

## **OWNERS PERCEPTION OF RICE MILL INDUSTRY**

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### **Abstract**

*The study attempts to analyses the profile of rice mill owners in Miryalaguda division in Nalgonda district. The sample selection is purposive sampling method and sample size determine on basis of rice mills density. In this study took ten rice mills. In this study used variable, place of the rice mill, age, gender, education, income, category, religion, activity of rice mills and source of funds.*

*Keywords: Rice Mill, Age, Gender, Education and Income.*

### **Introduction:**

Rice is the basic grain consumed as a food in India which is found in almost every Indian kitchen. It is the most common grain and the most common food in India. However, India is not only a big consumer of rice but also it is the second largest producer of rice in the world after China. India also holds the largest agriculture land for paddy production in the world.

Rice is obtained by milling of paddy. The by-products which we get from paddy milling are rice bran and husk. The amount of rice bran is approximately eight per cent of paddy processed. The rice bran is a per carp or outer cuticle layer that remains beneath the hull. It gets removed during the milling process. About two decades back, rice bran was considered almost a waste and hence most of it was burnt. It is now viewed to have high nutritive value. Rice is the primary source of carbohydrates and protein besides, rice also contains small quantities of fat, ash, fibre and moisture. It has very high calorific value (363 K cal) than any other cereal crop with easily digestible carbohydrates (80.40 per cent) and high quality protein (6.76 per cent) with biological value as high as egg protein, due to high content of amino acids. Vitamins and minerals are present largely in bran and germ. Being rich in natural B-Vitamin, rice bran is used as a cattle feed. The rice bran processing has now gained momentum, with increasing consumer demand for oil, extracted from bran.

### **Overview of rice milling industry in India**

Rice processing is the oldest and the largest agro- processing industry of the country. Rice processing in India is carried out in small and medium size rice mills. Most of the small size mills are huller mills. The other types are Battery of Huller mills, Huller-cum-Sheller mills, Sheller mills and Modern mills. During the year 2013, rice processing turnover was more than 25500 crore per annum. It processes about 85 million tone of paddy per year and provides staple food grain and other valuable products required by over 60% of the population. Paddy grain is milled either in raw condition or after par-boiling, mostly by single hullers of whichever 82,000 are registered in the country.

Huller mills have the advantage of being cheap and simple to operate but are very inefficient in converting paddy into rice. The rice recovery in huller type is 63-67 per cent with 10-12 per cent broken whereas, 71-74 per cent recovery with 3-5 per cent broken in modern type. It is a noticeable fact that the modern mills give the highest yield of rice with least broken and better quality of by product. Normally the huller mills yield bran having lowest oil content as it contains appreciable amount of husk and broken rice. But the oil content in bran from Sheller and modern mills are far better in this respect.

### **Review of literature:**

**Iriondo-DeHond et al., (2018).** The by-products of rice have a 2-fold contribution to food sustainability. Firstly, bioactive compounds and nutrients contained in by-products, such as rice bran and husk can be extracted, providing use in food products, as well as generate indirect income. **Faccin et al., (2017)** these by-products may be beneficial to alternative animal production systems as they can be grown and certified as organic. They also have beneficial uses in cosmetics, construction materials, and as food additives. The objective of this review is to describe the characteristics of by products resulting from the rice milling process and discuss potential avenues for utilization, such as in alternative poultry production systems. **International Rice Research Institute (IRRI), (2016)**, and is widely used for custom milling and in more agrarian regions of rice production. Rice milling at the commercial level is generally multi-stage. This method involves a more intricate system to minimize grain breakage. This is done by thermal build-up and reducing stress. The eight steps in the multistage process Rice kernels are composed of ~20% rice husk, 11% rice bran, and 69% starchy endosperm (milled rice).

**Kumar et al., (2013)** Approximately 120 million tons of rice husks is available each year after it has been removed from the whole rice paddy. Rice husk is composed of 15% carbon, 18% ash, and 67% volatile matter. **Kumar et al., (2013).** In the rice mills, the husk is used as fuel to generate steam for the parboiling process of rice. Soil fertilization is an emerging trend for rice husk agricultural application. Rice husk can be used to fertilize soil due to the high lignin content. Husk, with its rich reserves of potassium and silicon, helps to amend the soil, enhance its properties by decreasing soil bulk density, and improve its fertility with the air pockets created underground. **Kim et al., (2012)** the silica gives the husk its protective nature and also contributes to allowing rice husk to burn slowly. The husk decomposes slowly while resisting fungal decomposition. Rice husk is burned to recover its ash content. Different forms of silica can be present in ash formation, which is controlled by different temperatures when burning.

