

# KOKKEN & The World

Vol. 3 October 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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## Formally Course Leader's Greetings

Dear Readers,

It was in April, 1988, that as an immediate successor of the late Dr. Tatsuo Tani, I was made the course leader of one of the JICA's training courses which was entitled "Rice Post-harvest Technology."



At almost the same time, a project came up which was organized by the Food Agency of the Japanese Government, and in which we were to make field surveys in developing rice producing countries on their Rice Post-harvest Technology. I also joined the project as the project leader, and served the both programs until March, 1998. I am grateful for these two opportunities which gave me rich new experiences during the last period of my active life.

KOKKEN has been entrusted these two programs by the Food Agency. JICA sent a coordinator for each training course and Mr. Taiji Yoshida, a KOKKEN staff member, joined the survey project as the coordinator. The advice of the Food Agency and the support from both the President and the Chairman of KOKKEN were much to do with the success of both programs. Especially without the devoted effort of Mr. Yoshida and the cooperation of all the staff members of KOKKEN, I could not have carried out my duty as the leader. Every moment of it is now a happy sweet memory which I appreciate and cherish.

During those days, we accepted participants from the various countries such as the Philippines, Indonesia, Malaysia, Thailand, Sri Lanka and

Nepal in Asia, Mexico, Peru, Brazil and Paraguay in Central and South America, and Egypt, Morocco, Tanzania, Madagascar, Nigeria and Niger in Africa. The country reports presented by the participants were full of interest. In addition, lectures, practices of assembling and de-assembling of a milling machine, observation trips to rice milling plants, to a bran-oil extraction plant, and to processing factories which were making rice-based products such as cookies, and meeting with rice growing farmers at their residences, etc. were pleasant and enjoyable occasions which I shared with all participants. When the rice palatability test was held at the KOKKEN laboratory which was also partly a lunch, I was surprised to know that participants, whose staple food was long grain rice, put a high score to Koshihikari, our favorite short grain variety. I was also happy to see that participants understood which the course offered, and helped each other and enjoyed their stay in Japan. The participants' impression and evaluation of the course were generally favorable including the joke 'You don't do anything but pushing a switch button on a machine in Japan.' JICA also appreciated for the fact that almost all of the participants in this course were gentlemen representing their countries when compared to other JICA courses, and no troubles or accidents had ever been reported from them.

The developing countries we visited with Mr. Yoshida for field survey or for presenting a seminar were Indonesia, Malaysia, Sri Lanka, Brazil, Paraguay and Tanzania. During the trip through those countries, the Japanese embassies and the Ministries of Agriculture there supported us and we could visit in each country the rice field, irrigation systems, farmers' homes, country elevators, rice mills, rice markets, etc. While visiting these places, we had a chance to meet some of our ex-JICA participants. Sometimes they guided us, or some of them were working in the exact place where we visited and kindly showed us round the facility. They knew the situation in Japan, so their explanations were very precise and to the point which came from their knowledge of Japan. They were of great help to us to understand their situation.

Each country has its own condition, and we learnt a lot from the farmers' wisdom of living which they had got through their own long traditional ways of rice cultivation and post-harvest rice processing. In each developing country where industry still had not absorbed work force, I saw the problems lying in their society which were not solved by the technology development alone, because pushing forward the agricultural mechanization or rationalization may certainly benefit land owners, but deprive the tenant farmers of their job opportunity. Even in those circumstances I was impressed to see that our ex-JICA participants were doing their best to help people produce more and better rice for their communities.

Some of these ex-participants, when we met them, requested us for arranging a short in-service retraining course in Japan and also for the publication of a regular magazine or a newsletter which would let them keep up with our new rice technologies developed recently in Japan, and which also would offer an opportunity of exchanging information among ex-participants on their activities. Though the re-training

program was under the administration of the government, I had long been considering the possibility of publishing a newsletter. Unfortunately it might have been premature to realize while I was in KOKKEN. Now time ripened and last year??? 'Newsletter volume 1' was published for the first time. Surely you received it by internet . How did you like it? We are in the age of internet; PC leads to Internet in an office, in a laboratory and in an office of a company even in developing countries, and you can receive it instantly. Also a digital camera is available anywhere today; it is an easy matter to place photographs and images in the newsletter to make it more attractive.

