

Barley II - History/Culture/Science/Use -

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Summary

The five varieties of Mugi (Japanese) -barley, wheat, oats, rye and Job's tears- appear as cereals in the Standard Table of Food Composition in Japan, 5th edition. Barley, wheat, oats and rye are produced as foodstuffs, and Job's tears is an ornamental plant in Europe, America and Australia. In China, Job's tears is a medicinal crop, and the others are foodstuffs. The origin of Job's tears is India. It is utilized as a foodstuff only in Southeast Asia and Japan. The origin of the others is West Asia. These are the most widely cultivated cereals for foodstuff and forage. In particular, wheat is one of three main cereals with rice and corn, and about 600 millions tons/year is produced. It is mainly used as wheat flour for making breads, noodles and cakes, and cooking. Barley is the world's 4th most important cereal after wheat, rice and corn, and about 140 millions tons/year is produced. It is used as material for fermentation and feed for livestock. The production output of oats and rye are about 1/25th of wheat's output. The former are used as cereals for breakfast, and the latter for making breads, noodles and cakes.