

Rice Yield Rate Increase

When water goes through Pursanova's PursalEx™, it increases solubility and permeability which will increase the rice yield rate.

1. Prevents rice grain cracks during wash

- Due to increased water permeability, the rice grain elasticity increases before each grain hits each other.
- Reduces rice grain chipping (yield rate increases 1%~2%)

2. Since water permeates to the core of rice grain quicker than normal water, the rice grain surface is protected (more plump) which is an ideal state of rice preparation.

3. Increased rice yield rate during immersion.

- Water creates water content in old rice that it becomes just like the new crop rice. (Yield rate increases 1.5% ~ 3%)

4. Increased volume in cooked rice, showing more shine in each grain.

- Pursanova's water prevents rice grain surface chipping and deterioration during the rinsing and immersion, freshness of cooked rice is preserved longer (not much water evaporates from rice)

Yield rate increases in each rice preparation procedure. The cooked rice quality increases. Rice tastes sweeter and a bit stickier.

*Unless there is a quality increase in rice, yield rate increase will not occur. Rice prepared with Pursanova water will improve the food quality with yield rate increase of the product.

