

Creating the Future
SATAKE

《FARMER'S COMPANY》

Production, Processing & Sales

● Cultivation



● Processed Vegetable



● Quality Control



● Rice Milling



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3.POST HARVEST





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《米の流通と品質検査機器》

栽培	収穫	乾燥・調製	貯蔵	精米	炊飯
					
葉中窒素 含量測定器	多機能 食味計 残留農薬 測定装置	米粒判別器 米粒判別器 単粒水分計	新鮮度 判定装置 菌検査機	米粒食味計 精白度計 DNA品種 判定装置	炊飯 硬さ粘り計 炊飯食味計

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《DRYING & STORAGE》




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《RECEIVING & DRYING》

DRYING PROCESS


RECEIVING

CLEANER


WEIGHER

DRYER


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《STORAGE》

- Heat-insulating structure which is not affected by outside temperature.
- A properly sealed structure to prevent entry of rats and insects.
- Control of grain storage temperature by a temperature monitoring system.
- Silo cooling system for low temperature storage requirements.



STORAGE IN STEEL SHEET SILOS



STORAGE IN CORRUGATED STEEL BINS

