

UGM and Farmer Group Develop Black Rice


Wednesday, 13 September 2017 WIB, By: Marwati



Faculty of Agricultural Technology UGM runs an exhibition of innovative products made by lecturers through research or farmer mentoring. These include food and technology products such as tempeh juice, fruit pie and cookies, cake mold, liquid smoke factory model, low fat peanut factory model, and black rice.

Dean of Faculty of Agricultural Technology, Prof. Dr. Ir. Eni Harmayani, M.Sc., said the exhibition on food innovative products was a collaboration with partners, such as farmers as well as small and medium businesses. "We hope through this exhibiton, their products are getting more familiar to the society and industry," said Eni during the launching of the exhibition in the Faculty on Tuesday (12/9).

One of the products on exhibition is black rice of SRI (System of Rice Intensification) type from Bantul and Kediri areas. Prof Dr. Ir. Sigit Supadmo Arif, M.Eng., supervisor of SRI method from UGM, said this type of rice started from the SRI cultivation movement and clean irrigation movement running in Imogiri, Bantul regency. The concept has attracted farmers to grow local varieties of the black rice from Imogiri. "This has been grown by the farmers four years ago, producing as much as 1.4 tonnes in one harvest," said Sigit.



Sigit said black rice is low in carbohydrate so it attracts many consumers. “The glycemic index is very low so the black rice can reduce diabetes risks,” said Sigit.

Sigit added SRI rice development was also done in Kediri, East Java. One of the farmers, Ali Maksun, 47, was interested in growing the rice and adopting organic system. The member of the Mulur farmer group in Kencong village said they first did the SRI rice planting system offered by UGM. After their harvests per hectare had increased, Maksun and other farmers started to grow a variety of local rice. “There are eight local varieties from Kediri,” he said.

Maksun said he purposely grew local rice varieties due to the high interest from consumers. “According to the consumers, the rice tastes good, especially if we grow it organically,” he said.

Currently, said Maksun, one kilogram of black rice sells Rp25 thousand. In comparison, the local rice from Bantul, said Sigit, sells Rp20 thousand per kilogram. “We will help connect consumers and farmers if there is interest towards this variety,” he said.

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