

KOKKEN & The World

Vol. 1 September 2004

This newsletter is published biannually by the Japan Grain Inspection Association (KOKKEN) to offer a place for the exchange of information between all the people who concern the JICA Training Course "Post-Harvest Rice Processing." KOKKEN introduces the latest information to you from Japan and accepts the latest news from the world.

Contents

- Topic 1. President's Greetings
- Topic 2. The News of Current JICA Training Course
- Topic 3. Readers' Voice
- Topic 4. The Latest News from Japan

President's Greetings

Dear Reader,

It is my great pleasure in announcing the launch of the 'KOKKEN and The World' newsletter publication service as of today, September 14, 2004.



Over the years, the Japan Grain Inspection Association (KOKKEN) has contributed to organize and conduct the JICA Training Course "Post-harvest Rice Processing", but it was my regret that there was no way to keep in touch with the people who had since showed concern with this course.

It is a prerequisite for the advancement of the training course to follow up how the technology brought from Japan has applied to the formerly participants' countries, and how it has been effectively adopted your agricultural policy.

This newsletter is therefore opened up to the introduction of the formerly participants' practical use of the technology after going back homes.

Your contribution to this newsletter is cordially invited. I am very pleased to offer you a place for the presentation and view exchange. Also I hope the 'KOKKEN and The World' newsletter will be enjoyable for us all.

Yours sincerely,



Yoshihiro HAMAGUCHI
President
Japan Grain Inspection Association (KOKKEN)

This year's participating countries

Ghana, India, Kenya, Malawi, Malaysia, Papua New Guinea, Philippines, Sri Lanka, Thailand, and Gambia

This year's special event

This year's biggest event is the Rice Festival on International Year of Rice, which will be held on November 10. In December of 2002 the United Nations declared this year, 2004, the International Year of Rice. This is because that rice is the staple food for more than half of the world's population and also it has been widely perceived to heighten awareness of the role of rice in alleviating poverty and malnutrition.

We, the Japan Grain Inspection Association, KOKKEN, have fully agreed to the concept of the International Year of Rice and decided to open the symposium on it under the auspices of the Ministry of Agriculture, Forestry and Fisheries, The Japan Committee for the International Year of Rice, the Japan International Cooperation Agency JICA, and so on.

This year's training schedule

	Mon.	Tue.	Wed.	Thu.	Fri.	Sat. Sun
Aug.30- Sep. 5		Arrival			Opening ceremony	
Sep. 6-12	Orientation Interview	MAFF/ (1)	Country report	(2)	(3)	
Sep.13-19	(4)	(5) (6)	(7) (8)	(9) (10)	Kett	
Sep.20-26	(Holiday)	Practice	Practice	(Holiday)	(11)	
Sep.27- Oct. 3	Practice	Practice	(12)	Practice	Evaluation	
Oct. 4-10	Yamamoto	Sanwa		Staying farmers' residences		
Oct.11-17	(Holiday)	KOKKEN Lab.	Miso Factory	KOKKEN Lab.	KOKKEN Lab.	
Oct.18-24	(13)	(14)	Shizuoka Seiki	AIHO/ Aichi JA	Otake	
Oct.25-31	Satake	Satake	Satake	Satake	Satake/ Warehouse	
Nov. 1- 7	Sightseeing Kyoto	Shinmei/ Gekkeikan	(Holiday)	(15) (16)	Test	
Nov. 8-14	(17)/ Warehouse	(18)	Rice Festival on International Year of Rice	Group discussion	Evaluation/ Closing ceremony	

(1) (2) (18) is the Lecture Numbers.

- (1) Supply-Demand Policy for Rice in Japan
- (2) Post-harvest Losses of Rice
- (3) Moisture Content of Grains
- (4) Rice Marketing and Quality Control/ Inspection System
- (5) Rice Drying and Rice Dryers
- (6) Rice Husking and Huskers
- (7) Harvesting Machines of Rice
- (8) The Japanese Agricultural Cooperatives System
- (9) Rice Processing Industries in Japan
- (10) The Quality of White Rice in Japan
- (11) Stored-Product Insects and Their Control
- (12) The Theory and Technology of Rice Parboiling
- (13) Solar Grain Drying
- (14) Utilization of Husk
- (15) Easy Extraction and refining of Rice Bran Oil
- (16) Rice Bran Oil Manufacturing
- (17) Storage and Distribution of Rice in Japan
- (18) Basic Design of Rice Milling Facilities

Readers' voice- this space is opened for readers -

(Name, Country, Year of Participation)

Mr. Sobambo Benjamin, WARDA, 1998

At present we are in Mali as a result of the war going on in Cote d'Ivoire. Most of the information on Grain Quality is still in C.I. For the mean time you can go through of our New Africa Rice (NERICA) developed recently in WARDA.

