

RICE STARCH PRODUCTION PLANT



Rice starch production plant is an industrial facility that extracts starch from rice grains. Rice starch is a white, odorless, and tasteless powder commonly used as a thickening and stabilizing agent in the food industry.

Stages

1. Cleaning and preparation

The rice grains are cleaned to remove any impurities and prepared for processing.

2. Steeping

The rice grains are soaked in water to soften them and initiate starch extraction.

3. Grinding and separation

The softened rice grains are ground into a slurry, and the starch is separated from the other components of the slurry, such as fiber and protein.

4. Purification and drying

The extracted starch is purified to remove any remaining impurities and then dried to produce a final product.



Uses

1. Confectionery

It is used as a binding agent and helps improve these products' texture in gummies, jellybeans, and marshmallows

2. Bakery products

Used as a thickener in many bakery products, such as bread, cakes, and pastries. It can also be used as a gluten-free alternative to wheat flour.

3. Noodles and pasta

Used to produce noodles and pasta to improve the texture and mouthfeel of the products.

4. Dairy products

Stabilizes many dairy products such as yogurt, ice cream, and cheese.

5. Baby food

It is used as a thickener and provides a smooth, creamy texture to the products in baby food products.

