



NCIRFAT
食品真实性技术国际联合研究中心
NATIONAL CENTER OF INTERNATIONAL RESEARCH
ON FOOD AUTHENTICITY TECHNOLOGY

中国食品科学技术学会食品真实性与溯源分会一届二次理事会 暨中欧食品真实性与溯源技术论坛

The Second Council of Food Authenticity and Traceability Branch of the
Chinese Institute of Food Science and Technology and EU-China
International Symposium on Food Authenticity and Traceability Technology



中国食品科学技术学会
Chinese Institute of Food Science and Technology



中国食品发酵工业研究院
China National Research Institute of Food & Fermentation Industries

会议手册

Conference Manual

主办单位：中国食品科学技术学会

承办单位：中国食品发酵工业研究院

国家食品真实性国际联合研究中心

项目支持：H2020 EU-China-Safe(2017YFE0110800)

2019年5月23日-25日, 北京
May 23rd to 25th, 2019, Beijing



中欧食品真实性与溯源技术国际论坛

EU-China International Symposium on Food Authenticity and Traceability Technology

地 点：中国食品发酵工业研究院二楼会议室，北京市朝阳区酒仙桥中路24号院6号楼

Address: Building 6, No.24, Jiuxianqiao Middle Road, Chaoyang District, Beijing, Conference room
on the second floor in China National Research Institute of Food & Fermentation Industries

2019年5月24日（星期五）

Friday, May 24th, 2019

时 间 (Time)	内 容 (Content)	主持人 (moderator)
8:30-9:00	领导致词 Leader's speech	钟其顶 Dr. Zhong Qiding
9:00-9:30	中国欧盟食品安全项目大会报告 Report of EU-China-Safe 吴永宁，国家食品安全风险评估中心技术总师、研究员 Prof. Wu Yongning, chief technologist and researcher of China National Center for Food Safety Risk Assessment	Prof. Jana Hajslova,
9:30-10:00	中国葡萄酒标准体系及真实性科技监管技术研究进展 Research progress of Chinese wine standard system and authenticity supervision technology 钟其顶，中国食品发酵工业研究院食品质量安全检测研发部主任 Dr. Zhong Qiding, director of the Department of Food Quality, Safety and Authenticity Technology, China National Research Institute of Food & Fermentation Industries	吴永宁 Prof. Wu Yongning
10:00-10:20	大会集体合照 Group photo	
10:20-10:50	葡萄酒和烈性酒真实性分析面临的挑战 Challenges in wine and spirits authentication analysis Jana Hajslova，捷克布拉格化工大学食品营养系主任、教授，RAFA（食品分析新进展）会议主席 Prof. Jana Hajslova, head of the Department of Food Analysis and Nutrition of UCT Prague, and Chair of International Symposium on Recent Advances in Food Analysis (RAFA)	
10:50-11:10	茶歇 Tea time	吴永宁 Prof. Wu Yongning
11:10--11:40	葡萄酒真实性检测分析技术综述 Overview of analytical techniques for wine authenticity detection Joseph Timkovsky，Vinoscent 葡萄酒研究公司 Dr. Joseph Timkovsky, researcher of Vinoscent wine research company	Dr. Teresa Müller
11:40-12:10	葡萄酒真实性分析的可行性和局限性 Possibilities and limitations of wine authentication analysis Teresa Müller，德国联邦风险评估研究所（BfR） Dr. Teresa Müller, German Federal Institute for Risk Assessment (BfR)	
12:10-13:30	午餐，参观食品真实性技术国际联合研究中心实验室 Have lunch and visit the laboratory of National Center of International Research on Food Authenticity Technology	
13:30-14:00	一个全球虚拟实验室改善消费者安全并减少食品安全事件的经济影响 A global virtual laboratory to improve consumer safety and to reduce the economic impact of a food safety incident Martin Rose，FERA 科学有限公司 Dr. Martin Rose，FERA Science Ltd.	陈清华 Prof. Chen Qinghua,
14:00-14:30	基于区块链与 RFID 的食品冷链追溯系统设计与实现 Design and implementation of food cold chain traceability system based on block chain and RFID 陈清华，北京大学软件与微电子学院兼职教授 Prof. Chen Qinghua, School of Software & Microelectronics Peking University	Dr. Martin Rose



14:30-15:00	致病微生物智能化快速检测新平台的构建 Construction of a new platform for intelligent and rapid detection of pathogenic microorganisms 刘亚青, 天津科技大学研究员 Prof. Liu Yaqing, Tianjin University of Science and Technology	陈清华 Prof. Chen Qinghua, Dr. Martin Rose
15:00-15:20	茶歇 Tea time	
15:20-15:50	微芯片电泳仪 MultiNA 结合 LCMS 应用于清真食品鉴别 Identification of Muslim Food by Microchip Electrophoresis MultiNA and LCMS 韩美英, 岛津企业管理(中国)有限公司博士 Dr. Han Meiying, Shimadzu Enterprise Management (China) Co., Ltd.	赵燕 Dr. Zhao Yan 刘亚青 Prof. Liu Yaqing
15:50-16:20	基于新一代测序技术的食品物种成分鉴别 Identification of food species based on new generation sequencing technology 邢冉冉, 中国检验检疫科学研究院博士后 Dr. Xing Ranran, Chinese Academy of Inspection and Quarantine (CAIQ)	
16:20-16:50	基于稳定同位素技术的畜产品综合溯源技术进展 Advances in comprehensive traceability technology of livestock products based on stable isotope technology 赵燕, 中国农业科学院农业质量标准与检测技术研究所副研究员 Zhao Yan, Associate Research Fellow, Institute of Quality Standards and Testing Technology for Agro-products, Chinese Academy of Agricultural Sciences	
16:50-17:00	交流与讨论, 领导总结讲话 Q&A, Leader's summary speech	
17:30	欢迎晚宴 welcome dinner	

