

Further Potential of Sago Palm and Sago Starch in Shaping the Future of the Asia-Pacific Region

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Abstracts

The sago palm (*Metroxylon sagu*), a starch-producing plant found across Southeast Asia and Melanesia that thrives in challenging environments, is not only a food source but is also gaining attention as a raw material for allergen-free foods, biofuels, and other industrial applications. Recently, the demand for sago palm has been increasing, driven by the new societal norms emerging after the COVID-19 pandemic and by Sustainable Development Goals (SDGs). This growing demand for sago palm and sago starch is set against a backdrop of environmental degradation due to climate change, unexpected social issues, and an urgent need to bolster food security and the resilience of food systems. Another contributing factor is the increasing global desire to promote a healthy life.

Metroxylon palms, including the sago palm and related species, grow in swamps, as well as on alluvial and peat soils, where few other major crops can thrive without drainage and soil improvement. These palms are essential biological resources for promoting sustainable agriculture and rural development in tropical wetlands. The potential habitat range for *Metroxylon* palms is likely to expand over the next 45 years as a result of climate change^[1]. *Metroxylon* palms, such as the sago palm, are considered underutilized, as they are mainly harvested from natural forests and semi-cultivated with minimal care. Given the social context of the past two decades, characterized by rising competition between biofuel and food production as well as diversifying food demands, there is increasing interest in the efficient utilization of carbohydrates from sago palm and related species, which could drive further land development and greater use of wetland areas. Against this background, the FAO Technical Cooperation Program, “Enhancing Food Security and Combating Climate Change through Scaling Up Sago Palm Production,” was conducted in Papua New Guinea from 2022 to 2024^[2].

This presentation will showcase recent activities and initiatives based on interdisciplinary thinking and multidisciplinary approaches aimed at advancing the SDGs through collaboration between sago palm-producing countries and Japan, one of the world’s largest consumers of sago starch. Highlights include developments in tolerance to various environmental stresses, such as submergence, salt stress, and acidic soils; innovative approaches to using beneficial microorganisms for sustainable plant nutrition management; and emerging trends in utilizing sago starch to promote health and well-being. The goal is to inspire consideration of the further potential of sago palm and sago starch in shaping the future of the Asia-Pacific region.

[1] Itaya, A., M. Masamitsu, H. Ehara, H. Naito, I. Rounds, A. Naikatini and M. Tuiwawa. *Tropical Ecology* 63, 596-603 (2022).

[2] Toyoda, Y., H. Ehara, H. Naito, T. Mishima and K. Galgal. *Proceedings of the 14th International Sago Symposium*, The Society of Sago Palm Studies (Tokyo), 33-36 (2023).

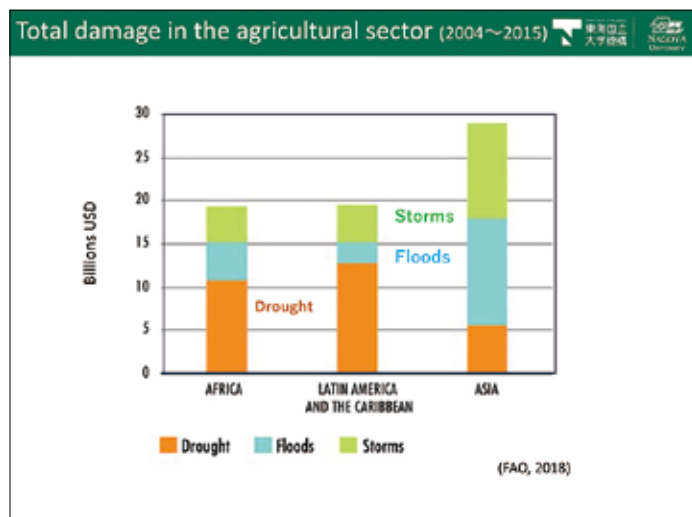
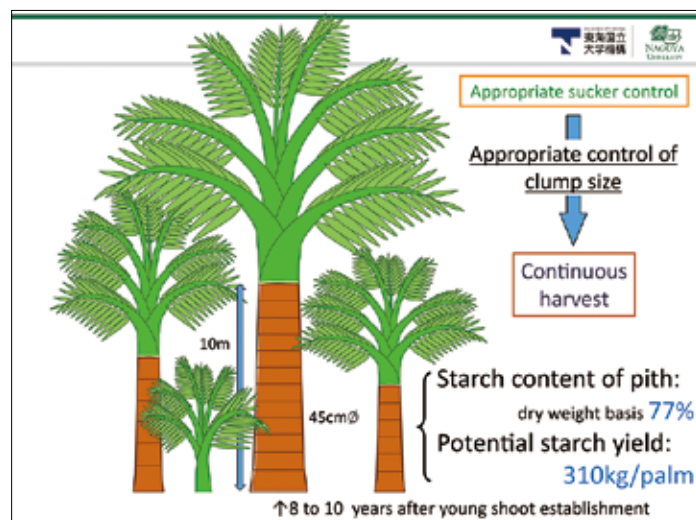
Further Potential of Sago Palm and Sago Starch in Shaping the Future of Asia-Pacific Region

