

The logo features a large, stylized 'W' shape composed of thick, curved magenta bands. The text is centered within the white space of the 'W'.

world
FOOD
RESEARCH &
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forum

Position Paper



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**POSITION PAPER
DEVELOPED ON THE BASE
OF THE SINO-ITALIAN
WORKSHOP HELD
IN GUANGZHOU**

Guandong,
Popular Republic of China
on November 20th, 2017

EXECUTIVE SUMMARY

Ensuring access to healthy food is one of the main challenges for the International Community in the coming years, to overcome poverty and malnutrition and to assure good food for all citizens.

In this frame, sustainability of food production is an imperative action to face what has been called “the perfect storm”: on one side, 9 billion people to feed and 60% more food demand by 2050, with a high disparity between 2 billion overweight and obese and 795 million under weight, and yet 33% food waste; on the other side, it has to be considered that producing food uses 70% water resources, 30% energy, delivers 25% greenhouse gases (GHG).

At the Paris Climate Conference in 2015 (COP21), the ideal goals to be reached by 2030 have been indicated: zero hunger (SDG), reducing food waste by 50% (SDG) and reduction of the impact of CO₂ on climate by 1.5-2°C (COP21). All these actions will be ever more urgent within an actual contest of increasing vulnerability of several regions to climate change and of a dramatic increase of climate linked loss events, which severely impair our food production capability and stability.

To face this global threat, no territorial policy, on a small or large scale, can be effective if disconnected from shared global strategies based on the alliance between territorial systems. In particular, the efficient dissemination of good practices will be essential to guarantee Food Safety and Food Security, strictly interlinked topics which involve security of food supplies, hygiene of food production, nutritional and organoleptic quality as well as environmental, economic and social sustainability. All these issues strongly affect food and trade market at global level and have to be considered priority issues for sustaining future development.

Within this general context, in the frame of the New Silk Road between Popular Republic of China and the Western EU Countries, the Sino-Italian collaboration will be a strategic asset to effectively and efficiently face these challenges.

Under the umbrella of the World Food Research & Innovation Forum, the workshop held in Guangzhou (Guandong, Popular Republic of China), on November 20th, 2017, between the Institutional Delegations of Emilia-Romagna Region and of the Guandong Province, has paved the way for a strong collaboration on these topics between the two Regions.

A Memorandum of Understanding has been signed with the following scope:

- to support the respective governments and strengthen cooperation in food safety regulation, innovation and/or training;
- to identify areas of knowledge exchange and technology transfer between food safety organizations and other interested stakeholders.

This initiative has the ambition to become a positive example to be followed by other countries.

INTRODUCTION

Access to safe food is a worldwide recognized necessity, as safety is the prerequisite for food availability and, thus, food security. If food safety hazards are not properly addressed, in addition to potentially severe health problems for the population, this may result in food wastage and food scarcity.

Moreover, it has been mutually recognized that food safety is the prior ethical requirement which should regulate food trade between countries, to ensure consumer health and welfare: economic interests from commercial exchange must be strongly tied to this condition.

In the past years, several food scares has led to growing concerns among consumers, in particular related to the headline-hitting food safety scares in the 1990s: the ‘mad cow’ disease, the dioxin-contaminated feed and adulterated olive oil in Europe as well as the melamine and the “gutter oil” scandals in China.

This situation boosted the adoption of a new approach in both EU and China and new legislations were set up to limit and avoid these threats for the future.

In Europe, the White Book on Food Safety, published in 2000, set up the European Food Safety Authority (EFSA, 2002) to bring under one roof the work previously done by a range of scientific committees and to make the scientific risk assessment process more public while reinforcing the Rapid Alert System for Food and Feed (RASFF, originally established in 1979), which the European Commission and EU governments use to act quickly in the event of a food and/or feed safety scare. All these actions have been taken under a new piece of 'umbrella' legislation known as the General Food Law, which has been phased in between 2002 and 2005.

