General Flow Diagram Of Basmati Rice Processing

Seed Agency - Seed

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Farmer - Paddy

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Ahrti (Kacha)

↓

Miller ← Broker and or Ahrti (Pakka)

↓

Storage (Paddy)

Precleaning	Precleaning
↓	↓
Drying	Drying or direct parboiling
↓	↓
Basmati raw	Basmati parboiling
	↓
	1th Steaming ← 1.50 – 2.00 min. to 110 pound presser
	↓
	Soaking in tank ← 9 to 11 Hrs, Water temp 20° C Mois. 35 to 38%,2-3 circle
	↓
	2nd Steeming → 32 to 33 % Mois.(condion Apply) → 3.00 to 3.50 min. 110 to 120 pound presser
	↓
	Drying
	↓
	Circle

Steaming in paddy

Temp(Steem) (Centigrade)	Drying Period	Moisture %
100 to 110	4 Hrs.	28%
80 to 90	2Hrs.	18%
50 to 60	2Hrs.	14%
40 to 50	2Hrs.	11.50 to 12%

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2nd Precleaning

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Dehusking (Brown basmati rice)

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Paddy separation

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Rice polishing (Triple)

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Water polishing (Single or Double)

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Color sorting & grading

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Final inspection by quality control

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Packing

Domestic Market | Foreign Market

Lab testing of rice cooking

Scanned with OKEN Scanner