



Rice Growers Inc.

It is given that rice tastes good in Japan but what differentiates our rice from just being good is the water source. Kamo's water is derived from a hybrid of Kamo-gawa (river) which comes from Awagatake Mountain and Nagano prefecture's Kawakami town's Shinanogawa (Japan's longest river). With plentiful of water circulating through the rice fields from these rivers, rice plants receive plentiful of clean water all year. Niigata's Koshihikari organic rice is the best rice in Japan. Please try it.

加茂有機米
生産組合



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Introduction to Kamo Organic

Located in the heart of the Echigo Plains, City of Kamo in Niigata Prefecture is also known as little Kyoto for its serene rural atmosphere. In this small city of 30,000 people, the community looks out for the preservation of health and well being of their people. This communal culture has been the pillar for healthy citizens and has been embedded into the mission of the Rice co-operation as well.

Three rice farmers in Kamo had formed a co-operation in 1988 to deliver organic Koshihikari rice directly from the farm to customer. Although there were differences in business scale for each farmer, members of the organization were committed to producing the highest quality organic rice for the consumer. The new business model of direct shipping from producer to consumer set a new standard for quality. Individual farmers were the representation of the rice they were selling, making the farmers responsible from the cultivation process to the quality of the rice when it is delivered.

Since inception, Kamo Organic Rice Co-operation has created its own cultivation manual to standardize the cultivation methods of the highest quality rice. All members of the association follow the cultivation guidelines to maintain the quality of rice that has been a standard in Kamo for generations. The co-operation also hosts educational forums to teach technical cultivation skills and shares ideas and information for the betterment of the community. Some farmers in the organization are even sharing cultivation methods into underdeveloped nations so their community can thrive from producing high quality rice.

Rice Co-operation

Why is our rice "Safe" and "Reliable"?

The use of organic fertilizer consisting of fully ripened compost, natural pesticide, and deep plowing enables the growth of the healthiest rice fields. The use of rice bran has also been a recent application to protect rice fields from weeds in an organic way. We strive to produce rice that will help protect and preserve the green ecosystem we are given to grow rice today for future generation. Our motto as a co-operation is to produce rice that is "reliable with each rice grain" and is healthy for the people and planet.

Why does it "taste" delicious?

To protect the rice plant from diseases and insects, sparse planting (rice planting method to expand surface area per plant) is used. By expanding surface area per plant and limiting the amount of fertilizer used in a rice field, each plant yields larger and tastier grain rice. It is given that rice tastes good in Japan but what differentiates our rice from just being good is the water source. Kamo's water is derived from a hybrid of Kamo-gawa (river) which comes from Awagatake Mountain and Nagano prefecture's Kawakami town's Shinanogawa (Japan's longest river). With plentiful of water circulating through the rice fields from these rivers, rice plants receive plentiful of clean water all year. Niigata's Koshihikari organic rice is the best rice in Japan. Please try it.



Kamo Organic Rice Co-operation's Specially Cultivated Koshihikari Rice's Characteristics.

Rice Color

With our organic cultivation method established by our co-operation, compost becomes rich of nutrients as time passes and creates a plump grain. Unlike the conventional rice that is pure white, our rice grain has a bright yellow hue that masks the white grain when harvested.

Perfected Firmness

Organic fertilizer ferments and excretes nutrients gradually in the rice field as time passes. Koshihikari rice takes time to grow so more nutrients get absorbed into the grain as it matures. This rice has a very distinct firmness and stickiness when consumed.

Distinct Softness

Due to its characteristic of having a sticky consistency in comparison to conventional rice, cooking Koshihikari rice a little firmer will give it the perfect balance between flavor and texture.

Sweet Taste

Koshihikari rice is modestly sweet and the flavor is consistent even when it cools. Perfect for lunch.

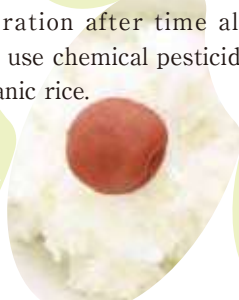
Rich Fragrance

Freshly cooked Koshihikari rice has a distinct sweet aroma. New crop rice has the strongest fragrance when cooked.

