

Day 1: Keynotes – November 1, 2017 (Wednesday)	
Opening Session MC: Kenny Sun , CIFSQ Program Director	
08:15	<p style="text-align: center;">Welcome Address David Tharp, Executive Director, International Association for Food Protection Chen Junshi, Chief Adviser, China National Centre for Food Safety Risk Assessment Ge Zhirong, Honorary Chairman, CIFSQ; Former Vice Minister, General Administration of Quality Supervision, Inspection & Quarantine; Former Counselor State Council Yves Rey, Independent Senior Advisor to Industry Leaders, former Danone Corporate General Manager and GFSI Chairman</p>
Regulatory Address Moderator: David Tharp , Executive Director, International Association for Food Protection	
08:30	<p style="text-align: center;">Topic tba Sun Meijun, Vice Minister, China Food & Drug Administration</p>
08:50	<p style="text-align: center;">Food Safety Controls in Germany including Standards of Foreign Trading Partners Dietrich Rassow, Chief Veterinary Officer Trade, Head of Section 033, Veterinary Cooperation with Foreign Countries, German Federal Ministry of Food & Agriculture</p>
09:10	<p style="text-align: center;">Topic tba Bi Kexin, Director, Bureau of Import and Export Food Safety, General Administration for Quality Supervision Inspection Quarantine (AQSIQ) (tbc)</p>
09:30	<p style="text-align: center;">The Food Safety Modernization Act (FSMA): From Concept to Reality Stephen Ostroff, Deputy Commissioner for Foods and Veterinary Medicine, U.S. Food & Drug Administration</p>
09:50	<p style="text-align: center;">FSIS' Science-Based and Data-Driven Approach to Food Safety Carmen Rottenberg, Deputy Administrator, Food Safety & Inspection Service, U.S. Department of Agriculture</p>
10:10	<p style="text-align: center;">Connect and Collaborate to Improve Food Safety and Consumer Trust Bernhard Url, Executive Director, European Food Safety Authority</p>
10:30	Coffee Break
Regulatory Session Host & Moderator: Samuel Godefroy , Professor, Food Risk Analysis and Regulatory Systems, Faculty of Agriculture and Food Sciences, University Laval	
10:50	<p style="text-align: center;">Enhancing the Evidence and Risk-Based Approach to Food Standards Development – a FSANZ Perspective Mark Booth, Chief Executive Officer, Food Standards Australia New Zealand (FSANZ)</p>
11:10	<p style="text-align: center;">Topic tba Gu Shaoping, Director, Department of Registration Administration, Certification and Accreditation Administration of China (CNCA) (tbc)</p>
11:30	<p style="text-align: center;">Effective Information Exchange amongst Regulators and with Stakeholder on Food Safety, Quality and Authenticity Host & Moderator: Samuel Godefroy, Professor, Food Risk Analysis and Regulatory Systems, Faculty of Agriculture and Food Sciences, University Laval Panelists: Stephen Ostroff, Deputy Commissioner for Foods and Veterinary Medicine, U.S. Food & Drug Administration Lystra N. Antoine, CEO, Global Food Safety Partnership, World Bank Karen McIntyre, Director General, Food Directorate – HPFB, Health Canada Roger Genet, Director General, French Agency for Food, Environmental and Occupational Health & Safety (ANSES) Hussein Mansour, Chair of the Arab Taskforce on Food Safety, Arab Republic of Egypt Carmen Rottenberg, Deputy Administrator, Food Safety & Inspection Service, U.S. Department of Agriculture Angelika Tritscher, Coordinator Risk Assessment & Management, Department of Food Safety & Zoonoses, World Health Organization Tom Heilandt, Secretary, Codex Alimentarius Commission Aline Dimitri, Executive Director, Food Safety Science Directorate, Science Branch, Canadian Food Inspection Agency</p>
12:50	Networking Luncheon
Industry Leadership Session Next Steps for Improving Food Safety Management and Controls Host & Moderator: Frank Yiannas , Vice President, Food Safety & Health, Walmart Stores Inc.	
14:00	<p style="text-align: center;">Traceability, Trust, & the Consumer Eva Ng, Vice President, Retailer and CPG industry, Nielsen Greater China Food Traceability @ the Speed of Light Frank Yiannas, Vice President, Food Safety & Health, Walmart Stores Inc. Food Traceability - Global Perspectives Tejas Batt, Vice President, Science and Policy Initiatives, IFT; Director, Global Food Traceability Center, Institute of Food Technologists</p> <p style="text-align: center;">Panel discussion A New Era of Food Traceability & Transparency Panelists: Tejas Batt, Vice President, Global Food Traceability Center, Institute of Food Technologists Chris Fosse, Vice President, Supply Chain Quality, ConAgra Foods Tony Huang, General Manager, Quality & Safety Management Department, COFCO Wines and Spirits Wendy Gao, Director, Regulatory Affair, Cargill China Eva Ng, Vice President, Retailer and CPG industry, Nielsen Greater China</p>
15:30	<p style="text-align: center;">Rethinking Food Safety through the Lens of a Consumer Matilda Ho, Founder and Managing Director, Bits x Bites; Founder and CEO, Yimishiji</p>
15:50	Coffee Break
Science & Innovation Session	
16:10	<p style="text-align: center;">The Challenges of Next Generation Toxicology for Food Regulation Chair: Chen Junshi, Chief Adviser, China National Centre for Food Safety Risk Assessment Co-Chair: Samuel Godefroy, Professor, Food Risk Analysis and Regulatory Systems, Faculty of Agriculture and Food Sciences, University Laval Panelists: <i>Europe:</i> Djien Liem, Lead Expert in International Scientific Cooperation, European Food Safety Authority <i>USA:</i> Antonia Mattia, Director, Division of Biotechnology and GRAS Notice Review, Office of Food Additive Safety, Center for Food Safety and Applied Nutrition, U.S. Food & Drug Administration <i>China:</i> Li Ning, Deputy Director, China National Center for Food Safety Risk Assessment (CFSA) <i>Industry:</i> Paul Hepburn, Director, Food Safety, Safety & Environmental Assurance Centre, Unilever</p>
