

Saichita EM Study Group's EM Tasty Rice label shows the producers faces and names to show that they take responsibility for the quality of their produce.

The EM Tasty Rice Brand and Its Producers

Taking the challenge to revitalize their region through an eco-friendly & sustainable agricultural method

The Saichita EM Study Group started its agribusiness in Upper Tohoku Town, Aomori Prefecture with the goals of revitalizing the region and protecting the environment through eco-friendly means.

To achieve their goal of protecting the environment, they apply Activated EM to improve the quality of the farm drainage water. A water quality test of the Ogawara River after the application of Activated EM at its source has



shown positive results and hence has proven the benefits of EM Technology.

To achieve their second goal of economic revitalization of their region, its founders are working to develop a stable distribution framework for its EM branded rice and other produce.

Saichita EM Study Group Highlights:

- A tobacco farmer from Bodaji District officially started using Activated EM using Sogonet's fermenter.

- 2004

 Set up a 0.4 ha trial field using farms of a rice paddy and tobacco farmers from Saishita District (Activated EM, EM rice bran pellet, etc.)

 Set up a post-harvest panel to examine: the taste of the produce, pricing, work efficiency, productivity, condition of the field, etc.

 Aomori prefectural government lends support to the group (since it wishes to check the effectiveness of the Activated EM).

 Expansion of trial area for the year 2005 was fixed. Total trial area: 6 hectares

 Established sales route: from the producers to JA Michi no Eki Inc. to EM Sogonet Inc.

 (JA Michi no Eki Inc. a company established under the local Japan Agriculture Cooperative)

 Integrated 2005 overall rice production and distribution: unification of different standards into one main standard, expansion of the total trial/production area, training of successors, development of a system which could enhance the consumers' trust on the producers regarding the safety of their rice product as well as the stability of its supply. the safety of their rice product as well as the stability of its supply.
- Establishment of the Michi no Eki EM Study Group and official use of the EM Fermenter.

 Set up goal to transform all produce being sold by the Michi no Eki into "EM-grown" produce.
- - Increased to 9 members, expansion of the total production area to 7.93 hectares for 2006.

Agriculture

Toyota City, Aichi Prefecture

Developing an ecologically sustainable contract farming method with EM Super Cera Easy Farming

JA Aichi Economic Federation and the EM Tasty Rice brand enter their second year of contract farming agreement. EM Tasty Rice brand rice is being grown using the EM Super Cera Easy Farming Method. JA Aichi Economic Federation also continues the use of the EM Super Cera Easy Farming Method as part of its "Lively Aichi - Special Farming Program".

JA Aichi Economic Federation has made a special rice label for all the packed EM Tasty Rice. The label shows its special certification, the nutritional components in the rice, and the amounts and analysis of the agricultural chemicals and fertilizers used. The long-term goal of their certification and labeling is to set the standard for growing food which are not only safe but could also provide a peace of mind to the consumers.



The key players in this project are JA Aichi Economic Federation, JA Aichi Toyota, Nakakou Inc., and EM Sogonet Inc. They clearly defined their production and marketing duties and responsibilities.

Their brown rice "Genmai 99" is also selling widely.



Basic EM application EM Super Cera Ferment C: 5kg per 1000m² EM Bokashi Pellet: 150kg per 1000m² Spraying of A-EM 200ml per 1,000m²