Consistent Flavor

The rice retains its flavor even after time passes since cooking. Because the surface of the rice is firm, discoloration after time also is minimal in comparison to conventional rice. We do not use chemical pesticides for our rice and that is how we can serve healthy, tasty, organic rice.

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rice



Our Rice farming Policy

Protecting the present ecosystem

To preserve the green environment we currently reside in, we focus on being organic from start to finish. The soil we grow our rice plants are free of chemical and synthetic pesticides. Being committed to organic is no easy task. Daily tasks such as scattering soil and plucking out the weeds must be done by hand. Although this is strenuous labor, we believe that this method of producing rice will preserve our environment for future generations to use the land.

Creating the field that creates the Rice

Our foods must be safe to consume. For this to be true, we must take into consideration how our food is made. Within our co-operation of rice growers, it starts with creating the field. To create a field, we must create the soil. A good plot of soil needs to be able to host a lot microbes and bacteria.

We create our own soil by plowing the compost and spreading organic soil across the field. This procedure is essential for a rice plant to grow strong and be resistant against diseases and insects. Although using chemical pesticides can eliminate this long procedure, this is not how we farm our rice.

Growing Healthy Rice

We give the rice plant seedlings lots of space from one another so that each seedling has enough nutrients for itself and space so the stem can grow thick. By giving each plant enough space for wind to travel, it is harder for the plant to get damaged from insects. Also, with a thicker stem, more nutrients travel to the grain, making each grain plump and tasty.



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Daily Excitement in the Fields

From planting the seeds to making a full rice field, we are given the opportunity from nature to create and live from the harvest it provides. This is what farming is to us.

Early morning of summer, we would see a red dragon fly mature and at night we see fireflies illuminate the rice fields. This used to be common scenery in the past that we do not see as often anymore due to destruction of ecosystems. Our duty as farmers is to preserve the ecosystem that we are fortunate to grow crops on. This is what is most important to us. Our job is to put in our mind and efforts into growing crops without disturbing nature's ecosystem as much as possible. We study daily on how we can participate in farming while being in a harmonious relationship with the ecosystem.



The most difficult part of this job is removing the weeds. After three weeks from seeding the field, we use a machine to get rid of the weeds. The machine will make two rotations before we would have to pluck out the weeds by hand. Although this process is labor intense, seeing the dragon flies and fire flies coexisting with the field that we have made makes us happy. Early morning of June, we would see larvae of a dragon fly dry its wings on the rice plant and fly off. Being part of this cycle of nature makes us want to preserve this for generations to come. This is why we cannot use chemical pesticides and weed killers.

Our Cultivation Manual

We standardize our cultivation process in our Kamo Organic Rice Co-operation manual and have our members follow guidelines listed in this manual. Participants in our organization are constantly introducing new methods and ideas to keep our rice at a higher standard. We are currently expanding these methods to developing countries.

Special Production Sequence of

"Koshihikari Rice"

MAR
Seed disinfection

- Seed disinfection
Place seeds in 60 Degrees Celsius hot water for 3 minutes to kill "Bakanae" disease.
- Preparation of bed soil
mix organic compost matter and rice hull into pasteurized soil.Organic fertilizer is made from fat free rice hull that absorbed fish extract (liquid excreted from creating dried fish powder products.).

APR
Seeding

- Creating the bed soil of the rice field
Use machine (Broadcaster) to spread organic fertilizer evenly through the field.
- Coating Ridge of Field
To maintain water depth of rice field, we coat the ridges of the field yearly.
- Seeding
Plant a box full of seeds (160g) evenly
- Sprouting
leave sprouts in a green house in a non heating environment.

MAY
Planting

- Seeding the Rice field
Plant 16 to 18 boxes of the sprouted rice plants. Plant them in the field shallow.
- Spacing out the planting
this is in case a plant is diseased or dies. Spacing will help to slow down the effect on surrounding plants.
- Water maintenance
maintain deep water and prevent weeds from sprouting.
- Weeding
Once to twice a week, pull chains on the rice field to kill weeds.

