

New Application for Supercritical Fluid Extraction



Rice Treatment

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PROZESSTECHNOLOGIE



The Procedure

Systematic investigations were carried out on bench scale to elaborate the main parameters and the influence of entrainers. This formed the basis for further test series on a larger scale for process optimization and scale up purposes. Based on the elaborated data NATEX designed the new "Process for extracting plant-protecting agents and/or for reducing contaminants from cereals" and lodged corresponding patents, registered under EP 0 925 724.



The Challenge

Numerous natural products still contain residues of plant-protective agents, that may have harmful effects on the human organism and on animals. These chemicals had to be minimized and accompanying substances like undesired fatty oils and waxes had to be reduced in order to achieve substantial quality improvements of rice. NATEX could solve this problem using accumulated know-how in high pressure extraction gained through extraction plants supplied to the food industry (e.g. decaffeination of coffee and tea, extraction of spices and herbs).



The Result/Success

The development of this special high pressure extraction process led to several awards and resulted in a large industrial scale order against major competition. The environmentally friendly plant treating brown rice as well as polished rice has a daily capacity of more than 90 t. It has been operating since the end of 1999. The reduction of plant protectives along with undesirable accompanying substances improved the taste and prolonged the shelf life of treated rice. An additional benefit of the process is the reduction of cooking time.

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