## 664.7254 ATE C.2

## CONTENTS

	Page
INTRODUCTION	1
BACKGROUND OF RICE PROCESSING	2
Accepted and recommended international rice terminology	2
Structure of the rice grain	4
Rice as a basic food	6
The nutritional value of rice	6
Storage	7
What happens to the nutrients in processing?	8
PRELIMINARY OPERATIONS IN RICE PROCESSING, (PRE-PROCESSING)	10
Drying of rice	10
Equipment for the drying of rice	16
Equipment for moisture testing	17
Cleaning of paddy rice	18
Combined paddy-riddle aspirator	18
Magnetic separators	21
Special beard cleaner	24
HUSKING OF RICE	24
Early types of rice huskers	24
Mortar and pestle type rice husker	24
Simple rice husker for handpower	25
Rice husker of modern design	25
Rubber roll rice huskers	29
Belt type husker and aspirator	29
Husk separator	29
Paddy separator	31
Grading reels	34
PRODUCTION OF MILLED RICE	34
Whitening cones	34
Polishing cones	36
Tamping machines	36
Grover rotor whitening machine	36
Miller rice polisher	38

Grading of milled rice	39
Rice processing diagrams	43
Self-contained small rice mills	44
COATED RICE PRODUCTION	44
Glucose and talc treatment	45
Oil treatment	46
RICE TESTING APPARATUS	46
PABBILING	47
SELECTED REFERENCES	54