

KOKKEN & The World

Vol. 2 March 2005

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.

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Chairman's Greetings

Dear Reader,

First of all, I would like to express my sincere sympathy regarding the tremendous damage done by the earthquake and tsunami, which occurred in south Asia on the 26th of December last year. This severe earthquake and tsunami destroyed not only the precious lives of thousands of people but beautiful Asian scenery in only a few minutes. We, all the KOKKEN staff members and I, cannot offer our sorrow in words.

All we can do now is to hope for recovery of people's lives and their economy.

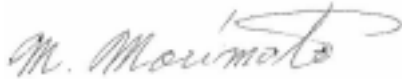
Now dear readers, I believe you have enjoyed the first issue of the 'KOKKEN and The World' newsletter published in September 2004, and it gives me great pleasure to distribute our second issue to you today. In this second issue, the international symposium 'Rice Festival 2004' is the main topic. 'Rice Festival 2004' was held November 2004 as an associated project with the United Nations' 'International Year of Rice.' It is entirely thanks to the JICA participants 2004 that the festival was held successfully.

The contribution from the JICA participants would be deeply appreciated to improve our relationship. If you are faced with a problem or need some ideas for your work, do not hesitate to contact us. We can exchange information on the 'KOKKEN and The World' newsletter.



I hope the 'KOKKEN and The World' newsletter will be serviceable and enjoyable for us all.

Yours sincerely,



Mitsuho MORIMOTO
Chairman
Japan Grain Inspection Association (KOKKEN)

KOKKEN's newest business – Rice Information Service -

KOKKEN has started a new business, 'Rice information Service', to provide consumers with useful information about purchasing safe rice and also consuming delicious rice in today's highly diversified rice distribution system. KOKKEN conducts physico-chemical analysis of raw rice and posts its data/ information about taste, variety and safety on the internet.

Data/ information available is

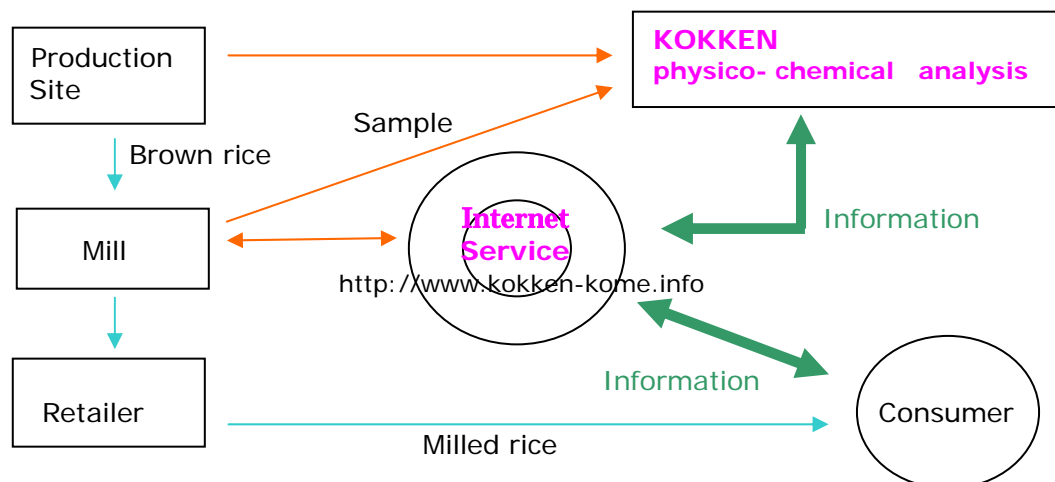
- Taste: freshness, gloss, stickiness and protein content of milled rice
- Variety: DNA analysis of brown rice
- Safety: chemical residue and cadmium content of brown rice

The mills that pass our screening will stamp the rice with the 'KOKKEN Information Mark.' Consumers can easily get details on the rice through the mark by PC or mobile phone.

* Unfortunately this system is for domestic service only.



Flowchart of new business



Name, Country & Comment of Participants 2004

Mr. Cephas Yao AKAI, Ghana

The training course, lessons (lectures) and study tours, have been very interesting and useful. It is hoped this training course will assist us improve upon the rice post harvest system in our countries. However one major problem I foresee back at home is the availability of equipments that we need for effective implementation of what we have learnt. Any Assistance in this regard will be welcome so that what we have learnt will not be in vain.

JICA has been our father and KOKKEN our mother without whom the program could not have been successful. I thank them very much. I enjoyed Japan so much.

Mr. M. R. MANIKANTAN, India

This training course is carefully designed to meet the requirements of the developing countries like India by means of systematic lectures, practices, observations and visits in the area of post harvest rice processing. The quality grading & inspection techniques of KOKKEN are highly beneficial for us. This consolidated training program organized by JICA results commendable confidence on the area of post harvest rice processing. I am sure that this will impact to change our vision towards the improvement and advancement in rice processing which will lead to silent revolution.

Mr. OWILLA Benedict Peter Obiero, Kenya

KOKKEN, the Japan Grain Inspection Association has been instrumental in shaping the development of post harvest rice technology in Japan. The grain quality standards set by KOKKEN in response to consumer demands have translated into continuous research and development of machines for efficient post harvest handling of grain. This has in turn generated employment, improved consumer confidence in rice as staple food, and set the pace for further technological development in Japan and the world.

Mr. James Burroughs CHIPOLE, Malawi

The training course has been a very fruitful one and I greatly appreciate the way it has been organized, handled and coordinated by KOKKEN in all the area such as theory, practices, observations and home stay.

To say about Japan, it has been and remains in my memories the nice scenes and friendly people I have met during my stay in Japan.