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Advantageous points of sago palm

1. Large amount of starch storage in the trunk: 300kg dry wt. basis/palm
2. Adaptation ability to various severe environments: swamp, peaty, acid soil, brackish water
3. Stable production: small effect of climate change
4. Various utilization: food, feed, industrial uses, ethanol
5. Low production cost: natural forest, semi-cultivated
6. Safety food: no agrochemicals
7. No competition with major crops

One of the oldest crops
Not recognized as major crops for many years

No competition with current food production when the sago starch is converted into biofuel

Sago palm population
 ◀ in peat soil in Sarawak, Malaysia
 in mineral soil → in Southeast Sulawesi, Indonesia



Sago-Type Palms Were an Important Plant Food Prior to Rice in Southern Subtropical China

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Abstract
Poor preservation of plant macroremains in the acid soils of southern subtropical China has hampered understanding of prehistoric diets in the region and of the spread of domesticated rice southwards from the Yangtze River region. According to records in ancient books and archaeological discoveries from historical sites, it is presumed that roots and tubers were the staple plant foods in this region before rice agriculture was widely practiced. But no direct evidences provided to test the hypothesis. Here we present evidence from starch and phytolith analyses of samples obtained during systematic excavations at the site of Xincun on the southern coast of China, demonstrating that during 3,350–2,470 BCE humans exploited sago palms, bananas, freshwater roots and tubers, fern roots, acorns, Job's-tears as well as wild rice. A dominance of starches and phytoliths from palms suggest that the sago-type palms were an important plant food prior to the rice in south subtropical China. We also believe that because of their reliance on a wide range of starch-rich plant foods, the transition towards labour intensive rice agriculture was a slow process.