Closing Keynotes Moderator: Wu Yongning , Chief Scientist, China National Center for Food Safety Risk Assessment	
17:10	<p style="text-align: center;">Next Generation? What Next? - Integrating Multidisciplinary Expertise to Advance Global Food Safety * Terence Lau, Director of Innovation and Technology Development; The Hong Kong Polytechnic University; Convener, The Food Safety Consortium</p>
17:30	<p style="text-align: center;">Whole Genome Sequencing - Linking Public Health and Food Safety in S.E. Asia Jorgen Schlundt, Michael Fam Chair Professor, Food Science and Technology, Nanyang Technological University</p>
17:50	- End of Day 1 -

第一天: 大会及主题演讲 – 2017年11月1日 (星期三)	
开幕演讲 主持人: 中国国际食品安全与质量控制大会日程委员会主席 孙维德	
08:15	<p style="text-align: center;">欢迎致辞 国际食品保护协会执行总监 戴维 萨普 中国国家食品安全风险评估中心总顾问 陈君石 CIFSQ大会名誉主席; 国家质量监督检验检疫总局原副局长; 原国务院参事 葛志荣 行业领导独立高级顾问; 达能集团前公司总经理; GFSI前任主席 Yves Rey</p>
监管演讲 主持人: 国际食品保护协会执行总监 戴维 萨普	
08:30	<p style="text-align: center;">题目待定 国家食品药品监督管理局副局长 孙梅君</p>
08:50	<p style="text-align: center;">德国的食品安全管理及针对外贸合作伙伴的标准 德国联邦食品和农业部 外国兽医合作033科负责人; 首席兽医官 Dietrich Rassow</p>
09:10	<p style="text-align: center;">题目待定 国家质检总局进出口食品安全局局长 毕克新 (待定)</p>
09:30	<p style="text-align: center;">食品安全现代化法(FSMA)：从概念到现实 美国食品药品监督管理局副局长 Stephen Ostroff</p>
09:50	<p style="text-align: center;">FSIS以科学为基础，以数据为导向的食品安全方法 美国农业部食品安全检验局副局长 Carmen Rottenberg</p>
10:10	<p style="text-align: center;">连接和协作，以改善食品安全和消费者信任 欧洲食品安全局执行局长 Bernhard Url</p>
10:30	茶歇
监管大会 主持: 加拿大魁北克克拉瓦尔大学农业与食品科学学院食品风险分析与监管系统教授 Samuel Godefroy	
10:50	<p style="text-align: center;">加强基于证据和风险的食品标准开发方法 - FSANZ的看法 澳大利亚新西兰食品标准局局长 Mark Booth</p>
11:10	<p style="text-align: center;">题目待定 国家认证认可监督管理委员会注册管理部主任 顾绍平 (待定)</p>
11:30	<p style="text-align: center;">监管机构与食品安全、质量和真实性环节的人员之间的有效信息交换 主持: 加拿大魁北克克拉瓦尔大学农业与食品科学学院食品风险分析与监管系统教授 Samuel Godefroy 讨论成员: 美国食品药品监督管理局副局长 Stephen Ostroff 世界银行全球食品安全合作伙伴首席执行官 Lystra N. Antoine 加拿大卫生部健康产品和食品部粮食局局长 Karen McIntyre 法国食品、环境与劳动保护及安全总局总局长 Roger Genet 阿拉伯埃及共和国阿拉伯食品安全工作组主席 Hussein Mansour 美国农业部食品安全检验局副局长 Carmen Rottenberg 世界卫生组织食品安全和人畜共患病处风险评估与管理协调员 Angelika Tritscher 食品法典委员会秘书 Tom Heilandt 加拿大食品检验局食品安全科学局科学部门执行董事 Aline Dimitri</p>
12:50	联谊午餐
行业领袖大会 畅谈未来如何改进食品安全的管理和控制 主持人: 沃尔玛百货有限公司食品安全与健康副总裁 Frank Yiannas	
14:00	<p style="text-align: center;">可追溯性，信任和消费者 尼尔森大中华区快速消费品行业副总裁 伍懿华 食物可追溯性@光速 沃尔玛百货有限公司食品安全与健康副总裁 Frank Yiannas 食品可追溯性 - 全球视角 美国食品技术家学会科学与政策倡议副总裁; 全球食品追溯中心董事 Tejas Batt</p> <p style="text-align: center;">圆桌讨论 食品可追溯性和透明度的新时代 讨论成员: 美国食品技术家学会科学与政策倡议副总裁; 全球食品追溯中心董事 Tejas Batt 美国康尼格拉集团供应链质量副总裁 Chris Fosse 中粮集团酒业质量与安全管理部总经理 黄伟 嘉吉区法规事务总监 高岩 尼尔森大中华区快速消费品行业副总裁 伍懿华</p>
15:30	<p style="text-align: center;">从消费者的角度重新想象食品安全 Bits x Bites总经理兼创始人; 一米市集创始人兼首席执行官 Matilda Ho</p>
15:50	茶歇
科学与创新大会	
16:10	<p style="text-align: center;">下一代毒理学给食品监管带来的挑战 主持人: 中国国家食品安全风险评估中心总顾问 陈君石 联席主持: 加拿大魁北克克拉瓦尔大学农业与食品科学学院食品风险分析与监管系统教授 Samuel Godefroy 讨论成员: 欧洲: 欧洲食品安全局国际科技合作首席专家 Djien Liem 美国: 美国食药局食品安全和应用营养中心食品添加剂安全办公室生物技术和GRAS公告审查司司长 Antonia Mattia 中国: 国家食品安全风险评估中心副主任, 卫生部食品安全风险评估重点实验室副主任 李宁 行业: 联合利华安全和环境保障中心, 食品安全主任 Paul Hepburn</p>
闭会主题发言 主持人: 国家食品安全风险评估中心技术总师, 卫生部食品安全风险评估重点实验室主任 吴永宁	
17:10	<p style="text-align: center;">新世代科技？如何开始新世代？ - 以跨领域科技促进全球食品安全 * 香港理工大学创新及科技发展总监; 食品安全联盟召集人 刘乐庭</p>
17:30	<p style="text-align: center;">全基因组测序 - 连接亚太地区的公共卫生和食品安全 新加坡南洋理工大学食品安全及技术系教授 Jorgen Schlundt</p>
17:50	- 第一天会议结束 -

Day 2: Breakout Sessions – November 2, 2017 (Thursday)

	Breakout Session A1	Breakout Session B1	Breakout Session C1	Breakout Session D1	Breakout Session E1	Breakout Session F1	Breakout Session G1	Breakout Session H
	<p>Global Harmonization of Principles and Methods for Risk Assessment of Chemicals in Food</p> <p>Co-Chairs: Bernhard Url, Executive Director, European Food Safety Authority Chen Junshi, Chief Adviser, China National Centre for Food Safety Risk Assessment Andreas Hensel, President, German Federal Institute for Risk Assessment (BfR) Angelika Tritscher, Coordinator Risk Assessment & Management, Department of Food Safety & Zoonoses, World Health Organization</p>	<p>Food Allergens: Detection, Management & Prevention</p> <p>Session Chair: Kurt Brunner, Global Research & Development Director, Romer Labs Division Holding GmbH Yang Dajin, Researcher, Risk Surveillance Division 1, China National Centre for Food Safety Risk Assessment Session Host: Romer Labs</p>	<p>New Methods and Solutions in Rapid Testing and Detection / Real Time Testing Methods for the Food Industry</p> <p>Session Chairs: Vivian C.H. Wu, Research Leader, Agricultural Research Service, Western Regional Research Center, United States Department of Agriculture Andy Cheng-An Hwang, Research Food Technologist, Eastern Regional Research Center, Agricultural Research Service, USDA</p>	<p>Food Fraud: Vulnerability Assessment, Prevention and Analytical Detection</p> <p>Session Chairs: Wu Yongning, Chief Scientist, China National Center for Food Safety Risk Assessment Co-chair: Janet Balson, Sr. Food Fraud Consultant, US Pharmacopeial Convention</p>	<p>Next Generation Methodologies in Chemical Risk Assessment for Food</p> <p>Session Chairs: Paul Hepburn, Director, Food Safety, Safety & Environmental Assurance Centre, Unilever Chen Junshi, Chief Adviser, China National Centre for Food Safety Risk Assessment</p>	<p>Food Safety Modernization Act Update & Training</p> <p>Session Chair: Julia Bradsher, President and CEO, International Food Protection Training Institute Session Host: Food Safety Preventive Controls Alliance</p>	<p>Global Forum for Food Sustainability, Nutrition & Food Safety Challenges</p> <p>Session Chair: Yves Rey, Independent Senior Advisor to Industry Leaders; former Danone Corporate General Manager and GFSI Chairman Johnny Kwan, Founder and Chairman, Bee Associates</p>	<p>Predictive Microbiology and Risk Assessment</p> <p>Session Chairs: Huang Lihan, Research Leader, Residue Chemistry & Predictive Microbiology Research Unit, Eastern Regional Research Center, USDA Agricultural Research Service Karsten Nöckler, Head of Department for Biological Safety, German Federal Institute for Risk Assessment (BfR)</p>