Mr. Yusuf Alli SHAI BU, Malawi

The training course was properly handled and that is why I have been able to achieve the underlying course objectives. KOKKEN has played an important role in organizing schedules for our course as well as conducting the training. The lectures conducted by KOKKEN were equally very important and fruitful to me and I'd like to ask them to continue assisting other participants that will follow.

Japan is a very beautiful country with hard working, polite and friendly people.

Mr. Ruzely Bin AMIN, Malaysia

I am an agriculture officer. My job is related to paddy seed cultivation and

processing. Before doing this course my knowledge and experience about post harvest rice processing is not so good. Within two and a half months through the lectures, practices and observation, I proudly say that I can be a good manager of rice milling plant!!

A very special thank to KOKKEN for not only providing us the training course but also trying to make our learning and staying comfortable in Japan with a very welcoming and lovely people, beautiful places and nice climate. I will never forget Japan for the rest of my life.

Mr. Pius NUMBATAI , Papua New Guinea

RICE IS LIFE, as rice becomes a main staple diet on a plate/ bowl in PNG. Only through JICA-KOKKEN had made this successful training possible. Personally I have gained much of expected knowledge and technologies on post harvest rice processing.

Japanese are very kind and helpful people. Thank you Kakibaya-san and your team for everything.

Mr. Danilo Acosta BRIONES, Philippines

The training program is very important for me and for my work as a project development officer. I've learned many things about rice from harvesting to consumption. Thank you very much to KOKKEN for organizing this training. I hope that this training course will continue until all developing countries' rice post harvest industry developed. It is a very good opportunity for me also to learn not only post harvest rice processing technologies but also other things about Japan (e.g. culture.)

Japan is a very beautiful country and its people are very kind and hospitable. Thank you very much!

Ms. Himani Chamila SAMARAKOON, Sri Lanka

The post harvest rice processing course held in Japan is the best training course I had throughout my lifetime. I learnt a lot about modern technologies of post harvest rice processing in Japan. I had a chance to improve my knowledge on post harvest rice processing and I will use that vast knowledge to improve post harvest rice processing in my country. I would like to pay my heartiest gratitude to the Japanese government, course leader, course organizer, course coordinator and specially to staff members of KOKKEN, specially Kakibaya-san for organizing this course very well and giving us everything to improve our knowledge as well as helping us to retain our mental condition throughout the training period. Thank you very much for each and everything.

Ms. Sa-ang CHIRINTE, Thailand

At KOKKEN they have more method for check the quality of rice and high technology, good lecturers.

Mr. Wandi A. M. KEITA, Gambia

Post harvest losses are considered natural inevitable and therefore, very little attention or measure to taken. Rice post harvest losses are directly contributing to the food insecurity in my country. The course has broadened my knowledge in reducing their loss. With confidence, reducing the losses will narrow the food grain deficient gap. It is as increasing the crop hectarage or increase yield per unit area both of which

calls for more revenue/ costs. I am very impressed with what I learnt in the course. The study tour to north and south have given me the insight of low Japan have decentralized by development endeavor. Every post harvest seems equally developed. This is in contrast will my country. The coordination of the course is well organized. KOKKEN have implemented the program as scheduled and the subjects are well carefully selected to suit our country needs.



The International Symposium 'Rice Festival 2004'

KOKKEN opened the Rice Festival on International Year of Rice at Toranomon, Tokyo, on November 10, 2004. In December of 2002 the United Nations declared 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.

KOKKEN has fully agreed to the concept of the International Year of Rice and opened the symposium on it under the cooperation of the JICA participants. The participants were divided into two groups, e.g. Asia & PNG group and Africa group, and they introduced the rice-based dietary life of them. Also we enjoyed traditional rice dishes in several countries.

Morning Session –Presentation of world's dietary life–



Opening Address by
Mr. Yoshihiro Hamaguchi,
President of KOKKEN





The chairman of the symposium,
Professor Yasuhisa Seo,
Nihon University

The lady commentator,
Professor Keiko Hatae,
Ochanomizu University

Professor Hatae presented
'The Japanese Dietary Life.'



Participants' presentation
Group No. 1 from Asia & PNG and Group No. 2 from Africa



Memorial photo

Afternoon Session - Tasting rice-based traditional dishes -



Mr. Hamaguchi's speech



Toast led by Professor Seo



Mani-san with Mr. Hiramatsu,
Director of Tokyo Nosei Office, MAFF



Ly-san and Cephassan with
Mr. Ajika of Satake Corporation



James-san, Yusuf-san, Ly-san, Toy-san and Dani-san with Ms. Grace B. Karonga,
First Secretary, Malawi Embassy and Ms. Chika Sakamoto of Satake Corporation



Himani-san with Mr. Morimoto,
Chairman of KOKKEN



Pius-san with
Mr. Stephen Barampataz,
Minister of PNG Embassy



Owilla-san and Wandisan with
Mr. Ajika and Ms. Iwasaki



James-san with
Ms. Kakibaya and Ms. Odawara

World's rice-based foods



Rice biscuits
(Sri Lanka)



Nasi Goreng
(Indonesia)



Paella (Spain)



Pilau
(Kenya)



Pho Ga (Viet Nam)

Goi Cuon
(Viet Nam)



Puto Maya (Philippines)



Green Curry
(Thailand)

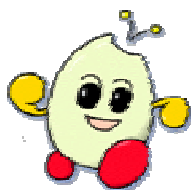
Japanese dish varieties of rice



Japanese rice-based sweets



Closing address by the Chairman of KOKKEN



Your contribution is highly welcome.
K.K.

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