Comparable considerations and concerns have pushed the Chinese legislators to recently reform the corresponding Food Safety regulations in China, in particular setting up the New Law on Food Safety (2015) and to implement as a Ministerial Agency the China Drug and Food Administration (from 2013).

Within this specific topic, a survey recently commissioned by EFSA (European Food Safety Authority) among the European Member States ("Final report on 'the identification of food safety priorities using the Delphi technique'", Gene Rowe Evaluations, 2016) reported four main areas on which focus "activities and initiatives which should have the greatest impact in improving risk assessment and risk monitoring" of foods: chemical and microbiological risk assessment, environmental risk issues and nutrition-related issues.

A similar situation is registered in China, where criticalities in food imports are related for the 48% to non-compliant imported foods due to problems associated with food safety (data from CIRS *, publication 7 -7- 2015).

A well recognized important aspect to be considered is that food safety is strictly dependent on the quality/safety of the environment in which food are produced: thus, preservation and protection of the environment is mandatory to have the chance to produce good and safe foods as well as, on the other side, food production methodologies and technologies should be evaluated in terms of

their environmental impact (GHG emissions, water consumption, pollutant production, etc.).

Moreover, safety of a product of a particular supply chain is strongly dependent from a step by step careful control of all the actors and the factors involved in the production of the final product, minimizing chemical and microbiological risks as well as dangerous fraudulent manipulation of food. Food integrity, which means safety, authenticity, wholesomeness of food, is the expression of this new holistic vision for assuring consumer's health.

To reach this goal, it is important to underline that a shared consensus global food safety approach is essential for health and improvement of the quality of life of consumers, for animal welfare, for plant health and respect for the environment, for technological innovation in the food chain, for international food trade, for sustainable development.

The common approach is based on the three fundamental pillars within the Risk Analysis Framework: 1) Risk Assessment, which is science based; 2) Risk Management, which is policy based; 3) Risk Communication, which is based on the interactive exchange of information and opinions concerning risks.

In EU, the general approach has been defined "from farm to fork": all the different topics linked to safety for environment, plant health, plant protection products, GMO, safety for animals, animal welfare, safety for consumers, nutritional and health claims, contaminants – biohazards all along the supply chain have to be taken into consideration and put under control. The same approach is now being implemented in China under the 13th Five-Year Plan for Food and Drug Safety (2016-2020).

To join the efforts, it is mandatory to compare and harmonize food safety regulations, to implement control and prevention systems and to set up technical and scientific support systems efficaciously and efficiently capable to react to food safety scares and emergencies.

Thus, to this end, it is important to implement joint

research projects on the topics of food safety, to harmonize the safety criteria, by sharing the risk assessment procedures, assure the transparency of decisions and support the flow of information.

Indeed, a worldwide collaboration between the food safety authorities of different countries (e.g. EU EFSA, China CFSA, FSANZ, Health Canada, CFIA, Chile, Japan, USDA, USFDA) and with supranational organizations (FAO, WHO, EPPO) is already active and should be ever intensified in the future.

THE ITALIAN (EUROPEAN) AND CHINESE APPROACH TO FOOD SAFETY: HOW TO COMPARE?

A recent example of cooperation in this field is the Italy-China bilateral project Eat 'Safe, promoted by the Italy-China Foundation, with the support of the Chinese Academy of Agricultural Sciences and of the Italian Embassy in China: its mission is the analysis of current and future research needs in the field of food safety, promoting an Italy-China dialogue involving Institutions, Universities and Research Centers as well as Economic Operators and Companies.

The expected results are recommendations, actions and agreements for the exploitation of "best practices" in the agro-food sectors to sustain the bilateral marketing of safe food products.

An Italy-China Joint Commission, formed by four Italian and four Chinese experts, prepared a consensus document regarding the needs of present and future research concerning food safety and identifying some specific topics considering the current and emerging risks in Italy and China, as well as in the European Union, in the last few years.

