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Rice Wine

Developed by PhilRice (Philippine Rice Research Institute)

PhilRice is keen to encourage new ways of making living from rice, and have taken traditional practices of rice fermentation and adapted them to the modern market for wine. The Rice and Rice-Based Products Programme run by the Rice Chemistry and Food Science Division of PhilRice develop and pilot the production of rice-based products.

Ingredients required: glutinous rice, water, "bubod" (rice yeast), activated carbon or bentonite.

- ✧ Weigh 1 kg of glutinous rice and wash through with water three times.
- ✧ Drain and add 1.5 liters of water
- ✧ Cook in a rice cooker until well done. Let it cool.
- ✧ Spread the cooked rice on a tray and inoculate with powdered rice yeast at 1g per 100g of raw rice.
- ✧ Cover the tray with a piece of paper or cloth and incubate at room temperature for two days.
- ✧ Transfer to a fermentation jar with a water seal to allow the rice to ferment for two weeks, or until the bubbling stops.
- ✧ Press out the alcoholic juice through a cheesecloth and discard the residue.
- ✧ Pasteurize the freshly harvested wine at 65-70^o C for 30 minutes.
- ✧ Allow it to stand for one to three months in a dark, cool place to prevent discoloration.
- ✧ Siphon the clear wine. If the wine is not yet clear, add one spoon of activated carbon or bentonite for every litre of wine. Mix well and filter.
- ✧ Bottle the wine and pasteurize at 65-70^oC for 20 minutes. Approximately 1 litre, or 3 bottles at 50ml, can be harvested from 1kg of rice.

Further Information

PhilRice: Philippine Rice Research Institute

Central Experiment Station Maligaya,

Science City of MunozNueva, Ecija, Philippines

Tel: 63 44 456-0277

E-mail: prri@philrice.gov.ph

Web: <http://www.philrice.gov.ph>