Innovative Technologies for the Sustainable Development of Food Production in the 21st Century

The Strategy in Japan

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The Agriculture, Forestry and Fisheries Research Council (AFFRC)

AFFRC is a special organization established in the Ministry of Agriculture, Forestry and Fisheries, Japan

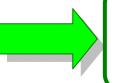
Duties of AFFRC

1. Formulating the basic objectives and other fundamental matters for agricultural, forestry and fishery research activities in Japan

2. Liaison and coordinating between the research institutions and administrative sections

Sustainable Development of Agriculture in the 21st Century

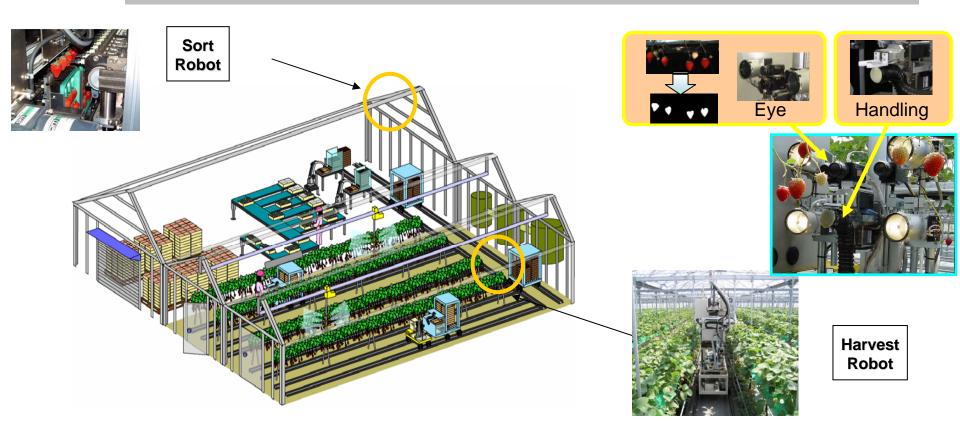
Aging SocietyGlobal Warming



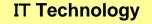
Labor-saving and Energy-saving Agricultural Technologies

A new system created by fusing both agriculture and engineering technologies

Use of robots for next-generation production system



Japan is good at robot technologies (Robo-Farm)



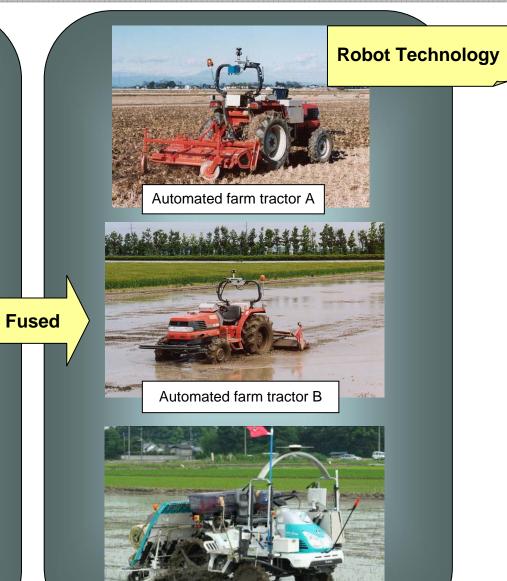
Auto-controlled spreader of

fertilizer

Remote-controlled helicopter

Measuring the growth of crop

Harvester recording data of quality and quantity of crop automatically



Automated rice planting machine

Innovative technologies for improving a new variety

Development of new foods and/or new materials

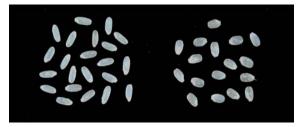
Purple sweet potato

New rice variety for curry



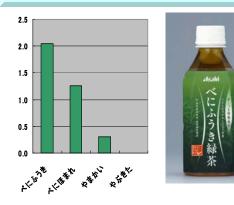


A new variety AYAMURASAKI containing a functional pigment, Anthocyanin



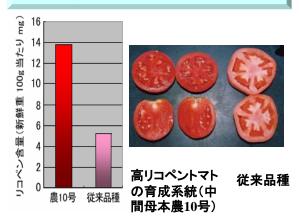
Left [華麗舞], rice for curry Right: Koshikikari

