

2 minutes application break

Rice milk

Facts

Origin China and Japan
Dates back Ancient times
Ingredients Rice, sweetener, flavorings and water

A plant-based milk alternative, used as a substitute for cow's milk

MixSing Vacuum



Design

Shear	CFD simulations confirms >200,000 s ⁻¹
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 1,500 cP
Accessories	Vacuum system
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Rice milk is a plant-based milk alternative made from rice. Making rice milk involves blending rice with water, straining the mixture to remove any solid particles, and then sweetening the liquid with a sweetener such as maple syrup or agave nectar. Rice milk can also be flavoured with vanilla or other spices.

The history of rice milk can be traced back to ancient times in Asia, particularly in China and Japan, where rice was a staple food used in various dishes. Rice milk was not widely consumed as a beverage until recently, when it was used as a milk substitute for people who are lactose

intolerant or have a cow's milk allergy. In recent years, rice milk has become a popular plant-based milk alternative. It is popular among vegans and those looking for a dairy-free milk alternative. Rice milk is also a good source of carbohydrates and is low in fat and calories, making it a good choice for people trying to maintain a healthy weight.

Rice milk has a slightly sweet and creamy taste, making it ideal for coffee, tea, and other hot drinks. It can also be used in cooking and baking as a milk alternative. Rice milk is also gluten-free and does not contain any cholesterol.

Rice milk is now widely used worldwide; however, its origin can be traced back to Asia, particularly China and Japan. It is used in coffee shops, as an alternative to cow's milk, in cooking and baking, and can be found in most supermarkets.

The rice milk market is expected to grow in the coming years, with many new brands and varieties being introduced.