CENTRAL FOOD TECHNOLOGY RESEARCH INSTITUTE, MYSORE - 570 020

STABILIZED EDIBLE RICE BRAN

INTRODUCTION

The present invention particularly relates to rice bran stabilization and enzymatic modification of stabilized rice bran for production of rice bran products having improved functional properties with some of the nutrients such as oryzanol and tocopherols retained in the bran. Since shelf life of the bran increases on stabilization, it can be stored for some times before it goes for oil extraction. On the other hand, stabilized rice with full fat can be directly incorporated into foods if the protein, carbohydrate and cellulose material in the bran is modified so that their dispersibility and solubility is improved, along with the flavour, texture and flow properties of the bran, which is the main objective of the present work.

RAW MATERIAL

Fresh Rice bran, chemicals, etc.

CAPACITY

Production:	500 kg edible quality rice bran/day/Shift
Working:	300 days

PLANT AND MACHINERY

SS jacketed kettle plus agitators, SS Handling vessels, colloid mill, drum drier, grinder, packaging heat sealer, boiler, trolleys, weighing balance, etc.

PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs. '000)

(Estimate for a model project)

Land & Building 660 Sq.M	500.00
Building & civil work 260 Sq.M	1300.00
Plant and equipment	5750.00
Preliminary and preoperative expenses	700.00
Other fixed assets	1500.00
Working capital	650.00
Total project cost	**10300.00**

TECHNOLOGY/MANUFACTURING PROCESS – Availability

CFTRI has standardized the technology and general methods of processing stabilized edible rice bran. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.