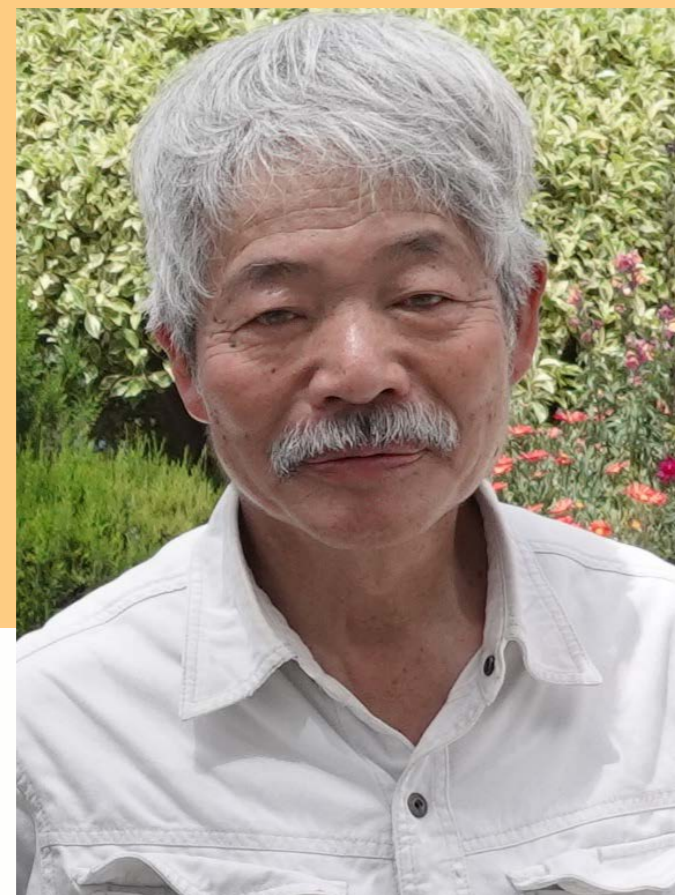


The 6th Niigata International Food Award winners

# 第6回 食の新潟国際賞 受賞者

受賞者



## 大賞 中村 哲・ペシャワール会・PMS(平和医療団・日本)

中村 哲氏: ペシャワール会前現地代表・PMS総院長

アフガニスタンの大干ばつと内戦による難民の餓死を救うため、緑の耕作地を蘇らせる用水路を建設し食糧生産と農業復興を進め、農民の定住と飢餓と貧困からの脱却など、多くの功績を残し殉職した中村氏の崇高な活動を讃えて、ペシャワール会とPMSの活動の継続を強く支援する。

### Grand Prix NAKAMURA Tetsu MR. / Peshawar-kai / PMS:Japan

NAKAMURA Tetsu MR. : Representative of Peshawar-kai in Afghanistan / Executive Director of PMS (Peace(Japan) Medical Services)

This prize celebrates the noble activities of Dr. Nakamura, who died in the course of his work, leaving behind numerous achievements. In order to help refugees who were dying of hunger due to Afghanistan's terrible drought and civil war, he constructed irrigation channels to revitalize the arable land and turn it green again, and promoted food production and the revival of agriculture, allowing farmers to settle permanently on the land and escape from hunger and poverty. The prize also strongly supports the continued activities of Peshawar-kai and PMS.



## 佐野藤三郎特別賞 大坪 研一氏:日本

新潟大学大学院 自然科学系 フェロー  
新潟薬科大学 特任教授

永年にわたるコメの品質・利用研究分野でのコメの①食味評価②DNA品種評価③コメの機能性など多くの研究や加工利用技術分野におけるアジアの第一人者であり、国際研究交流などその普及に大きな功績をあげている。

### Sano Touzaburo Special Prize OTSUBO Ken'ichi : Japan

Fellow, Institute of Science and Technology, Niigata University  
Professor for Research, Niigata University of Pharmacy and Applied Life Sciences

Over many years of research in the areas of rice quality and utilization, he has become Asia's leading authority in many fields of research and processing and utilization technologies, including ① flavor evaluation, ② DNA variety evaluation, and ③ the functionality of rice. He has made a great contribution to the dissemination of this knowledge through activities such as international research exchange.



## 21世紀希望賞 矢野 裕之氏:日本

国立研究開発法人 農業・食品産業技術総合研究機構  
食品研究部門 食品加工流通研究領域 食品素材開発ユニット・ユニット長

米粉パンの製造技術を開発し、一般消費者の米粉・ホームベーカリー機器を実用化し、国内外に広く普及させた。この技術は小麦アレルギーを持つ人たちにも恩恵を与え、SDGs「すべての人に健康と福祉」の目標にも貢献する。

### The 21st Century hope Prize Dr. YANO Hiroyuki : Japan

Unit Leader, Food Resource Utilization Unit, Division of Food Processing and Distribution Research, Food Research Institute, National Agriculture and Food Research Organization (NARO)

He developed the technology for making bread from rice flour and put this to practical use in the development of bread machines using rice flour for ordinary consumers, leading to its widespread dissemination both within Japan and overseas. This technology has benefited people with wheat allergies, contributing to the Sustainable Development Goal "Ensure healthy lives and promote well-being for all at all ages."



## 地域未来賞 江川 和徳氏:日本

江川技術士事務所(農業部門) 所長  
元新潟県農業総合研究所食品研究センター センター長

新潟県の食品加工技術の向上と加工食品の開発と製品化の第一人者である。特にコメ加工食品の低たんぱく質米飯や無菌化包装、餅やトレイ炊飯などの包装米飯の開発を全国一のレベルと規模に押し上げた功績は大きい。

### Prize for Bright Future of Niigata Mr. EGAWA Kazunori : Japan

Principal, Egawa Professional Engineer Office (Technical Discipline: Agriculture)  
Former-Director of Niigata Agricultural Research Institute Food Research Center

He is the foremost figure in the improvement of food processing technology in Niigata Prefecture, as well as in developing processed foods and turning them into products. His achievements are particularly significant in the development of processed foods made from rice, such as low protein cooked rice, and of packaged pre-cooked rice, including sterile packaging, rice cakes, and microwaveable rice cooked and sold in plastic trays, which he has raised to the highest level and largest scale in the country.