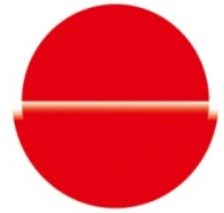


Niigata Award News



Niigata Award

Schedules

29th(Wed.) Oct.2014

Press conference, Award ceremony, Commemorative Lectures by Winners, Award banquet

30th(Thu.) Oct.2014

Lecture at University

2014/11/15

(Awarding ceremony issue)

The Third Award Ceremony of "Niigata International Food Award"



Three winners with the trophy.
(From left: Dr. CLL Gowda, Mr. Tsuboi, Dr. Nakai)

The third Awarding ceremony and related events of the Niigata International Food Award had been held on 29th and 30th of October, 2014. At the only one international food award ceremony in Japan, there are many guests from various fields and all over the world. Here, we report on the ceremony and the related events.



The Second Award Ceremony of “Niigata International Food Award”



The ceremony started with the screening report from Dr. Hideaki Karaki who is the chairman of selection committee.

After Chairman Karaki, President Koizumi presented the trophy, award certificate and the symbolic cheque of supplementary prize to the winners.

Other congratulatory address from the Mayor of Niigata City, Mr. Osamu Hashiramoto who is the Chief of International Cooperating Division of Minister's secretariat of MAFF, Ms. Naoko Takemoto of FAO Liaison Office assistant chief of Japan, Dr. Chadaram Sivaji who is the counsellor of the Embassy of India, Mr. Hiroshi Iwatani who is the deputy manager of Rural Development Department of JICA. At the end of the Ceremony, our vice president and the Chief Chairman, Association of Corporate Executives Mr. Hiromu Ikeda made the address of acknowledgement.

Mr. Osamu Hashiramoto



Ms. Naoko Takemoto



Mr. Akira Shinoda



Mr. Hiroshi Iwatani

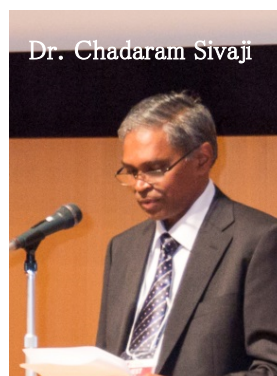


Trophy of Main Prize

Made by Mr. Ryouhei Miyata who is the President of Tokyo National University of Fine Arts and Music, and a native of Sado Island of Niigata Pref.

He is the world famous metal artist and the title of this piece is “Springen” which expressed “Leap(Spring) and Hope to the Future”.

Dr. Chadaram Sivaji



Mr. Hiromu Ikeda



Commemorative Lectures

Commemorative lecture of laureates took place at “Toki Messe・Marine Hall” from 14:30 of 29th October, after the opening address of the Chairman Hajime Koizumi.

The substance of the lectures

Main Prize

Mr. Tatsusi Tsuboi

Expert of Namulonge Crops Resource Research Institute
JICA Rice Technology Advisor

The dry-land NERICA rice carried out the important role in prevalence of rice farming in Africa. NERICA was a hybrid of between an Asian rice and an African rice which was a success to the development by Doctor Jones of Sierra Leone in 1992. Doctor Jones was the first Laureate of Niigata International Food Award. Until now, I worked on breeding NERICA with Doctor Jones.

NERICA has big ears of rice and a lot of ears of rice, and grows in short time, bear fruit quicker than conventional types. We cultivate NERICA in dry land which means that there is no cost to cultivate in wet land, and that is meaningful to cultivate in swamp area during the rainy season.

It had been impossible to grow crops in drought area, chopped tropical forest field, coral lime soil, in the aforementioned places, but NERICA rice grew.

For NERICA newly created region there is no originally rice, because there is no rice mill, it becomes very popular after you tour the villages move rice mill that is loaded with rice milling machine to the track in the "Mobile Rice Mill", rice mill is a lot by now, they can be milled on their own.

In African countries NERICA is only a new crop. The farmers and the researchers do not have much information and experience about rice farming. We know that it is necessary to have long-range support for the spread.

I also I would like to continue the activity.

Sano Tozabro Special Award

Dr. C. L. Laxmipathi Gowda

Deputy-Director-General (Research) / ICRISAT

International Crops Research Institute for the Semi-Arid Tropics (ICRISAT) is the only research institute for the agriculture in the semi-arid area and working for the African staple diet such as sorghum and pearl millet, peanuts, chickpea and pigeon pea.



I am working on chickpea that is quick to ripen and strong at enduring the heat.

In 1960 ~70 the chickpea had been the main crops in the northern India, but after the Revolution of Green, many farmers started to produce the wheat because of high income. Though the majority of people in India were vegetarian, they needed the pea for the protein. Chickpea's production area was moved from north to south where the temperature was higher, and we had to develop the variety that was quick to ripen and the heat lasting type.

The successful breeding increased the production area and the production volume. Our research looked like this was an end, but of course this was still in the beginning stage. It is forecasted that there is the problem of food supply in 2050 since world population is said to be 9 billion.

