GEM system: Parboiling 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.

• This technology is **TAAT1 validated**.

Gender assessment

Problem

Traditional, Old-Fashioned Parboiling Methods are:

- Inefficiency and high labor requirements
- Excessive losses during dehulling
- Degradation of nutritional value
- Inferior sensory qualities

Solution

Climate impact

9.6

• Reduces steaming time to 20-25 minutes, minimizing emissions exposure.

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- 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, easily scalable in remote areas.

Key points to design your program

The GEM parboiling technology:

- Improves rice quality, energy efficiency, and reduces hazardous emissions in traditional processes.
- It boosts women's income by USD 73 per tonne of paddy, cuts poverty by 26%, and supports SDGs on nutrition, energy efficiency, and women's economic empowerment.
- And, part of the Rice Technology Toolkit of TAAT, it enhances rice value chains and is ideal for development programs promoting food security, rural livelihoods, and sustainability.

 Cost: \$\$\$
 5000 USD
 ROI: \$\$\$
 70 %

 Equipment
 Internal rate of return for a GEM parboiling system

 0.64 USD
 Image: Copen source / open access

 firewood per 100kg of rice
 Open source / open access



Africa Rice

Africa Rice Center

Sali Atanga Ndindeng



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





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