



RICE BOOSTER PRO™ FOR PARBOILING (NON BASMATI)

An Advanced Solution to Reduce Damage, Discolouration & Broken in Parboiled Rice.

INTRODUCTION

Rice Booster Pro™ is an advanced, eco-friendly additive specially formulated for parboiled rice millers seeking superior grain quality and a cleaner processing environment. Rice Booster Pro™ softens the outer bran layer for even steam penetration, minimizes grain stress and cracking, and ensures uniform gelatinization. The result is reduced breakage, less discoloration, stronger grains under pressure, and significantly improved head rice yield—boosting both product quality and market value.

KEY BENEFITS

1. Improves Head Rice Yield
2. Controls Grain Damage
3. Reduces Grain Discolouration
4. Minimizes Broken Grains
5. Enhances Grain Shine
6. Improves Rejection Quality (Less good grain in rejection)
7. Reduces Load on Sortex Machine
8. Eco-Friendly & Cost-Effective

TECHNICAL SPECIFICATIONS

Form: Liquid

pH Range: 4.0 – 5.5

Shelf Life: 12 months

Packaging: 12 x 1 litre PET bottles.

CONTACT US

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Transform your rice parboiling process with Rice Booster Pro™ – Trusted by progressive millers across India.