

Category	: International Rice Research Conference
Select Theme	: Food systems for the future
Endorsement email	:
Keyword 1	: New rice products and byproducts
Keyword 2	: Processing technologies
Keyword 3	: Improved post harvest technologies
Title of Entry	: Pop-rice; old but new rice utilization technology for Africa
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Select only one type of presentation : 15 minute oral presentation

Abstract : Traditional rice processing technology, "pop-rice", roasting rough rice to puff rice kernel was used for ornament in Japan and Thailand, and sweets in Vietnam and India. This technology requires less equipment, and rough rice with rather higher moisture content can directly use as material. Also, simple heat source can be used for the process. Since less equipment and process are required for the technology, it might be suitable for on-farm process in African countries.

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