Benifuuki, a new green tea



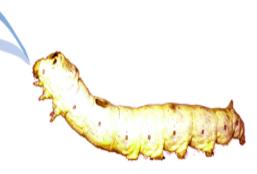
The new green tea contains an anti-allergic materials methyl-kakitene

High lycopene tomato



A new tomato containing high lycopene with anti-oxidation effect

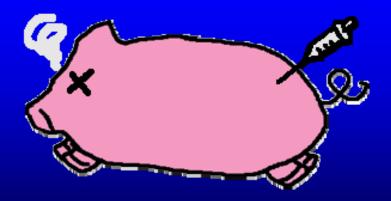
New materials for medical use



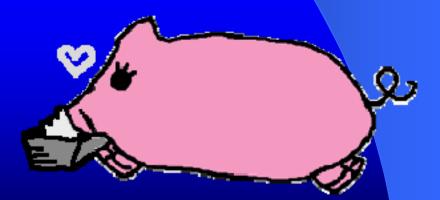
Silkworm producing a high protein containing silk for medical use

CROP-BASED EDIBLE VACCINES AS A PROMISING NEW AGRICULTURAL PRODUCT Advantages of edible vaccine

- Avoidance of stress for animals
- Reduction of labor cost, transport and storage cost, purifying cost, and etc.
- Cheapness and easiness in edible vaccine production



vaccine injection



edible vaccine feeding

Production of transgenic rice expressing CTB-As16 antigen for controlling roundworm in pig



Rice: Oryza sativa cv, kitaake (japonica)