### **Objective of the study:**

- To analyze the profile of the rice mill owners in Nalgonda district

### **Methodology:**

**Data collection:** this study analyzes both primary data, so research methodology also divided in two parts.

**On the basis of primary data:** for this study adopted a survey research design method to ensure that the researcher cover a minimal population aimed at obtaining a subjective opinion of respondents. Primary method of data collection was adopted to determine the profile of

rice mill owners. The primary data was collection through structured questionnaire from the rice mill owners. The data collection period is 2020-21.

**Secondary data:** it is include websites, books, and journals. The secondary source of rice mill industry related literature review and other information.

**Statistical tools:** In this study is used simple statistical tools used.

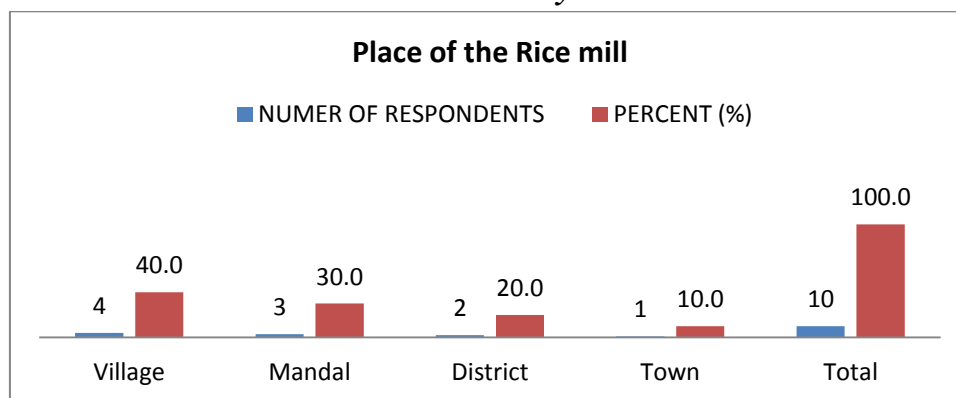
### Analysis and interpretation:

- Analysis has been on two sections, viz. on the basis of primary data and on the basis of responses.

**Table-1**  
**Place of the Rice mill**

Place of mill	Number of respondents	Percent (%)
Village	4	40.0
Mandal	3	30.0
District	2	20.0
Town	1	10.0
Total	10	100.0

*Sources: Primary Data*

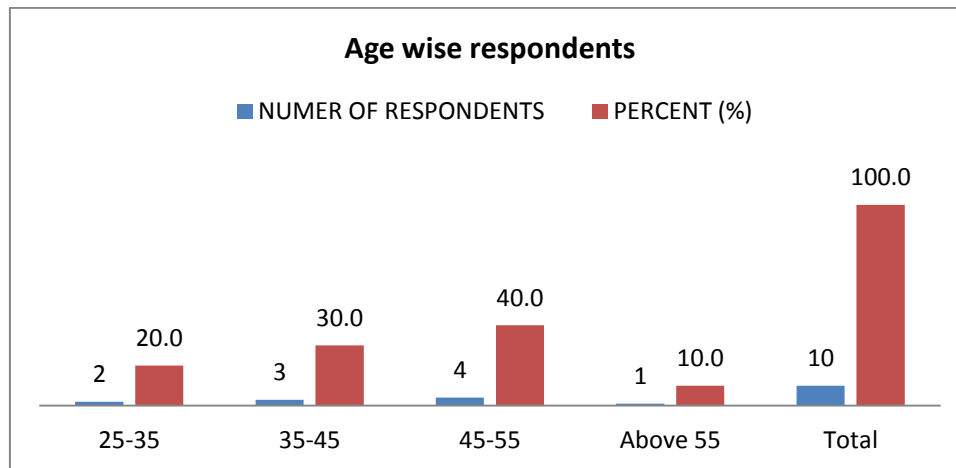


Above the table shows that the various location of the rice mills, highest (40%) mills centralized in the nearby villages, followed by mandal (30%), district (2) and towns (1). It is indicate that rice mill industry located nearby village areas.

**Table-2**  
**Age wise respondents**

Age	Number of respondents	Percent (%)
25-35	2	20.0
36-45	3	30.0
46-55	4	40.0
Above 56	1	10.0
Total	10	100.0

*Sources: Primary Data*



Above table reveals that age wise of rice mill owners, majority of rice mill owners are belongs to 45-55 age groups(40%), 36-45 age group(30%), 25-35 age group (20%) and above 56 (10) respectively. It is indicate that majority of the rice mill owners are belongs to 46-55 age group.