08:30	<p>08:30 Welcome and Opening Address Bernhard Url, Executive Director, European Food Safety Authority</p> <p>Session 1: Setting The Scene Chair: Chen Junshi</p>	<p>08:30 Romer Labs Making The World's Food Safer * Eva Wanzenbock, Managing Director, Romer Labs</p>	<p>08:30 Rapid Detection of Cronobacter by Using 3M Molecular Detection System * Zhang Dongfang, Advanced Technical Service Engineer, 3M China Limited</p>	<p>08:30 Using Traditional Policing Methods to Build an Effective Food Crime Unit in Scotland - The Successes, Challenges and Opportunities Ron McNaughton, Head of the Scottish Food Crime and Incidents Unit, Food Standards Scotland</p> <p>08:50 Trends, Tools, and Technologies for Food Authenticity Mary McBride, Director, Global Market Regulatory and Standards Strategy, Agilent Technologies, Inc.</p>	<p>08:30 The Evolving Impact of New Methods in Chemical Hazard Characterization on Food Safety at The U.S. FDA Antonia Mattia, Senior Science Advisor for Toxicology, Office of Food Additive Safety, CFSAN, U.S. FDA</p>	<p>08:30 State of United States Food Safety Modernization Act Implementation Invited Speaker USFDA</p>	<p>08:30 Sustainability and the Food Industry Johnny Kwan, Founder and Chairman, Bee Associates</p>	<p>08:30 Microbial Risk Assessment and The Food Chain Approach Karsten Nöckler, Head of Department for Biological Safety, German Federal Institute for Risk Assessment (BfR)</p>
09:00	<p>08:40 Developing, Implementing and Updating WHO Principles and Methods for the Risk Assessment of Chemicals in Food Angelika Tritscher, Coordinator Risk Assessment & Management, Department of Food Safety & Zoonoses, World Health Organization</p> <p>09:10 Priorities for International Capacity Building to Support Harmonisation of Principles and Methods for Risk Assessment of Chemicals and Microbes in Food Andreas Hensel, President, German Federal Institute for Risk Assessment (BfR)</p>	<p>08:45 The Risk Assessment of Allergen in China - Discussion of Monitoring Direction * Yang Dajin, Researcher, Risk Surveillance Division 1, China National Centre for Food Safety Risk Assessment</p> <p>09:20 The iFAAM Food Allergen Management Knowledge Base * Clare Mills, Professor in Molecular Allergology, Institute of Inflammation and Repair and Manchester Institute of Biotechnology, Manchester Academic Health Science Centre, University of Manchester</p>	<p>09:00 Three Applications of the Assurance GDS PickPen Immunomagnetic Separation (IMS) Technology and Device * Maritta Ko, Head, BioControl Global Portfolio Development, Merck Life Science</p>	<p>09:10 Next Generation Sequencing for Food Authenticity, Traceability and Safety: The Future Has Already Started... Mário Gadanho, Global Food Molecular Business Development Manager, SGS</p>	<p>09:00 Alternative methods in Food Toxicology in China Jia Xudong, Director of Laboratory of Toxicology, China National Center for Food Safety Risk Assessment</p>	<p>09:00 Food Safety Preventive Controls Alliance and Training to Support Compliance Gerald Wojtala, Executive Director, International Food Protection Training Institute Jason Wan, Associate Director, Institute for Food Safety and Health, Illinois Institute of Technology, USA</p>	<p>09:00 Topic tba Huang Guosheng, President, China Food Newspaper</p>	<p>09:00 Data Analysis tools for Predictive Microbiology Huang Lihan, Research Leader, Residue Chemistry & Predictive Microbiology Research Unit, Eastern Regional Research Center, USDA Agricultural Research Service</p>
09:30	<p>09:40 Harmonisation and Innovation of Methods for Risk Assessment of Chemicals in Food Dijen Liem, Lead Expert in International Scientific Cooperation, European Food Safety Authority</p>		<p>09:30 Listeria Control in Ready-To-Eat Processing Environment * Yongwee Liau, Asia Pacific Director, Romer Labs</p>	<p>09:30 Food Crime Matters - A Multidimensional Approach to Serious Food Fraud Andy Morling, Head of Food Crime, National Food Crime Unit, Food Standards Agency, U.K.</p> <p>09:50 Q&A</p>	<p>09:30 Development and Application of Food-Pathogen Risk Ranking Models in China Zhu Jianghui, Vice Director of Division I of Risk assessment, China National Center for Food Safety Risk Assessment (CFSA)</p>	<p>09:45 Food Safety Preventive Controls Alliance and Training to Support Compliance Gerald Wojtala, Executive Director, International Food Protection Training Institute Jason Wan, Associate Director, Institute for Food Safety and Health, Illinois Institute of Technology, USA</p>	<p>09:30 Topic tba Liu Meng, Head, Asia and Oceania, United Nations Global Compact</p>	<p>09:30 Risk Assessment on Biological Hazards: Challenges Ahead Marta Hugas, Head of Biological Hazards and Contaminants Unit, European Food Safety Authority</p>
10:00	Coffee Break							