Transformation of rice

Agrobacterium tumefacience EH105

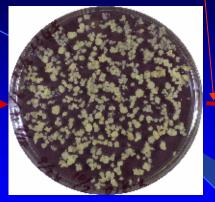
Co-cultivation



Callus induction d7



Callus induction d30

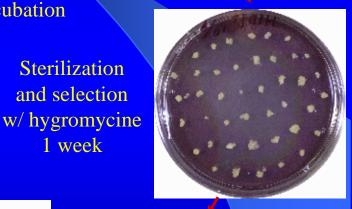


Pre-incubation

Sterilization and selection

1 week



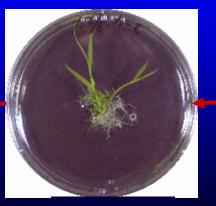




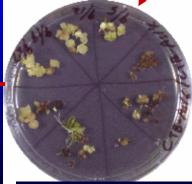
Blooming rice



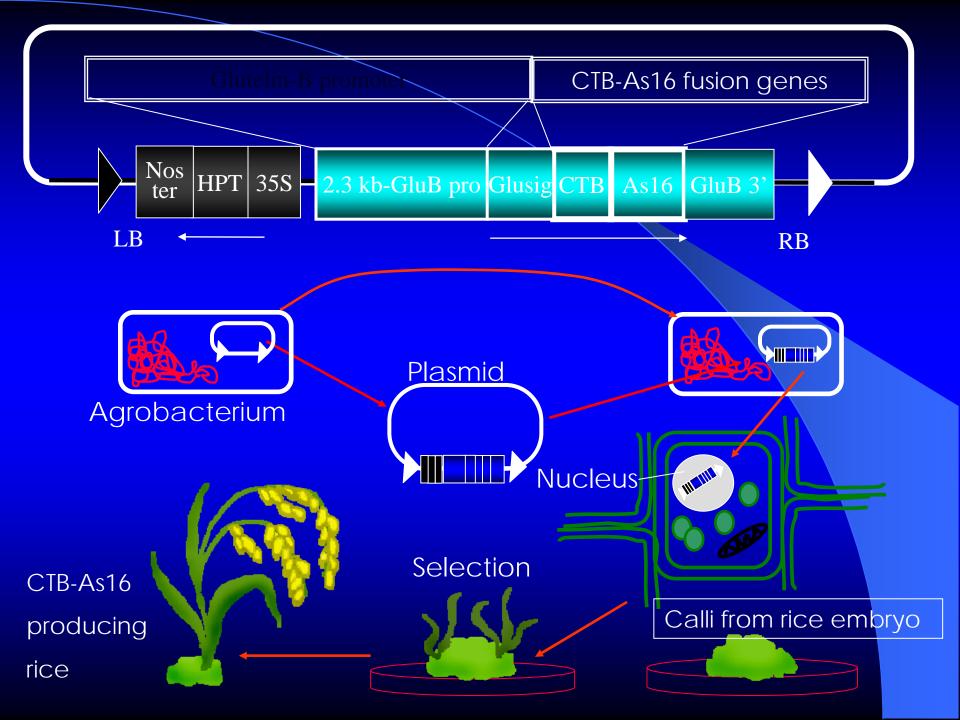
Potted rice 1 week



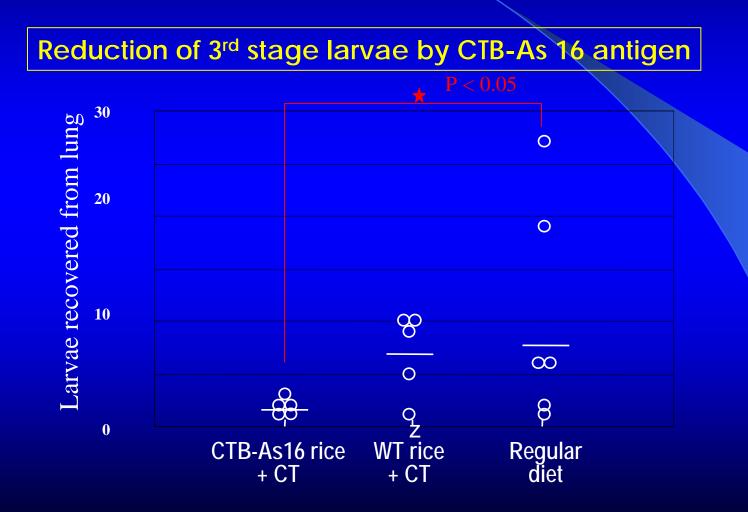
Regenerates



Regeneration 3 wk

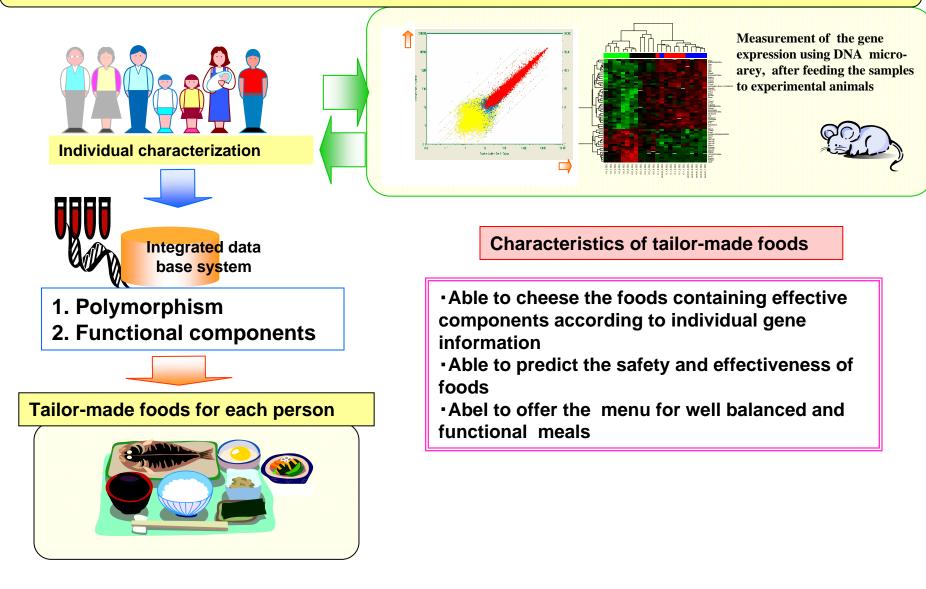


Identified A. suum 3rd stage larval antigen, As16, is a hopeful mucosal vaccine candidate