**Table-3**  
**Education wise respondents**

Education	Number of respondents	Percent (%)
SSC	4	40.0
Intermediate	2	20.0
Degree	3	30.0
Others	1	10.0
Total	10	100.0

*Sources: Primary Data*

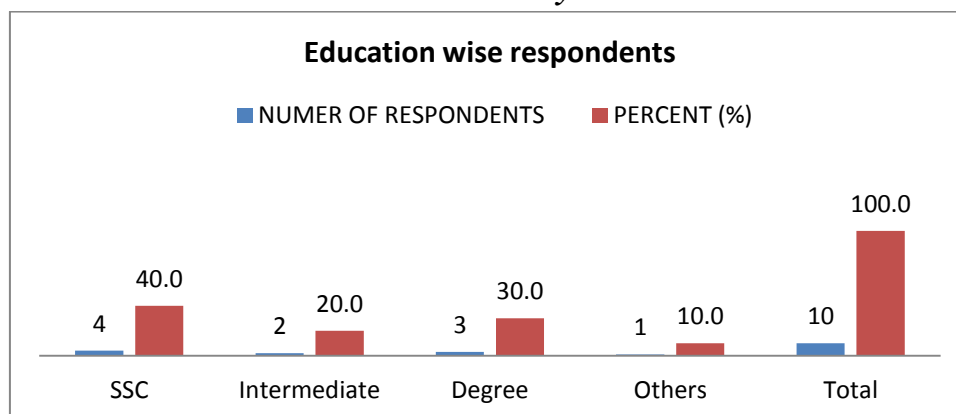


Table-3 shows that education qualification of respondents, highest (40%) respondents have SSC qualification, followed by degree (30%), intermediate (20%) and others (10%). It is noticed that the majority of the respondents have (SSC) their education qualification.

**Table-4**  
**Ownership wise respondents**

Ownership	Number of respondents	Percent (%)
State-owned	4	40.0
Private	4	40.0

Lease	2	20.0
Total	10	100.0

*Sources: Primary Data*

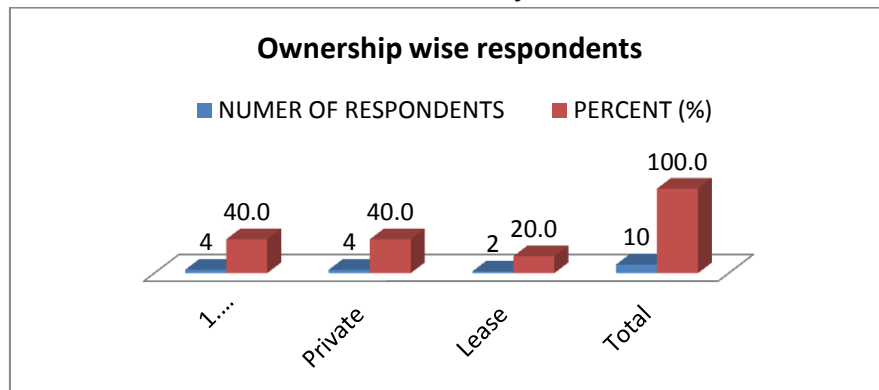


Table-4 reveals about that ownership respondents, majority of respondents ( 40% & 40%) have state owned and private ownership of rice mills, and lease (20%). It is indicated huge (80%) of rice mills state-owned and private ownership.

**Table-5**

**Income wise respondents**

Income	Number of respondents	Percent (%)
Rs. 15,000-Rs.25,000	2	20.0
Rs. 25,000-Rs.50,000	3	30.0
Above Rs.50,000	5	50.0
Total	10	100.0

