Effect of storage period on soaking time of paddy during parboiling

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Parboiling of paddy involves a number of processes; the initial step is the soaking of paddy in hot or cold water. Many workers have observed differences in the soaking time required for parboiling with aging of paddy. This study was conducted to determine the effect of period of storage on soaking time required for parboiling using two paddy varieties commonly grown in Sri Lanka namely, BG 300 (long white grain) and BG 450 (Short white grain). The soaking time required to hydrate the grain from 14 to 30% (w.b.) varied significantly with the period of storage for the two paddy varieties stored up to a period of twelve months. In the long grain variety this significant difference in the soaking time was observed only after 02 months of storage. Determination of optimum soaking time is important not only to minimize leaching losses and improve the grain quality but also to reduce the overall processing time and thereby reduce processing cost.