



Rice Postharvest Processing and Sustainability Impacts



Side event during the IRC2018, BITEC, Bangkok, 16 October 2018

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Background

Kellogg's, IRRI and national partners in Thailand and in the Philippines have implemented two projects that supported rice farmers by building sustainable value chains for high value rice for export. These are:

- The Heirloom Rice project in the Philippines aimed at supporting smallholder farmers in the mountain areas of the Philippines to continue to grow traditional “heirloom” varieties using their traditional practices by providing them with best practice production and processing options and linking them to premium quality markets abroad.
- The Postharvest Loss Reduction Program in Thailand aimed at improving the rice value chain for high quality rice produced by Thai farmers and processed by local rice mills for input to Kellogg's rice-based products.

Both projects have delivered promising outputs with benefits delivered to the farmers, other value chain actors and rice consumers in terms of healthy and nutritious rice and rice products. Both projects also generated a lot of learnings with respect to linking farmers to premium markets. The seminar will present the key learnings from these projects.

Program

Time	Topic	Resource person
14:30-14:40	Welcome and Introduction	Martin Gummert IRRI
14:40-14:55	Kellogg's Responsible Sourcing Program	Alicia Perdon Chris Stevens Kellogg's
14:55-15:25	Applying glass transition principles to rice drying.	Terry Siebenmorgen, University of Arkansas
15:25-15:55	Mathematical Modeling of Rice Drying Operations	Prakash Bhagwati University of Arkansas
16:00-16:30	Coffee Break	
16:30-16:55	Thailand - Postharvest Loss Reduction Program	Caling Balingbing
16:55-17:20	Varietal improvement for reducing losses in rice for export in Thailand (?)	Supaporn?
17:20-17:50	Heirloom Rice Program in the Philippines	Ana Cope / Joseph Sandro
17:50-18:00	Discussion and wrap up	IRRI / Kellogg's team

Notes: Nollie can participate only from 14:30-16:00