Improved Parboiling Technology

1. What Improved Parboiling Technology is about

**Appropriate Steaming by Use of False Bottom and Flat Lid**

Don’t boil paddy but steam it!!

Don’t let out steam!

**Parboiling**

*Summary of recommended parboiling method*

1. Wash paddy thoroughly with water before soaking.
2. Start soaking when temperature of mass of paddy and water is at 65 – 70 Degree Celsius.
3. Soak paddy for 8 hours.
4. Use a lid and a false bottom for steaming.
5. Spread steamed paddy, accumulated not more than 2cm, on clean concrete yard.
6. Turn over steamed paddy sometime during sun drying.
7. Stop drying at moisture contents of 12.5 – 13.0%.
8. Allow dried paddy to cool down over night.

Technical Assistance through ‘Rice Post-Harvest and Marketing Pilot Project in Nasarawa and Niger States (RIPMAPP)’ and follow-up activities on Improved Parboiling and Paddy Quality Check Technologies by JICA in Nigeria
2. How effective the technology is?
– Quality of rice is improved, thus value is added

Conventionally processed rice is colored with stones, foreign matters and many broken rice.

Rice processed by RIPMAPP technology is whiter with no foreign matters and less broken rice.

For more information, please refer to the RIPMAPP Guideline

Technical Assistance through ‘Rice Post-Harvest and Marketing Pilot Project in Nasarawa and Niger States (RIPMAPP)’ and follow-up activities on Improved Parboiling and Paddy Quality Check Technologies by JICA in Nigeria

April 2017