

4 PROCESS AND TECHNOLOGY

There are different steps in rice processing. In This section we will be talking how brown rice, white rice and enriched rice are made. However enriched rice may not sound familiar to a lot of people, so please refer to “Good to know: Enriched rice” section on this page.



Good to know

Along with the bran, the milling process removes over half of the essential vitamins from rice. And enriched rice are rice that have been processed in order to put the back the loss vitamin in to white rice, however they are still worse comparing to the original brown rice.

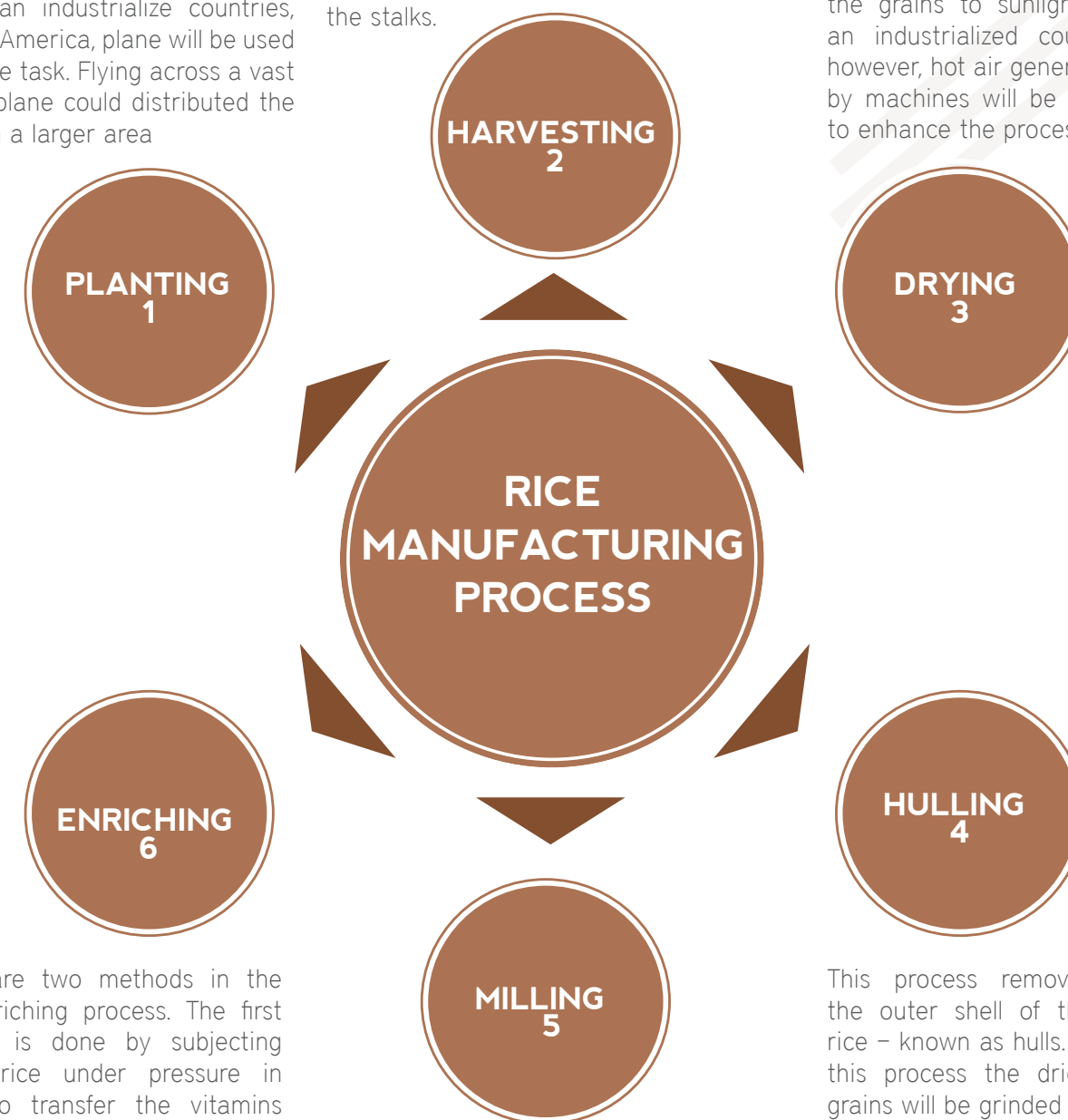
BRIEF information prior the planting is that the land needs to be prepared before the seeding takes place. This is either done by machine or manually. In the early stage of rice cultivation, the land will be shaped into paddies. And the field will be flooded with water (around 20 Cm). The seeds will be soaked before planted in to the prepared bed. When it's time that the rice are ripe enough, the harvesting will commence. After being dried the rice will be hulled producing brown rice. And if either white or enriched rice are desired they will run the rough rice through 2 hullers.



After the fields are prepared, the soaked seeds will be deployed separately throughout the fields. This can be done by either hands or machines. In most Asian countries it was and still is done by hands, but in an industrialize countries, such as America, plane will be used to do the task. Flying across a vast field, a plane could distributed the seeds in a larger area

After 12 to 13 months the ripen rice grains will be ready for harvesting. This again can be done by both manually and machines. By hands the stalks will be cut using sharp blades. This classical conduct still take place in most countries in Asia. In an industrialize country, automated mechanical harvesting machines will be used. By going through the machine the rice stalks will be harvested and staked in place before separating the grains from the stalks.

Before proceeding the rice grains need to be dried. In most developing countries this process is done by simply exposing the grains to sunlight. In an industrialized country however, hot air generated by machines will be used to enhance the process.



There are two methods in the rice enriching process. The first method is done by subjecting brown rice under pressure in order to transfer the vitamins from the bran to the kernel itself. The other way was to submerge the milled rice (white rice) in to vitamin bath.

By running the brown rice in to another huller their brans will be removed resulting in white rice.

This process removes the outer shell of the rice – known as hulls. In this process the dried grains will be grinded or rolled between stones, this is done only after they are cleaned. Often this process is done by machines. The hulled rice are called brown rice.