Glossary

Sticky rice: Rice after cooking appears as sticky, and we can feel that these rice are sticky to touch. They may be either of high amylopectin or waxy rice or of Japonica in nature. As generally japonica rice varieties are sticky in nature, and they are generally used by Japanese, Koreans and even Chinese.

Flaky rice: These rice are generally of Indica type. They will be of high linear component which ranges from 26 to 30% on dry basis. These rice cook flaky after cooking which is liked by people who live in South India or in general by Indians.

Scented rice: these are the rice which are derivatives of Basmati , whole yield will be high compared to Basmati rice. Generally in West Bengal rice products like flaked rice, popped rice, expanded rice are prepared from scented rice, hence these products will have aroma , which can be felt, by smelling them.

Expanded rice: This is a product prepared from parboiled rice. It can't be prepared from normal rice , as it is soft in nature. whereas parboiled rice is hard in nature.

Flaked rice: This is another product prepared from parboiled rice. In this process, paddy is soaked, then dry heat parboiled, afterwards it is tempered and fed to an edge runner, where flaked rice is prepared. It is a traditional product. It can be consumed just by soaking and adding either sugar or milk or curds.

Flaked rice from modern process: this is also a flaked rice, but it is prepared from roller flaker. These flakes can't be used like traditional flakes, but they are to be used only after roasting or deep frying .

Iron rice: When rice is parboiled, generally open atmosphere pressure is used for steaming. If steam is used under pressure, for parboiling purpose, for a shorter duration, the rice becomes very hard, hence it is named as Iron rice. This rice generally finds use in the preparation of rice products specially expanded rice. Another rice is also named as iron rice, if iron is injected to growing rice plant. Here attempts have been made to increase the iron content, but it has been observed that more than 4- 5 mg of iron increasing was very difficult.

Dehusking: When paddy is dehusked, husk will be separated and brown or dehusked rice will be separated. Hence separation of husk from the paddy is named as dehusking or shelling .

McGill Polisher: Brown rice or dehusked rice of coloured rice are polished by a friction polisher, where by applying pressure on the brown rice grain, by friction, the bran will try to fall down from the grain. In this polisher, generally more breakage will occure. Broken could be reduced by using the pressure judiciously.

Satake polisher: This is a dehusker, where two rubber rolls are used for dehusking. Generally by using rubber rollers, the removal of bran is less from the grain. Though it is a dehusker, sometimes scratching of grain occurs. By taking care about the rubber rollers, the scratching could be minimized. When rubber rollers are used, the mills.

Curing: It is an artificial ageing of rice. Here the paddy or rice is steamed and dried. By this the lipase enzymes will be inactivated or stabilized and enzyme activity inside the grain is reduced and hence rice cooks like aged rice. This is curing.

Parboiling: This is partial boiling of grain. After draining out the water, the soaked grain is steamed and the paddy is dried.

Dry heat parboiling: Here the soaked grain is roasted in hot sand, such that the caryopsis inside the husk get cooked while roasting. Here the process doesn’t need any boiler for manufacture of steam, which is greatest advantage. But the process is always in the form of small process, on large scale preparation, there are difficulties.