

ABSTRACT

The method of invention relates to the grains products produced by the said process. Using the selection of Fragrant cargo rice grains, is to mix the grains either in the form of full grains, broken grain or in powder formed de-husked from the paddy. The process of extracting the aroma in the grains itself is to have the grains mix with water. Allowing the process of extraction of the aroma from the Fragrant cargo rice to take place naturally. Allowing the grain to be incubated at 25°C – 33°C for 1 hour - 4 hours. The mixing proportion of the grains is of 1:2 part of water. The grains have to be stirred until the aroma is being generated, producing the distinguish characteristic of this aromatic fragrance. The rice is then further thermally processed and liquefied. Thereby further process into aromatic natural drink, aromatic condensed syrup, candy, tofu, or into powder product or dried product like capsules, infant foods and cereals which contain the natural distinct aroma.



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