

CLAIMS

1. A process of making ready-to-cook rice-shaped kernels, the steps comprising:
 - a. preparing a white corn flour;
 - 5 b. weighing of white corn flour, citric acid, vegetable oil, gum arabic, and water;
 - c. dissolving citric acid in water to make citric acid solution;
 - d. mixing the white corn flour and gum arabic in a mixer to make a mixture;
 - 10 e. adding the citric acid solution into the mixture;
 - f. adding the palm oil into the mixture;
 - g. mixing the resulting mixture;
 - h. removing the mixture from the mixer and allowing the mixture to stand;
 - i. feeding the stood mixture into a pre-heated extruder with a set die to make an extrudate;
 - 15 j. feeding the extrudate into a rotary cutter to cut the extrudate into rice-shaped kernels;
 - k. drying the rice-shaped kernels until target moisture content is obtained; and
 - 20 l. packaging the dried rice-shaped kernels,
- wherein
- the preparing the white corn flour, the steps further comprising:
- a. weighing of white corn grit;
 - b. grinding the white corn grit to make white corn flour;
 - 25 c. determining the moisture content of the white corn flour; and
 - d. adding water or drying the white corn flour to obtain target moisture content.
2. The process of making ready-to-cook rice-shaped kernels according to claim 1, wherein the target moisture content is 6-8%.
 - 30 3. The process of making ready-to-cook rice-shaped kernels according to claim 1, wherein the pre-heated extruder temperature is 110°C.