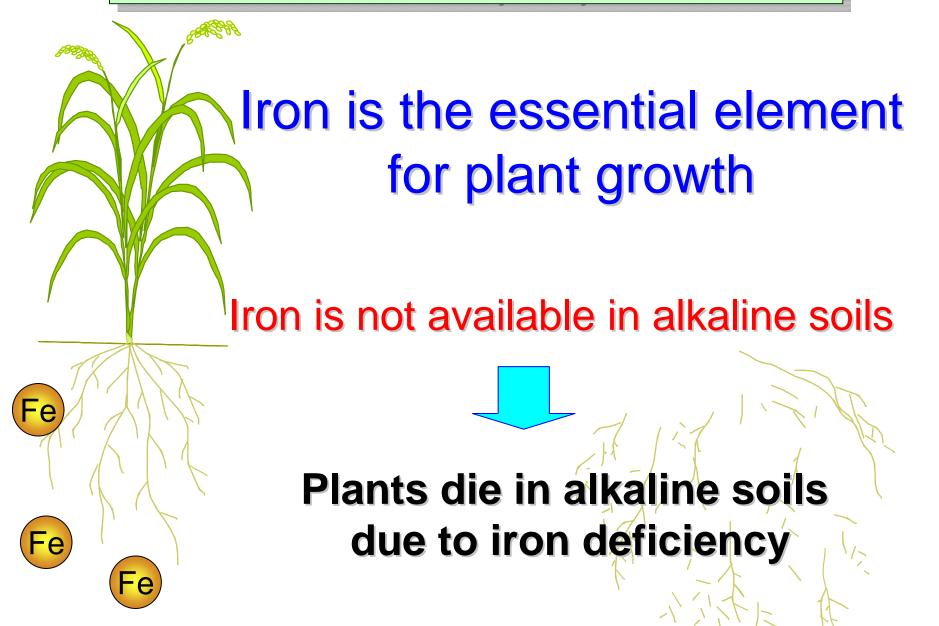


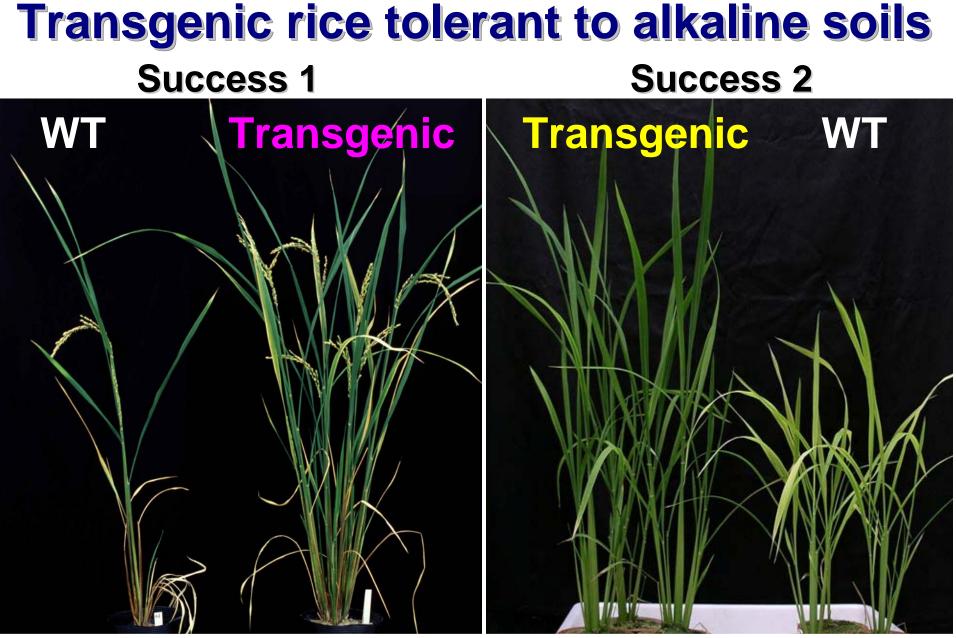
Development of tailor-made foods using by nutrigenomics

