

The Difference Between Artificial Rice and Real Rice

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The technological revolution behind a bowl of rice is quietly changing our dining table. At the heart of this transformation is twin-screw extrusion technology, redefining the concept of "staple food."

Self-heating rice convenience foods have quietly taken center stage on supermarket shelves. Open the package, add water, and enjoy piping hot rice in just over ten minutes. Behind this lies a major innovation in the modern food industry: artificial rice technology. Unlike the "plastic rice" rumored online, true artificial rice is a nutritionally fortified food made from natural grains through technological reconstruction.



Essential Differences: Innovations in Raw Materials and Processing

The core differences between artificial rice and real rice lie in the nature of their raw materials and production processes. Real rice is derived directly from rice grains, processed through traditional processes like hulling and polishing, making it a gift from nature. Artificial rice, on the other hand, represents a breakthrough in food technology—it uses natural grains as its primary raw material and is reconstructed through modern food engineering techniques.

The differences between the two are even more pronounced in their production processes.

1. **Raw Material Processing:** Natural rice requires only the husk and some bran to be removed; artificial rice requires the grains to be ground into powder and mixed with ingredients such as corn starch and konjac flour.
2. **Molding Technology:** Artificial rice relies on high-temperature, high-pressure extrusion to reshape the rice grains, a process that requires precise control using specialized equipment.
3. **Nutritional Fortification:** During the production process, artificial rice can be fortified with nutrients such as vitamin B1, calcium, and lysine to compensate for the nutritional deficiencies of natural rice.

The twin-screw extrusion line developed by Shandong Loyal Industrial Co., Ltd. is the core of its artificial rice production technology. By precisely controlling temperature, pressure, and shear force, this equipment transforms mixed raw materials into uniform, nutritious reconstituted rice grains.



Production Process: Technology Reshapes the Form of Food

The creation of artificial rice is a precise experiment in food engineering. This process goes far beyond simple mixing and pressing, but rather involves a systematic engineering approach integrating multidisciplinary technologies. Shandong Loyal Industrial Co., Ltd.'s specialized production line embodies this process. Mixing and proportioning raw materials is the first step in producing artificial rice. After milling natural rice, manufacturers add water, edible starch (such as corn starch or konjac flour), and a small amount of food additives. For fortified artificial rice, vitamins and other nutrients are also added. Shandong Loyal Industrial Co., Ltd.'s fully automated batching system precisely controls the proportion of trace ingredients, ensuring a balanced nutritional profile.

Extrusion is the core of the production process. The evenly mixed raw materials are fed into a twin-screw extruder, where they are reshaped into rice grains under high temperature and pressure.

The equipment's modular design meets the specific needs of different formulations. By adjusting process parameters, a variety of products, from standard reconstituted rice to high-protein nutritious rice, can be produced.



Equipment Advantages, an Industry Model for Intelligent Manufacturing

Amid the transformation and upgrading of the grain processing industry, Shandong Loyal Industrial Co., Ltd. has become a leader in artificial rice production equipment, leveraging technological innovation and accumulated expertise. Located in Jinan, Shandong Province, the company boasts over 30 years of industry experience and sells its products to over 100 countries and regions worldwide. Shandong Loyal Industrial Co., Ltd.'s twin-screw extruders represent the cutting-edge of the industry with their core technological advantages:

1. Diversity of Material Shapes: Capable of producing a variety of shapes and special shaped products, meeting market demand for diverse material shapes.
2. Raw Material Adaptability: Capable of processing a wide range of raw materials, breaking through traditional limitations.
3. Intelligent Control System: Fully computerized, automatic control of material flow and ratio, adjusting steam and water addition levels in real time.

Quality Assurance:

Shandong Loyal Industrial Co., Ltd.'s equipment utilizes a fully wear-resistant alloy screw and extrusion chamber sleeve, significantly reducing wear and ensuring stable operation and high production capacity. All accessories adhere to international standards, ensuring safe operation and effectively controlling noise.

The company also has a comprehensive food twin-screw extrusion technology engineering center, providing customers with a multi-functional research platform for production equipment, process formula development, and application, truly achieving the integration of industry, academia, and research.



Industry Leadership, Innovation Drives a Healthy Future

Shandong Loyal Industrial Co., Ltd., guided by the principle that quality equals value, continuously advances innovation in artificial rice production technology. The company's equipment has successfully expanded its applications from grain and oil products to high-value-added applications such as nutritious reconstituted rice, breakfast cereals, and porridge and rice.

Shandong Loyal Industrial Co., Ltd.'s intelligent production line not only improves product quality but also reduces energy consumption through precise process control, achieving green production. The company's equipment is equipped with a centralized control system and complete plant automation, significantly improving production efficiency and reducing labor costs.

In the future, as consumer demand for food nutrition and functionality increases, the artificial rice market will see even greater growth. Shandong Loyal Industrial Co., Ltd. will continue to invest in research and development to provide global customers with more advanced and efficient grain deep-processing solutions, driving the food industry towards nutrition, diversification, and intelligent development.



Reference

The following are five authoritative foreign literature websites in the field of Industrial machinery:

1. Food Engineering Magazine

Website: <https://www.foodengineeringmag.com/>

2. Food Processing Magazine

Website: <https://www.foodprocessing.com/>

3. Journal of Food Engineering

Website: <https://www.journals.elsevier.com/journal-of-food-engineering>

4. Food Manufacturing Magazine

Website: <https://www.foodmanufacturing.com/>

5. International Journal of Food Science & Technology

Website: <https://onlinelibrary.wiley.com/>