This activity will stimulate scientific researches to:

- bridge knowledge gaps related to food safety focusing on the most important products marketed between the two countries (analyzing and comparing composition, ingredients, transformation processes, traceability, regulations);
- develop and compare methods of analysis for the determination of contaminants and undesired

substances, as well as to check for the authenticity of the food products;

- adopt common criteria for the safety of Traditional and Novel Foods.

Priority research lines have been identified to be investigated by Italy-China mixed working groups: a) comparative analysis of food safety regulations, b) monitoring and assessment of chemical risk in food products; c) monitoring and evaluation of microbiological risk in food products; d) analysis, traceability and safety control of food of animal origin; e) determination of possible residues of environmental contaminants in food.

As an example, to compare food safety regulations in Italy and China means to define:

- rules that guarantee the transparency of production along the food chain: traceability, authenticity, labeling, ...
- official controls, operating procedures and reference standards: organization, methods of control, sampling, definition of "fraud".
- movement of goods, identification of emerging risks and precautionary control systems.
- Novel Foods and "Traditional Foods" (as defined in the Reg. (EU) 2015/2283).

To monitor and to perform risk assessment of chemical compounds in food products means to examine the following topics:

- Identification of contaminants and/or undesirable chemical compounds in food along the food chain.
- Emerging contaminants: hormones, endocrine disruptors (PCB, DDT, ...), algal toxins, nanomaterials, etc.
- Harmonization of analytical methods for the determination of food contaminants.
- Development of methods for the multiple analysis of the various classes of contaminants.
- Impact of multiple contaminants on the risk profile of a food (cocktail effect).

Among the different kind of foods, prioritization indicated as relevant supply chains those of pork meat and pork meat products, bovine milk and milk products, wheat and wheat products, and tomato

and derived products, being quantitatively and qualitatively among the most important productions in the two countries.

The aim of a Comparative Analysis is the definition of bilateral procedures and rules based on current regulations and voluntary agreements, through the following steps:

- to find out the similarities and differences between the two Regulatory system;
- to indicate field of potential incompatibilities and to suggest possible solutions or ways to harmonize;
- to propose voluntary agreements, where a regulatory framework is not available yet.

The aim of the chemical risk assessment working group is first of all to share knowledge: what are the hot topics identified in both countries (i.e., mycotoxins, pesticides, veterinary residues) and which is the current and future development strategy of fit-for purpose analytical methods and of innovative analytical solutions.

The project's outputs will be described in a final document, in the form of a scientific publication, on the shared knowledge of the selected food safety issues. Moreover, training sessions for companies, official control operators and industry professionals are to be organized, also to define which emerging problems have to be prioritized in the near future.

To fulfill the promise of trading safe food for consumers of Italy and China a total supply chain protection should be reached, using an integrated approach based on a step by step:

- Identification and focusing of product-process risks in the supply chain;
- definition of protection priorities;
- positioning of protection levels with respect to best practices;
- evolution of the cultural approach (from reactive to proactive), with emphasis on prevention;
- risk based calibration of controls and monitoring.

The appointment of an Italy-China Standing

Committee (Steering Committee) to direct and promote activities and initiatives to improve cooperation between Italy and China is on the agenda to promote the participation to calls for research projects (EU, bilateral, etc.) on specific topics related to food safety.

THE ROLE OF THE COLLABORATION BETWEEN THE PUBLIC AND THE PRIVATE SECTOR

Collaboration between institutions, research institutes, universities, stakeholders (food industries and consumers' associations) is an effective way to assure competitiveness of food sector on global scale, while strongly guaranteeing the safety of food production. An ideal interaction can be envisaged, where Agri-food companies, Universities/Research Centers and the Regional Government/Institutions cooperate together for the same aim: safe and good food for all the consumers.