With the cooperation and support of KOKKEN which will continue to come, the Newsletter is expected to grow further. I sincerely hope the Newsletter will not only deliver the news of our latest technology developments which you requested, but also serve, through the main topics of rice, as a place of international exchange of information, cooperation, goodwill and friendship for all of us.



Akira Hosokawa, Ph.D.  
Professor Emeritus, The University of Tokyo

## KOKKEN news

We opened the second laboratory, Tokyo Laboratory, this April. It is located next to the Fukagawa government warehouse in Tokyo and about 15 minutes ride from KOKKEN head office. It became to be able to do more work and more quickly by opening this laboratory.

Business guide

\* Central Research Laboratory:

Hygienic test and its related analysis, Microorganism test

Standard quality test, Research and development

Others

\* Tokyo Laboratory:

Quality and properties test, Chemical component analysis

Rice variety determination, Tasting test

Others

## This year's training schedule

	Mon.	Tue.	Wed.	Thu.	Fri.	Sat. Sun
Aug.29- Sep. 4		Arrival			Opening ceremony	
Sep. 5-11	Orientation Interview	MAFF/ (1)	PCM	(2) (3)	Country report	
Sep.12-18	(4)	(5)	(6)	(7) (8)	Kett	
Sep.19-25	(Holiday)	(9) (10)	Practice	Practice	(Holiday)	
Sep.26- Oct. 2	Practice	(11)	Practice	PCM	PCM	
Oct. 3- 9	Research Gallery	Museum Sanwa	Agricultural Cooperatives	Port Silo		
Oct.10-16	(Holiday)	(12)/ Warehouse	KOKKEN Lab.	KOKKEN Lab.	Farmer's Residence	
Oct.17-23	(13) (14)	Miso Factory	Shizuoka Seiki	AIHO/ Aichi JA	Otake	
Oct.24-30	Satake	Satake	Satake	Satake	Satake/ Warehous e	
Oct.31- Nov. 6	Shinmei	Gekkeikan	(15) (16)	(Holiday)	(17)	
Nov. 7-13	(18)	Action Plan	Action Plan/ Test	Rice gallery/ Crackers	Evaluation / Closing ceremony	

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

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

## This year's participating countries

Afghanistan, Bangladesh, Bolivia, Cambodia, Cote d'Ivoire, Ghana, Malaysia, Papua New Guinea, Sri Lanka, and Uganda

## Readers' voice- this space is opened for readers -

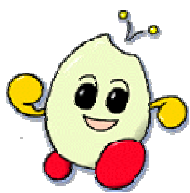
(Name, Country, Year of Participation)

**Ms. Himani Chamila SAMARAKOON, Sri Lanka, 2004**

I want to tell you good news of me. Yesterday I got the results of my scholarship to study in Japan. The government and the Tokyo University have accepted me. It is one of my big dreams and finally it has come true.

Dr. Hosaka from Satake Corporation has helped in all the way to fulfill my dream. Anyway I want to thank everybody in Japan. If I did not get a chance to participate for that training program still I have to dream to study in Japan. You are the one who coordinated that course and who gave a chance to meet nice persons like Dr. Hosaka. I really appreciate your good and kind help throughout the training program.

I have to be in Japan in October this year. I am looking forward to coming to Japan soon.



Your contribution is highly welcome.  
K.K.

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15-6 Nihonbashi Kabutocho, Chuo-ku, Tokyo 103-0026, Japan  
Tel: 81-3-3668-0911 Fax: 81-3-3668-0058  
e-mail: [jgia-hed@kokken.or.jp](mailto:jgia-hed@kokken.or.jp)  
URL <http://www.kokken.or.jp>