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Information is being circulated on social media and press giving an impression that plastic rice is being supplied from India both in international and domestic markets. In some of the videos rice balls are being shown bouncing on the tables.

These videos and press reports are misleading since several types of rice have such natural property. The rice starch consists of two main components, amylose and amylopectine, generally in a proportion of 25:75. However, there exist a lot of variation in germplasm with respect to proportion of amylose and amylopectine. If, amylose is low (<10%), the rice on cooking tends to become very sticky and the rice balls made of such cooked rice, will have no buoyancy on dropping on a surface.

However, the rice balls made up of cooked rice from intermediate to high amylose (22-30%) type rice, will have buoyancy and these balls will jump for three-four times when dropped on hard surface. Therefore, the buoyancy of rice balls on dropping on a hard surface is its natural property and it depends on the amylose content.