

TECHNICAL SHEET

180 KG STEAMING KIT

Definition of steaming

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).

Equipment needed for rice parboiling (FAO, 2013)

For good steaming, you need to have at your disposal: - an improved parboiling kit; - jute bags to trap the hot steam; - a piece of cloth woven into rope 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 into 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

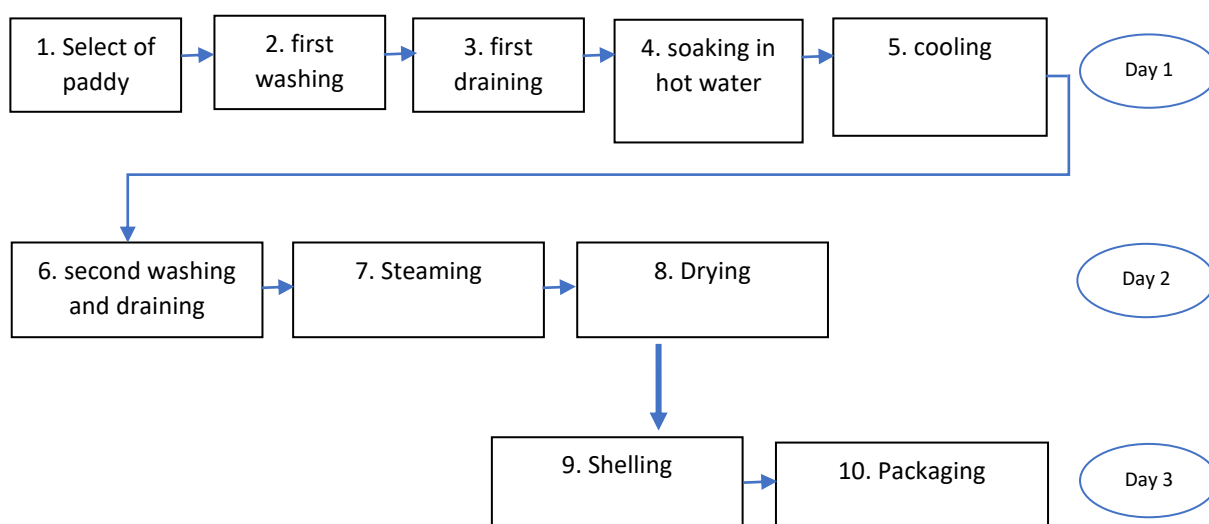


Figure 1 : Steaming operations (source : Houssou, 2017)

Charcateristics of the technology

Steam parboiler for paddy rice; processing capacity: 180 kg; yield: 100% parboiled paddy rice; pre-cooking time: 45 min; loss rate: 0%; number of operators: 2 persons; construction materials: galvanized sheet metal and ordinary steel.

Limits of the technology

Rust attack due to contact with water

Target of the technology

Paddy rice parboiler

Field of application of the technology

All rice producing regions of Benin

Stage of development or deployment of the technology

This equipment has been popularized in Central and Northern Benin and is already being used by parboilers.

Bibliographic references

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

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Other references

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