

KOKKEN & The World

Vol. 6 April 2007

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,

I am Motohisa ITO. I took up a post as the Chairman of the Japan Grain Inspection Association (KOKKEN) last June 2006.

I appreciate you to read and enjoy the newsletter 'KOKKEN & The World.'

The newsletter 'KOKKEN & The World' was launched in the autumn 2004, and today I am pleased to deliver you the 6th edition.

As you all know, the Japan Grain Inspection Association (KOKKEN) has contributed to organize and conduct the JICA Training Course "Post-harvest Rice Processing" for 20 years and this newsletter is published to offer a place for the information and technology exchange for all the people who concern the training course.

Now we can publish its 6th edition, and again I should express my sincere thanks for your warm support.

In this 6th edition, not only the views of the training course but our new Beijing office are introduced. Also ex-participant Mahesh-san from Sri Lanka gives the news about his recent circumstance. He seems to strength his official service there.

Please contribute your articles, too, and let us know how the information/ technology which you got in Japan has been effectively adopted your agricultural policy to improve our relationship.

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



Yours sincerely,



Motohisa ITO
Chairman
Japan Grain Inspection Association (KOKKEN)

Training sights 2006

Opening Ceremony



Action Plan Presentation



Palatability test



Welcome party at KOKKEN



Observation tours



Magic show at Otake



In a local train

Participants' voice 2006

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

Ms. KIEMA NEE KOUELA Raki, Burkina Faso

The training course was very well organized. It was very good and interesting.

We learnt a lot and had so much knowledge and information for high technology in Post harvesting of rice.



Mr. KOUMI Kadjo Dieudonne, Cote d'Ivoire

The content of the course is what I was waiting on. It is quite conducted.

There are some difficulties of understanding for French people. But the level of lecture is appropriated for us.



Mr. PHAMIXAY Sonekham, Lao PDR

I would like to express my thanks to KOKKEN. Thank you for your kind and warm cooperation with Post-Harvest Rice Processing participants during in about one month in KOKKEN. I will not forget my spending time in here. And lastly, I hope we will have very good friendship and relationship with you. Please come to visit to our countries.



Ms. SAHOLIARILALA Berthine Marie, Madagascar

I am very satisfied by the training course 'Post-Harvest Rice Processing II.' Because I can say that I found new knowledge and I improved my knowledge a lot about Post-Harvest Rice Processing, and in my return back to my country, I'll try to adapt there on our own reality, to improve our Rice Post Harvest Technique, and rice processing technologies.



This training course will contribute a lot to reduce rice post harvest losses in Madagascar and to increase rice production, so we'll reach our self sufficiency at first and (why not) we hope to be rice exporter later. Thank you very much to KOKKEN and JICA.

Mr. ZAY Yar Swe, Myanmar

In Japan, quality control in rice taste is very good condition for people. I believe that the rice quality control, Japan is the best country in the world.



Ms. BABANGIDA Karima Ibrahim, Nigeria

KOKKEN has been very supportive to us at all stages of our training and made our stay very interesting in Japan. When we remember Japan, We remember KOKKEN as a very wonderful host. Thank you to all KOKKEN staff for their tireless efforts.



Mr. TAU Gabi, Papua New Guinea

KOKKEN organization of the inspection role it plays in Japan has really moulded & shaped the Japanese rice industry to where it is today. I would rather want the concept of the idea to be presented to the authorities in my country. Good work-KOKKEN JAPAN



Ms. CONTEH Rugiatu Sidratu, Sierra Leone

My impression on the training course, KOKKEN or Japan, my opinion is that it is a very interesting course. On Rice Post-harvest losses being that it is educative, participatory approach, learning about every aspect of life in Japan. The course helps to reduce the Post-harvest losses in most African countries Asia and the Pacific of targeted countries, thereby increasing yields, production, quality of rice and promoting market value of rice.



Mr. CANDIA Alphonse, Uganda

Training in Japan has been very wonderful for me. The knowledge and skill I have obtained has really enhanced my technical capability in the Post-Harvest Rice Processing. This training course is the best short course. I have ever attended in my life. The organizer, lecturer and the entire people had been very good to me with good hospitability.



Ms. PHAM Thi Thanh Tinh, Viet Nam

• Japanese Agricultural cooperative system is very good for improve the quality of Rice and helpful farmers.

• We would like to apply the Agricultural cooperative system in your country to change and improve our Agricultural products, such as Rice and other.



Readers' voice- this space is opened for readers -

(Name, Country, Year of Participation)

Mr. Thilakarathnage Mahesh Ranjan DISSANAYAKE, Sri Lanka, 2005



I was selected and awarded a two-year overseas study program leading to a Master of Engineering degree in Processing and Food Engineering at College of Technology and Engineering, Maharana Pratap University of Agriculture Technology at Udaipur (Raj) in India under the ICAR-CARP MOU Work Plan 2006. Now I am a student in this university since 12th January 2007. My views for KOKKEN news letter is as follows.

Group Training Course on Post-Harvest Rice Processing was 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 strengthened my training, extension programs and consultancy, adversary services so I could train and provide consultancy, adversary services on improved post harvest techniques to farmers, processors, millers, & personnel engaged in rice post harvest processing operations.

It was a dream of me to participate to Group Training Course on Post-Harvest Rice Processing II. I come true that dream. So I wish to convey my first and foremost appreciation to KOKKEN, JICA, the Japanese Government for providing me this opportunity. And also I would like to express my deepest gratitude to Course Leader and everybody who supported me in every aspect to carryout my work successfully.

Mr. OWILLA Benedict Peter Obiero, Kenya, 2004

Owilla-san, who works for the National Irrigation Board, sent KOKKEN e-mail and asked to get the basic details indicated on the packaging material for the rice sold in the Japanese supermarkets. He says they are trying to establish their national standards of rice processing and marketing, so the said information will help them compare with what they have proposed for their national standards.

Then KOKKEN introduced a sample of the Japanese venial packed bag of rice by sending the followings.

Front side back side

This packed rice is prewashed rice, which means you can cook it without washing. (Prewashed rice is one of Japan's recent technologies.)

Explain the advantage of prewashed rice, such as no washing no rice leaking, saving water, etc.

How to cook rice

How to preserve rice at home

Caution!
 1) When infant puts on this venial bag, it is likely to be suffocated. Please do not put it on the place where infant's hand reaches.
 2) This bag has air holes. Be careful not to be wet.
 3) This bag is burnable. Keep out of the fire.

Brand name

Indication how to get to the KOKKEN information

KOKKEN's Information Mark

Information of this rice
 1) milled rice/ brown rice, 2) production area, 3) produced year, 4) milled date, 5) brand name, 6) occupied percentage of the indicated brand rice, 7) weight, 8) retailer's name, address, tel.no..

The news of KOKKEN

KOKKEN opened our new liaison office in Beijing China last November 2006 to promote the technology exchanges between AOSIQ, the Chinese government. KOKKEN has been exchanging the technology on inspection of agricultural products between not only AOSIQ but other Chinese organs for more than 25 years.



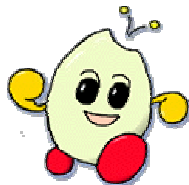
As the first technology exchange after the opening of the Beijing office, KOKKEN held the seminar on the positive list of Agricultural Residue in 3 cities in China.

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Your contribution is highly welcome.
K.K.

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