An interesting example of this approach is the Agri-Food Cluster of the Emilia Romagna Region (Clust-ER). Clust-ER is an association that groups public and private entities (research centers, companies, training institutions) that share ideas, skills, tools, resources to support the competitiveness of the agri-food production system. An analogous initiative have been launched in Guandong with the cooperation between the Food Industry Associations of Guandong and the Government Bureau for Food Safety of Guandong Province.

This collaboration will lead to maximize opportunities for participation in national, European, Chinese programs and international networks for research and innovation, by developing partnerships with leading organizations of the agri-food system at national and international level. This will result in innovation of companies in the food sector also through the support to new initiatives in the fields of higher education and human resources development.

Several strategic macro-objectives were identified, directly or indirectly connected to the food safety issue:

- high sustainability agro-food models based on effective monitoring actions and interventions based on Precision Agriculture principles; identification of other strategies for the competitiveness and sustainability of agri-food production (innovative genotypes, protection of soil and natural resources);
- product and process innovation for greater sustainability of the entire production cycle;
- innovative and unconventional solutions for the stabilization of food, aimed at reducing thermal damage and costs, maintaining the assurance of risk monitoring, related to food consumption, traceability and certification of products;
- innovative methodologies for the design and construction of industrial plants, with a scientific approach to process control and hygienic design to guarantee safety and quality requirements along the strategic productive sectors, increasing the competitiveness of the food-mechanical sector;
- strengthening of the circular bioeconomy. Focus on exploitation of byproducts and waste to obtain high value added components for the food industry while envisaging a new model of development, based on the efficient use of the resources, mitigating the effect of industrial production on the environment and promoting the overall conditions for producing safe food in a safe environment;
- promotion of territorial typical and traditional products through the development of methods of control and certification based on advanced analytical traceability technologies;
- production of safe foods with healthy characteristics, aimed also at specific consumer groups, through technological and process improvement solutions.

In this scenario, the production system has a central role. By the way, since 2004 the European legislation has introduced the principle of “primary responsibility of the food business operator” which is the first responsible for the safety of the food it

produces. Also in China the same concept is being implemented.

Official controls through all stages of production, processing, preservation, marketing and administration ensure that food business operators implement self-control systems to obtain food products that are safe for the consumer.

Sharing knowledge, best practices and lessons learned from research and innovation partnership initiatives between the two countries will be very important.

As examples, in the field of animal health:

- organization of livestock registry offices also aimed at traceability of the obtained food products;
- implementation of specific plans for the control of zoonotic diseases (brucellosis, bovine tuberculosis, salmonellosis, avian flu, trichinosis);
- active surveillance of Transmissible Spongiform Encephalopathies (TSE)
- disease prevention and control of rabies;
- intervention models in case of epidemic diseases (avian flu model).

In the field of controls of animal productions:

- use of veterinary drugs under pharmacosurveillance and by using computerized recipe;
- control for unwanted or forbidden substances in livestock production (residues of anabolic substances, drugs, environmental pollutants);
- preparation, trade and use of feed for animals;
- management of animal by-products;
- control of activities related to animal reproduction;
- evaluation of animal welfare standards on farms.

In the field of controls of non-animal productions:

- control of plant protection products, analysis of the formulation, research of residues in vegetable and animal food matrices;
- improvement of the use of precision agricultural methodologies;
- genetic research towards plant varieties resistant to pathogens, environmental stress, etc.

A peculiar activity should be devoted to food sampling plans, surveillance on diseases transmitted by food and agreements on the import and export certifications.

Moreover, an important issue to address is related to the regulatory definition of raw materials and derived products, as differences or not compliant definitions may hamper the free exchange of goods between the two countries. As a specific example, in the category of fresh meat (pork), several differences occur between Italy and China: the characteristics of slaughtering plants (in EU under the Article 12 of Reg. (EC) No 854/2004), the use of protective atmosphere (EC regulation 1333/2008), the mandatory indication of origin and provenance (EC Reg. 1169/2011, Annex XI).

