

FGN/IFAD Value Chain Development Programme-Nigeria

Success Story

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“False Bottom” parboiling technology increases local rice quality

The “false bottom” technology introduced by VCDP is helping rice processors in Bida, Niger State, North Central, Nigeria to increase quality and market value of their rice.

“Before now, we have to carry our rice to the market and even beg people sometimes to buy, for whatever price,” says a rice processor Hajara Mohammed, of the Zoko Yegborolo multipurpose cooperative society in Bida, Niger state.



Hajara and other women processing rice using false bottom

“Now, with the intervention of IFAD-VCDP teaching us false bottom technology, we don’t have to look for buyers. People come to us even before we finish processing. We can’t even meet their demand.”

IFAD’s VCDP through processors like Hajara has improved local rice quality and increased national target for rice production by 511,270 MT of Rice since 2016.

The false bottom technology was

introduced to make rice grown in Nigeria by local farmers compete favourably with the rice imported from places as Thailand. Consumers have developed a penchant for the long-grain, clean, parboiled imported rice from Thailand.

VCDP introduced farmers to Faro 44, a rice variety known for its long grains. Hajara's cooperative buys Faro 44 paddy from rice growers in Bida and uses false bottom technology to make the product meet international quality and market friendly.

Hajara and over 4,000 across the project nine states were trained on the use of false bottom parboiling technique. The training changed how Hajara and others processed rice. Previously, she boiled paddy in large vats, which meant some of the rice got burnt, discoloured or broken, reducing its market value and earning it the name "local rice".

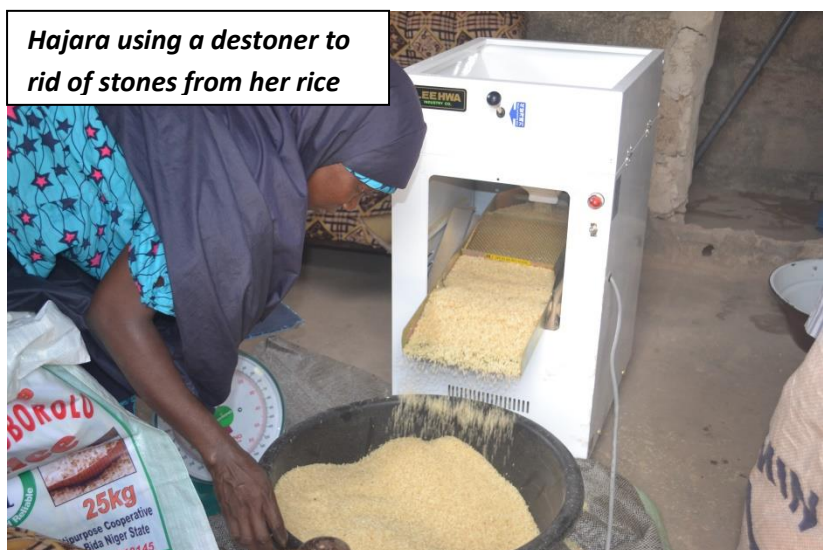
False bottom technology refers to the use of a metal perforated sieve that prevents the paddy from direct contact with the vat bottom. The sieve is placed at the bottom of the vat and a giant lid above it, with water in between. The paddy is placed on top of the sieve. Once the fire is lit and the water begins to boil, vapour goes upward through the sieve to steam the paddy.

The resulting parboiled rice is unbroken, clean and white. Hajara's cooperative uses a de-stoner provided by VCDP to remove stones from the processed rice, and a scale to weight exactly 25kg into bags. The cooperative has branded its product for sale. Each 25kg bag is sold for N15,000 naira (\$34 dollars).

"When you look at our product, you can't tell the difference between rice from Bida and imported rice from Thailand," says Hajara. "That's why our price has gone higher. It is more income for us, more business for us."

Use of false bottom technology has also helped Hajara reduce the cost of production. Her false bottom vat was modified to sit in a metal cylinder and requires less firewood to provide heat needed to parboil rice. A chute fitted to the vat takes smoke out of the parboiling area. The entire assemblage ensures heat is conserved and transferred directly to the vat with little loss. A single stick of firewood is enough to parboil half a tonne of rice.

"Before now, we would have to buy firewood of nearly ₦800 just to parboil one vat of rice. Now, one firewood stick is sufficient," says Hajara



Hajara using a destoner to rid of stones from her rice

“We’ve been in rice business for more than twenty years with nothing to show for it but within one and half year, IFAD VCDP made us rich. I don’t know how to thank VCDP for helping us make impact in rice market. I sit at home and buyers come to me. And now we are expanding our business and employing people to work and get paid because we need more hands to be able to meet market demand. People want our rice now.’