10:20	<p>Session 2: Key Topics for Global Harmonisation Chair: Andreas Hensel</p> <p>10:20 Views from Developing Countries on International Harmonisation of Guidance for Chemical Risk Assessment Chen Junshi, Chief Adviser, China National Centre for Food Safety Risk Assessment</p>	<p>10:20 Allergen Management in Raw Materials at Mars Inc. * Zhang Guangtao, Global Head of Analytical Food Safety, Mars Global Food Safety Center</p>	<p>10:20 Standardization & Application of Flash Chromatography in Edible Oil Safety Cao Wenming, Manager, Wilmar R&D Center</p>	<p>10:20 Mitigation of Food Fraud Using Industry- and Company-Specific Ingredient Screening Techniques Janet Balson, Sr. Food Fraud Consultant, US Pharmacopeial Convention</p> <p>10:40 Trust and Transparency in the Global Food Chain John Keogh, President & Principal Advisor, Shantalla</p>	<p>10:20 Adverse Outcome Pathways - Application to Food Safety Risk Assessment Tang Dawei, Mathematical Modeler, Unilever</p> <p>10:50 Tox 21 and Its Impact on How the Safety of Novel Food Ingredients and Dietary Ingredients Are Assessed in the U.S. – A Primer on the FDA GRAS and NDI programs Tao Xin, Senior Associate, Hogan Lovells US LLP</p>	<p>10:20 Foreign Supplier Verification Program: What Do Foreign Suppliers Need to Know Jason Wan, Associate Director, Institute for Food Safety and Health, Illinois Institute of Technology, USA Gerald Wojtala, Executive Director, International Food Protection Training Institute</p>	<p>10:20 Topic tba Speaker from FAO China</p>	<p>10:20 Probability-of-Growth Modelling to Optimize the Use of Hurdle Technology to Achieve Microbiological Stability of High Moisture Processed Cheese Steve Flint, Professor Food Microbiology and Safety, Massey University</p>
10:50	<p>10:50 Implementing Harmonised Methodologies for Risk Assessment of Chemicals in Food in Chile Michel Leporati, Executive Secretary, Chilean Agency for Quality and Food Safety (ACHIPIA)</p>	<p>10:50 Allergen Testing and Performance Criteria – Wheat Detection as Example * Sabine Baumgartner, Assoc. Professor, Dept. for Agrobiotechnology Tulln, Center for Analytical Chemistry, University of Natural Resources and Life Sciences Vienna (BOKU)</p>	<p>10:50 Innovative Application Research of MALDI-TOF MS in industrial isolate identification Yao Su, Director, Fermentation R&D Department, China National Research Institute of Food & Fermentation Industries; Vice Director, CICC</p>	<p>11:00 Monochloropropanediol (MCPD) Esters and Glycidyl Esters for Authentication of Processing Grades of Olive Oil and Other Vegetable Oils Yan Jing, PhD Candidate, Wageningen University and Research Center</p>	<p>11:20 Edible Oil Authenticity using Stable Isotope Rate Mass Spectrometry Zhong Qiding, Vice Director, China National Research Institute of Food and Fermentation Industries</p>	<p>11:35 Industry Panel: FSMA Compliance, What Industry Wants and What Industry Needs</p>	<p>10:50 Investigating Sustainable Water Sources for Food Safety Kalmia E. Kniel, Professor, Microbial Food Safety, Department of Animal and Food Sciences, College of Agriculture & Natural Resources, University of Delaware</p>	<p>10:50 Exposure Assessment for Microbiology Safe Food Product Design Navy Hong, Applied Microbiology Manager, Unilever</p>
11:20	<p>11:20 Introducing New Concepts in Chemical Risk Assessment in New Zealand: Priorities and Recent Case Studies John Reeve, Principal Adviser (Toxicology), New Zealand Ministry for Primary Industries</p>	<p>11:20 Allergenic Proteins and Particular Challenges in Food Allergen Testing * Kurt Brunner, Global Research & Development Director, Romer Labs Division Holding GmbH</p>	<p>11:20 Performance of a New Real-Time PCR Method for the Simultaneous Detection of Salmonella Species, Typhimurium and Enteritidis in a Single PCR Well * Melody Tang, Thermo Fisher Scientific</p>	<p>11:40 Assuring Food Quality and Safety Using Next-Generation Fingerprinting Lucy Yu, Professor, Department of Nutrition & Food Science, University of Maryland</p>	<p>11:20 Implementing New Knowledge, Tools and Alternative Strategies in The Risk Assessment of Chemicals in Food and Feed: EFSA's Approach Dijen Liem, Lead Expert in International Scientific Cooperation, European Food Safety Authority</p>	<p>11:20 Sustainability and Transparency: The Changing Food Supply Chain Joseph Scimeca, Assistant Vice President, Global Regulatory & Scientific Affairs, Cargill</p>	<p>11:20 Food Microbial Risk Assessment in CFSA: Challenges and Future Zhu Jianghui, Vice Director of Division I of Risk assessment, China National Center for Food Safety Risk Assessment (CFSA)</p>	
11:50	<p>11:50 Opportunities and Challenges to Adopting Internationally Harmonised Approaches for Risk Assessment of Chemicals in Food Scott Crerar, General Manager, Risk and Regulatory Assessment, Food Standards Australia New Zealand (FSANZ)</p>	<p>11:50 Assessing Almond and Peanut Allergens Using Commercially Available Immunoanalytical Kits and LC-MS/MS: A Case Study * Adrian Rogers, Senior Research Scientist, Romer Labs UK</p>	<p>11:40 Bioluminescence ATP Monitoring System for Surface Cleanliness Assessment Kenny Chuang, Senior Director, Quality Assurance, Yum! Brand China</p>	<p>12:00 Managing Complex International Food Fraud Events Peter Karim Ben Embarek, Department of Food Safety, Zoonoses & Foodborne Diseases, World Health Organization</p> <p>12:20 Q&A</p>		<p>11:50 Food Safety Innovation and Sustainable Development Liu Longhai, Director, Food Safety and Quality Affairs, New Hope Liuhe Co.,Ltd.; Vice-Chair, GFSI China Local Group Steering Committee</p>	<p>11:50 Q&A</p>	
12:20	Q&A	Q&A	<p>12:00 Topic tba Vivian C.H. Wu, Research Leader, Agricultural Research Service, Western Regional Research Center, United States Department of Agriculture</p>	<p>12:00 Managing Complex International Food Fraud Events Peter Karim Ben Embarek, Department of Food Safety, Zoonoses & Foodborne Diseases, World Health Organization</p> <p>12:20 Q&A</p>		Q&A		
12:40	Networking Luncheon							

Day 2: Breakout Sessions – November 2, 2017 (Thursday)

	Breakout Session A2	Breakout Session B2	Breakout Session C2	Breakout Session D2	Breakout Session E2	Breakout Session F2	Breakout Session G2	Breakout Session I