THE FUNDAMENTAL CONTRIBUTION OF THE EXPERTISE FROM THE PRIVATE SECTOR AND DEVELOPMENT COOPERATION

To share the approach gained by the in field experience of the industrial sector is fundamental to reach the goals stated in the Milan Expo 2015 Card: to produce healthy, sufficient and nutritious food for everyone.

With this aim, the expertise and the experience of both production and distribution companies are highly valuable.

It has been mutually recognized that to guarantee food safety within an industrial environment, it is mandatory to:

- develop a food safety culture within the company;
- structure a motivated and efficient organization;
- continuously increase and maintain food safety skills;
- involve and make feel accountable company personnel at all levels;
- provide adequate resources, apply Food Safety Engineering (i.e., redesign plant according to this end).

The commitment of the whole supply chain is defined within the EU Regulation 853/2004, which states: "To ensure the safety of food from primary production to the point of marketing or export, an integrated strategy is needed. Every operator, along the food chain, should ensure that safety is not compromised". A comparative principle has been defined in the New Food Law in China.

Really, every food sector operator must act as a "supplier of safety" to the downstream operator in a transparent and fair relationship, applying all the tools envisaged in self-control (risk management, GMP, GHP, HACCP, etc.).

THE ROLE OF RESEARCH AND INNOVATIONS

Food safety should be improved by new investment in R&I aimed at putting under control all the different step of the supply chain by:

- minimizing risks associated with the occurrence of chemical and microbial contaminants of raw materials, products and ingredients both by the integration of the Hazard Analysis and Critical Control Point (HACCP) approach and enhanced traceability system all along the overall production cycle, but also in setting up preventive pro-active strategies to face future foreseen emerging risks;
- investment on hygienic and optimized processing, also promoting advanced and innovative preservation methods, packaging solutions, monitoring technologies;
- mitigation of the effect of antimicrobial resistance, linked to the excessive use of antibiotic in intensive breeding, as well as the risk posed by increasing food safety hazards as the diffusion of food allergies, intolerances, immune system related pathologies, foodborne viruses and diseases;
- integration of the "One Health" approach by integrating animal and environmental health with food safety considerations;
- efficient management of potential food frauds across the entire supply chain to support the Food Integrity concept.

All these should be implemented taking into consideration several important points:

- the big data management, e.g. omic data, epidemiological data;

- the increasing role of precision agriculture;
- the sustainable intensification of agricultural production;
- the valorization of traditional products;
- the reduction of contaminants (e.g. strategies for mitigating the risk of mycotoxins, antibiotic-free breeding to reduce the risk of antimicrobial resistance);
- the improvement of safety through innovative processes, the use of molecular diagnostics.

To comprehensively face all these topics, modern food safety needs multidisciplinary expertise. The new comprehensive approach to food and nutrition (Foodomics), based on the integration of advanced comprehensive analytical techniques with bio-informatics tools and the use of optimized algorithms for meta-data analyzes at the genomic, proteomic and metabolomic levels, may help in understand and prioritize the different food safety threats.

It is important to perform research on food safety within specific bilateral projects or as partners in the application as an example to Horizon 2020 European projects.

The EU-China FAB Flagship initiative in H2020 is certainly a good example on the topic of integrated approaches to food safety controls across the agri-food chain.

The following points are to be considered:

- improving risk assessment and monitoring, including the use of big data, is of major importance;
- it is essential that integrated approaches throughout the whole agri-food chain (from primary production to consumers) are developed for the detection, control, assessment and mitigation of emerging pathogens and contaminant hazards;

- solutions are particularly relevant for SMEs which are the predominant entrepreneurial model across the agro-food sector, both in China and the EU.

