Asia

Hong Kong

Food Safety Consortium
Affiliate Annual Report for Calendar Year 2018
(Complete Attachment B to be considered for one or more 2019 Affiliate Awards.)

To maintain compliance with IAEP Constitution and Bylaws, Affiliates must return this completed report. Please send by email to Susan Smith at: ssmith@foodprotection.org.

Please return the following items electronically by Tuesday, February 12, 2019 (late reports will not be considered for awards):
REQUIRED:
☐ This completed form (in English).
☐ Your Association's membership list (Item 2).
☐ Your Association’s list of current term officers (complete Attachment A).
OPTIONAL:
☐ Attachment B: Completion required only if your Association requests to be considered for one or more Affiliate Awards.
☐ IAEP now accepts all Affiliate Annual Reports electronically, including those vying for one or more of the Affiliate Awards. Affiliates seeking to present the highest quality visual presentation are encouraged to present their Annual Report in the highest quality possible for review by the Selection Committee. To avoid errors and omissions, please limit your submission to ONE email with all attachments.
☐ Digital photos (with names and descriptions) to appear in the Affiliate View quarterly newsletter.

Food Safety Consortium

1. Your Official Delegate to IAEP Affiliate Council and Contact
Enter in the fields below the information requested for your Association’s official Delegate to the IAEP Affiliate Council and your official Contact for IAEP correspondence. Delegate must be an IAEP Member.

Official Delegate to IAEP Affiliate Council
Dr. Terence Lok-ting LAU
Innovation and Technology Development Office, The Hong Kong Polytechnic University
Hung Hom, Kowloon
Hong Kong
(852) 3400 2806
terence.it.lau@polyu.edu.hk
IAFP Member? Y ☑ N ☐
Official Contact for IAFP Correspondence (indicate “same” if person also serves as Delegate)
SAME
Address 1
Address 2
City, State ZIP Country
Phone Number
E-mail address
IAFP Member? Y ☐ N ☐

2. Membership List

a. Indicate the current total number of members in your Association: 56 Companies (as of December 2018)
b. How many NEW members joined your Association in 2018? 7
c. Fax or email your current membership list. Include name, title, complete address, phone number, fax number, and email address of all active members. We are unable to provide at this stage as we would need to seek consent from our Corporate Members regarding disclosure of such information. Currently our memberships are classified under the sub-sectors / sub-committees of manufacturing, retail & wholesale, catering, testing & services, food security management. Additional sub-committees covering other aspects of food safety may also be added in the future.

3. Meetings: Annual Meeting/Conference, Educational, Workshops, Webinars, etc.

a. On what date(s) was your most recent general membership or major meeting (i.e., Annual Meeting/Conference) during the past year? Please list number of attendees.
Third Management Committee Meeting & Networking – February 13, 2018
No. of attendees: 25
[Fourth Management Committee Meeting & Networking will be held in February / March 2019]

b. Please provide the date(s) and location of your next scheduled major meeting (i.e., Annual Meeting/Conference):
1. GoFood 2019 (Co-organized with University of Bologna, Lund University, Technical University of Denmark) – May 2019, Bologna, Italy
2. 5th Asia Pacific Food Safety International Conference 2019 (An IAFP Asia Pacific Symposium) – November 2019, Hong Kong

c. List all other general membership meetings held in 2018 (excluding board meetings). Include title, dates and attendance numbers.

<table>
<thead>
<tr>
<th>Codex Alimentarius – Protecting Health, Facilitating Trade</th>
<th>Nov 6, 2018</th>
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<tbody>
<tr>
<td></td>
<td>No. of attendees: 78</td>
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<tr>
<td>Name of Meeting</td>
<td>Date(s) Held &amp; # of Attendees</td>
</tr>
<tr>
<td>Name of Meeting</td>
<td>Date(s) Held &amp; # of Attendees</td>
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</tbody>
</table>
4. Awards and Scholarships

a. List members honored with an award from your Association and/or IAFP during 2018. Include name of award and qualification for award.

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<thead>
<tr>
<th>Click here to type recipient's name</th>
<th>Name of Award and how did recipient qualify?</th>
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<td>Click here to type recipient's name</td>
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<tr>
<td>Click here to type recipient's name</td>
<td>Name of Award and how did recipient qualify?</td>
</tr>
</tbody>
</table>

b. List scholarships awarded during 2018; include recipient and qualification for scholarship.

<table>
<thead>
<tr>
<th>Scholarship Name/Amount</th>
<th>Recipient Name and how did recipient qualify?</th>
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<tbody>
<tr>
<td>Scholarship Name/Amount</td>
<td>Name of Award and how did recipient qualify?</td>
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</tr>
<tr>
<td>Scholarship Name/Amount</td>
<td>Name of Award and how did recipient qualify?</td>
</tr>
</tbody>
</table>

5. Web Communication

Please be sure to keep the IAFP office on your mailing list for newsletters, email, and other communications to your general membership.

Please provide your existing Affiliate’s Web site address AND date last updated:

http://www.polyu.edu.hk/itdo/fsc

The FSC website was launched in October 2018. The new website provides more comprehensive introduction on FSC’s background, structure, membership, technology development, events & highlights, DISH Global Centre for Food Safety and Quality, plus other related information and as an online channel to reach the FSC.

Did you launch a new Affiliate Web site in 2018? Y ☑ N ☐
Attachment A (completion required)

Association Officers List
Provide the contact information requested below for all current officers of your Association. Please indicate if each officer is an IAFP Member (reminder: Your President and Delegate are required to be IAFP Members). The information you provide here is published on our website and in select membership materials. The information may be typed in the fields below or may be sent to our office by email, fax or regular mail.

Indicate the term dates (e.g., 2018–2019) for your current Executive Board:
2018-2019

President
Dr. