Puffed and Flaked Rice Processing

Processing of flaked rice

Dried paddy rice with optimum moisture content of between 12-15% is stored in clean and hygienic conditions. Through a bucked conveyor, paddy rice is fed into the cleaning system to remove dust and dirt.
It is then soaked in water at room temperature for 5hours and drained completely to remove water.
From the soaking tank, the rice is allowed to reach a moisture content of 25-28%.
The soaked and conditioned paddy is then manually fit through a roaster that is conventionally operated with with fire. This roaster has a capacity of about 200kg and the roasting is done at a temperature of 180 degrees Celsius for 1.5 minutes.
This process is always monitored regularly.
After roasting, the roasted paddy is sieved to remove dust and mud particles and is transferred into the edge runner machine and is pressed for 65seconds.
The flaked rice is collected and then cleaned to separate broken husks and the by-products generated are collected separately and used to make animal feed.
Finally, the finished rice flakes are filled in gunny bags and stored under cool and dry places.