



RICE BOOSTER PRO™

FOR PARBOILING BASMATI

Quality Enhancement Processing Aid for Parboiled Basmati Rice.

INTRODUCTION

Rice Booster Pro™ – Basmati is an innovative processing aid designed for basmati rice mills to help achieve better milling performance, cleaner grain finish and improved process efficiency. It is a unique formulation that works with your existing machines to deliver consistent, premium quality parboiled basmati rice without altering your established processing practices drastically.

KEY CHALLENGES IN BASMATI PARBOILING

1. High Levels of Broken Grains
2. Grain Damage, Discolouration & Grey Grains
3. Red Streak (Lal Dhari) due to Residual Bran
4. Dull Appearance and Uneven Whiteness
5. High Sortex Rejection
6. Foul Odour in Process Water

Rice Booster Pro™ – Basmati is designed to help address these challenges and deliver consistent rice quality.

HOW RICE BOOSTER PRO™ WORKS

Rice Booster Pro™ – Basmati helps optimise processing conditions during soaking and polishing to support

1. Grain Conditioning – Ensures uniform water absorption during soaking / conditioning.
2. Grain Quality - Reduced grain damage and breakage during processing.
3. Surface cleaning - Easier removal of bran layer for a cleaner brighter finish.

KEY BENEFITS

1. Improves Head Rice Yield
2. Lower Broken Grains
3. Cleaner & Brighter Grain
4. Easier Bran Removal (Reduction in Red Streaks)
5. Reduced Damage Discolour
6. Reduced Load on Sortex Machine
7. Cleaner Processing Water with Less Foul Odour
8. Enables Water Recycling
9. Cost Effective Processing

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