

TECHNICAL SHEET

Improved rice parboiler

Definition of parboiling

According to the Larousse dictionary 2021, parboiling is the treatment of a food product in a closed enclosure, at a defined temperature, in the presence or not of steam.

The 180 kg parboiling kit is the equipment used to process paddy rice (rice in its raw state) for marketing and consumption. Parboiled rice is therefore post-harvest processed rice that has a higher nutritional and preservation value than normal rice (FAO, 2013).

Materials needed for rice parboiling (FAO, 2013)

For good parboiling, one must have at one's disposal: - an improved parboiling kit; - jute bags to trap the hot steam; - a piece of rope woven cloth to be put at the junction between the parboiling pan and the pot; - paddy rice; - a scale to weigh the amount of rice to be parboiled and then rice to be put in the package after parboiling; - a source of drinking water; - firewood; - a basin; - a bucket; - a calabash; - a strainer; - a clean basket for wringing out the paddy rice; - an improved hearth; - a spatula for stirring; - a clean tarpaulin for drying; and finally, a wooden rake for spreading the rice during the drying process

Process for parboiling rice

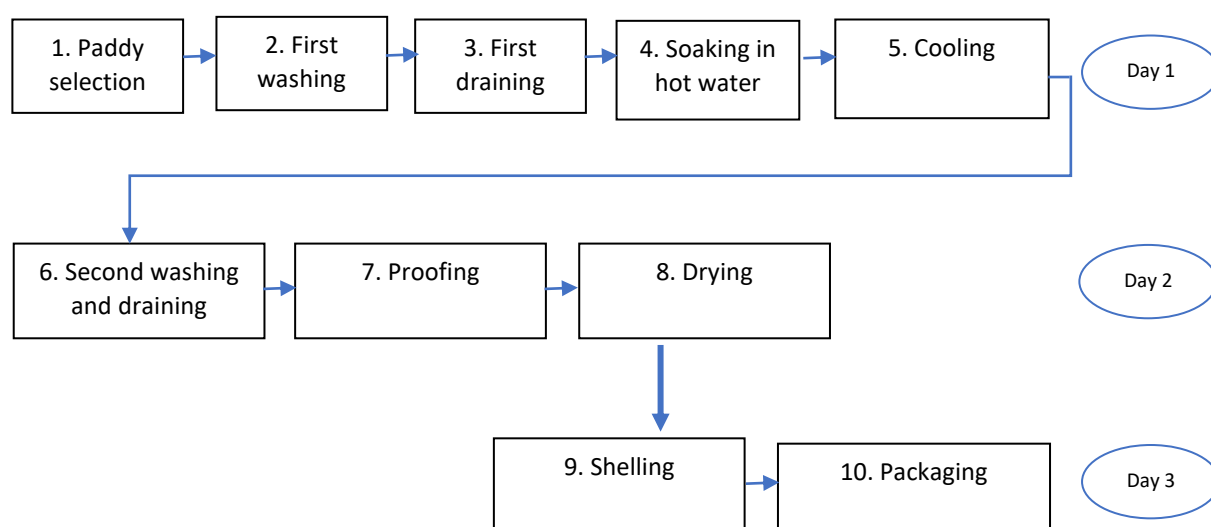


Figure 1 : Steaming operations (source : Houssou, 2017)

Characteristics of the technology

- Increased labor productivity (double the amount of parboiled rice per day)
- Better quality of parboiled rice (no breakage and long shelf life)

Bibliographic references

FAO (2013) : Les bonnes pratiques d'obtention du riz étuvé, Bénin ; 5p.

HOUSSOU (2017) : GUIDE D'INNOVATION PRODUCTION DE RIZ ETUVE DE BONNE QUALITE ; AfricaRice ; 20p.

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Other references

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