THE ROLE OF HIGHER EDUCATION

Particular attention has to be paid to the formation of new expert figures and to the education on the new issues and new approach to food safety. This could be exploited by:

- Joint University Education programs, based on Student exchange (BSc – MSc – PhD), Visiting professors and training programs on food safety. English-tough international courses already available or newly developed will facilitate collaboration on higher education.
- PhD international courses, also in collaboration with industries of the food sector (Industrial PhD courses).
- Training of experienced people, such as PhD students, officials in the food safety sectors, employers of food industries, should be also foreseen through Summer School, Master professional course with the aim of setting up a program for Permanent Education of professionals involved in Food Safety.

To build high-level competencies and to sustain capacity building, again alliance between the public and private sector is fundamental.

The public-private aggregations made up of companies, universities, public and private research institutions, and technology districts operating in various regions, with a focus on a specific area of technology and application, is of strategic interest to Italy's and China's industrial system.

In Italy, the Cluster Agrifood (CL.A.N.) is a multi-stakeholder network of the key national players of the entire agrifood chain set up to promote sustainable economic growth and the increase of the competitiveness of all links of the agrifood chain - from farming to processing, distribution and consumption – by fostering innovation, access and enhanced outcomes of scientific and technological research, collaboration of research bodies,

businesses, institutions and public administration.

The Cluster CL.A.N. has developed a Roadmap for Innovation and Research to prepare a shared strategic vision of prospective technology scenarios in the Food Industry. The document is structured around six Technology Pillars which are true strategic development axes of the agrifood industry: Health and well-being throughout the entire lifecycle, Food safety, Production processes for improved food quality, Sustainable and competitive food production, Machinery for the food industry, ICT in the agrifood industry and technology transfer tools. Strategic research projects (focused on Nutrition and Health, Food Safety and Sustainability) were supported by the Cluster CL.A.N., in such a way that the industrial component represented by SMEs appears as predominant, in order to respect the structure of the national and European agrifood system.

Research projects should include intense training program of young trainees, focused on the multidisciplinary specific contents and on topics related to innovation management and new entrepreneurship. Training programs are considered an important phase for the potential innovation transfer of the projects and consist of several modules referring to specialized in-depth research and operative work, with a part of academic lessons. The training activities will be performed at Universities and among industrial partners, where trainees could apply the acquired knowledge, under the supervision of a tutor.

By this way, trainees acquired theories, methodologies, instruments and technical skills related to the organization and the management of a new research project, stimulating their entrepreneurial capacities and cluster visions.

PERSPECTIVES AND FUTURE ACTIONS

Under the umbrella of the World Food Research and Innovation Forum, aimed at creating a worldwide permanent platform for providing answers to the challenges of feeding the planet, the bilateral forum on Food Safety held in Guanzhou between experts, scientists, business operators, governmental institutions of Guandong and Emilia-Romagna Regions is a step forward towards sharing knowledge, best practices and lessons learned in the field of Food Safety and to set up a permanent and fruitful collaboration between China and EU.

The ambition is to create a global consensus approach, promoting the development of new partnerships between companies, international institutional systems and research and innovations systems as well as the investment in education and research, to reach the objectives of safe food for all citizens.

Joint research projects, joint education activity, collaboration between public and private sectors of the two countries are the next steps to put in practice to fulfill the goal.



November, 20 - 2017

White Swan Hotel

Shamian meeting room - *Second floor*
Guangzhou (Guangdong)

**FOOD SAFETY ON
THE NEW SILK ROAD**

within the framework
of the 2nd Italian Cuisine
Week in the world:
"The Extraordinary
Italian Taste"

Closed Door Technical Workshop

PROGRAMME

8.30-9.00 Registration

MORNING SESSION - INSTITUTIONAL SYMPOSIUM

9.00-10.00 **Welcome address**

Master of Ceremony, LI Jian Deputy Director FAO, Foreign Affairs Office

ZHANG Aijun, Deputy Secretary General, People's Government of Guangdong Province

Stefano BONACCINI, President of the Emilia-Romagna Region

Laura EGOLI, Consul General of Italy in Guangzhou

10.00 **Signing Ceremony of the MOU**

I. SESSION: **keynote Speeches • 10.20-12.00**

10.20 **Introduction and moderation by**

Simona CASELLI, Minister of Agriculture of Emilia-Romagna Region

10.40 **The Food Safety System on a global scale – the European model**

Pier Sandro COCCONCELLI, Scientific Expert, EFSA European Food Safety Authority

11.00 **The Food safety security arrangement of Guangdong Province during the period of 13th five-year national plan**