JUN
Creating a Ditch

- Remove weeds
Remove weeds with manual machine. Do it twice.
- Making a Ditch
Create a ditch in preparation for summer drought.

JUL
Fertilizing

- Fertilizing
Replenish organic fertilizer to fields that ran out of fertilizer.
- Remove weeds
- Water maintenance
Replenish water supply in preparation for heat.

AUG
Water maintenance

- Water maintenance
Adjust water supply according to heat.
Replenish enough water to avoid heat damage
- Remove Weeds

SEP
Harvesting

- Harvesting
It is critical to harvest the rice at the right time.
- Drying process
take 1.5 times more time than conventional drying process.
- Husking
Remove rice hulls and separate underdeveloped rice (less than 1.85 mm) in the grader.

OCT to FEB

- Coating the rice field ridges
This enables to adjust water levels.
- Landscaping
to flatten out the rice field, move higher elevation soil to lower level.
- Transportation
After husking, move rice in a cooler.
- Preservation
stock the rice in a 15 degrees Celsius warehouse.
- Creating the soil
Spread compost on the bed soil to create rich nutrient soil.
Spread fertilizer and rice bran, plow land, and prepare land for plantation again.

Process from Harvesting to Shipping

The taste of rice can drastically change with cultivation, preservation, and polishing methods. To keep the consistent quality taste, we keep the temperature at 15 degrees Celsius at 60% humidity in our warehouse all year around. For polishing, we utilize specialized machines such as stone pickers, color sorting machines, and metal magnets to separate the best rice grains from debris and spoiled grains.

Vacuum Packaging

Prolonging the fresh taste with vacuum packaging.

Kamo Organic Rice Co-operation uses vacuum packaging methods for all international exports. In comparison to regular packaging, vacuum packaging sustains the taste and freshness of the polished rice, straight from the mill. When the rice is cooked you can taste the true quality of our proud product.

We also put in oxygen scavenger packets in every bag to get rid of any oxygen within the package so the rice does not spoil.

Precautions with Vacuum Packaging

Vacuum Packages are fragile therefore; any rough handling may cause the bag to rupture and air to leak in. This causes the bag to become loose.

Rice Expiration

With the new vacuum packaging method, our rice can maintain its quality for a long time. As long as external temperature of the bag does not exceed 28 degrees (c), the rice in the bag will retain its quality. Volatile temperature can also change the quality of the rice therefore, keeping it in a consistent temperature is important to preserving its quality.

Please consume the rice within two months of opening the bag.

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Preservation of Rice (After opening bag)

Preservation of Rice

Rice is a crop that absorbs fragrance within itself. Smells of soap, detergents can be traced in rice if kept in the same place.

Rice is a dried product and is sensitive to humidity. Humid areas will cause the rice to absorb the water molecules and will cause mold in the rice.

Make sure to fully use the rice from the previous batch if you are going to put in a new bag of rice in the container. If there are old rice remains, it can cause bugs to emerge from the old crop and spoil the mixed new rice. If possible, rinse and dry the container before putting in the new bag of rice.

We do not recommend the rice containers that are difficult to clean, such as containers that have digital measuring buttons.

Preservation in the Refrigerator

We recommend preserving in refrigerator because it retains taste while preventing bugs from spoiling the batch.

【Precautionary measures when preserving rice in the refrigerator】

Always put rice in a sealed container

When rice is too dry, it has the tendency to crack. Sealed containers help rice from getting too dry. After use, seal and put back in fridge immediately.

【Prolonged exposure to temperature change (Fridge to Room temperature)】

can lead to break down of rice and mold.



How to cook White rice



- ① Put rice and water into a bowl. We recommend mineral water. Make sure to measure rice in desired amount in cups.
- ② Stir gently and pour out water immediately.
- ③ Pour water and wash until water becomes clear. Wash the rice with fingers, do not wash too hard with palm, rice grains will break if done rough.
- ④ The last rinse is to throw out the remaining murky water. Never put rice on draining basket, rice flavor will be gone
- ⑤ Put rice and water into a rice cooker. We recommend mineral water. Soak 30 min in hot season, 40-60 min in cold season, soaking in the refrigerator recommended. Align water quantity (measured in cups) to line on rice cooker pot.
- ⑥ **Put the switch on**, wait 10 min after cooking is completed to ripen the rice.
- ⑦ Stir with rice scooper as if you are slicing rice grains, do not crush rice. This is to cut out the steam from the freshly cooked rice.