NERICA: A NEW RICE FOR AFRICA - Researchers at The Africa Rice Center (WARDA) in Bouaké, Côte d'Ivoire have developed New Rice for Africa by tapping into the knowledge of local farmers, utilizing Africa's rich gene pool of local rice varieties, and combining these with high-yielding Asian rice varieties that were the mainstay of the Green Revolution. NERICA is a symbol of hope for achieving food security in Sub-Saharan Africa. For more information on NERICA, visit the Africa Rice Center web site. The Africa Rice Center is one of 15 international agricultural research centers supported by the CGIAR.

Ms. K. K. Sudeepa Malkanthi, Sri Lanka, 1999

The Sri Lankan economy is primarily based on Agriculture. Among the food crops cultivated in Sri Lanka rice constitutes the main crop. Rice is the staple food of Sri Lankans. The per capita consumption of rice is about 101 kg per year. The rainfall mainly governs rice cultivation and there are two main seasons as *Yala* and *Maha*. The cropping season *Maha* starts with the northeast monsoon and gets the rain from November to February. *Yala* season starts with the South West monsoon and extend from May to August. Rice Post Harvest Practices are important considering the qualitative and quantitative aspects of the final product. The Post Harvest losses of rice is about 10 -15 % in Sri Lanka. Since the Post Harvest losses are very high even some farmers and processors use some improved techniques, it is necessary to introduce appropriate technologies to prevent Post Harvest losses of Rice.

Mr. Dzulkifli Yaakub, Malaysia, 2003

I was transferred to a new place in MADA, which covered 16,000 ha paddy planted area. I am responsible for extension work, management work and everything related to this area to increase the yield and increase the income of farmers through paddy/ non-paddy production. My new office is about 45km away from MADA HQ. I like my new work very much.

PM-400

MULTI GRAIN MOISTURE TESTER

Fast! Reliable! Simple to operate! Competitively priced!

SPECIAL FEATURES:

Best for Canada

The larger sample volume of the PM-400 (single 2 1/2 inch) allows for "green" seeds in Canada. Many other small grain moisture testers on the market usually require "blough off the harrow" before making accurate readings and therefore more accurately measure the dry weight.

Simple Adjustment Facility

The new turn-crank adjust the moisture content reading to 10% plus or minus 0.2% in 0.1% grain gain loss. The new adjustment is intended for all individual lots (not an automatic) (remember PM-400 can be changed to agree with other units at the 500-520 Bush Range).

4 Voltage Facility

Four voltage levels allow comparing up to 4 consecutive tests. Displays the voltage of the measured moisture content values.

Wide Measuring Range

The PM-400 is able to measure down to 0% and up to 50-60%, depending upon grain type.

Automatic Power Off

Power monitor for safety. 1 minute (up to 90 seconds) after powering off, adjustment, the PM-400 will automatically turn itself off. Thus conserving battery life.

Automatic Temperature Compensation

The PM-400 automatically compensates for grain temperatures (and 10° operating range) of 10 to 40°C.

Pre-Programmed

The PM-400 is pre-programmed to give internationally accepted readings for 10° Celsius (conversion factor is 1.8).

Positive turn your head-back: 90°/45° 1/2° 1/2°

No Sample Preparation

No sample grinding (no grinding is required).

GARCE A EASY 4 STEP OPERATION:

PM-400 Specifications:

Probes & Measuring Head:	1 depth	0.001
	2 depth	0.001
	3 depth	0.001
	4 depth	0.001
	5 depth	0.001
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	100 depth	0.001

Yamamoto Co., Ltd.

Yamamoto testing whitener is a very compact and handy machine, which is designed for use at laboratories. Since VP-32T is vertical friction type whitener, all of rice in milling chamber can be discharged. This allows you to obtain accurate milling yield with reliable reappearance.

CHARACTERISTICS

- Ready for operation due to built-in motor
- Milling degree is easily adjusted by handle
- Milling can be done from 200 grams of brown rice
- Bran to be cleanly collected in the bran box



SPECIFICATIONS

MODEL		VP-32T	
Type of machine	Vertical friction	Capacity	30kg/Hour
Length	440mm	Hopper Capacity	5kg
Width	320mm	Power Supply	300W
Hight	775mm		100V 1 Phase
Net Weight	23kg	Safety Device:Auto stop for motor over-load	

Above specifications and dimension may change due to Yamamoto's continuous development program.

We create future of agriculture.

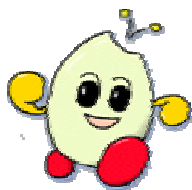
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Satake Corporation

Hiroshima, Japan, has newly introduced a paddy husker (Model: HR10FT). The new HR10FT has been improved in throughput capacity particularly for long grain. It also improved husking efficiency and head rice recovery at the utmost level. Usability and accessibility is considered for operator's convenience, easy maintenance, and hygiene by employing inspection hatches, a footstep, and a roll retainer.



Your contribution is highly welcome
K.K.

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