HUANG Shaolong, Deputy General Director of Guangdong Food and Drug Administration

11.20 **The Sino-Italian collaboration on food safety: a shared consensus approach**

Gianni GALAVERNA, Full Professor of Food Chemistry, University of Parma

11.40 **The communication on food safety based on food culture**

ZHANG Yonghui, Master of Nutrition, EMBA, Chief Doctor, Director General of Guangdong Provincial Center for Disease Control and Prevention

12.00-13.30 *Lunch*

II. SESSION: **Interactive Panel • 13.30-15.30**

13.30

Chair: Arnaldo DOSSENA, Full Professor University of Parma - President of Regional Agrifood Clust-ER

13.45 **Priorities in Food Safety - a comparison between Guangdong and Emilia-Romagna approaches and experiences**

ZHANG Junxiu, Vice President of China National Food Industry Association, Secretary of the Party Committee of Guangdong Food (Pharmaceutical) Industry Association

Giuseppe DIEGOLI, Department of Health Policies, Prevention and Public Health Service of Emilia-Romagna Region

14.15 **Multidisciplinary skills for Food Safety**

ZHU Na, Deputy Director of Food and Drug Safety Research Center (Shenzhen Institute of Standards and Technology), PhD of Kunming Institute of Botany (Chinese Academy of Sciences), Senior Engineer

Francesco CAPOZZI, Professor of Chemistry at the Alma Mater Studiorum University of Bologna, Department of Agricultural and Food Sciences

14.45 **What complementarities and synergies between Guangdong and Emilia-Romagna to create a value chain of high competences on food safety and quality**
ZHANG Yuanzhi, General Manager of Food and Hygiene Testing
of Kingmed Diagnostic Group
Pier Sandro COCCONCELLI, Full Professor of Food Microbiology at the Catholic
University of the Sacred Heart, Piacenza Campus

15.15-15.30 **Conclusion II Session by Chair**

III. SESSION: Storytelling - Presentation of "best experiences" • 15.30-17.15

15.30 **Chair:** Marco BETTIN, Chief Operating Officer, Italy China Foundation
Secretary General, Italy China Chamber of Commerce

15.45 **New solutions from Industrial Research**

RUAN Zheng, Associate Professor, School of Food Science and Engineering,
South China University of Technology (SCUT), Secretary-General of Guangdong
Institute of Food Science and Technology (GDIFST)

Angelo Vittorio ZAMBRINI, Quality, Innovation, Security and Environment Director -
Granarolo SpA

16.15 **New vision for food Industry**

ZHANG Yanjie, Professor Level Senior Engineer, Director, Chief Technology Officer
of Juxiangyuan Health Food (Zhongshan) Co. Ltd.

Marco PEDRONI, President Coop Italia

16.45 **Building high-level competences**

YANG Zhou, PhD of Agricultural Engineering, Professor, PhD Supervisor,
Vice-president of South China Agricultural University

Patrizia BRIGIDI, Full Professor of Chemistry and Biotechnology
of Fermentation at the Alma Mater Studiorum University of Bologna - Department
of Pharmacy and Biotechnology, Member of the President Office
and Scientific Committee of The National Technology Agrifood Cluster CL.A.N.

17.15-17.30 **Closing speech**

Palma COSTI, Minister for Productive Activities, Energy plan, Green economy,
Emilia-Romagna Region

17.30-19.00 *Light dinner*
Hongtu Hall (Second floor)

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