## FORM 2

THE PATENTS ACT, 1970 (39 of 1970) AND THE PATENTS RULES, 2003

# **COMPLETE SPECIFICATION**

(See Section 10; rule 13)

TITLE OF THE INVENTION

"PRODUCTION OF WHOLE GRAIN RICE SHREDDED PRODUCT"

## **APPLICANT**

INTERCONTINENTAL GREAT BRANDS LLC of 100 Deforest Avenue, East Hanover, New Jersey 07936, USA; Nationality: USA

The following specification particularly describes the invention and the manner in which it is to be performed

#### **CLAIMS**

### What is claimed is:

 A method for preparing a whole grain rice shredded product comprising: combining water and a whole grain rice component, the whole grain rice component comprising at least about 75% by weight rice in the form of raw, whole kernel rice;

cooking the whole grain rice component and water to form a cooked whole grain rice material;

cooling the cooked whole grain rice material;

tempering the cooked whole grain rice material for about 0 to about 90 minutes to form a tempered whole grain rice material; and

shredding the tempered whole grain rice material to form continuous net-like sheets of the whole grain rice shredded product.

- 2. The method of claim 1 wherein the cooking step is performed in a pressure cooker at a pressure of about 8 to about 22 psig.
- 3. The method of claim 2 wherein the cooking step is performed at a pressure of about 8 to about 12 psig.
- 4. The method of claim 1 wherein the whole grain rice component comprises at least about 95% by weight rice.
- 5. The method of claim 1 wherein the whole grain rice component comprises less than 25% by weight whole grains other than rice.
- 6. The method of claim 1 wherein the cooking step causes the cooked whole grain rice material to have a degree of gelatinization of at least about 90%.

WO 2013/056081 PCT/US2012/060006

7. The method of claim 1 wherein the cooked whole grain rice material is cooled to a temperature between about 70°F to about 100°F.

8. A method for preparing a whole grain rice shredded product comprising: combining water and a whole grain rice component, the whole grain rice component comprising at least about 75% by weight rice in the form of raw, long grain rice;

cooking the whole grain rice component and water to form a cooked whole grain rice material;

cooling the cooked whole grain rice material;

tempering the cooked whole grain rice material for less than about 240 minutes to form a tempered whole grain rice material;

shearing the tempered whole grain rice material to form sheared whole grain rice material; and

shredding the sheared whole grain rice material to form the whole grain rice shredded product.

- 9. The method of claim 8 wherein the cooking step is performed in a pressure cooker at a pressure of about 8 to about 22 psig.
- 10. The method of claim 8 wherein the cooking step is performed at a pressure of about 8 to about 12 psig.
- 11. The method of claim 8 wherein the whole grain rice component comprises at least about 95% by weight rice.
- 12. The method of claim 8 wherein the whole grain rice component comprises less than 25% by weight whole grains other than rice.
- 13. The method of claim 8 wherein the cooking step causes the cooked whole grain rice material to have a degree of gelatinization of at least about 90%.

WQ 2013/056081 PCT/US2012/060006

14. The method of claim 8 wherein the cooked whole grain rice material is cooled to a temperature between about 70°F and 120°F.

- 15. The method of claim 8 wherein the pelletizing step is performed at a pressure between about 200 to about 600 psig.
- 16. The method of claim 15 wherein the pelletizing step is performed at a pressure between about 400 to about 500 psig.
- 17. A whole grain rice shredded product prepared by a process comprising: combining water and a whole grain rice component, the whole grain rice component comprising at least about 75% by weight rice in the form of raw, long grain rice;

cooking the whole grain rice component and water to form a cooked whole grain rice material;

cooling the cooked whole grain rice material;

tempering the cooked whole grain rice material for less than 240 minutes to form a tempered whole grain rice material; and

shredding the tempered whole grain rice material to form the whole grain rice shredded product.

Dated this 08 day of April 2014

Arindam Paul REG.NO:IN/PA-174 of Depenning & Depenning Agent for the Applicants