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HanAll F&B Develops Rice Noodle Technology to Expand Use of Domestic Rice

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HanAll F&B Farming Association Corporation (HanAll F&B), a South Korean food manufacturer, is developing rice-based noodle manufacturing technology aimed at expanding the use of domestic rice varieties and diversifying rice-based food products.

The company has filed a patent application for a rice noodle manufacturing method in June 2026. The technology is designed to reduce dependence on specific rice varieties while improving noodle separability, addressing key manufacturing challenges associated with producing noodles using domestic rice.

According to the company, incorporating 50 per cent or more domestic rice into noodle products using flour from varieties beyond specific rice types has presented considerable technical difficulties. Its research has therefore focused on developing a manufacturing process that can accommodate a wider range of rice varieties while improving product quality and processing efficiency.

Over three years, Hanallfnb used approximately six tonnes of rice flour to research and refine its manufacturing methods. The development work focused on overcoming processing limitations encountered during rice noodle production, particularly issues related to noodle separability.

Building on the patent application, the company plans to continue refining the technology to expand the range of rice varieties suitable for noodle manufacturing. Its longer-term objective is to enable the use of rice sourced from different domestic growing regions, creating opportunities to develop products using region-specific rice varieties.

Beyond rice noodles, hanallfnb is exploring the development of rice pasta and rice naengmyeon, a Korean-style cold noodle product. The expansion is intended to create a broader portfolio of rice-based noodle products catering to different culinary applications and consumer preferences.

The company believes that reducing dependence on specific rice varieties could lower manufacturing barriers and encourage more food manufacturers to explore rice-based noodle production. However, expanding the technology's application across a wider range of rice varieties will require further research and development.

Through continued process innovation and product diversification, hanallfnb aims to strengthen the potential of domestic rice as a versatile raw material for value-added food manufacturing.