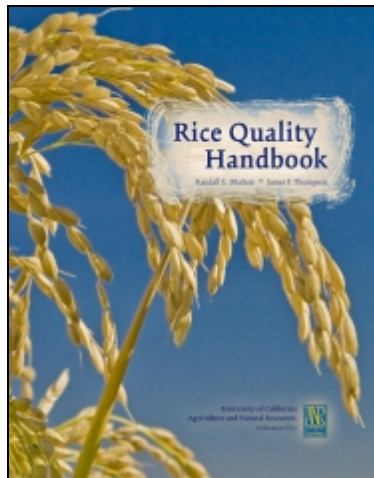




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#3514 “Rice Quality Handbook

\$40.00



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Description: This new 141 page handbook provides detailed information on how to produce high-quality rice from planting to postharvest. It was written primarily for the Sacramento Valley rice industry, but worldwide rice operations, including growers, buyers, operators of dryers, warehouses, and processing operations, will benefit from this handbook. It is illustrated with 39 color photographs, 58 graphs, and 35 line drawings.

Table of Contents:

Preface	v
Map of California Rice Production Region	vii
Chapter 1. Rice Quality in the Global Market	1
Definitions of Quality	3
General Categories of Rice	6
Quality Characteristics of Paddy Rice	9
Physical Properties	10
Physicochemical Properties Affecting Quality	12
Rice Quality Evaluation in Other Countries	14
Rice Quality Characteristics Required by Processors	19
Summary	21
References	21
Chapter 2. Air Temperature, Humidity, and Weather	23
Introduction	23
Psychrometric Calculations	27
References	34
Chapter 3. Planting and Production	35
Introduction	35
Variety Selection	35
Field Preparation and Planting	37
Nitrogen Management	38

Chapter 3. Planting and Production (cont.)	
Water Management.....	39
Generalized Production Checklist.....	40
Characteristics of Selected Rice Varieties Grown in California	41
References.....	44
Chapter 4. Machine Harvesting and Rice Grain Quality	45
Introduction.....	45
Environmental Effects on Head Rice Yield.....	49
Understanding Harvester Basics	52
Adjusting the Combine	55
Troubleshooting Combines	57
References.....	59
Chapter 5. Heated Air Drying.....	61
Keys to Heated Air Drying	61
Dryer Operation	63
Dryer Testing	64
Tempering.....	65
Types of Continuous Flow Dryers.....	66
How Rice Dries in a Column Dryer.....	68
Energy Use and Conservation.....	70
References.....	70
Chapter 6. Bin and Warehouse Drying	71
Bin Drying	71
Factors Controlling Drying Rate in Bin and Warehouse Drying.....	79
Warehouse Drying	80
References.....	82
Chapter 7. Sampling and Measuring Rough Rice Moisture Content.....	83
Sample Collection.....	84
Measuring Moisture Content	86
Shrink Factors	88
Reducing Variability in Quality Appraisal Samples.....	89
Summary.....	90
Chapter 8. Storage and Aeration.....	93
Introduction.....	93
Aeration System Operation.....	95
Aeration System Design	99
Cost of Aeration and Cooling	100
Refrigerated Storage	100
References.....	100
Chapter 9. Controlling Spoilage: Insects and Decay in Stored Rice.....	101
Environmental Factors Affecting Insects.....	102
Growth and Development of Rice Storage Insects	104
Major Insects in Rice	104
Environmental Factors Affecting Microorganism Growth.....	110
Managing Stored Rice to Prevent Insects and Fungi	114

Chapter 9. Controlling Spoilage: Insects and Decay in Stored Rice (cont.)	
Control of Insects	117
Alternative Insect Control Methods	120
References.....	121
Chapter 10. Quality Changes during Handling and Storage	123
Introduction.....	123
Changes in Taste and Processing Quality	124
Environmental Factors	125
Quality Attributes.....	126
References.....	131
English-Metric Conversions	133
Index	135

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