

SUMMARY

Rice production in the world is around 720 Million tones (MT) and our country India produces around 150 M T. In this 10% (15 MT) goes for the production of rice products like expanded , popped and flaked rice which are generally produced at cottage level or small scale industries level. Remaining 135 MT, in which 50% goes for the production of raw rice and balance 50% goes for the production of parboiled rice in our country. Generally coastal area population consume parboiled rice, specially by Mangalore, Kerala, Orissa, West Bengal, Assam, population etc . Some of the properties of rice like cooking as such, after ageing, after curing, parboiling in mild condition etc have been highlighted. As there are 1.2 Lakh varieties of rice in world, their physical properties will vary, these have been highlighted in the rice technology. Among the rice mills there are 1.35 lakh in number. From this 35000 are Modern rice mills and the balance are of Engelberg huller, which are distributed in villages of our country. The operations in the Rice mills have been informed. There are different byproducts from rice milling industry, their utilization in day to day life have been explained. Frequently asked questions and their answers have been informed in the presentation. Even a small glossary of the rice technology has been included in the chapter.