

Frequently asked Questions

Answers for Frequently asked Questions

1. What is the botanical name of rice?

The botanical name of rice *Oryza Sativa* L

2. Which is the rice cultivated in Africa ?

The rice cultivated in Africa is *Oryza Glabberama*.

3. Name two sub-species of rice.

The two sub-species of rice are Indica and Japonica.

4. Name the rice consumed in temperate regions (Japan, Korea etc)

The rice consumed in temperate regions Japonica.

5. Name the rice consumed in Indonesia.

The rice consumed in Indonesia is Javonica.

6. Name some of the physico-chemical properties of rice

Some of the Physico-chemical properties of rice are 1.Milling quality 2. Nutritional quality 3. Size and Shape 4. Physical properties important in handling and processing of rice 5. Cooking quality 6. Eating quality 7. Effect of degress of polishing or milling and 8. Grading for marketing.

7. If 100 kg of paddy is taken, on shelling and milling, name the products and the by-products

On shelling 20-25 kg of husk is obtained as a byproduct and 75 to 80 kg of dehusked rice or brown rice is obtained.

On milling of 100 kg of brown rice at 10% degree of polish, 90 kg of milled rice and 10 kg of bran is obtained.

Milled rice consists of broken and head rice.

Hence the byproducts are husk, bran and broken and germ.

Products are brown and head rice, from brown rice. Milled rice consists of head rice and broken.

8. Name some physical properties of paddy and milled rice.

Length, breadth, l/b ratio, thickness, true density and bulk density, porosity, angle of repose of paddy as well as milled rice are some of the physical properties of paddy and milled rice.

9. What is the l/b ratio for a fine rice, medium rice and coarse rice ?

l/b ratio of fine rice is 3 and >3 ; that of

10. How do you define the degree of milling ?

When 100 g of brown rice is polished, the bran obtained is quantified, this gives the degree of milling.

11. For highly polished rice, what is the degree of milling ?

It is around 10 to 12%, the degree of polish of commercially available polished rice.

12. What is parboiling of rice / paddy ?

Parboiling of rice is partially boiling of paddy. It is cooking the rice within the husk.

13. What are the advantages of parboiling ?

Parboiling improves the milling quality, retains no. of nutrients inside the endosperm.

14. Which are the by products of rice milling industry ?

The byproducts of rice milling industry are husk, bran, broken and germ.

15. For cooking rice, whether fresh or old rice is preferred in our country.

In India, old rice is preferred, as it cooks flaky, texture will be good, palatability will be good.

16. If paddy is not soaked properly, what type of parboiled rice is obtained.?

If paddy is not soaked properly, we get parboiled rice with white belly.