

# Comparison of Wet Milling Method *and* Dry Milling Method

WET MILLING METHOD	VS	DRY MILLING METHOD
11% - 13%	1. Moisture content	13% - 14%
Approx 40%	2. Moisture content of cake flour	Not applied
There is cleaning for this process with less impurities still remaining. Longer shelf life of up to 2 years.	3. Shelf life	There is no cleaning for this process and therefore impurities still remain and consequently a shorter shelf life.
95% yield with a 5% loss	4. Yield	98% yield with a 2% loss
Has a cleaning process, resulting in fewer impurities	5. Flour hygiene	No cleaning and therefore impurities from the rice remain in the flour
One time process resulting in a minimal amount of ash.	6. Damage and loss	Rice is repeatedly crushed which creates more ash than the wet milling method. The ash is toxic.
Lower content	7. Amylos	Higher content
Smaller particle size : approx. 100 mesh	8. Particle size	Bigger particle size : 60 - 80 mesh
More variety in making products	9. Application	Fewer applications due to a bigger mesh
Whiter colour of the flour	10. Colour of flour	Off white colour
Only 3% starch damage	11. Starch damage	5.5% starch damage Makes the form of the end-product imperfect
Less damage Moisture controllable 2 years shelf life. Store at room temperature Size is above 100 mesh	12. Comparison of investment value	No water treatment system required Shorter shelf life
Needs a water treatment system Several steps in the milling process	13. Negative side	Shorter shelf life (less than 6 months) Colour and smell change Fineness under 80 mesh Selling at a lower price
Needs a temperature lower than Dry Milling Method	14. Gelatinization	Needs a temperature higher Takes longer to gelatinize