

Conference Programme

Monday 16th June

09:15-10:00 **REGISTRATION**

10:00-11:00 **WELCOMING CEREMONY**

Coffee Break

Session I

FOOD SAFETY AND PUBLIC HEALTH

Chair: Professor Rudolf Wu (HKU) & Dr. Jennifer Wan (HKU)

11:30-12:15 **Plenary 1: Global Food Safety: Recent Crises and Lessons to be Learned**
Professor Wolfgang Kneifel
Head, Institute of Food Science
BOKU, University of Natural Resources and Life Sciences, Austria

12:15-13:00 **Plenary 2: Role of China in Global Safe Food Supply**
Professor Junshi Chen
Fellow of Chinese Academy of Engineering
Chinese Centre of Disease Control & Prevention, China

Lunch

Session II

FOOD SAFETY AND HEALTH HAZARDS

Chair: Professor Iris Benzie (PolyU) & Dr. Kian Tan-Un (HKUSPACE)

14:15-15:00 **Plenary 3: Antibiotic-Resistant Bacteria: a Challenge for the Food System**
Dr. Hyun Jung Kim
Food Safety Research Group, Korea Food Research Institute, Korea

15:00-15:30 **Invited Talk 1: A Step Forward in Food Safety Risk Assessment – the First Hong Kong Total Diet Study**
Dr. Ying Xiao
Centre for Food Safety, Food & Environmental Hygiene Department, Hong Kong

15:30-16:00 **Invited Talk 2: Human Metabolic Phenotyping and Exposomes**
Professor Ching Wan Lam
Department of Pathology, The University of Hong Kong, Hong Kong

Coffee Break/Poster

16:30-17:00 **Invited Talk 3: Safety and Health Hazards of Some Local Traditional Food Items**
Professor Peter Cheung
School of Life Sciences, The Chinese University of Hong Kong, Hong Kong

17:00-17:30 **Invited Talk 4: Nutrients, Supplements Safety and Toxicity**
Dr. Edmund Li
School of Biological Sciences, The University of Hong Kong, Hong Kong

17:30-19:30

CONFERENCE RECEPTION

Rayson Huang Theatre, HKU

<i>Tuesday 17th June</i>	
Session III	FOOD SAFETY FROM FARM TO TABLE <i>Chair: Professor Frederick C.C. Leung (HKU) & Dr. Hani El-Nezami (HKU)</i>
09:00-09:45	Keynote 1: Do More Regulations Mean Safer Foods? <i>Professor Pingfan Rao</i> <i>President of IUFOST, Fuzhou University, China</i>
09:45-10:30	Keynote 2: Marine Biotoxins from Harmful Algal Blooms (HABs): New Technologies and Approaches to Meet Monitoring Challenges <i>Dr. Don Anderson</i> <i>Senior Scientist, Woods Hole Oceanographic Institution, USA</i>
<i>Coffee Break/Poster</i>	
11:00-11:30	Invited Talk 5: Use of Next Generation Sequencing to Track Foodborne Pathogens <i>Professor Frederick C.C. Leung</i> <i>School of Biological Sciences, The University of Hong Kong, Hong Kong</i>
11:30-12:00	Invited Talk 6: Food Safety Issues in China <i>Professor Harold Corke</i> <i>School of Biological Sciences, The University of Hong Kong, Hong Kong</i>
12:00-12:30	Invited Talk 7: Food Safety Starts from Culture <i>Ms. Becky Cheung</i> <i>International Food Safety Association, Hong Kong</i>
12:30-13:00	Invited Talk 8: Organotin Contamination in Seafood and its Implication for Human Health Risk in Hong Kong <i>Professor Kenneth Leung</i> <i>School of Biological Sciences, The University of Hong Kong, Hong Kong</i>
<i>Lunch/Poster</i>	
Session IV	NEW FOOD TECHNOLOGIES: ADVANCING SAFE FOOD SUPPLY <i>Chair: Professor Mee-Len Chye (HKU) & Dr. Ming Fu Wang (HKU)</i>
14:00-14:45	Keynote 3: Towards Safe Manufacture of Algal Health Foods: Technological Considerations <i>Professor Steven Feng Chen</i> <i>Director, Institute for Food & Bioresource Engineering Peking University, China</i>
14:45-15:30	Keynote 4: New Food Technologies - Curse or Blessing <i>Professor Ralf Greiner</i> <i>Head, Dept. Food Technology & Bioprocess Engineering</i> <i>Max Rubner Institut, Karlsruhe, Germany</i>
15:30-16:00	Invited Talk 9: Bioavailability and Toxicity of Nano- and Microencapsulated Phytochemicals <i>Professor Qingrong Huang</i> <i>Department of Food Science, Rutgers University, USA</i>
<i>Coffee Break/Poster</i>	