	<p>Global Harmonization of Principles and Methods for Risk Assessment of Chemicals in Food</p> <p>Co-Chairs: Bernhard Uri, Executive Director, European Food Safety Authority Chen Junshi, Chief Adviser, China National Centre for Food Safety Risk Assessment Andreas Hensel, President, German Federal Institute for Risk Assessment (BfR) Angelika Tritscher, Coordinator Risk Assessment & Management, Department of Food Safety & Zoonoses, World Health Organization, Switzerland</p>	<p>Food Safety Culture – Global Context</p> <p>Session Chairs: Brian G. Bedard, Executive Director, Grocery Manufacturers Association (GMA) Science and Education Foundation</p>	<p>Modern Analytical Techniques and Testing of Contaminants in Food and Environmental Samples</p> <p>Session Chair: Bao Lei, Board Director, AOAC International; Head, Nestle Food Safety Institute</p>	<p>International Cooperation Progress in Food Safety Capacity Building</p> <p>Session Chairs: Wu Yongning, Chief Scientist, China National Center for Food Safety Risk Assessment Li Jingguang, Professor and Academic Secretary to MOH Key Laboratory, China National Center for Food Safety Risk Assessment Lucy Yu, Professor, Department of Nutrition & Food Science, University of Maryland</p>	<p>Systemic Risk Management of Food Supply Chains – Predictive Risk Models and Food Testing Capabilities</p> <p>Session Chair: Retsef Levi, J. Spencer Standish (1945) Professor of Operations Management, MIT Sloan School of Management</p> <p>Session Host: MIT Sloan School of Management and Center for Biomedical Innovation</p>	<p>Hot Topics for Managing Food Safety Manufacturing Risks and Regulatory Compliance for Exporting Food</p> <p>Session Chairs: Joseph Elrefaie, Director, International & Commercial Supply Chain Quality, ConAgra Foods, Inc. Andy Cheng-An Hwang, Research Food Technologist, Eastern Regional Research Center, Agricultural Research Service, USDA</p>	<p>Global Forum for Food Sustainability, Nutrition & Food Safety Challenges</p> <p>Session Chairs: Yves Rey, Independent Senior Advisor to Industry Leaders; former Danone Corporate General Manager and GFSI Chairman Johnny Kwan, Founder and Chairman, Bee Associates</p>	<p>Romer Labs Technology Round Table Conference</p> <p>Session Chair: Kurt Brunner, Global Research & Development Director, Romer Labs Division Holding GmbH</p>
14:00	<p>Session 3: Key Topics for Global Harmonisation Chair: Angelika Tritscher</p> <p>14:00 Update from US FDA on Topics for International Cooperation in Risk Assessment of Chemicals in Food Stephen Ostroff, Deputy Commissioner for Foods and Veterinary Medicine, U.S. Food & Drug Administration (tbc)</p>	<p>14:00 Implementing Food Safety Culture in Retail Herve Martin, Food Safety and Quality Director, Carrefour China</p> <p>14:20 Translating Food Safety Commitment to Employee Behavior and Business Strategy Ruby O, Executive Director of Food Safety, Melco Resorts and Entertainment</p>	<p>14:00 Target and Non-Targeted Mass Spectrometry to Detect IAS and NIAS in Food Contact Material * Robert Deng, R&D and TS Manager China, Merieux Nutrisciences</p>	<p>14:00 EU-China Safe Project: Delivering an Effective, Resilient and Sustainable EU-China Food Safety Partnership Wu Yongning, Chief Scientist, China National Center for Food Safety Risk Assessment</p> <p>14:20 National R&D Program for Cross Border Food Quality and Safety Chen Ying, Vice President, Researcher, China Academy of Inspection & Quarantine</p>	<p>Introduction to Session</p> <p>Module I: Economically Motivated Adulteration Risk Analysis in Food Supply Chains</p>	<p>14:00 FSMA Compliance - A Common Objective for Chinese Food Suppliers and Their US Importers Hank Karayan, Global FSMA Program Director, SGS</p>	<p>14:00 Holistic approach of Food Risk Assessment in Product Design to Balance Sustainability and Good Nutrition Heidi Yao, Quality Assurance Director, Pepsico Great China, Pepsico</p> <p>14:20 Supply Chain Sustainability and Transparency in the Meat Industry, A New Definition of Food Safety & Quality Jean Francois Legrand, Quality Assurance Director, Europe-Eurasia, BRF Global GmbH</p>	<p>14:00 How Should We Monitoring Food Allergens? Yang Dajin, Researcher, Risk Surveillance Division 1, China National Centre for Food Safety Risk Assessment</p>
14:30	<p>14:30 Priorities of the Food Safety Commission of Japan for Future International Cooperation Activities in The Area of Chemical Risk Assessment in Food Safety Yasushi Yamazoe, Acting Chairperson, Food Safety Commission of Japan (FSCJ)</p>	<p>14:40 Enhance Food Safety Culture Through Education Zhinong Yan, Executive Director, Walmart Food Safety Collaboration Center</p>	<p>14:30 Important Considerations with Regard to Sample Preparation when Developing Reliable Analytical Residue Method Alexander J. Krynitsky, Science Advisor, Office of Regulatory Affairs, Office of Regulatory Science, U.S. Food & Drug Administration</p>	<p>14:40 Food Security and Economic Development a Significant Win:Win That Can Result from Food Safety Capacity Building Paul B Young, Senior Director, Government Affairs, Waters Corporation</p>	<p>14:30 Risk Drivers for Economically Motivated Adulteration in Farming Supply Chains Zhou Jiehong, Professor, Zhejiang University</p>	<p>14:30 Organizational and Personal Leadership Needed in Sanitation and Hygienic Design to Deliver Food Safety and Operational Excellence * Darin Zehr, General Manager, Commercial Food Sanitation</p>	<p>14:40 Providing Accessibility to Nutritious and Safe Food through an “Alimentation Revolution” Yves Rey, Independent Senior Advisor to Industry Leaders; former Danone Corporate General Manager and GFSI Chairman Tom Heilandt, Secretary, Codex Alimentarius Commission</p>	<p>14:45 Coexistence of Rapid Method and Reference Method in Microbiology Testing Ma Qunfei, Director Technician, Fujian Center For Disease Control & Prevention</p>
