



PARBOILED RICE – COOKING, DRYING, CAKE MAKING & PACKING

VASCO offers a wide range of advanced rice parboiling, cooking, drying & packaging equipment's & accessories at various capacities catering to customized requirements for the customer. This is a revolutionary product created through intense research and development that delivers unmatched performance batch after batch, consistently and efficiently.

ORIGIN OF PARBOILED RICE:

The parboiled rice production was given a boost during World War II with the need for supplying products that are perishable yet can maintain long life with high nutritional levels especially for troops. These were easy to store and distribute during the war. Hence, a semi mechanized process was developed.

MARKET NEED:

In the Present Scenario, rice millers from across the globe are facing a shortage of labour and it is becoming increasingly difficult to deliver quality rice to the end consumer. VASCO Parboiling & Drying Plant is a complete turnkey solution provider to address varied consumer needs. It is equipped with the latest manufacturing techniques like; laser cutting, CNC bending, punching, automatic wrapper packaging etc. to deliver high-quality product.

COOKING & DRYING RICE:

Normally, raw white rice takes about 30 -35 minutes to cook whereas parboiled white rice cooks in 20-25 minutes.

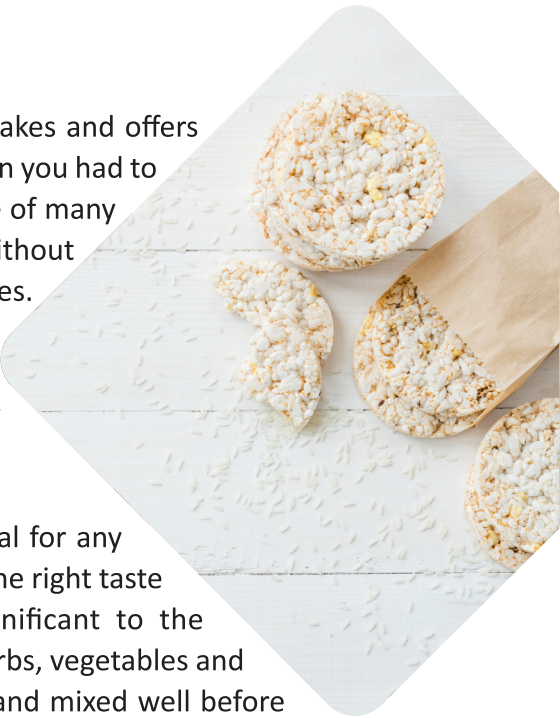
Brown rice takes about 50 – 60 minutes while parboiled brown rice cooks in 40 -50 minutes at moderate cooking temperature.



PROMPT RICE CAKE/MOLD & PACKAGING

The company also uses state of the art technology for creating Rice Cakes and offers molds & packaging as per consumer demand. Bygones are the day when you had to compromise on taste quality and nutrition owing to time as in the case of many instant food products. Prompt Premium Rice, provides a tasty meal without compromising on the flavors in today's modern family with busy schedules. Prompt Cakes get ready in just 6-8 minutes from the process of cooking to serving. Rice Cakes are simply precooked, dried, then molded into cakes & packed with no additives or flavors. It is a natural food that is easy to make in less time

INGREDIENTS: Cooking time and energy constituents are quintessential for any new type of Rice Cake. Various additives and flavors are important for the right taste and for today's nutrition-conscious consumers. These are not significant to the production process line. However, spices, salt, flavors, grains/grams, herbs, vegetables and non-vegetarian food can be cooked separately or can be added later and mixed well before serving.



Note: - Conventional parboiled rice takes up to 30 to 40 minutes for cooking, whereas fast cooking rice will be cooked in 6 to 8 minutes without changing taste & the profile of rice.

Patent & Innovation: - Our product has been registered under the patent number 202041036220 by VASCO trading DMCC relating to Method and Machine for Preparing Quick Cereals and Pulses.