

**A PROCESS FOR PRODUCING AN INSTANT
CHOCOLATE AROMATIC RED RICE (*Oryza sativa L.*) PORRIDGE**

ABSTRACT OF THE DISCLOSURE

5 The utility model relates to a process for producing an instant chocolate aromatic red rice porridge. It involves washing, soaking, cooking, cooling, freezing, thawing and drying of unpolished red rice. The rice porridge is packed in a stand-up resealable pouch and sealed using a vacuum sealer. This utility model addresses the technical problem of preserving the nutritional integrity of red rice while enhancing the functional quality of chocolate rice porridge without
10 relying on artificial additives. By employing a freeze-thawing method, the process naturally improves the product's nutritional value, texture, and shelf life. The resulting porridge is healthy and nutritious, high in carbohydrates, dietary fiber, and protein derived from aromatic red rice. It is a convenient food product ideal for long travels and emergency distribution during calamities.

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