中国食品科学技术学会食品真实性与溯源分会一届二次理事会议

地 点：中国食品发酵工业研究院二楼会议室，北京市朝阳区酒仙桥中路24号院6号楼
主持人：宋全厚，副院长

2019年5月25日（星期六）

时间	会议日程
09:00-09:30	报道，注册
	中国食品科学技术学会食品真实性与溯源分会一届二次理事会议 主持人：宋全厚 副院长
09:30-11:30	1、2018 年度食品真实性与溯源分会工作总结、2019 年度工作计划安排 2、食品真实性与溯源分会增补委员情况说明 3、讨论团体标准立项 4、交流
11:30-11:45	领导总结讲话
12:00	午餐

食品真实性技术国际联合研究中心

National Center of International Research
on Food Authenticity Technology

食品真实性技术国际联合研究中心是我国在食品真实性领域唯一的经科技部认定的国家级国际联合研究中心，依托单位是中国食品发酵工业研究院有限公司。该中心主要针对食品行业存在的经济利益驱动造假、虚假标注、以次充好等食品真实性问题，充分整合和调动全球一流科技资源，合作开展食品真实性前沿技术攻关与应用研究，打造具有示范带动作用的技术领先、人才汇聚、示范引领的国际创新平台。

Approved by the Ministry of Science and Technology of the People's Republic of China, National Center of International Research on Food Authenticity Technology is the only national center which focus on food authenticity technology. The center dedicated to unite and co-operate with world-class universities and research institutes to carry out research on food authenticity technology, protecting food against economically motivated adulteration and food fraud.

合作单位

Cooperation unit



研究领域

Research field



中心采用核磁共振波谱、同位素质谱、高分辨质谱、生物溯源等前沿科技手段研究食品真实性技术、装备和标准，为食品生产和流通领域提供可溯源、可实时监管的科学手段和技术支撑，遏制食品行业“劣币驱逐良币”造假现象。中心依托“一带一路”国家战略，通过广泛的国际合作调动国际科技资源，引进和输出食品真实性与溯源技术，同步带动“一带一路”国家在食品贸易方面互认互信，推动食品质量强国战略，推动国际间的食品贸易。

NCIRFAT applied frontier technologies such as NMR, IRMS to fight against economically motivated adulteration (EMA). Following the Belt and Road Initiative, technologies of food authenticity and traceability are exchanged through international cooperation and resources combination. In this sense, food integrity and food trade in the associated countries and regions will be promoted.



中国食品科学技术学会食品真实性与溯源分会

Food authenticity and traceability branch of Chinese Institute of Food Science and Technology



研究院全面参与了欧盟框架计划中食品真实性技术领域的三个项目：FoodIntegrity, Oleum和EU-China-Safe，在中欧世贸项目资助下于2012年和2014年成功举办了两届“食品安全与产品真实性国际论坛”。2017年与中国食品科学技术学会合作举办了第三届“食品真实性与溯源技术国际论坛”，并筹备组建了中国食品科学技术学会食品真实性与溯源分会，以进一步加强核心机构在食品真实性领域的合作与交流。

CNRIFFI has participated in 3 food authenticity projects of EU Framework Programme for Research and Innovation: FoodIntegrity, Oleum and EU-China-Safe. Supported by EU-China Trade Project, "EU-China Forum on Technologies used in Food Safety and Product Authentication" was successfully held in 2012 and 2014. With sponsor from Chinese Institute of Food Science and Technology (CIFST), "2017 EU-China Forum on Technologies used in Food Authenticity and Traceability" dropped the curtain. Food authenticity and traceability branch of CIFST is established to further enhance collaboration and communication in this field.

中国食品发酵工业研究院

China National Research Institute of Food and Fermentation Industries Corporation Limited (CNRIFFI)

中国食品发酵工业研究院（以下简称研究院）成立于1955年，为世界500强企业—中国保利集团所属中国轻工集团全资子公司，是我国食品行业历史最悠久、规模最大、综合实力最强的国家级国有研究机构。

CNRIFFI was founded in 1955 and is a wholly-owned subsidiary of China Light Industry Group, which belongs to China Poly Group, the world's top 500 enterprises. It is the state-owned research institution with the longest history, the largest scale and the strongest comprehensive strength in China's food industry.

中国食品科学技术学会食品真实性与溯源分会

Food Authenticity and Traceability Branch of Chinese Institute of Food Science and Technology (FATBCIFST)

中国食品科学技术学会食品真实性与溯源分会成立于2018年，秘书处设在中国食品发酵工业研究院有限公司，以进一步加强核心机构在食品真实性领域的合作与交流。

FATBCIFST was established in 2018. The Secretariat of FATBCIFST is located in CNRIFFI to further strengthen the cooperation and exchanges among the core agencies in the field of food authenticity.

食品真实性技术国际联合研究中心 National Center of International Research on Food Authenticity Technology (NCIRFAT)

食品真实性技术国际联合研究中心是我国在食品真实性领域唯一的经科技部认定的国家级国际联合研究中心，依托单位是中国食品发酵工业研究院有限公司。中心采用核磁共振、同位素质谱前沿科技手段研究食品真实性技术、装备和标准，为食品生产和流通领域提供可溯源、可实时监管的科学手段和技术支撑。

Approved by the Ministry of Science and Technology of the People's Republic of China, NCIRFAT is the only national center which focus on food authenticity technology. NCIRFAT applied frontier technologies such as NMR, IRMS to fight against economically motivated adulteration.



NCIRFAT

食品真实性技术国际联合研究中心

NATIONAL CENTER OF INTERNATIONAL RESEARCH
ON FOOD AUTHENTICITY TECHNOLOGY



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