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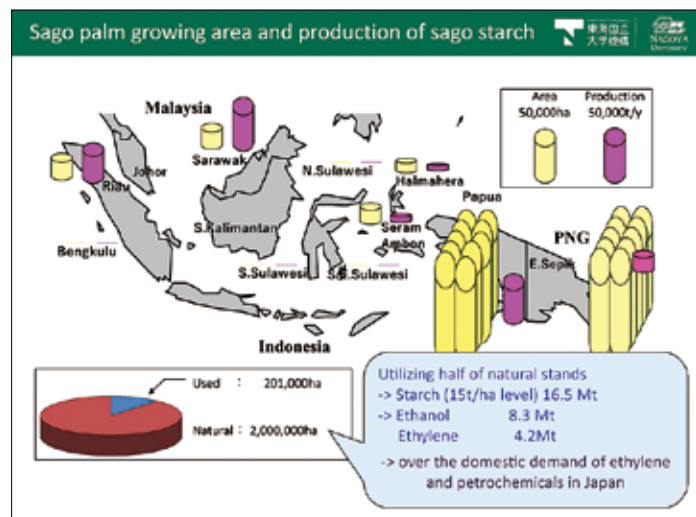
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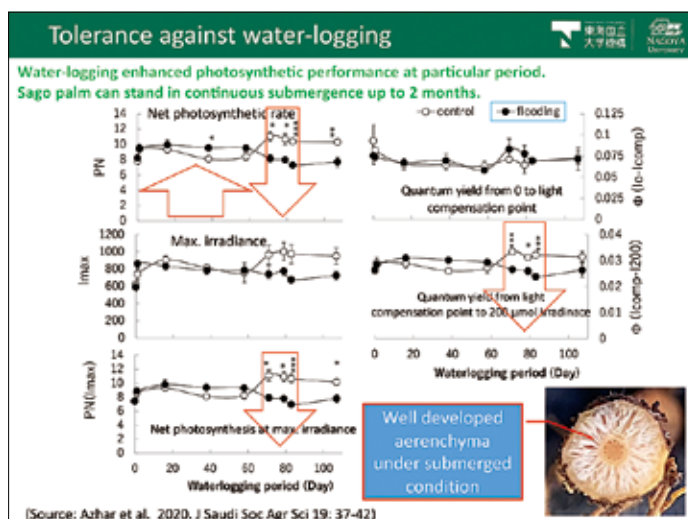
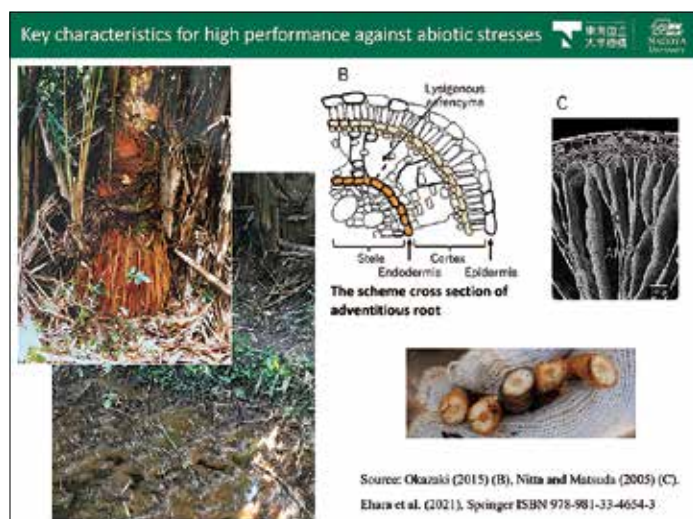
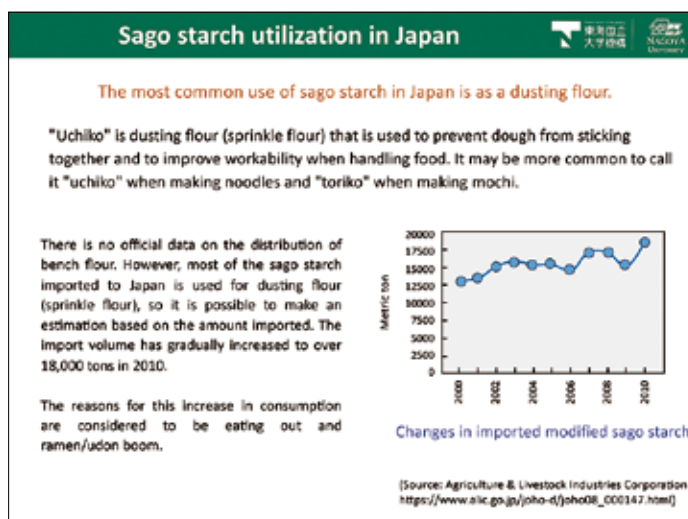
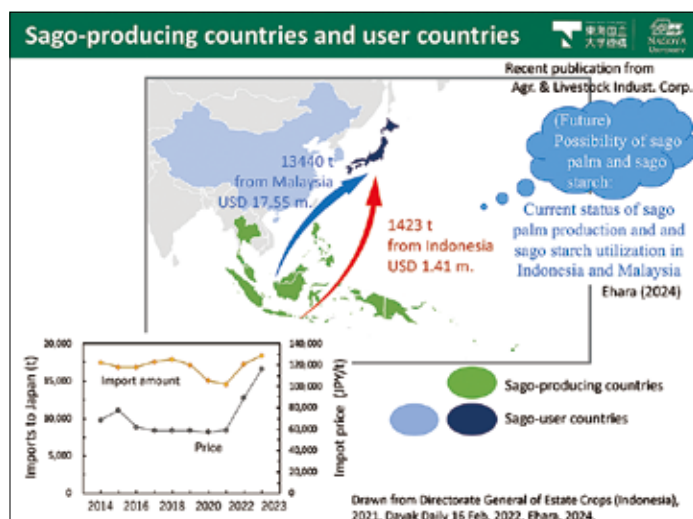
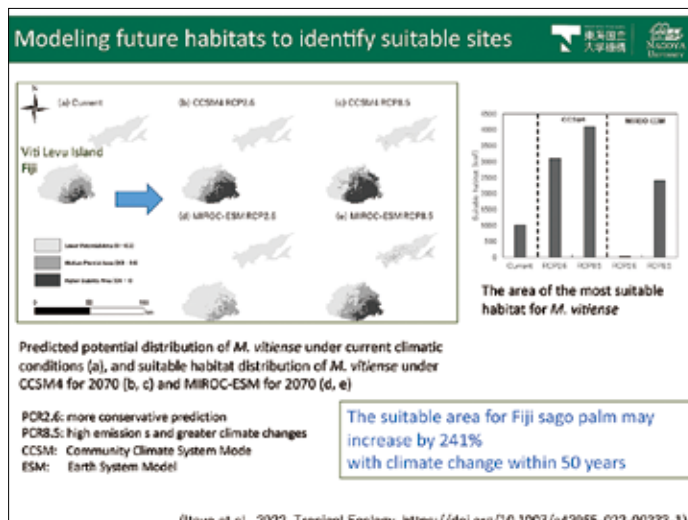
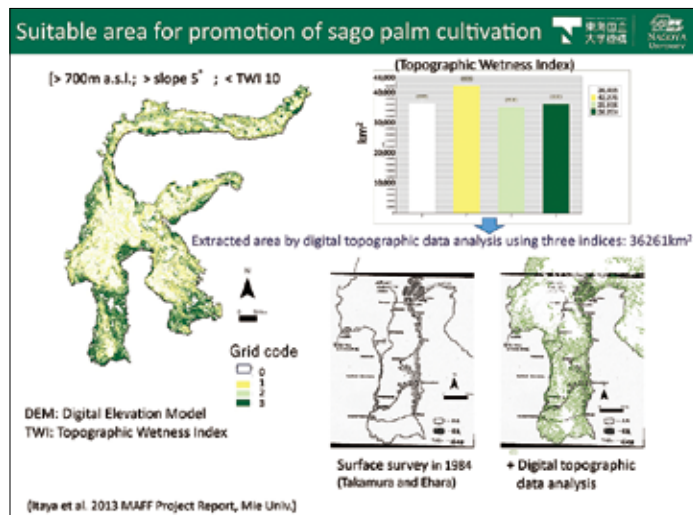
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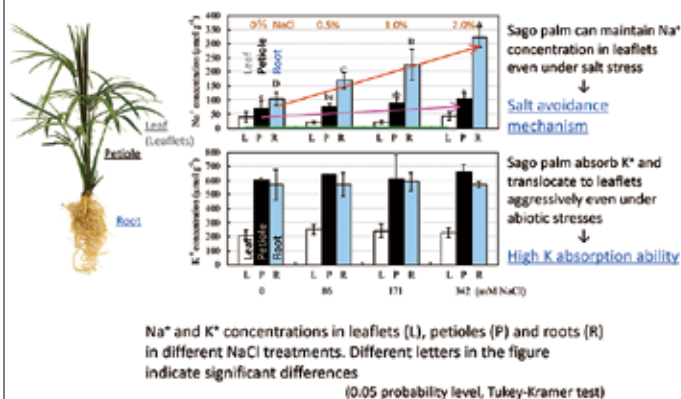
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The sago-type palms were an important plant food prior to the rice (around 5,000 years ago) in south subtropical china



