



China Intergovernmental Cooperation on S&T Innovation/ EU Horizon 2020 Food, Agriculture and Biotechnology Flagship Project

October 27 - 28, 2021 JW Marriott Hotel Beijing Central

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FU-China-Safe (Delivering an Effective, Resilient and Sustainable EU-China Food Safety Partnership. www.euchinasafe.eu) aims to mobilise resources in Europe and China to develop a cohesive partnership that will deliver a shared vision for food safety and authenticity and work towards "mutual recognition".

Representatives of national and international agencies, food safety authorities, governmental and commercial laboratories, academia and industry are welcome to learn more about development and implementation of best practice within the EU and China that will enhance food safety, deter food fraud, restore consumer trust, deliver mutual recognition of data and standards and support the flow of agri-food trade between the two trading blocks to promote economic growth. All will be covered by the EU-China Joint Laboratory Network, virtual 'Reference laboratory 2020' (RL2020) that will be used as a "showcase" to communicate and demonstrate best practice.

Plenary Speech

October 27, 2021 11:10 (Beijing Time)

Topic: Progress of EU-China Safe Partnership & Collaboration Co-Presented by:



Wu Yongning Chief Scientist, China National Center for Food Safety Risk Assessment (CFSA) Director, NHC Key Lab of Food Safety Risk Assessment



Li Jiapeng

Center

Wu Di

Assistant President,

China Meat Research

Professor of Food Safety Founder, Institute for Global Food Security Queen's University Belfast

Christopher Elliott

Distinguished Speakers

Breakout Session

October 28, 2021 08:30 – 17:50 (Beijing Time)



Zhang Jing Deputy Director, Beijing Center for Disease Prevention and Control

Wu Qiang

Senior Engineer, Yangtze Delta Region

Steven Gendel

Food Science, Food Chemicals Codex,

Senior Director,

US Pharmacopeia



Yu Xuezhi Associate Professor, College of Veterinary Medicine China Agricultural University



Chinese Academy of Inspection and Quarantine Fan Shuangxi

Vice Director,

China Light Food

Certification Co., Ltd

Inspection and

Ivo Muller

Xing Ranran

Associate Professor,



Institute of Tsinghua University Jana Hajslova Head of Metrological and



Newton International Fellow of Royal Society, Institute for Global Food Security, Queen's University, Belfast Gemma Regan

Research Officer,



Food Safety Emerging Risks & Standards Senior Manager,

Martin Danaher



of Food Chemistry and Analysis, University of Chemistry and Technology, Prague **Clement Douillet** PhD Researcher,

Ashtown Food Research

Lyu Bing

Testing Laboratory, Department



Guerrino Macori Research Scientist, Centre for Food Safety

University College

Dublin



Moira Dean Professor, Institute for Global Food Security,

Queen's University

Belfast, UK



Agenda

10:30

11:45

14:30

China National Center for Food Safety Risk Assessment

Associate Research Fellow,

Virtual Presentation As of October 5,.2021

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Session Chairs: Wu Yongning, Chief Scientist, China National Center for Food Safety Risk Assessment;

October 28, 2021 (Beijing Time)

Director, NHC Key Lab of Food Safety Risk Assessment Christopher Elliott, Professor of Food Safety; Founder, Institute for Global Food Security, Queen's University Belfast

08:30 International Collaboration to Establish Standards that Combat Food Fraud and Protect Food Integrity Steven Gendel, Senior Director, Food Science, Food Chemicals Codex, US Pharmacopeia

09:00 Research on Efficient Detection Technology of Risk Factors of Meat Adulteration Li Jiapeng, Assistant President, China Meat Research Center 09:25 Application of Digital DNA Technology in Food Authenticity

Xing Ranran, Associate Professor, Chinese Academy of Inspection and Quarantine

09:50 Occurrence of Perchlorate in Foodstuffs: Analytical Methodology Development and the Chinese Dietary Exposure Zhang Jing, Deputy Director, Beijing Center for Disease Prevention and Control 10:10 **Break**

Setting up RL2020: Validation of GC-MS/MS Analysis of Dioxins and

Dioxin-Like Polychlorobiphenyls in Foods Lyu Bing, Associate Research Fellow, China National Center for Food Safety Risk Assessment

10:55 Hapten Design and Synthesis, Monoclonal Antibody Production and Immunoassays Development for Nitrofurans

Yu Xuezhi, Associate Professor, College of Veterinary Medicine, China Agricultural University 11:20 Research and Application of Wine Authenticity Identification Technology Fan Shuangxi, Vice Director, China Light Food Inspection and Certification Co., Ltd

Application of Blockchain Technology in Pork Food Production

Wu Qiang, Senior Engineer, Yangtze Delta Region Institute of Tsinghua University 12:10 **Panel Discussion**

12:30 14:00 **International Tea Authenticity Program**

Queen's University, Belfast How to Best Anticipate Food Fraud Vulnerability and Mitigate Risks Through Robust Governance

Martin Danaher, Research Officer, Teagasc Food Research Centre

Christopher Elliott, Queens University Belfast

Christopher Elliott, Queens University Belfast

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Food Safety Department, Danone 15:00 **Current Challenges in Pesticide Residues Analysis** Jana Hajslova, RAFA Chair; Head of Metrological and Testing Laboratory,

Wu Di, Newton International Fellow of Royal Society, Institute for Global Food Security,

Ivo Muller, Emerging Risks & Food Standards Sr Manager Specialized Nutrition,

Networking Luncheon

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Department of Food Chemistry and Analysis, University of Chemistry and Technology, Prague 15:30

15:50 Development and Application of a LC-MS/MS Method for Analysing Bound Nitrofuran Residues in Meat, Including New Marker Chemistries Gemma Regan, PhD Candidate, Teagasc Food Research Centre & Queen's University Belfast

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16:20 Development and Validation of a Method for Quantification of 15 Antiviral Drugs Against Influenza in Poultry Muscle Using LC-MS/MS Clement Douillet, PhD Researcher, Teagasc Food Research Centre Martin Danaher, Research Officer, Teagasc Food Research Centre

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16:50 Investigating the Presence of SARS-CoV-2 in Selected Foods and Food Production Environments Using Harmonised RT-qPCR and WvGS Protocols Guerrino Macori, Senior Research Scientist Bioinformatician, University College Dublin

17:20 **Enhancing European Consumer Trust in Food: Chinese Garlic Case Study** Moira Dean, Professor, Institute for Global Food Security, Queen's University Belfast, UK 17:50 **End of Conference**







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