15:00	<p>15:00 Harmonising Exposure Assessment Approaches for Chemical Food Safety: Total Diet Studies and Food Consumption Surveys Gérard Lasfargues, Managing Director General, “Science for Expertise” Division, French Agency for Food, Environmental and Occupational Health & Safety (ANSES)</p>	<p>15:00 Going Above and Beyond Compliance - How Food Safety and Quality Can Create Competitive Advantage Greg McCullough, Director, Food Safety Quality and Regulatory, Fonterra Co-operative Group, Inc.</p> <p>15:20 Q&A</p>	<p>15:00 Recent Trends in Mycotoxin Research: Occurrence Data, Masked Mycotoxins and Innovative Approaches for The Production of Analytical Reference Material * Kurt Brunner, Global Research & Development Director, Romer Labs Division Holding GmbH</p>	<p>15:00 The Case for Building Public-Private Partnerships in Food Safety to Achieve the Sustainable Development Goals: How The Global Food Safety Partnership Is Driving Critical Linkages For Greater Impact Lystra N. Antoine, CEO, Global Food Safety Partnership, World Bank</p> <p>15:20 Q&A</p>	<p>15:05 Analysis on Factors Affecting the Food Quality and Safety of China’s Agricultural Products in the Wholesale Market Huang Daoxin, Associate Professor, Beijing Business Management College</p>	<p>15:00 Microbiological and Visual Monitoring in Meat Production - Assuring the Hygiene of Australian Meat Exports Using the Product Hygiene Indicators Program Mark Salter, Principal, Microbiology and Laboratory Oversight, Department of Agriculture and Water Resources Australia</p>	<p>15:10 Mitigating Hazards through Food Authentication and Adulteration Detection by Using Analytical Methods Bernard Chang, Project Manager, Department of Applied Biology and Chemical Technology & Food Safety Consortium, The Hong Kong Polytechnic University</p>	
15:30	Coffee Break							
15:50	<p>Session 4: Priorities for Global Harmonisation Moderator: Bernhard Uri</p> <p>15:50 Panel discussion Chen Junshi, CFSA, P.R. of China Roger Genet, ANSES, France Andreas Hensel, BfR, Germany Michel Leporati, ACHIPIA, Chile Stephen Ostroff, US FDA, United States of America (tbc) Yasushi Yamazoe, FSCJ, Japan Angelika Tritscher, WHO, Switzerland John Reeve, MPI, New Zealand Scott Crerar, FSANZ, Australia</p>	<p>15:50 Food Risk Communication and a Critical Incident Domain. Responding to Food Safety Crisis via the Food Risk Communication Model Process of Food Industry Asia (FIA) Andrew Roberts, Partner, Strategic Trust Initiative LLC</p> <p>16:10 Enhance Social Co-Governance to Elevate Food Safety Richard Wang, Food Safety Senior Director, McDonald’s China</p> <p>16:30 Organizational Levers to Drive Food Safety Culture Brian Marterer, Senior Manager, Food Supply & Integrity Services, PwC China</p> <p>16:50 The Food Safety Culture that is for China’s Culture Michael Yang, Food Safety Consultant</p>	<p>15:50 Developing a Pesticide Residues Database for a Food Company Based on High Resolution Mass Spectrometer (HRMS) and Geographic Information System (GIS) Technology Li Dili, Researcher, Food Safety Research Center, Masterkong Holding</p> <p>16:10 Assessment of Domestic and International Testing Methods for Food Safety Liang Chengzhu, President, AOAC China Section; Director and Scientific Leader, Food Safety Laboratory, Shandong Entry-Exit Inspection and Quarantine Bureau</p>	<p>15:50 DISH Global Centre for Food Safety * Terence Lau, Director of Innovation and Technology Development; The Hong Kong Polytechnic University; Convener, The Food Safety Consortium</p> <p>16:10 RL2020 EU-China Food Safety Network Lab Li Jingguang, Professor and Academic Secretary to MOH Key Laboratory, China National Center for Food Safety Risk Assessment</p> <p>16:30 Continuing Education for EU-China-Safe Program Wang Shuo, Professor, Nan Kai University</p> <p>16:50 Food Safety Capacity Building for Small and Medium Food Manufacturers Jenny Chen, Senior Director, Regulatory Compliance, Walmart China</p>	<p>15:50 Evaluating the Regulatory Quality of Chinese Food Industry: A Systematic Approach Huang Yasheng, Professor, MIT Sloan School of Management</p> <p>Module II: Technology Innovation</p> <p>16:15 Development of Selective and Sensitive Optical Sensors for Food and Water Contaminants Charley Swofford, Postdoctoral Associate, Department of Biology, Massachusetts Institute of Technology (MIT)</p> <p>16:40 Managing Food Safety Risks through (IoT) Technology John Peng, Executive Vice President, Global Business Group, iSoftStone Information Technology (Group) Co., Ltd</p>	<p>15:50 Is Air Chilling a Viable Antimicrobial Intervention for Beef Carcasses? Yang Xianqin, Research Scientist, Agriculture and Agric-Food Canada</p> <p>16:20 Non-Pathogenic Microorganisms as Indicators for Environmental Hygiene and Microbiological Quality of Foods Andy Cheng-An Hwang, Research Food Technologist, Eastern Regional Research Center, Agricultural Research Service, USDA</p>	<p>15:50 Food Safety Concerns in Meeting Consumer Demands for Clean Labels on Food Products Gale Prince, President, SAGE Food Safety Consultants, LLC.</p> <p>16:10 Topic tba Zhang Chunyi, Deputy Director General, Biotechnology Research Institute, Chinese Academy of Agricultural Sciences</p> <p>16:30 Gut Microbiota: Nutrient Metabolism, Microbial Resistance to Antibiotics, Probiotics and Food Safety and Security Ravi Gooneratne, Professor of Toxicology, Lincoln University, New Zealand</p>	<p>15:50 Risk Assessment & Quality Control for Mycotoxin in Plant and Mycotoxin Lab Management Guideline David Zhang, Senior Lab Manager, Romer Labs</p>