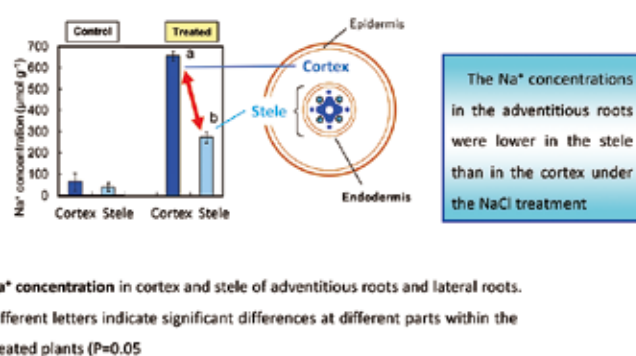


Tolerance against salt stress

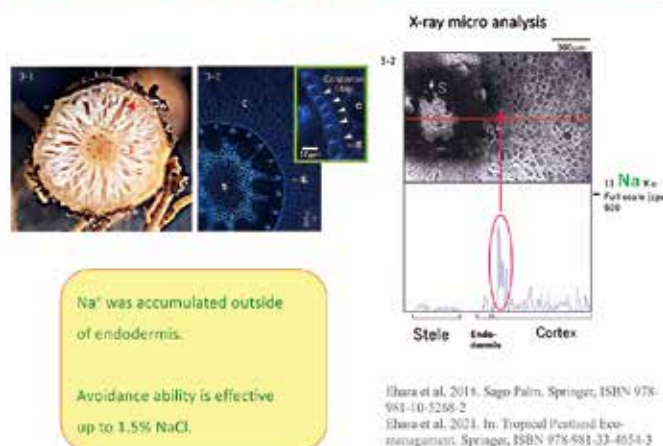


(Source: Ehara et al. 2006. J J Trop Agr 50: 36–41; Ehara et al. "Sago Palm", Springer 2018)

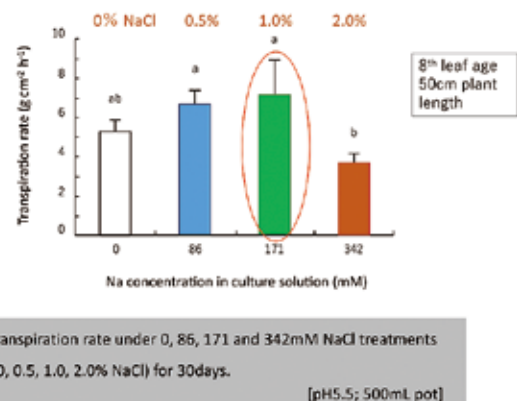
Salt avoidance mechanism



(Source: Ehara et al. 2008. Trop Agr Develop 52: 7–15; Ehara et al. "Sago Palm", Springer 2018)

Na⁺ accumulation in sago palm root

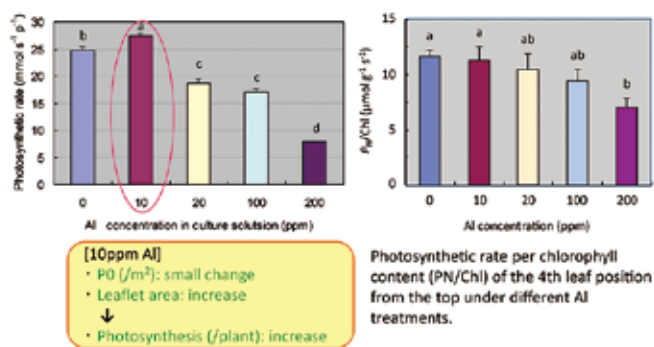
Salt tolerance



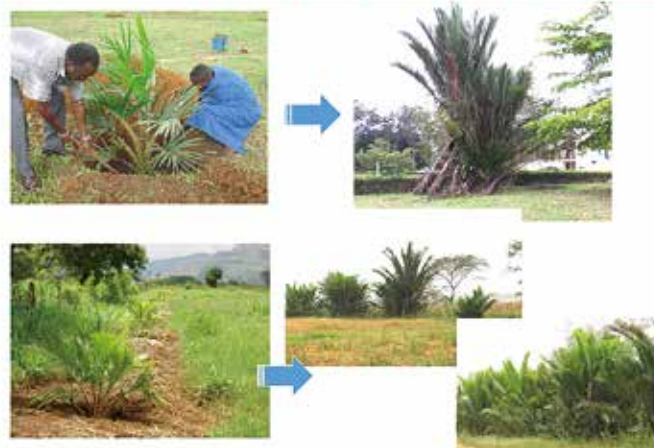
(Source: Ehara et al. 2006. J J Trop Agr 50: 36–41; Ehara et al. "Sago Palm", Springer 2018)

Adaptation to acid condition

Physiological response to low pH (pH3.6)



Sago palms introduced into Tanzania and growing in the SUA campus



Traditional use of sago starch

Flour dumpling soup

Noodle (fried noodle)

Sago mochi (sago cake): sweets

Sago dumpling

Sago mochi (sago cake): less taste

Recent FAO programs and project on sago palm

"Promoting Sago Starch Utilization in Indonesia – Phase I" in Indonesia
TCP/INS/3503 (Phase I)
Nov. 2015 – Dec. 2017

"Promoting Sago Starch Utilization in Indonesia - Phase II" in Indonesia
TCP/INS/3701 (Phase II)
July 2018 – March 2019

The project was expected to contribute to food diversification and food security in Sulawesi island of Indonesia, through capacity building designed to improve the production, utilization and marketing of sago starch and its downstream processed products as alternative carbohydrates sources.

