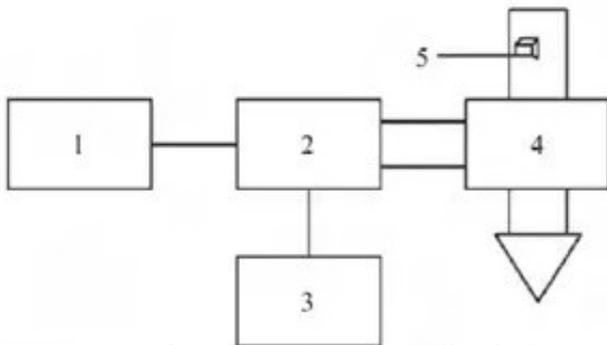


Current Situation and Prospect of Rice Vermicelli Drying Technology

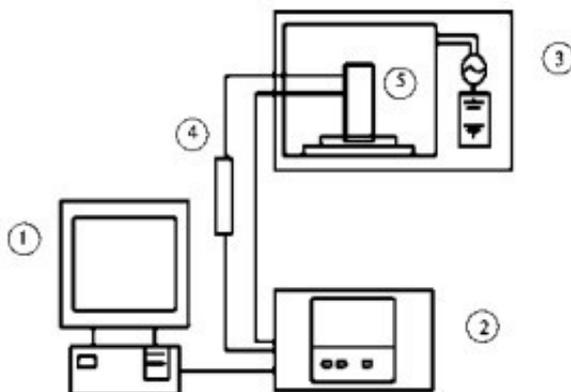
Abstract: Rice vermicelli is a traditional staple food in China. With the improvement of people's living standards, the demand for high-quality rice vermicelli has increased significantly. Its drying process is an important part of the production process of rice vermicelli.



The present situation of rice noodle drying technology in China was expounded, and the advantages and disadvantages of various traditional and new drying technologies were compared. The drying methods such as hot air drying, [microwave drying equipment](#) and infrared drying were mainly introduced. The existing problems were analyzed from the aspects of the influence on the quality characteristics of rice noodle and the energy consumption of drying, and some new drying methods were put forward. The possibility of application of drying technology in rice vermicelli drying process.

Key words: [rice vermicelli microwave drying](#); drying technology; quality

Rice vermicelli is one of the traditional staple foods in China. It has a long history of production in China. It is loved by the masses for its bright appearance, smooth and delicate taste. At present, the processing scale of rice vermicelli in China has reached about 10 billion yuan, which occupies an important position in rice processing. Its origin mainly distributes in Guangdong, Guangxi, Hunan, Hubei, Yunnan, Guizhou and other South and Southwest China.



The traditional drying of rice noodles is mainly natural drying and hot air drying. Some new drying technologies, such as microwave drying, infrared drying, freeze drying and combined drying, are also used in the research of rice noodles drying. Previous studies have shown that the drying process of rice noodles has a great impact on the quality of rice noodles. Choosing appropriate drying process is an important guarantee for the production of high-quality rice noodles.

The drying process of rice noodles is a complex and changeable process. Because starch materials have special aging phenomena in the drying process under different conditions, and aging has a significant impact on the moisture diffusion in the materials, the drying models of rice noodles under different drying conditions are quite different.

In the future, the drying theory and experimental study of rice vermicelli should be strengthened, the moisture diffusion in the process should be analyzed, and the drying mathematical model of rice vermicelli should be established and perfected to provide direct technical support and reference basis for the development of new drying technology of rice vermicelli.