### 出國報告

# 日本第三屆稻米與國際健康-稻米與米糠科學研討會

服務機關:農業試驗所

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派赴國家:日本

出國期間:107年11月28日至107年12月1日

報告日期:108年1月2日

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#### 摘 要

日本辦理 The 3rd International Symposium on Rice Science in Global Health,時間: 2018年 11月29日至30日,地點:日本京都市國立京都國際會館。第一屆研討會於1998年舉辦,主題為"IP6和其他稻米成分之疾病預防",第二屆研討會於2008年主辦,主題為"稻米和疾病預防"。在這兩屆研討會期間,主要是討論由疾病預防的角度,研究稻米和米糠的成分。這一屆,大會是以"全球健康"作為主題,希望從稻米和米糠科學的研究面向,討論需要國際合作與協作的人類健康相關問題。此會議與農糧署宋鴻宜科長一起參加,以瞭解全球稻米科學研究成果現況與未來發展方向,並由海報展示我國農業研發成果,宣傳有益人體健康之低升糖指數(low Gl)稻米品系,以期創造未來發展外銷國產米食之機會。

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#### 本 文

#### 一、目的

稻米是國人的主食,是最主要的熱量來源,也是我國主要的生產作物。然而因為西方飲食引入,稻米的食用攝取量減少至50年前的一半,如此間接影響我們的糧食自給率降低。日本同樣發生這樣的情況,所以日本政府不遺餘力要推展、提升國產稻米的食用量。第一屆研討會於1998年舉辦,主題為"IP6 (Inositol hexaphosphate)和其他稻米成分之疾病預防",第二屆研討會於2008年主辦,主題為"稻米和疾病預防"。在這兩屆研討會期間,主要是討論由疾病預防的角度,研究稻米和米糠的成分。這一屆,大會是以"全球健康"作為主題,希望從稻米和米糠科學的研究面向,討論需要國際合作與協作的人類健康相關問題。此活動過程中,會場展示各式米穀相關製品,包括零食、點心、油料等等,並且在同一時段京都市舉辦對市民的宣傳活動,包括提供免費試吃多種米穀製品,以及宣揚本次的國際研討會,在在呈現努力運用稻米的科學研究證明健康功效,也以好吃的料理、食品,鼓勵、刺激民眾食用米食。

職於會議中發表的研究成果海報,題目: Estimated Glycemic Index of 13 Cultivars of High Quality Rice Bred in Taiwan。內容是介紹台灣育成 13 種良質米的評估升糖指數 (Estimated Glycemic Index, EGI) 分析結果,其中,台中和 10 號 (TCS10) 為數值最低者,其糙米與白米都屬於低 GI。藉此呈現我國農業研究成果,以及發展有益人體健康之稻米品系,期可創造未來發展外銷國產米食之機會。

#### 二、過程

會議過程與學者互動,以及重要稻米研究成果,說明如下:

1. 與會專家對本所發表海報之回應: Dr. Alison LOVEGROVE 過去以研究小麥為主,現 階段任務轉向稻米研究,她屬於英國洛桑研究所學者 (Rothamsted Research, UK,簡 介列於附錄) 主動向職表示,希望可以分析台中和 10 號稻米之膳食纖維(含量、單 醣組成,與營養健康之關係),以瞭解此稻米低升糖指數的可能原因,並且將運用作 為重要的基礎稻米品系之一(作為控制組)。回國之後, Dr. Alison 寫 email, 請我提供 台中和 10 號材料, 我回覆同意, emails 內容列於附錄。

