

3 Different Methods for Rice Flour Processing



01



Dry Method

Milling and sifting the input raw material and then packing without Pressing and Drying process which result "short shelf life of Rice Flour", Approximately only 6 months.

To get Mesh size approx. 60 Mesh or rough flour.

**(Cheapest price)

02



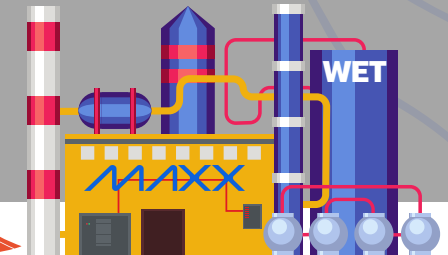
Semi Method

Cleaning and Soaking but without Milling with water so the product will be Dry Rice Flour then next to the Drying process to bake the flour. This semi method will be unfinished or in completed compare against wet method "shelf life approximately 12 months".

To get Mesh size less than 80 Mesh.

**(Moderate price)

03



Wet Method

Cleaning, Soaking and Milling by watering through Pressing, Threshing, Hit the dough, Drying to bake the dough, Sifting and Packing process which will make "the shelf life of Rice Flour" over 24 months. Shelf life longer than semi and dry method.

To get finest size up to 100 mesh.

**(Highest price)