

Effect of degree of bran removal on storage behavior of raw rice

This study was carried out to investigate the effect of degree of bran removal on storage behaviour of raw rice. Rice belonging to the variety of Bg 352 with the bran removal of 0 %, 4 %, 6 % and 8 % was stored in polypropylene sacks without subjecting to any insect control treatment and determined the period which can be stored without any quality deterioration.

Highest storage period without colour and flavour changes and free from insect and mold infestation was observed in the rice with the bran removal 6 % and 8 %. It is concluded that the optimum bran removal degree which assures the best quality and safety for parboiled rice stored in poly sac bag is 6% bran removal.