



Cooling Packs from Rice Flour in Wastewater from Rice Noodle Factory





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Present by

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What is a cooling pack?



What is a cooling pack?



Cooling pack is synthetic polymers, contained in a plastic bag.
used for first aid such as strained muscle.
used for chilling frozen food instead of using ice.





The main component of the cooling pack

The packaging makes from a Plastic bag

Gel texture

- synthetic polymers are sodium polyacrylate
- colored water



Effect on the Environment



The gel texture is nondegraded in nature

gel texture combined in nature

dangerous to nature



The rice noodles factory







The rice noodles factory



starch is a component of wastewater



sediment the starch from wastewater

develop a cooling pack from the starch

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Objective



- Developed cooling packs from flour in a rice noodle factory.
- Study the ratio of flour and water to increase the efficiency of keeping temperatures cool.

• Compare the efficiency of the cooling pack between the cooling pack from steamed rice and the cooling pack from rice flour.





Hypothesis

The starch in the effluent from the Thai rice noodle factory could be used to prepare the cooling gel.

Related variables

- The Independent variable is the starch in the effluent from the Thai rice noodle factory
- The dependent variable is frozen starch gel
- The controlled variable is the experiment site, the weight of the starch gel zip lock bag size

Expected Benefits



- Developed a cooling gel formula that is easy to make and cheap.
- Prepare a cooling gel from natural substances. Harmless to the body and the environment
- The cooling gel can degrade naturally and not cause residue.



Equipment





Infrared thermometer



different types of flour

AS REAL

water



heating stove



Freezer or fridge





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Method



<u>Collect flour from the wastewater of</u> <u>the Thai rice noodle factory.</u>

Collect wastewater samples from the Thai rice noodle factory.

Got the starch from the effluent from the Thai rice noodle factory.

Use the flour to prepare the gel and Study of temperature changes.





Flour collection from wastewater in Noodle Factory.

- Flour has a stink. Indicating that the flour fermented.
- The smell will fade when the flour is exposed to the sun for a long time.
- The resulting flour is powder and white.
- The flour from the rice noodles factory is similar to steamed rice.





Characteristics of steamed rice when gelatinization.





Opaque white clumped together because of high amylose content.







The ratio of 1:0.05 by weight had a lower temperature change rate than other ratios.





 Cooling pack at room temperature it can keep temperature below 5 for 60 minutes and can be stored longer than ice in the same ratio.



Steamed rice gel

- Steamed rice makes a binding force with water and absorbs less water.
- The structure of amylose is very organized. Therefore a lot of heat energy to disintegrate the binding force.





Conclusion



- Flour gel at the ratio of water to flour 1:0.05 by weight can keep the cold the best.
- The experimental results of steamed rice and flour from a noodles factory were similar.



Suggestion



- Developed cooling pack for better effective keeping cool by adding substances to decrease the temperatures change.
- Used materials are suitable for making packaging.





Thank you!