16:30-17:00	<p>Invited Talk 10: Potential of Supercritical Carbon Dioxide and Light-Emitting Diode a Novel Food Preservation Technologies <i>Dr. Hyun Gyun Yuk</i> <i>Food Science & Technology Programme, National University of Singapore, Singapore</i></p>
17:00-17:30	<p>Invited Talk 11: Genomic Insights into an Important Exo-polysaccharide Producing <i>Streptococcus thermophilus</i> ASCC 1275 <i>Professor Nagendra P. Shah</i> <i>School of Biological Sciences, The University of Hong Kong, Hong Kong</i></p>
<p>Session V 17:30-18:15</p>	<p>PANEL DISCUSSION <i>Chair: Professor Steven Feng Chen (Peking University) & Professor Ching Wan Lam (HKU)</i></p>
19:00-22:00	<p>CONFERENCE DINNER <i>Prompt, Le Meridien Hotel, Cyberport Hong Kong</i></p>

Wednesday 18th June	
<p>Session VI</p>	<p>GLOBAL FOOD SAFETY: INTERNATIONAL HARMONIZATION AND COLLABORATION <i>Chair: Dr. Peter Chan (PMRA, Canada) & Prof. C.Y. Ma (HKU)</i></p>
09:00-09:45	<p>Keynote 5: Food Safety Inspections: Operational Implementation of European Legislation by the French Competent Authority <i>Dr. Thomas Pavie</i> <i>Deputy Agriculture Counsellor for North Asia at the French Embassy in China</i></p>
09:45-10:30	<p>Keynote 6: Harmonization of Pesticides Maximum Residue Limits: Issues/Challenges/Solutions <i>Dr. Peter Chan</i> <i>Director General, Pest Management Regulatory Agency at Health Canada, Canada</i></p>
Coffee Break	
11:00-11:30	<p>Invited Talk 12: From Food Incidents to Health Risk and Risk Perception <i>Dr. Ka-Sing Leung</i> <i>Department of Applied Biology & Chemical Technology</i> <i>The Hong Kong Polytechnic University, Hong Kong</i></p>
11:30-12:00	<p>Invited Talk 13: Food Safety in Infant Formula <i>Miss. Estelita T. Serrano Alcaraz</i> <i>AVP, Global Product Quality, Wyeth Nutrition, Singapore</i></p>
12:00-12:30	<p>Invited Talk 14: Developing Capacity for a One Health Approach to Food Safety in Asia <i>Dr. David C. Hall</i> <i>Faculty of Veterinary Medicine, University of Calgary, Canada</i></p>

12:30-12:40	Oral Presentation 1: Furanic Compounds in Spealty Malts and in Different Beer styles <i>Isabel Ferreira</i> <i>Universidade do Porto, Portugal</i>
12:40-12:50	Oral Presentation 2: <i>Lactobacillus rhamnosus</i> GG Modulates Intestinal Barrier Function and Inflammation in BALB/C Mice Following Dietary Exposure to Deoxynivalenol and Zeralenone Through Changes in Gut Microbiota <i>Murphy Wan</i> <i>The University of Hong Kong, Hong Kong</i>
12:50-13:00	Oral Presentation 3: Probiotics and Polyphenols Work Synergistically to Enhance Intestinal Barrier Function <i>Joe Ling</i> <i>The University of Hong Kong, Hong Kong</i>
13:00-13:10	Oral Presentation 4: Consumer Concerns, Perceptions and Awareness of the Use of Additives in Processed Foods <i>Balarabe Ismail</i> <i>Bayero University Kano, Nigeria</i>
<i>Lunch</i>	
Session VII	FOOD LAW AND REGULATIONS: THE WAY FORWARD <i>Chair: Adam Soliman (FLC, Canada) & Dr. Stephanie Ma (HKU)</i>
14:15-15:00	Keynote 7: Why It Is a Bad Idea to Poison Your Customers <i>Mr. William D. Marler, Esq.</i> <i>Marler Clark LLP PS, The Food Safety Law Firm, USA</i>
15:00-15:45	Keynote 8: Current Food Law in Historical Context <i>Mr. Peter Barton Hutt</i> <i>Covington & Burling LLP, USA</i>
<i>Coffee Break</i>	
Session VIII	PANEL DISCUSSION <i>Chair: Dr. Jennifer Wan (HKU) & Professor Peter Cheung (CUHK)</i>
16:15-17:00	
17:00-17:15	HKU e-SRT (Food) Oral and Poster Presentation Awards
17:15-18:00	CLOSING CEREMONY <i>Organizing Committee</i>

CUHK: The Chinese University of Hong Kong

FLC: The Fisheries Law Centre

HKU: The University of Hong Kong

HKUSPACE: HKU School of Professional and Continuing Education

PMRA: Pest Management Regulatory Agency

PolyU: The Hong Kong Polytechnic University

PROGRAMME CHANGES

Any changes of the programme will be notified on the conference noticeboard at the Rayson Huang Theatre.