

CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE, MYSORE

Parboiling and Drying Plant – 4 TPH Capacity

INTRODUCTION

Parboiling of rice is an ancient traditional process of India. The meaning of parboiled rice is exactly what the name implies – rice that has been partially boiled, i.e., cooked. Of course, the rice is pre-cooked in paddy form. In its simplest form, the process consists of soaking paddy in water until it is saturated, draining the excess water and then steaming or otherwise heating the grain to gelatinize the starch. The grain is then dried.

Parboiling of rice has many advantages. It reduces grain breakage during milling, greatly improves the vitamins and other nutrients in the polished rice grain, increases the oil in the bran, reduces proneness to insect infestation, changes the cooking and eating quality of the rice and reduces the loss of nutrients during cooking.

TECHNOLOGY/MANUFACTURING PROCESS - Availability

The technology for parboiling and drying plant – 4 TPH capacity has been developed at CFTRI, Mysore, using appropriate equipment for optimal product recovery of right quality. The CFTRI has the necessary expertise to provide technical assistance and guidance for setting up the project. The CFTRI can offer further technical assistance for project implementation under technical consultancy arrangements.

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Parboiling and drying plant – 2 TPH capacity

INTRODUCTION

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TECHNOLOGY/MANUFACTURING PROCESS – Availability

The technology for parboiling and drying plant – 2 TPH capacity has been developed at CFTRI, Mysore, using appropriate equipment for optimal product recovery of right quality. The CFTRI has the necessary expertise to provide technical assistance and guidance for setting up the project. The CFTRI can offer further technical assistance for project implementation under technical consultancy arrangements.