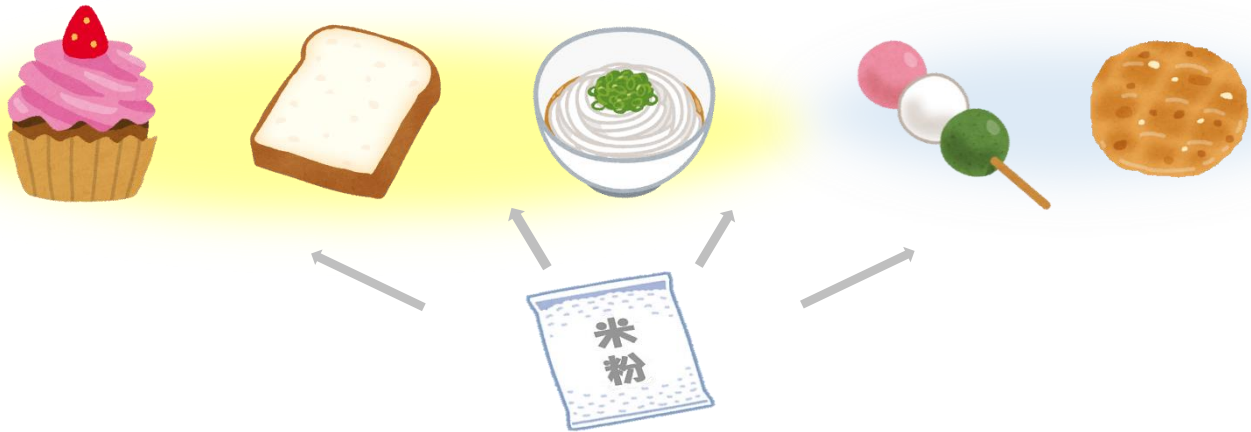


What is Rice Flour ? ?

Rice flour is rice that is ground into powder.

It has long been used for making Senbei (rice crackers) and Japanese sweets since the Nara period, but the technology for finely grinding flour has evolved, and therefore, bread, cakes and noodles can be made with rice flour.



Role of Rice Flour

The consumption of rice as a staple food is decreasing year by year and the number of unused paddy fields is increasing.

Therefore, making rice for rice flour in unused paddy fields and eating bread or noodles made from rice flour is expected to increase the domestic production of rice and improve Japan's food self-sufficiency ratio.

In addition, using paddy fields also plays important roles, such as being able to protect living organisms, nature and Japanese culture.