All-inclusive analyses of gene expression contribute to evaluate the safety and function of food components and to offer the menu for individual constitution and physical condition



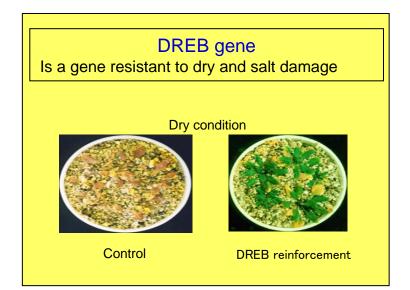
Professor Naoko Nishizawa, Laboratory of Plant Biotechnology Graduate School of Agricultural & Life Sciences, The University of Tokyo



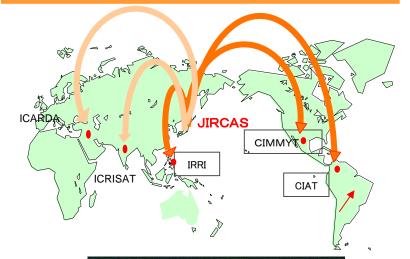


Takahashi *et al*, *Nature Biotechnol* 2001 Ishimaru *et al*, *Proc Natl Acad Sci USA* 2007

JIRCAS, a national agricultural institute, has found DREB gene resistant to dry and salt damage by the collaboration with international research institutions



Collaboration with international organization





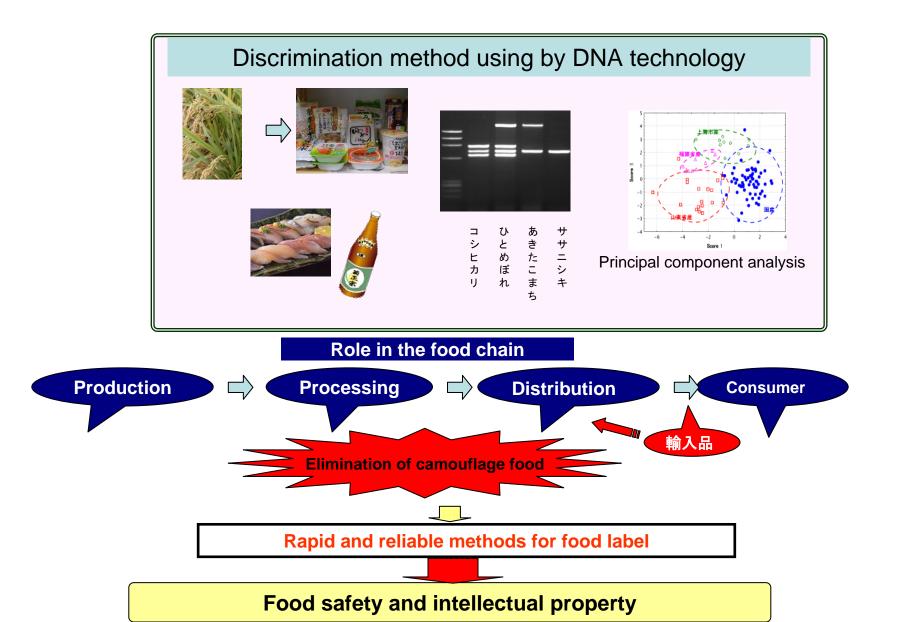
Control wheat

DREB reinforcement

Development of crop resistant to dry and salt damage



Distinction of variety and locality



Adaptive agricultural technologies for global warming

New technologies for surmounting high temperature circumstance



図 15 同一出穂期の「にこまる」と「ヒノヒカリ」の品質比較

100 粒中の整粒、白未熟粒、その他の数。「にこまる」は整粒が多い。 (2005 年(高温年) 長崎県総合農林試験場)

Rice resistant to high temperature



図6 高温、水不足によるみかんの「日焼け果」

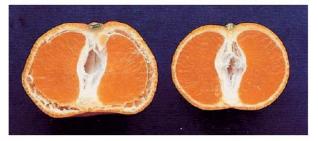


図 5 高温、多雨によるみかんの「浮皮症」(左) 果皮と果肉が分離するもので、品質、貯蔵性の低下につながる。

Orange resistant to high temperature