

# KOKKEN & The World

Vol. 4 April 2006

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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## **JICA Training Course 2005**



The JICA Training Course 2005 was held from September 2 to November 11. The participating countries are Afghanistan, Bangladesh, Bolivia, Cambodia, Cote d'Ivoire, Ghana, Malaysia, Papua New Guinea, Sri Lanka, and Uganda.

What is important is that how the participants apply technology and information they get in Japan after going back; we put more weight on it.

We adopted Project Cycle Management method and provided more discussion time. This new attempt seemed to be preferable, and then we will try to set it up in the next course again.



### Participants' voice

- This space is opened not only for current participants but for all people concerned -

#### **Mr. Mohammad Tahir Yadgari, Afghanistan**

During Training, I have experienced with a modern processing technology as well as Japanese Cooperative system and storage grain in country elevator and good warehouse. I can be able to introduce appropriate technology in my country; the training materials are very much informative. It would be worth to provide all handout and presentation materials in CD. The duration of training seems to me not sufficient to gain better understanding of the topic. Also time allocated for practical session was not sufficient. I am requesting the concern authority to provide more time in practical session. The facilities provided us was very good.

#### **Mr. Mahesh Dissanayaka, Sri Lanka**

RICE IS WONDERFUL-Rice is staple food in Sri Lanka. Processing is the main agro processing industry in Sri Lanka. This training of Post Harvest Rice Processing- II is of immense benefit to me to upgrade my knowledge on latest

post harvest rice processing and to execute my duties at the Institute of Post Harvest Technology. On my return, I expect to strengthen my training, extension programs and consultancy, adversary services so that I could train and provide consultancy, adversary services on improved post harvest techniques to farmers, processors, millers, & personal engaged in rice post harvest processing operations. I would like to take this opportunity to convey my sincere thanks to Government of Japan, JICA and KOKKEN.

**Mr. AKM Saiful ISLAM, Bangladesh**

The KOKKEN is playing a vital role in inspection and grading of grain. Quality food is mostly desirable for sustaining good health. KOKKEN assured the consumer's demand about quality, KOKKEN conducts several sophisticated physicochemical test such as analysis of pesticides residues, DNA, Heavy metal analysis degree of freshness etc. Their strategy, dedication and scholastic effort in grain inspection and grading impressed me very much. It is obvious that every nation must have this type of active organization to ensure food quality. During our training, they provided logistics, shared their knowledge and experience. This knowledge will be very much helpful improve our product quality after returning to my country.

**Mr. ABD RAHMAN Bin Marto, Malaysia**

I want to say how delighted I am to be here in Japan for the training. We have made significant progress on the paddy processing knowledge transfer. I think it was a wonderful example of knowledge sharing from a very high end technology that you have on post harvest rice processing. Obviously your highly knowledgeable and success (in many technology area) including paddy processing industry is very much appreciated for us in developing countries, not just for number of countries participate here, but throughout the whole of rice industries. Thanks to all your effort, this was a real valuable opportunity and exposure to tremendous possibilities and potential in developing our own paddy industry in the future. Thank you arigatogozaimasita

**Mr. Moses Ambokai OKM, Papua New Guinea**

The training that I attended is one of the best highlight of the major problems faced in PNG and I achieved very large portion content of the basic valuable training. The life style of Japan and eating habit are very impressive and is a very good example to the world. My general impression is that I learnt a lot and really admire Japanese for their well-organized society. Wish you all the best in the near future and prosperous decent living. So I say Domo Arigato Gozaimasu for everything while In Japan. SAYONARA.

**Mr. COULIBALY Emmanuel, Cote d' Ivoire**

Good training course. We learn post-harvest in many aspects. I would like to say thank you for JICA, KOKKEN. I can say I learn many things in the rice (storage, milling, drying.)

**Mr. Abraham Manu ADDAE, Ghana**

The training course in post harvest rice processing II has been a great experience to me. I have learnt and seen many activities which under normal circumstances I could not consider as being part of the post harvest system in rice. The role of KOKKEN in the conduct of the training course is highly rated. I am very grateful for their welcome party and the souvenir. My prayer is that the association will become an international institution and extent their activities to the developing world. For Japan it is a nice place to visit in one's life. My advice to Japan is that they should not feel shy in speaking English. Thank you.

**Mr. Fredrick Ivo Muwangwe Ssozi, Uganda**

The training course was well organized and met the objectives which were set. So I recommend that KOKKEN should continue to organize such courses in future for the developing countries. I thank KOKKEN and JICA for having organized such a course and offered me an opportunity to attend such a course. Domo arigato gozaimasita.

**Mr. SIM Boramy, Cambodia**

I made significant progress on the paddy processing knowledge transfer. I think it was a wonderful example of knowledge sharing from a very high end technology that you have on post harvest rice processing. I also learn on excellent practices in farm machinery such as threshing, combine harvester, sampling and many more. This is very crucial steps. I would say it was a very important knowledge towards improving rice production.

I was very much enjoying your very friendly and very helpful companion, interesting culture and spectacular tourist attraction. If I were not come to Japan, I would never get this experience elsewhere. Thank you for the immense constructive and precise knowledge sharing we had during the training session.

**Mr. Jorge Abel SERRANO ALVAREZ, Bolivia**

Sorry, Mr. Jorge Abel SERRANO ALVAREZ's message is written in Spanish which cannot be introduced.

## **KOKKEN News**

KOKKEN renewed our internet website in March, 2006. The introduction of our business and the international activities are placed in its English page, and also you can read the back number of the newsletters.

The Chinese and the Korean pages will be placed soon for expanding the business. KOKKEN meets diverse inspection requests through accurate and speedy analysis and various testing and research activities.

Please visit and enjoy our site.

URL <http://www.kokken.or.jp>

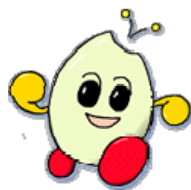
## **The Rice Freshness Determination Kit**

KOKKEN jointly developed the rice freshness determination kit with the Kett Electric Laboratory. The rice freshness can be confirmed by the image using the kit and kept by the numerical value.

In 1970, KOKKEN already developed the pH indicator for rice freshness determination, which was followed the new technology development such as measuring the freshness degree using a spectrophotometer and the determination by the numerical value in late 1990s.

The rice freshness determination kit is now on sale. If you are interested in the kit, please contact us through our website. We can give you more information about it.





Your contribution is highly welcome.  
K.K.

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