

Development of improved wet-milled rice flour product (Rice flakes) in SouthEast Asia

Project Title: P1576 - JIRCAS Contribution to RICE Flagship Project 2

Description of the innovation: Traditional wet-rice milled products are common in Southeast Asia. We are investigating the various properties and production process of the traditional system to explore opportunities for the development of improved or novel rice products.

New Innovation: No

Stage of innovation: Stage 1: discovery/proof of concept (PC - end of research phase)

Innovation type: Other

Geographic Scope: Regional

Number of individual improved lines/varieties: <Not Applicable>

Region:

- South-Eastern Asia

Description of Stage reached: We elucidated the cause of the rolling phenomenon and found the differences in the degree of gelatinization, which results in the difference in water absorption, the volume changes, into the semi-dried noodle flake. We concluded that pop-rice flour can be utilized to roll or bend rice noodles in any shape.

Name of lead organization/entity to take innovation to this stage: JIRCAS - Japan International Research Center for Agricultural Sciences

Names of top five contributing organizations/entities to this stage:

- KU - Kasetsart University

Milestones:

- Prototype improved processing and novel products developed and tested at six action sites

Sub-IDs:

- 5 - Diversified enterprise opportunities

Contributing Centers/PPA partners:

- JIRCAS - Japan International Research Center for Agricultural Sciences

Evidence link:

- <https://none> as international publications

Deliverables associated:

- D9118 - Scientific background of rolling in traditional rice flake, Kuai chap (**Not disseminated**)
- D14595 - Elucidation on rolling of Kuai Chap; Thai traditional rice flake (**Not disseminated**)

Contributing CRPs/Platforms:

- Rice - Rice