



Beras Jagung Sosoh Pratanak *Pre-cooking Polished Cooked Corn*

Inventor : Nurichana, Maulida Hayuningtyas, dan Abdullah bin Arif
Balai Besar Penelitian dan Pengembangan Pasca Panen Pertanian
Indonesian Center for Agricultural Postharvest Research and Development

Produk ini dihasilkan dari beras jagung yang telah disosoh dan dipecah menjadi butiran yang lebih kecil, kemudian diproses melalui perendaman menggunakan starter mikroba. Dengan perendaman mikroba terjadi fermentasi yang terkendali, sehingga mutu beras jagung konsisten. Proses fermentasi akan meningkatkan nilai cerna pati produk dan mempercepat waktu tanak beras jagung.

Keunggulan :

- (1) Tidak asam.
- (2) Nilai cerna lebih tinggi sehingga tidak menimbulkan rasa sebah di perut.
- (3) Waktu tanak lebih cepat (20 menit) sama dengan beras padi.
- (4) Cocok dikonsumsi penderita diabetes karena mempunyai indeks glikemik rendah (< 40).

Manfaat :

Meningkatkan nilai tambah jagung dan menghasilkan beras nonpadi, yang diharapkan dapat mengurangi konsumsi beras, mendorong pertumbuhan industri produk pangan berbasis jagung.

This product is generated from cooked corn that has been polished and broken up into smaller granules, and then processed through immersion using microbial starter. By microbial soaking a controlled fermentation occurs, so that the quality of cooked corn will be consistent. The fermentation process will increase the value of starch digestibility of the product and accelerate the duration of cooked corn cooking.

Advantages:

- (1) No sour taste,
- (2) High digestibility value so it does not cause a feeling of obstruction in the stomach,
- (3) Fast cooking duration (20 minutes) similar to that of milled rice cooking, and
- (3) Suitable for diabetics patients because it has a low glycemic index (<40).

Benefits:

Increase the value of corn by producing non-rice products, which is expected to reduce rice consumption, encourage the growth of corn-based food products industry.