16:50					<p>Panelists: Herve Martin, Food Safety and Quality Director, Carrefour China Lin Fang, Deputy Director of Operations, Beijing Hualian Hypermarket Co., Ltd. Zhou Zhifeng, Quality Manager, Aeon China Zhou Shouan, General Manager, Shenzhen Total Test Technology Co., Ltd. Zhinong Yan, Executive Director, Walmart Food Safety Collaboration Center Retsef Levi, J. Spencer Standish (1945) Professor of Operations Management, MIT Sloan School of Management</p>	<p>16:50 Importance of Hygienic Zoning for Managing Safety in Food Operations Joseph Elrefaie, Director, International & Commercial Supply Chain Quality, Conagra Brands, Inc. Deann Akins-Lewenthal, Director, Food Safety and Microbiology, Conagra Brands, Inc.</p>	<p>16:50 Q&A</p>	<p>16:50 Q&A</p>
17:20	<p>17:20 Wrap-up of the Conference Chen Junshi, China National Centre for Food Safety Risk Assessment Djien Liem, European Food Safety Authority</p> <p>17:40 Concluding Remarks Bernhard Uri, Executive Director, European Food Safety Authority</p>	<p>17:10 Q&A</p>	<p>17:10 Identification of Foreign Matter in Biobased Products Steve Ranford, Senior Scientist, AgResearch Limited</p> <p>17:30 Ensuring Food Authenticity - IR, NIR and MALDI-TOF-MS Approaches for Countering Milk Adulteration Bao Lei, Board Director, AOAC International; Head, Nestle Food Safety Institute</p>	<p>17:10 Progress of International Symposium on Rice Authenticity Wu Di, Postdoctoral, Yangtze Delta Region Institute of Tsinghua University, Zhejiang</p> <p>17:30 Q&A</p>		<p>17:20 Q&A</p>	<p>17:10 Q&A</p>	
18:00	End of Conference							

第二天： 专题演讲 – 2017年11月2日 (星期四)

	专题 A1 全球统一化学品於食品中风险评估原则与方法	专题 B1 食品过敏原：检测、管理与预防	专题 C1 快速检验与检测的新方法和解决方案 / 食品行业的快速检测方法	专题 D1 食品掺假漏洞的评估、预防与分析检测	专题 E1 下一代食品化学风险评估的方法	专题 F1 食品安全现代化法案更新与培训	专题 G1 食品可持续发展，营养与食品安全挑战全球论坛	专题 H 预测微生物学和风险评估
	<p>主持人: 欧洲食品安全局执行局长 Bernhard Url 中国国家食品安全风险评估中心总顾问 陈君石 德国联邦风险评估研究所(BfR)所长 泰山 (Andreas Hensel) 世界卫生组织食品安全和人畜共患病处风险评估与管理协调员 Angelika Tritscher</p>	<p>主持人: Romer Labs 集团总部全球研发总监 Kurt Brunner 国家食品安全风险评估中心风险监测一室主任, 研究员 杨大进 主办: Romer Labs</p>	<p>主持人: 美国农业部农业研究服务局西区研究中心研究负责人 吴启华 美国农业部农业研究服务局东部地区研究中心食品技术研究员 黄庆安</p>	<p>主持人: 国家食品安全风险评估中心技术总师, 卫生部食品安全风险评估重点实验室主任 吴永宁 共同主持: 美国药典委员会 高级食品安全顾问 Janet Balson</p>	<p>主持人: 联合利华安全和环境保障中心, 食品安全主任 Paul Hepburn 中国国家食品安全风险评估中心总顾问 陈君石</p>	<p>主持人: 国际食品保护培训协会总裁兼首席执行官 Julia Bradsher 主办: 食品安全预防控制联盟</p>	<p>主持人: 行业领导独立高级顾问; 达能集团前公司总经理; GFSI前任主席 Yves Rey 蜂至工坊创始人兼董事长 关志华</p>	<p>主持人: 美国农业部农业研究署东部地区研究中心残留物化学和预测微生物学研究部研究主管 黄立汉 德国联邦风险评估研究所(BfR) 生物安全部主管 Karsten Nöckler</p>
08:30	<p>08:30 欢迎和开幕致辞 欧洲食品安全局执行局长 Bernhard Url</p>	<p>08:30 Romer Labs让世界粮食更安全 * Romer Labs集团总裁 Eva Wanzenbock</p>	<p>08:30 3M分子检测系统快速检测 阪崎肠杆菌介绍 * 3M中国有限公司高级技术工程师 张东方</p>	<p>08:30 使用传统的治安方法在苏格兰建立高效的粮食犯罪机构 - 成功经验、面临的挑战和机遇 苏格兰食品标准局苏格兰食物犯罪与事件机构负责人 Ron McNaughton</p>	<p>08:30 化学危害特征的新方法对美国食品安全的食品安全的不断变化的影响 美国食药局食品安全和应用营养中心食品添加剂安全办公室毒理学高级科学顾问 Antonia Mattia</p>	<p>08:30 美国食品安全现代化法案实施情况 美国食品药品监督管理局</p>	<p>08:30 可持续发展与食品工业 蜂至工坊创始人兼董事长 关志华</p>	<p>08:30 微生物风险评估和食品链追踪溯源方法 德国联邦风险评估研究所(BfR)生物安全部主任 Karsten Nöckler</p>
	<p>第1节: 场景 主持人: 陈君石</p>							
	<p>08:40 世界卫生组织食品中化学物风险评估原则和方法的制定、实施和更新 世界卫生组织食品安全和人畜共患病部风险评估与管理协调官员 Angelika Tritscher</p>	<p>08:45 中国食品中过敏原的监测方向探讨 * 国家食品安全风险评估中心风险监测一室主任, 研究员 杨大进</p>		<p>08:50 食品真伪鉴定的趋势, 工具和技术 安捷伦监管与标准全球市场策略总监 Mary McBride</p>				
09:00	<p>09:10 突出国际能力建设的首要任务, 促进食品中化学物和微生物风险评估原理和方法的统一 德国联邦风险评估研究所(BfR)所长 泰山 (Andreas Hensel)</p>	<p>09:20 iFAAM食品过敏原的管控数据库 * 曼彻斯特大学, 炎症与修复研究所, 曼彻斯特生物技术研究所, 曼彻斯特健康科学学术研究所分子变态学教授 Clare Mills</p>	<p>09:00 Assurance GDS Pickpen免疫磁珠分离技术在PCR检测中的应用 * 默克Biocontrol 全球产品发展经理 Maritta Ko</p>	<p>09:10 下一代测序技术助力食品真实性、可追溯性和安全性：未来已经开启 SGS 集团分子研究中心全球食品分子业务发展经理 Mário Gadanho</p>	<p>09:00 中国的食品毒理学替代方法 国家食品安全风险评估中心毒理室主任 贾旭东</p>		<p>09:00 题目待定 中国食品报社社长 黄国胜</p>	<p>09:00 预测微生物学数据处理工具 美国农业部农业研究署东部地区研究中心残留物化学和预测微生物学研究部研究主管 黄立汉</p>
09:30	<p>09:40 食品中化学物风险评估方法的协调和创新 欧洲食品安全局国际科技合作首席专家 Djen Liem</p>		<p>09:30 即食食品加工环境中的李斯特菌防控 * Romer Labs亚洲区总经理 Yongwee Liaw</p>	<p>09:30 食物犯罪问题 – 针对严重食品欺诈的多种方法 英国食品标准局全国食品重案组首席执行官 Andy Morling</p>	<p>09:30 中国食品病原菌排序风险模型的开发与应用 中国国家食品安全风险评估中心风险评估一部副主任 朱江辉</p>	<p>09:45 食品安全预防控制联盟和支持合规的培训 国际食品保护培训协会执行董事 Gerald Wojtala 美国伊利诺斯理工学院 食品安全与健康研究所副所长 Jason Wan</p>	<p>09:30 题目待定 联合国全球契约组织亚洲及大洋洲总代表 刘萌</p>	<p>09:30 生物性危害方面的风险评估：面临的挑战 欧洲食品安全局生物性危害及污染物部主任 Marta Hugas</p>
10:00	茶歇							
10:20	<p>第2节: 全球合作的重点 主持人: 泰山 (Andreas Hensel)</p>	<p>10:20 食品原料中过敏原的防控与管理 * 玛氏全球食品安全中心全球首席食品安全分析研究科学家 张广韬</p>	<p>10:20 快速柱层析法在食用油安全的标准化及应用 丰益全球研发中心经理 曹文明</p>	<p>10:20 使用行业和公司特定成分筛选技术减轻食品欺诈 美国药典委员会 高级食品安全顾问 Janet Balson</p>	<p>10:20 有害结局路径-食品风险评估的应用 联合利华数学建模师 汤大为</p>	<p>10:20 外国供应商验证计划：外国供应商需要了解什么？ 美国伊利诺斯理工学院 食品安全与健康研究所副所长 Jason Wan 国际食品保护培训协会执行董事 Gerald Wojtala</p>	<p>10:20 题目待定 联合国粮农组织中国</p>	<p>10:20 建立生长概率模型以优化栅栏技术的应用从而获得高湿加工奶酪的微生物稳定性 新西兰梅西大学食品微生物学和安全教授 Steve Flint</p>
10:50	<p>10:50 智利实施食品中化学物风险评估协调方法的经验 智利食品质量安全局(ACHIPIA)执行秘书 Michel Leporati</p>	<p>10:50 过敏原的检测方法与性能判定标准—以小麦检测为例 * 维也纳自然资源与生命科学大学, 农业食物技术部, 分析化学中心助理教授 Sabine Baumgartner</p>	<p>10:50 基质辅助激光解吸电离飞行时间质谱(MALDI-TOF-MS)在鉴定工业分离菌种中的创新应用研究 中国食品发酵工业研究院发酵工程部主任; CICC副主任 姚粟</p>	<p>10:40 全球食品链中的信任与透明度 Shantalla 总经理兼首席顾问 John Keogh</p>	<p>10:50 Tox 21 及其对美国的新型食品及保健品成分的安全审查的影响 - FDA GRAS和NDI项目简介 美国霍金路律师事务所资深律师 陶鑫</p>		<p>10:50 调查食品安全可持续水源 特拉华大学农业与自然资源学院动物与食品科学系微生物食品安全教授 Kalmia E. Kniel</p>	<p>10:50 食品微生物安全设计之暴露评估 联合利华微生物部门经理 洪海军</p>
11:20	<p>11:20 新西兰在化学物风险评估中引入新概念：重点工作与最近案例分析 新西兰初级产业部毒理学首席顾问 John Reeve</p>	<p>11:20 致敏蛋白及食品过敏原检测中的困难与挑战 * Romer Labs 集团总部全球研发总监 Kurt Brunner</p>	<p>11:20 沙门菌种, 鼠伤寒沙门菌和肠炎沙门菌在Real-time PCR的单孔同时检测 * 赛默飞世尔科技 唐超</p>	<p>11:20 稳定同位素技术在食用油真实性鉴别应用 中国食品发酵工业研究院副主任 钟其顶</p>	<p>11:20 食品和饲料中化学品风险评估的新知识, 工具以及替代策略的实施：EFSA的方法 欧洲食品安全局国际科技合作首席专家 Djen Liem</p>	<p>11:35 行业小组讨论： FSMA合规性，行业需求以及行业需求</p>	<p>11:20 可持续发展与透明度：不断变化中的食品供应链 嘉吉全球监管与科学事务助理副总裁 Joseph Scimeca</p>	<p>11:20 食品微生物风险评估对中国食品安全监管的支撑:挑战与未来 中国国家食品安全风险评估中心风险评估一部副主任 朱江辉</p>
11:50	<p>11:50 食品中化学物风险评估方法国际协调统一应用的挑战与机遇 澳大利亚新西兰食品标准局(FSANZ) 食品标准风险和监管评估总经理 Scott Crerar</p>	<p>11:50 研究实例：使用商业免疫学检测试剂盒与LC-MS/MS评估杏仁和花生过敏原 * Romer Labs 英国公司高级研究员 Adrian Rogers</p>	<p>11:40 腺苷三磷酸(ATP) 生物荧光系统在对表面洁净度监测的应用 百胜餐饮集团中国事业部质量保证高级总监 庄梵</p>	<p>11:40 食品质量与安全检测的下一代指纹图谱技术 美国马里兰大学营养与食品科学系教授 俞良莉</p>	<p>11:50 问答</p>		<p>11:50 食品安全创新与企业可持续发展 新希望六和股份有限公司食品安全与质量事务总监; 全球食品安全倡议中国指导委员会副主席 刘龙海</p>	<p>11:50 问答</p>
