

SRI LANKA STANDARD 1002 : 1993

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**CODE OF PRACTICE FOR
PARBOILING OF PADDY**

SRI LANKA STANDARDS INSTITUTION

CODE OF PRACTICE FOR PARBOILING OF PADDY

SLS 1002 : 1993

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SRI LANKA STANDARDS INSTITUTION

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FOREWORD

This standard was finalized by the Sectoral Committee on Cereals, Pulses and their Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 1993-12-26.

In Sri Lanka approximately 70 per cent of the paddy production is consumed in the parboiled form. This process is mainly done to improve the milling characteristics of paddy and to obtain rice with better cooking and eating qualities.

Parboiling, a hydrothermal treatment given to paddy before milling, consists essentially of soaking paddy in water, steaming the soaked paddy and drying to a moisture content suitable for milling. To achieve the purpose of parboiling these three steps should be well controlled.

In the preparation of this code, the valuable assistance derived from the following publications is gratefully acknowledged :

- i) IS : 12064 : 1987 - Indian Standard Code of Practice for Paddy Parboiling.
- ii) Publications of the Rice Processing Research and Development Centre.

1 SCOPE

This code recommends domestic, traditional, semi-modern and modern methods for parboiling of paddy.

2 DEFINITIONS

For the purpose of this code the following definition should apply :

2.1 **parboiling of paddy** : Parboiling of paddy is a hydrothermal process that may be defined as the gelatinization of starch within the rice grain. During the process, an irreversible swelling and fusion of starch granules occurs that changes the starch from a crystalline form to an amorphous form. As a result of this transformation, the orderly polyhedral structure of the compound starch granules changes into a coherent mass.