I think the government will need to invest in research and development on more on agriculture. Technology provision and information supply to farmers using the Mobile phone, the storage facility providing, creating mechanisms to devote to capital investment by financing the crops that were stored there as collateral so, it becomes assistance to food manufacturing and processing. The farmers are merely making crops but also they try to be the innovators or businessperson.

21st Century Hope Award]

Dr. Hiroyuki Nakai

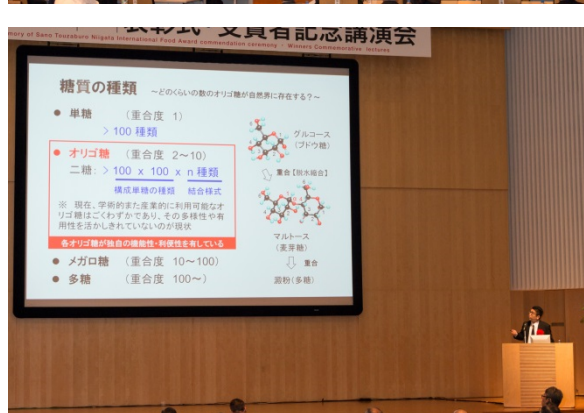
Assistant Professor

Graduate School of Science & Technology
Niigata University

Glucose exists a lot in the natural world, and used various types in our life. Above all non-digestible oligosaccharide is the favorable food raw material to the prevention for the lifestyle-related diseases. Oligosaccharide has many varieties but large production is difficult and only few product is used for industrial needs. In my research, I noticed at the enzyme phosphorylase that is produced from microbe. By using this enzyme, beneficial healthy oligosaccharide variety produced greatly. Now we have more than 200 kinds including the new types. For example, there was a functional oligosaccharide which had excellent physiological function that is included in the sake and the small amount of food fermentation, now it is possible to make it in the large production. We expected it to be used in medicine or as a material of cosmetic. From now on we are going to find new oligosaccharide and make oligo-library, then Niigata University becomes the stronghold for the oligosaccharide of international resource.

Now we are solving the function of new oligosaccharide and find many function that are to propagate selectively intestinal good bacteria and control the multiplication of bad bacteria. Another one is to propagate the immunoglobulin A which has the mucosa mucus of the digestive tract.

In the future, we are thinking to search the useful oligosaccharide that has specific function, and to make and produce it.



Award Banquet



The award celebration and exchange reception was held following the commemorative lecture, it was held by the attendance of number of everyone, including participants from home and abroad. Surrounding the winner is carried out exchanges within a peaceful atmosphere, a celebration in the toast of Shinoda Niigata mayor was held.

In the celebration we received congratulations from the people of the following distinguished guests.

- Mr. Stephen Anderson who is the director of the United Nations World Food Program Japan Relations Office
- Ms. Chieko Ikeda who is the Vice Governor of Niigata Prefecture



Mr. Stephen Anderson



Ms. Chieko Ikeda

Mr. Yasushi Yoshida who is a member our board and the president of Bourbon Corporation made the closing address.



Mr. Yasushi Yoshida



Japanese Traditional Dance performance at the beginning of the Banquet, and Niigata domestic dishes at the reception.



Special Lectures at Universities

On 30th of October, special lectures were held at 4 universities that requested the lectures of the prize winners.



Mr. Tsuboi
At Niigata
University

Mr. Tsuboi of Main award gave a lecture at Niigata University, a total of about 200 students have attended.

Mr. Tsuboi said in reference to his own experience the technological development of rice cultivation and spread in Africa, has been lecture while showing a lot of examples. By efforts to take root NERICA to the actual land of Africa, it up in countries that had been imported 99 percent rice such as Uganda and Gabon, etc. that the self-sufficiency of the way is opened, was a contribution for Africa's food problems boundlessly. For students who attended a lecture, it was a chance to find ground of the activity in the foreign countries world for the consciousness that was apt to shut itself up in the country.



Dr. Gowda
At Niigata
University of
International and
Information Studies

Mr. Gowda explained that eating habits aggravation worsened in particular while I mentioned the problem of population growth, poverty, the climate in India. Exchange of opinions was carried out after this, and there was a question about "The motive by which Mr. Gowda aimed at a study of a food" "Indian circumstances of eating habits" "Impression to Japanese young people" etc. from students, and I was answering politely. Finally I had the student who was in the comfortable environment know that there are a lot of people without the luck in the world, and a message to want you to act concertedly across the country, was sent by Mr. Gowda.



Dr. Nakai
At Niigata University
of Pharmacy and
Applied Life
Sciences

It started with Mr. Nakai's lecture from introduction of a product including the oligo saccharide we're using actually in daily life (glucose and sugar), and he explained general knowledge about oligosaccharide very clearly about the explanation of basic structure and the role in the living body of sugar and oligosaccharide. It was explained about the mass production of the functional oligosaccharide which utilized the phosphorylase which I found newly in detail and was very clearly throughout and was the lecture about the advanced technique about the oligosaccharide production. A functional oligosaccharide prepared by this technique may be close in a profit to food on near days.



Courtesy Visit to the Mayor (Before the award ceremony)



The panels about Niigata Award

Press Conference

On 29th of October, before the award ceremony, Press Conference was held at the Toki Messe. Local, national and foreign presses gathered there.