12:20	问答	问答	<p>12:10 题目待定 美国农业部农业研究服务局西区研究中心研究负责人 吴启华</p>	<p>12:00 管理复杂的国际食品欺诈活动 世界卫生组织食品安全和人畜共患病科主任 Peter Karim Ben Embarek</p>	<p>12:20 问答</p>			
12:40	联谊午餐							

第二天： 专题演讲 – 2017年11月2日（星期四）

	专题 A2	专题 B2	专题 C2	专题 D2	专题 E2	专题 F2	专题 G2	专题 I
	<p>全球统一化学品於食品中风险评估原则与方法</p> <p>主持人: 欧洲食品安全局执行局长 Bernhard Url 中国国家食品安全风险评估中心总顾问 陈君石 德国联邦风险评估研究所(BfR)所长 泰山 (Andreas Hensel) 世界卫生组织食品安全和人畜共患病处风险评估与管理协调员 Angelika Tritscher</p>	<p>全球的食品安全文化</p> <p>主持人: 美国食品饮料和消费品制造商协会(GMA)科学与教育基金会执行董事 Brian G. Bedard</p>	<p>现代分析技术及食品和环境中污染物的检测</p> <p>主持人: AOAC总部董事; 雀巢食品安全研究院院长 鲍蕾</p>	<p>食品安全能力建设中的国际合作进展</p> <p>主持人: 国家食品安全风险评估中心技术总师, 卫生部食品安全风险评估重点实验室主任 吴永宁 国家食品安全风险评估中心研究员、卫生部食品安全风险评估重点实验室学术秘书 李敬光 美国马里兰大学营养与食品科学系教授 俞良莉</p>	<p>食品供应链系统风险管理 – 预测风险模型和食品检测能力</p> <p>主持人: 麻省理工斯隆管理学院J. Spencer Standish (1945) 运营管理学教授 Retsef Levi</p> <p>主办: 麻省理工大学斯隆管理学院和生物医学创新中心</p>	<p>管理食品安全制造风险和出口食品法规遵从性的热门话题</p> <p>主持人: 美国康尼格拉集团国际及商品供应链质量总监 Joseph Elrefaie 美国农业部农业研究服务局东部地区研究中心食品技术研究员 黄庆安</p>	<p>食品可持续发展, 营养与食品安全挑战全球论坛</p> <p>主持人: 行业领导独立高级顾问; 达能集团前公司总经理; GFSI前任主席 Yves Rey 蜂至工坊创始人兼董事长 关志华</p>	<p>Romer Labs 食品安全专家交流会</p> <p>主持人: Romer Labs 集团总部全球研发总监 Kurt Brunner</p>
14:00	<p>第3节: 全球合作重点 (续) 主持人: Angelika Tritscher</p> <p>14:00 美国食药监局对食品中化学物风险评估国际合作要点的更新 美国食品药品监督管理局主管食品与兽药副局长 Stephen Ostroff (待定)</p>	<p>14:00 零售食品安全文化的实施 家乐福(中国)食品安全质量总监 马国维 (Herve Martin)</p> <p>14:20 将食品安全承诺转化为员工行为和可持续业务战略 新濠博亚娱乐食品安全行政总监 柯学明</p>	<p>14:00 靶向与非靶向质谱法检测食品接触材料中的有意添加物质和非有意添加物质 * 梅里埃营养科学中国区研发和技术支持经理 邓锁成</p> <p>14:20 国家重点研发计划——跨境食品品质与质量控制技术研究 中国检验检疫科学研究院副院长、研究员 陈颖</p>	<p>14:00 EU-China-Safe项目：建立可持续发展的中欧食品安全伙伴计划 国家食品安全风险评估中心技术总师, 卫生部食品安全风险评估重点实验室主任 吴永宁</p> <p>14:05 食品供应链系统性风险管理 麻省理工斯隆管理学院J. Spencer Standish (1945) 运营管理学教授 Retsef Levi</p>	<p>会议简介</p> <p>第一节：食品供应链中的受经济利益驱动掺假风险分析</p>	<p>食品安全现代化法及其配套法规——主要针对中国食品供应商和美国进口商 SGS集团全球FSMA产品总监 Hank Karayan</p>	<p>14:00 为平衡可持续发展和良好的营养, 在产品设计中引入食品风险评估的整体方法 百事大中国区质量保证总监 姚晖</p> <p>14:20 肉类行业中供应链可持续发展和透明度, 一个食品安全与质量的全新定义 BRF环球有限公司欧洲 – 欧亚大陆质量保证总监 Jean Francois Legrand</p>	<p>14:00 我们该如何监管过敏原？ 国家食品安全风险评估中心风险监测一室主任, 研究员 杨大进</p>
14:30	<p>14:30 日本食品安全委员会对食品安全化学物风险评估领域未来国际合作活动的优先事项 日本食品安全委员会代理委员长 山添 康</p>	<p>14:40 通过教育建立食品安全文化 沃尔玛食品安全协作中心执行总监 严志农</p>	<p>14:30 开发可靠的分析残留方法时对样品制备的重要注意事项 美国食品药品监督管理局法规事务办公室, 监管科学办公室科学顾问 Alexander J. Krynitsky</p>	<p>14:40 粮食安全和经济发展取得重大成就：食品安全能力建设带来的胜利 沃特世公司政府事务高级总监 Paul B Young</p>	<p>14:30 农产品供应链中受经济利益驱动掺假的风险因素 浙江大学农业现代化与农村发展研究中心教授 周洁红</p>	<p>14:30 食品安全以及高效运营中所需的清洁与卫生设计领导力 * 美国商业食品安全学院总经理 Darin Zehr</p>	<p>14:40 借助“营养革命”提供安全食品及营养 行业领导独立高级顾问; 达能集团前公司总经理; GFSI前任主席 Yves Rey 食品法典委员会秘书 Tom Heilandt</p>	<p>14:45 食品微生物检测方法标准与快速检测技术并存 福建省疾病预防控制中心主任技师 马群飞</p>
15:00	<p>15:00 食品中化学物暴露评估方法的协调：总膳食研究和食物消费量调查 法国食品、环境与劳动保护及安全总局专业科学部门主任 Gérard Lasfargues</p>	<p>15:00 超越合规 - 食品安全和质量如何创造竞争优势 恒天然合作社集团有限公司食品安全质量与监管总监 Greg McCullough</p> <p>15:20 问答</p>	<p>15:00 当今真菌毒素的研究趋势：发生的数据、隐蔽型真菌毒素和检测参考物质的革新性制备方式 * Romer Labs 集团总部全球研发总监 Kurt Brunner</p>	<p>15:00 为食品安全建设政府与企业间的合作, 以实现可持续发展的案例：全球食品安全伙伴关系推动关键联系以产生重大的影响 世界银行全球食品安全合作伙伴首席执行官 Lystra N. Antoine</p> <p>15:20 问答</p>	<p>15:05 中国农产品批发市场食品安全影响因素分析 北京商业管理干部学院副教授 黄道新</p>	<p>15:00 肉类生产中的微生物和可视化监测 – 借助产品卫生指标计划确保澳大利亚肉类出口的卫生 澳大利亚农业和水资源部微生物学和实验室监督 Mark Salter</p>	<p>15:10 通过使用食品认证及掺假检测分析方法以减低风险 香港理工大学应用生物及化学科技学系与食品安全联盟项目经理 章煥</p>	
15:30	茶歇							
15:50	<p>第4节: 全球合作的优先事项 主持人: Bernhard Url</p> <p>15:50 圆桌讨论 讨论嘉宾成员: 中国国家食品安全风险评估中心 陈君石</p>	<p>15:50 食品风险沟通和关键事件领域。通过食品工业亚洲食品安全风险交流模式过程 (FIA) 应对食品安全危机 战略信托计划有限责任公司合作伙伴 Andrew Roberts</p>	<p>15:50 利用高分辨质谱+地理信息构建企业农残数据库 康师傅控股有限公司研究员 李均砾</p>	<p>15:50 DISH: 全球食品安全中心 * 香港理工大学创新及科技发展总监; 食品安全联盟召集人 刘乐庭</p>	<p>15:50 中国食品行业监管质量评估 麻省理工大学斯隆管理学院教授 黄亚生</p> <p>第二节：技术创新</p>	<p>15:50 空气冷却牛肉是可行的抗菌干预措施吗？ 加拿大农业和农业食品部研究科学家 Yang Xianqin</p>	<p>15:50 满足消费者对食品清洁标签要求的食品安全问题 SAGE食品安全顾问公司总裁 Gale Prince</p>	<p>15:50 真菌毒素的企业风险控制与实验室管理规范 Romer Labs资深实验室经理 张大伟</p>
16:20	<p>法国食品、环境与劳动保护及安全总局 Roger Genet 德国联邦风险评估研究所 泰山 (Andreas Hensel) 智利食品质量安全局 Michel Leporati 美国食品药品监督管理局 Stephen Ostroff (待定) 日本食品安全委员会 山添 康 世界卫生组织 Angelika Tritscher 澳大利亚新西兰食品标准局 Scott Crerar 新西兰初级产业部首席顾问 John Reeve</p>	<p>16:10 加强社会共治、提升食品安全 麦当劳中国有限公司食品安全高级总监 王昉</p> <p>16:30 组织机构推动食品安全文化 普华永道食品行业诚信服务高级经理 Brian Marterer</p>	<p>16:10 食品安全国内外检测方法的评估 AOAC中国分部主席; 山东出入境检验检疫局技术中心主任 梁成珠</p> <p>16:30 通过不断改进的杂物和污染物检测手段来满足不断变化中的安全食品的需求 沃特世公司食品和环境营销总监 Jennifer Burgess</p>	<p>16:10 RL2020中欧食品安全网络实验室 国家食品安全风险评估中心研究员、卫生部食品安全风险评估重点实验室学术秘书 李敬光</p> <p>16:30 中欧食品安全项目持续教育 南开大学教授 王硕</p>	<p>16:15 可用于检测食品和水中的污染物的高特异性和高灵敏度光学传感器 麻省理工大学生物系博士后 Charley Swofford</p> <p>16:40 利用物联网技术控制食品安全风险 软通动力信息技术(集团)有限公司全球业务事业群执行副总裁 彭强</p>	<p>16:20 将非致病微生物作为食品环境卫生和微生物质量指标 美国农业部农业研究服务局东部地区研究中心食品技术研究员 黄庆安</p>	<p>16:10 题目待定 中国农业科学院生物技术研究所副所长 张春义</p> <p>16:30 肠道微生物群：营养代谢, 微生物对抗生素的抗药性, 益生菌与食品安全 新西兰林肯大学毒理学教授 Ravi Gooneratne</p>	
16:50		<p>16:50 适合中国文化的食品安全文化 食品安全顾问 杨闯捷</p>	<p>16:50 创新QQQ和Orbitrap技术 助力农残分析 保卫全球食品安全 * 赛默飞世尔科技全球市场经理 Paul Dewsbury</p>	<p>16:50 中小型食品生产商的食品安全能力建设 沃尔玛中国区合规部高级总监 陈红</p>	<p>17:00 – 18:00 圆桌讨论 食品工业如何利用数据和分析来改善食品安全和管理受经济利益驱动的掺假风险 主持人: 沃尔玛百货有限公司食品安全与健康副总裁 Frank Yiannas</p>	<p>16:50 管理食品营运安全 卫生区的重要性 美国康尼格拉集团国际及商品供应链质量总监 Joseph Elrefaie 美国康尼格拉品牌公司食品安全与微生物总监 Deann Akins-Lewenthal</p>	<p>16:50</p>	
17:20	<p>17:20 会议总结 中国国家食品安全风险评估中心总顾问 陈君石 欧洲食品安全局国际科技合作首席专家 Djien Liem</p> <p>17:40 结论 欧洲食品安全局执行局长 Bernhard Url</p>	<p>17:10 问答</p> <p>17:10 鉴别生物产品中的异物 新西兰皇家农科院高级科学家 Steve Ranford</p> <p>17:30 采用指纹图谱技术进行牛奶掺假预防检测 AOAC总部董事; 雀巢食品安全研究院院长 鲍蕾</p>	<p>17:10 大米真实性国际研讨会动态 清华大学浙江长三角研究院博士后 吴頔</p> <p>17:30 问答</p>	<p>17:10 大米真实性国际研讨会动态 清华大学浙江长三角研究院博士后 吴頔</p> <p>北京华联综合超市股份有限公司营运部副总监 林芳 永旺(中国)投资有限公司品质管理经理 周志峰 深圳市通量检测科技有限公司总经理 周守安 沃尔玛食品安全协作中心执行总监 严志农 麻省理工斯隆管理学院 J. Spencer Standish (1945) 运营管理学教授 Retsef Levi</p>	<p>讨论成员: 家乐福(中国)食品安全质量总监 马国维 (Herve Martin) 北京华联综合超市股份有限公司营运部副总监 林芳 永旺(中国)投资有限公司品质管理经理 周志峰 深圳市通量检测科技有限公司总经理 周守安 沃尔玛食品安全协作中心执行总监 严志农 麻省理工斯隆管理学院 J. Spencer Standish (1945) 运营管理学教授 Retsef Levi</p>	<p>17:20 问答</p>	<p>17:10 问答</p>	
18:00	会议结束							