"Enhancing food security and combating climate change through scaling up sago palm production" in Papua New Guinea
TCP/PNG/3901 (Feb. 2022 – Feb. 2024)

"Capacity building of smallholders on improved sago processing and value chains in Jayapura, Papua Province" in Indonesia (Feb. 2024 -)

Function of sago starch

Intestinal retention :

Resistant starch:
Preferable for diet control

←

Allergen free :

JAL In-flight Minimal Allergen Meal:
(https://www.jal.co.jp/en/inter/service/meal/special/menu/common/pdf/en_pyy_flight_to_japan.pdf)

ANA In-flight Allergen-Free Meal
(https://www.ana.co.jp/www2/pdf/travel-information/meals/atml_en_2209.pdf)

Prevention of accidental ingestion :

Adhesion: Does not stick to the inside of the throat

Condensation: Ease of mixing

→ **Swallowing support**
(<http://tender-hearts.jp/kaigoshoku.html>)

"Chrononutrition study of sago pancakes"
Furutani, A. 2022 Sago Palm 29 (2): 75.
The dominant inhibitory effect of sago starch on elevated blood glucose levels was confirmed. This may be due too the size of the starch particles.

New arrival (1)

Gluten free noodle & Gluten free pasta (IDN)

Improvement of gluten free pasta (Prof. T. Kondo, JPN)

Instant Linut Segera (MYS)

New arrival (2)

Sago cup noodles and sweets (IDN)

Gluten free Cookies

Thanks to CRAUN (MYS)

at Intern'l Airport (IDN)

New arrival (3)

How to prepare sago cup rice to eat (IDN)


FAO Technical Cooperation Program (TCP) in PNG

"Enhancing food security and combating climate change through scaling up sago palm production" (2022 - 2024)

Activities

- Conduct survey and assessment of cropping and or production system in targeted provinces
- Set about the work for establishing sago palm nursery in the targeted provinces
- Set about the works for establishing 2-3 community-sago based household food security and income generation programme
- Conduct capacity training on cropping and management of sago palm for increased sago yield
- Conduct capacity training on mechanized improved harvesting practices and post-harvest management practices
- Conduct capacity training on downstream processing of sago starch.

Here, we report the variation in morphological characteristics, pith dry-matter yield and potential starch yield of sago palm among the folk varieties with some local knowledge.



Map of research sites in PNG.

TCP PNG Interim results report event (May 2023)

FAO Agribusiness Advisor, FAO PNG Representative, with Acting Secretary, DAL PNG

Sago Nursery

Rasp machine Introduction



FAO TCP Workshop in PNG (Oct 2022)

Demonstration

Weighing fruits to know the possible ones with germinability

Scarification (Removal part of seed coat tissues)

Seeding

Seed preparation

Fruits selection
Cleaning
Scarification

Nursery

Germinated and growing Seedlings



First transplanting utilizing seedlings germinated from seeds in PNG



Transplanted seedling at the new opened field in Moem.

A stick was placed next to the seedling as a marker

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Ver. 3.0 is available.

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ICREA Sago Palm Studies

Sago Seed Germination

Optimum temperature for germination appears to be around 30 °C.

- The germination rate at 20 °C was almost zero after 10 days after sowing (DAS).
- The rate increased to about 40% at 30 °C after 10 DAS when the temperature was subsequently decreased to 30 °C.
- As for the 40-day germination rate at 30 °C, it was about 20%.

Source: Ehara et al. (2006)

[Optimum temperature for germination appears to be around 30 °C.]

The optimal effect of the sago palm seedling and seedling is considered effective in physical research and practical research.

1. There was no germination at 10 DAS when the temperature was 20 °C.

2. The germination rate was 30% after 10 DAS when the temperature was 30 °C, and it was particularly noticeable at 30 °C after 10 DAS.



Sago Palm
Multiple Contributions to Food Security and Sustainable Livelihoods

Echara, H., Toyoda, H. and Johnson, D. V. (eds.) (2018). *Sago Palm: Multiple Contributions to Food Security and Sustainable Livelihoods*. Springer, pp330. ISBN 978-981-10-5268-2 ISBN 978-981-10-5268-2 (eBook).

The Sago Palm
The Food and Environmental Challenges of the 21st Century

The Society of Sago Palm Studies; Yamamoto, Y., Echara, H. et al. eds. (2015). *The Sago Palm: The Food and Environmental Challenges of the 21st Century*. Kyoto University Press (Kyoto) and Trans Pacific Press (Melbourne), pp450. ISBN 978-4-879983-35-3

Tropical Peatland Eco-management

Echara, H. et al. (2021). *Sago palm in peatland*. In: Duaki, M. et al. eds., *Tropical Peatland Eco-management*. Springer, pp477-507. ISBN 978-581-33-4654-3 (ISBN 978-981-33-4653-6)

Sagu

Birtoro, H. M. H., Echara, H., Azhar, A., Dewi, R. K., Nurulhaq, M. I., Ahyeni, D. (2021). *Eko-fisiologi Sagu*. IPB Press, pp167. ISBN 978-623-256-832-2