*Sources: Primary Data*

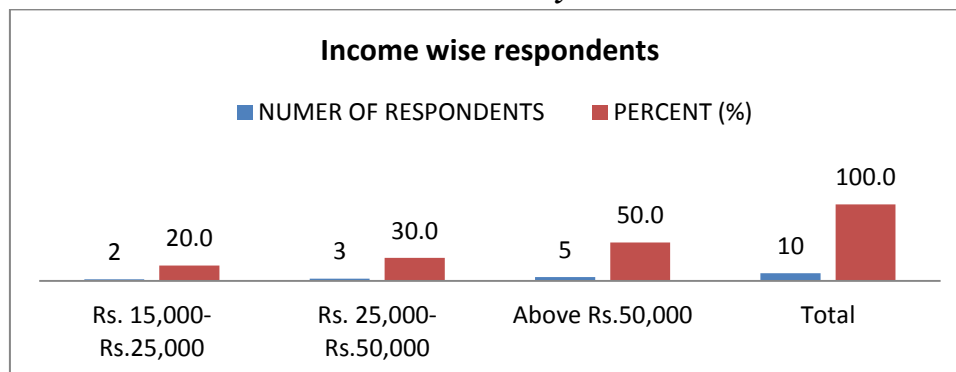


Table-5 shows that income of respondents, most of the (50%) respondents are earned their income above Rs. 50, 000, followed by (30%) Rs. 25,000-Rs.50, 000 and (20%) Rs. 15,000-Rs.25, 000. It indicated that majority of respondents have earned above Rs. 50, 000.

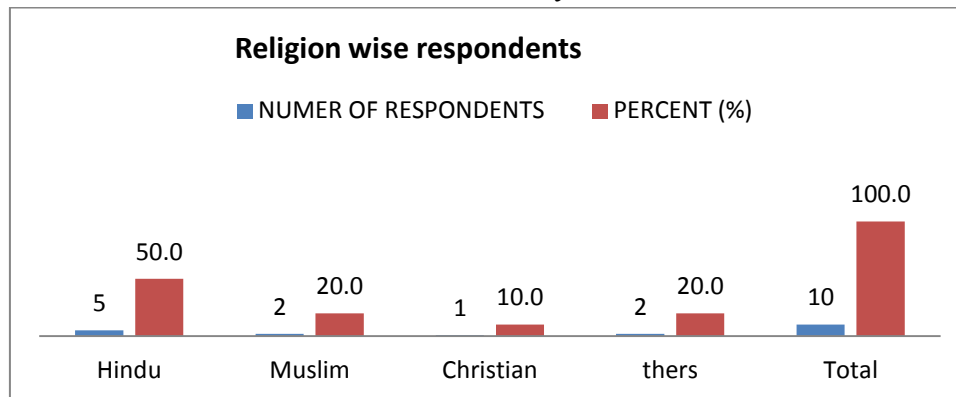
**Table-6**

**Religion wise respondents**

Religion	Number of respondents	Percent (%)
Hindu	5	50.0
Muslim	2	20.0
Christian	1	10.0

Others	2	20.0
Total	10	100.0

*Sources: Primary Data*

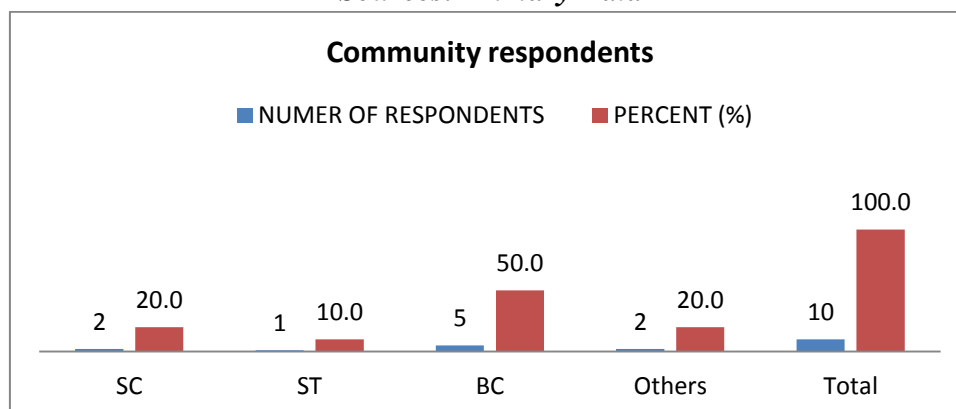


**Table-6** reveals about the religion of respondents, majority of (50%) respondents belongs to Hindu religion, followed by Muslims (20%), others (20%) and Christians (10%). It is noticed that the majority (50%) of respondents coming from the Hindu religion.

**Table-7**  
**Community respondents**

Community	Number of respondents	Percent (%)
SC	2	20.0
ST	1	10.0
BC	5	50.0
Others	2	20.0
Total	10	100.0

*Sources: Primary Data*



Above table-7 show that the community of respondents, most of (50%) the respondents are belongs to BC Category, SCs (20%) ST (10%) and others (20%) respectively. It is indicated that the most of the rice mill owners belongs to the BC category.

