

# CHINA PROMOTING GRAIN SAVING & LOSS REDUCTION STRATEGIES

国际粮食减损大会

by Prof Wu Wenbin, Henan university of technology, China

**A**midst the ravages of the Covid-19 pandemic, increasing uncertainties in the international food market, and a long-term tight balance between domestic food supply and demand, China should firmly seize the initiative in food security and keep the Chinese people's livelihood firmly in its own hands.

Therefore, we must attach equal importance to increasing production and reducing expenditure, whilst also taking multiple measures to ensure food security.

To cherish grain, we should not only control the 'waste on the tip of our tongue'- but also reduce the postpartum loss of grain. Reducing grain loss is equivalent to increasing grain production, which is the so-called 'invisible fertile field' for increasing effective grain supply.

In recent years, the national food industry continued to carry out the farmer science special, 'food security project' construction, grain storage of grain 'wisdom' construction, as well as raw grain and transportation moderately, food processing, food quality

engineering, and other special operations. On the grain purchase, storage, transportation, processing and consumption link have achieved obvious results.

## Solving the grain storage problem for farmers

Since 2007, with the support of the National Development and Reform Commission, a special project has been launched to encourage rural households to store grain in a scientific way.

To this end, about 10 million sets of economical, suitable, insect-resistant and mildew resistant new grain-storage devices will be promoted and built within major grain-producing areas. It is estimated that a farmer's loss of stored grain can be reduced from eight percent to less than two percent if the equipment is used correctly.

Under the 'Post-production Service System for Grain' sub-item of the Quality Grain Project launched in 2017, more than 5000 post-production service centres have been set up in 26 provinces to provide services such as cleaning, drying, storage, processing and sales, giving full play to the role of promoting the upgrading of grain storage and reducing losses.





### **Storage & transportation loss reduction technology**

New mechanical ventilation technology is now widely applied to the storage, cooling, circulation, fumigation and measuring of grain. These relatively new grain storage technologies promote the application of controlled atmosphere storage, low temperature grain storage, in facilities such as state grain reserves warehouses, where comprehensive loss rate fell to one percent. This placed food storage cycle storage technology in China at an international, leading level.

This philosophy has also helped to develop and then apply the

technology of joint transportation, including special trains for railway transportation of grain and special bulk grain truck, and logistics equipment for collecting bulk grain, so as to improve the efficiency of grain circulation and reduce grain loss.

Going forward, China will comprehensively advocate appropriate processing and rational processing, as well as carrying out the research and development and promotion of appropriate processing technologies for bulk grain and oil. The aim of this approach is to avoid excessively low production rates due to excessive processing whilst also effectively reducing unnecessary grain losses and energy consumption.

We will actively explore the comprehensive utilisation potential of rice bran, soybean meal and other processing by-products, and develop and apply value-added utilisation technologies

### **Promoting nutrition & health education**

Through a combination of world food day, cycle of science and technology activities, TV, Internet, books and other media, BBS, exhibitions, lectures, etc., China will vigorously foster a social atmosphere in which we practice a strict economy and oppose waste.

Further measures that will be introduced to bolster this policy will include lectures based on relevant knowledge introduced into schools, lectures and literature distributed into the business world, also encouraging the love of healthy food in the community into the family, the barracks and other activities.

A further measure will include increased popularisation of grain technology and a festival of love for food consumption, nutrition, health knowledge – with the aim of actively developing grain saving detract from publicity and education work.