

# How to store rice

## Detail Introduction :

As a common food in daily life, rice is available in almost every family. Rice is rich in nutrients, and proper intake is of great benefit to human health. It is best to eat the rice as soon as possible after you buy it. It is not suitable to store it for a long time, otherwise it will be prone to mildew, loss of nutrients, and poor taste.

If you have a lot of rice in your home and you can't eat it all at once, how can you store it for longer? The main factors affecting the storage time of rice are temperature, humidity and oxygen. It is best to store rice in a sealed environment and not to expose it to the sun. Here are several ways to preserve rice.



### 1. Anaerobic preservation method

First put the rice in a ventilated place, spread it out to air, but don't expose it to the sun, wait until the rice is dry, then put the rice in a non-toxic and less air-permeable plastic bag, tie the bag tightly, and place it in a cool and dry place, this can extend the shelf life of the rice.

### 2. The method of keeping kelp against insects

Dried kelp has a strong moisture absorption capacity, and also has the effect of killing insects and inhibiting mold. When storing rice, mix the rice and kelp at a ratio of 100 to one. After about ten days, the kelp is taken out and dried, and then put it back into the rice, and after repeated several times, it can effectively prevent rice mildew and insects.

### 3. Hygroscopic storage method of plant ash

Put a layer of plant ash on the bottom of the container of enlarged rice. It is best to put plant ash in a plastic bag and place it at the bottom of the container. The rice needs to be blown and dried before being put into the container, covered with a lid, and placed in a cool and dry place. It can be stored for a longer time.

ventilated place.

#### 4. Prickly prickly ash preserving method

*Zanthoxylum bungeanum* is a kind of natural antioxidant, has a special taste, and has the effect of repelling insects. It can also preserve rice well. You can put dozens of peppercorns in a pot, add some water, boil for a while to get the pepper flavor, turn off the heat, put the rice in a bag and then put the pepper in the water, take it out after it is soaked, and then put the rice in the bag.



In addition, wrap several packets of peppercorns with gauze and place them on the top, middle, and bottom of the rice bag.

Tighten the mouth of the rice bag. Put the rice in a cool and ventilated place to prevent the rice from being infested by insects. The rice will last longer.

The above are several simple and convenient ways to preserve rice. The Rice Production Line can produce high-quality rice, and the preservation time is relatively long.

What should I do if the rice is really wormed?

First of all, if there are not many worms and the time of discovery is early, you can pour the rice out, put it in a cool and ventilated place, let the worms crawl out, and then sift it. There is basically no problem and you can eat it as usual.

If there are more worms, you can use phosphotazin plus organic acid to fumigate and kill. Put the worm-bearing rice together with the bag in a well-sealed plastic bag, that is, a fumigation bag, and then put a bowl in the fumigation bag, and put 50 grams of vinegar in it.

If the grain does not exceed 500 grams, just wrap one gram of zinc phosphide in paper and put it into a bowl containing vinegar, without stirring, immediately seal the fumigation bag mouth. After sealing for ten days, all the pests inside can be killed. After that, the air is dispersed for two to three days, and the water and residue are taken out.

If it has been a long time since rice was found to be wormed, and the worms have spread all over the rice, the rice is no longer edible at this time, and it can be fed to chickens or other animals.

Today's content is introduced here. I hope it will be helpful to you after reading it. In addition, the Rice Production Line, as a special equipment for rice production, has a very rigorous processing process. The quality of the rice is superior and safe, and the shelf life is relatively long. The best equipment for producing rice.

