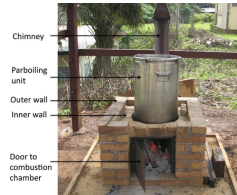


# GEM parboiling system Parboiling and flour production equipment for rice

Reduce milling losses, enhance nutritional and organoleptic quality

The technology improves rice parboiling with a new design, replacing traditional methods prone to emissions. Tailored for small to medium-scale processors, it enhances efficiency and product quality, reducing steaming time and improving grain quality significantly.



AfricaRice

**Africa Rice Center**  
Ernest Asiedu

Technology originally documented by

ProPAS

Commodities

Rice

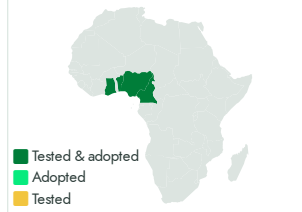
Sustainable Development Goals



Categories

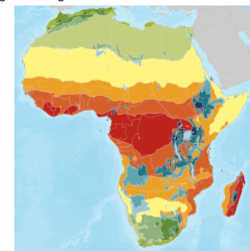
Transformation, Equipment,  
Agrifood processing

Tested/adopted in



Where it can be used

This technology can be used in the colored agro-ecological zones.



Target groups

Farmers, Processors

This technology is **TAAT1 validated**.

7·7

Scaling readiness: idea maturity 7/9; level of use 7/9

Gender assessment 4

Climate impact 7

## Problem

- High milling losses.
- Decreased nutritional quality of the rice.
- Undesirable texture, aroma, and appearance of the rice.
- Significant time and effort required for the process.

## Solution

- Reduces steaming time to 20-25 minutes, minimizing emissions exposure.
- Improves grain translucency, reduces chalkiness, and boosts nutritional value.
- Provides low glycemic index, increased fiber, and higher vitamin B availability.
- Allows longer storage as rice flour, aiding food security.
- Made from simple, locally available materials.

## Key points to design your project

To integrate it into your project, follow these steps:

- Raise awareness among processors and consumers about GEM parboiling systems.
- Assist in selecting the right system size and configuration.
- Ensure a steady supply of high-quality rice.
- Develop marketing strategies for rice flour and derived products.

Cost: \$\$\$ **400 USD**

equipment

ROI: \$\$\$ **70 %**

Internal rate of return for a GEM parboiling system

**0.64 USD**

firewood per 100kg of rice



Open source / open access



## GEM parboiling system

<https://e-catalogs.taatafrica.org/gov/technologies/gem-parboiling-system-parboiling-and-flour-production-equipment-for-rice>

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