

CLAIMS

1. A process for producing an instant chocolate aromatic red rice (*Oryza sativa L.*) porridge comprising the steps of:
 - a. preparing ingredients which includes unpolished red rice, refined white sugar, cocoa powder, powdered coconut milk, and glutinous flour.
 - b. washing the unpolished red rice with tap water until impurities are completely removed;
 - c. soaking of said washed rice in water with 1:3 (w:w) rice-to-water ratio for a minimum of 10 minutes at room temperature;
 - d. cooking of said soaked rice in low heat until the grains swell;
 - e. spreading said cooked rice in a thin layer container to cool at room temperature;
 - f. freezing said cooled rice at 20°C for at least 24 hours;
 - g. thawing said frozen rice at room temperature;
 - h. drying said thawed rice in an oven at 65°C for 8 to 12 hours or until dry;
 - i. packing said dried rice in a stand-up resealable pouch;
 - j. sealing said stand-up resealable pouch;
 - k. mixing the refined white sugar, cocoa powder, powdered coconut milk, and glutinous flour in a separate container;
 - l. transferring said mixture into a separate pouch distinct from the pouch containing the dried red rice; and
 - m. sealing said pouch using a vacuum sealer.