**Table-8**  
**Activities of the rice mill**

	Number of respondents	Percent (%)
Milling	5	50.0
Polishing	1	10.0
Paddy Trading	1	10.0
Rice Supply to Rice Exporters	1	10.0
Local rice trading	1	10.0
Rice exporting	1	10.0
Total	10	100.0

*Sources: Primary Data*

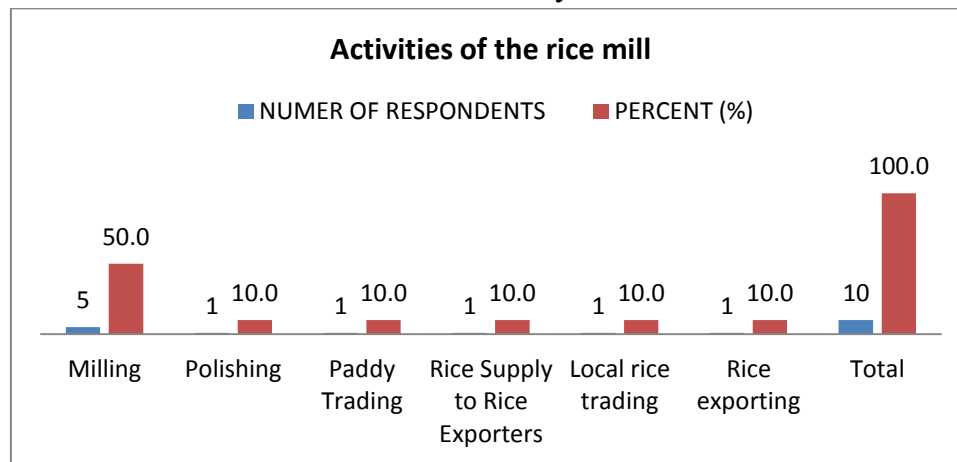


Table-8 shows about the activities of rice mills, huge rice mills are activity is milling (50%), followed by polishing (10%), paddy trading (10%) rice supply to rice exports (10%) local rice trading(10%) and rice exporting (10%). It is notice that the majority of rice mills (50%) activity of milling.

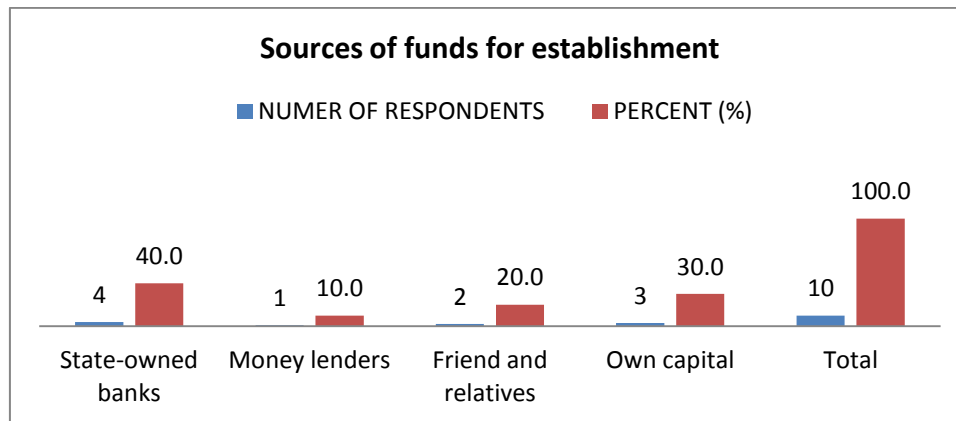
**Table-9**

**Sources of funds for establishment**

Source of funds	Number of respondents	Percent (%)
Banks Loans	4	40.0
Money lenders	1	10.0
Friend and relatives	2	20.0
Own capital	3	30.0
Total	10	100.0

*Sources: Primary Data*





**Table-9** explained source of funds for establishment, most of (40%) the rice mills are established by the bank loans, own capital (30%), friends and relatives (20%) and money lenders (10%). It indicates that majority of the rice mills are established by the bank loans.

### Findings:

- It indicates that rice mill industry located nearby village areas.
- That majority of the rice mill owners belong to 46-55 age groups.
- The majority of the respondents have (SSC) their education qualification.
- Indicated huge (80%) of rice mills state-owned and private ownership.
- Majority of respondents have earned above Rs. 50,000.
- Noticed that the majority (50%) of respondents coming from the Hindu religion.
- Indicated that the most of the rice mill owners belong to the BC category.
- Notice that the majority of rice mills (50%) activity of milling.
- Indicates that majority of the rice mills are established by the bank loans.

### Conclusion:

The present study has been done to analyze the rice mill owner's perception. Most of the rice mill activities are milling. And majority of rice mills are established by the banks loans and own capital.

### References:

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