- 2. 稻米加工技術之改良: 稻米加工技術進步,特別是運用於糙米加工的**高静水壓技術** (High Hydrostatic Pressure, HHP)以及物理式研磨技術,使糙米的營養品質、結構、風味、色澤均提升,以增加營養價值、更易於烹煮(日本東洋大米株式,創立「金芽米品牌」,台灣裕毛屋有販售)。
- 3. 日本致力推廣和食 (washoku): 和食在 2013 年 12 月 4 日成為聯合國教科文組織認定的世界非物質文化遺產,大會以 4 場相關演講,以及 1 場佛教的 keynote speech 暢揚和食與健康、心靈/精神的連結。
- 4. 水稻生產與環境關係: 大會邀請美國農部專家 Naomi K FUKAGAWA (USDA Agricultural Research Service, USA),以 keynote speech 報告環境與營養素產生之間的關係,例如各類營養素產生過程中,同時發生的二氧化碳散逸效應,以及土壤微生物對於二氧化碳釋放的影響。我回到台灣之後以 email 請 Dr. FUKAGAWA 提供我會議簡報資料,此 email 同時附知同在會場的門脇基二博士(新寫理工學院副校長),現已取得 Dr. FUKAGAWA 之簡報檔案。相關往返 emails 列於附錄。
- 5. 稻米機能成分與健康關係之研究: 稻米的生理活性,包括抗癌(特別是乳癌、攝護腺癌、大腸癌)、抗失智症(阿茲海默症)、抗巴金森氏症、抗骨質疏鬆、抗妊娠糖尿病、抗氧化、抗老化等等。稻米中主要被提出與相關機能有關之成分重要性,職依據會中報告之科學證據角度,將重要性由高至低排列如下,三烯生育酚、植酸、肌肌醇、米糠醇、米蛋白、長直鏈性澱粉。

#### 三、 心得及建議

日本政府與學者對於米食的推廣不遺餘力,而運用科學實證對人民而言是最佳的宣傳策略。我們可以學習規劃相同或相似的活動,促銷國產米食,例如我們水稻專家育成的良質米,許多品系擁有中/低 GI 特性,特別是台中和 10 號,可以成為我們米食的訴求亮點,成為提升人體健康的農業研發重要成果之一,可加以推廣行銷海內外,

進而增加農業產值與農民收入,同時呈現我國農業研究發達形象。

#### 四、附錄

1. 洛桑研究所 (Rothamsted Research, UK) 簡介: 此為英國頂級以基礎農業研究為主的農業技術供應商。主要的主題是:(一)應用遺傳學和生物化學改善作物新陳代謝、生長改良以改善作物品質和產量;(二)在優化作物產量和品質的同時,致力於保護環境,為作物產量和品質良性管理的農業系統,提供了環境和經濟競爭力的工具。其主要目標是提高作物表現,以滿足客戶需求;以遺傳改良和創新為核心,為糧食主產區和匱乏區提供優質的基因改良新產品。使其新品種、新產品最終有利於消費者,以保持農業和相關產業的競爭優勢。

2. Dr. Alison LOVEGROVE 之 email 請求提供台中和 10 材料用於試驗與回復 email

From: Alison Lovegrove [mailto:alison.lovegrove@rothamsted.ac.uk]

Sent: Wednesday, December 19, 2018 8:12 PM

To: 生技組-李雅琳

Subject: low GI rice lines

Dear Ya-Lin,

Very nice to meet you in Kyoto. As I said, when we spoke about your poster I am very interested in your low GI rice lines that do not have a high content of amylose. We would be very interested to analyse the cell wall polysaccharide composition of these lines, as we are interested in developing elite rice lines with low GI and good palatability. If you are interested in a possible collaboration please do contact me.

Look forward to hearing from you,

With kind Regards,

Alison

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Dear Alison,

I am so glad to hear from you and sorry not to respond your request immediately after I came back Taiwan. These days I am extremely busy at working on my final reports of research projects. Cooperation with other countries is our pleasure and opportunities to extend our

research.

I can prepare TCS10 both brown and polished rice for you. How much do you need for your analysis and taste some for cooking?

One point I think you may not know. In Taiwan, we have two crop seasons of rice culture. The first season is from February to June and the second from July to November. Therefore the rice prepared for you will be the second crop.

We have good quality rice varieties bred in Taiwan, however, nowadays, only a half amount of rice consumed per day for each individual compared to 50 years ago. Please provide me the results after you finished the analysis, and let me know the ranking of the TCS10 among rice samples, especially on the base of GI. Your data may be applied to encourage our people to eat more rice.

Look forward to hearing from you, Best regards, Ya-Lin

3. 寫 email 向 Naomi KFUKAGAWA (USDA Agricultural Research Service, USA)請提供會議 簡報檔案,以提供未來重要的研究規劃,同時副本寄送日本學者門脇基二博士(新瀉 理工學院副校長),三方往返 emails,並且取得 Dr. KFUKAGAWA 的簡報檔案。

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Dear Dr. Fukagawa,

It was a great fortune for me to meet you in "The Third International Symposium on Rice Science in Global Health" in Japan. I work at the Taiwan Agricultural Research Institute (TARI), a governmental organization. A pile of final reports of my research projects delayed me to write this email. Please click the website-connection below, it links the photo/short shot we took in the symposium.