How to cook genmai

(brown rice/unpolished rice)



- ① Put rice and water into a bowl. Make sure to measure desired rice amount in cups. We recommend mineral water.
- ② Stir gently and pour water out immediately. There is no need to wash brown rice like white rice.
- ③ Drain the water by putting brown rice in a strainer.
- ④ **Soak**
-If your rice cooker has “Genmai Mode”, soaking is unnecessary. Start cooking immediately.
-If your rice cooked does not have “Genmai Mode”, soak brown rice for 1 night (7~8hrs) in a refrigerator
* -If you don't have time, soak brown rice for at least 30 min in 1.5~2 times the quantity of water in terms of cups.
- ⑤ Rinse completely again, put brown rice and water into a rice cooker. We recommend using mineral water. Please reference rice cooker pot for water quantity before cooking.
- ⑥ **Turn the switch on.** Wait 10 min after cooking the rice to ripen the rice.
- ⑦ Stir with rice scooper as if you are slicing rice grains, do not crush rice. This is to cut out the steam from the freshly cooked rice.



- * Putting natural salt into the cooked brown rice (1 gram of salt per cup of rice) will give rice life energy.
- * Keep leftover in a freezer to preserve the flavor. Brown rice flavor diminishes quickly.
- * If your rice cooker has “Genmai Mode”, putting plain yogurt (2 table-spoons per 3 cups brown rice) will make brown rice cooked to perfected softness.



Mold and Insects on Rice.

There are times when insects and mold shows up in your batch of rice. It is more common in summer but it can happen in times of winter.

Types of Insects

Maize Weevil: a very small insect that is small as a sesame seed. This insect eats the rice to eat the starch.

Nemapogon granella: it is 3 to 5 millimeters as a larva but will get larger and eat the grains of rice for nutrients. Will form a cocoon and turn into a moth.

What to do when you see Insects with your rice

Rice does not have a defense mechanism when it is getting eaten by insect. Especially because our rice is purely organic, it is more vulnerable to insects eating it. Maize Weevil and Nemapogon granella are the most common insects that form in rice batches. They do leave droppings but do not carry diseases like flies so simply remove them from your batch if found.

To Prevent Insect Formation = Eating rice once opened

Insects appear in the rice batch as environment temperature rises to over 27 Degrees and when humidity is high.

Best way to fight against pest is to preserve in a cooler place and keep it in a closed container to avoid humidity.

Determining mold

If you see your rice in hue of black, red, brown, blue, or grey and see a hint of powder, it is most likely mold. Even if you cannot tell by just looking at the rice, water can show if rice is molding when submerging the rice. Water will change color to the hue of the mold. Molded rice will not taste good when cooked. Some characteristics are dryness in the grain or no taste.

What to do when mold is present.

What to do when mold is present.

Mold that form on organic rice is not cancerous or poisonous. Even if accidentally consumed, it will not cause harm to health. We do not recommend eating molded rice because it is tasteless.

Reasons to Why Rice May Contract Mold

- High temperature and humidity
- Transported in cargo with fermented products such as miso or soy sauce
- Drastic change from cool to warm temperature

Please carefully take care of rice.

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Q&A



Q Is your rice Sun Dried

A At Kamo Organic Rice Co-operation, we utilize low temperature machinery to dry our rice. With advancing agricultural machines, farmers can dry the rice without damaging the rice with heat. With sun drying method, weather is the factor that worries most farmers. If there is sun out all the time without a chance of rain it can help with drying rice but this is not always the case. Our drying machine can dry in a consistent temperature at any weather all the time. We believe that stability in rice environment creates good rice.



Q Is it different from Natural Cultivation?

A Natural Cultivation fully relies on nature to grow the crops. This method does not use pesticides or organic fertilizer. (No man made materials) Considering quality and harvest yield, Kamo Organic Rice Co-operation does not do natural cultivation.





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