

EU-China-Safe Final Meeting and Stakeholder Engagement

23 February 2022 | 09:00 - 13:15 (GMT) | Hosted via Zoom

The aim of **EU-China-Safe** is 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". Comprising 16 participants from the EU and 17 from China, EU-China-Safe contains key research organisations, government and industry needed to develop and jointly implement major advances in improving food safety and combating food fraud in the two trading blocks.



This event marks the end of this project and will focus on the breadth and impact the project has delivered to date and will in the future.

Confirmed Speakers



Professor Chris Elliott Queen's University Belfast



Professor Wu Yongning China National Center for Food Safety Risk Assessment



Dr Carsten Fauhl-Hassek German Federal Institute for Risk Assessment



Professor Moira Dean Queen's University Belfast



Professor Jana Hajšlová University of Chemistry and Technology, Prague



Professor Séamus Fanning University College Dublin



Ms Gemma Regan Teagasc



Mr Paul Webb European Research Executive Agency



Confirmed Programme

09:00 (GMT)	Welcome	Professor Christopher Elliott , Professor of Food Safety; Founder, Institute for Global Food Security, Queen's University Belfast
09:10 (GMT)	Progress of EU-China-Safe Partnership & Collaboration	Professor Christopher Elliott , Professor of Food Safety; Founder, Institute for Global Food Security, Queen's University Belfast
09:30 (GMT)	Progress of EU-China-Safe Partnership & Collaboration	Professor Wu Yongning , Chief Scientist, China National Center for Food Safety Risk Assessment (CFSA) Director, NHC Key Lab of Food Safety Risk Assessment
09:50 (GMT)	REA perspective	Mr Paul Webb , Head Of Department for "Green Europe" research at European Research Executive Agency (REA)
10:00 (GMT)	Case Study 1: Wine chain from Europe to China	Dr Carsten Fauhl-Hassek , German Federal Institute for Risk Assessment, Head of Unit Product Identity, Supply Chains and Traceability
10:30 (GMT)	Case Study 2: Authentication strategy for organic food products	Professor Jana Hajšlová , RAFA Chair, Head of Metrological and Testing Laboratory, Department of Food Chemistry and Analysis, University of Chemistry and Technology, Prague
	BREAK	
11:00 (GMT)		BREAK
11:00 (GMT) 11:15 (GMT)	Case Study 3: The Virtual Laboratory	BREAK Professor Séamus Fanning, Professor of Food Safety Centre and Zoonoses, Centre for Food Safety School of Public Health Physiotherapy and Sports Science, University College Dublin
	Case Study 3: The Virtual Laboratory Case Study 4: Food Safety – A New Standard in Nitrofuran Analysis	Professor Séamus Fanning , Professor of Food Safety Centre and Zoonoses, Centre for Food Safety School of Public Health Physiotherapy
11:15 (GMT)	Case Study 4: Food Safety – A New Standard	Professor Séamus Fanning , Professor of Food Safety Centre and Zoonoses, Centre for Food Safety School of Public Health Physiotherapy and Sports Science, University College Dublin
11:15 (GMT) 11:45 (GMT)	Case Study 4: Food Safety – A New Standard in Nitrofuran Analysis Case Study 5: Enhancing consumer	Professor Séamus Fanning, Professor of Food Safety Centre and Zoonoses, Centre for Food Safety School of Public Health Physiotherapy and Sports Science, University College DublinMs Gemma Regan, Technologist, Teagasc Food Research Centre, DublinProfessor Moira Dean, Institute for Global Food Security, Queen's