I was so impressed by your speech! My research focuses on the nutrients biosynthesized by the crops, and the fertilization conditions remarkably affect the nutrients content. It was the first time for me to realize these biosynthesis pathways linking to the CO2 emission issues.

Would you please share me your presentation file (either PPT or PDF)? I would like to apply on the study of developing a better culture system in the future that grows healthier crops for human beings with an environmental friendly production system. And maybe we may cooperate

to work on this issue in the future.

Best regards and Merry Christmas,

#### Ya-Lin Lee

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----Original Message----

From: 門脇 基二 <kadowaki@niit.ac.jp>

Sent: Wednesday, December 26, 2018 12:13 AM

To: 生技組-李雅琳 <ylleet@tari.gov.tw>

Cc: Fukagawa, Naomi - ARS < Naomi.Fukagawa@ARS.USDA.GOV>; 生技組-楊佐琦

<tcyang@tari.gov.tw>; 生技組-洪子桓 <thhong@tari.gov.tw>; 生技組-劉威廷

diuwt@tari.gov.tw>

Subject: Re: Merry Christmas and a request for your presentation file

Importance: High

Dear Dr. Ya-Lin Lee,

A reply message from Cc:.

It's a nice picture and video at the Rice Symposium. Thank you for the picture even to me.

I am Motoni Kadowaki from Niigata, Japan.

I was also surprised with Dr. Fukagawa's lecture on CO2 issues. The symposium was so nice

that we could get many new information from global point of view.

I hope you enjoy your research and make progress in the new year.

Best regards,

Motoni Kadowaki

Vice President,

Niigata Institute of Technology, Japan

Tel & Fax: +81-257-22-8124

Mail: kadowaki@niit.ac.jp

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----Original Message----

From: Fukagawa, Naomi - ARS [mailto:Naomi.Fukagawa@ARS.USDA.GOV]

Sent: Thursday, December 27, 2018 12:23 AM

To: 門脇 基二; 生技組-李雅琳

Cc: 生技組-楊佐琦; 生技組-洪子桓; 生技組-劉威廷

Subject: RE: Merry Christmas and a request for your presentation file

Thank you for your email. I find your thoughts about developing new systems exciting and certainly worthy of pursuit. Please find attached the PDF of my presentation. I look forward to continued interactions and discussions about this important topic. Best wishes for peace and good health in the New Year!

Sincerely,

Naomi K. Fukagawa, MD PhD

Director, USDA ARS Beltsville Human Nutrition Research Center

10300 Baltimore Ave, BARC-East, Center Road Bldg 307C, Room 117 Beltsville, MD 20705 Ph.

(301) 504-8157

Email: naomi.fukagawa@ars.usda.gov

Dear Drs. Fukagawa and Kadowaki.

Thank you very much for both Dr. Fukagawa's great inspiring presentation and Dr. Kadowaki's team holding wonder symposium in Kyoto.

Many informative and impressive new progresses were revealed in the symposium. I learned a lot. The rice nutrition was underestimated before, but this symposium pronounced the scientific evidence to the world. These nutrients include vitamin E (especially tocotrienols), phytic acid and rice endosperm/bran proteins, etc.

The current inquiry to promote rice cropping and consuming may be related to the environmental issues. Rice probably is the thirstiest staple crop in the world. Reducing consumption of water and fertilizers is my next goal to work on, and the CO2/CH4 emission problems will also be closely investigated.

Thank you again for all your kind support. Look forwards to seeing you and having cooperation opportunities in the future.

Best Regards and Happy New Year!

Ya-Lin

#### 4. 會議中相關活動照片



與主辦人 Dr. MIYAKAWA 合影



與 Drs. KUKAGAWA & KADOWAKI 合影



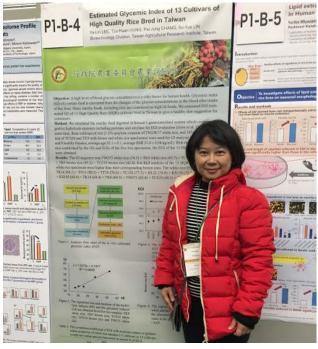
國立京都國際會館外景緻



會場內陳設國旗-右數第8面為中華民國國旗



會場展示米油相關產品



與發表海報合照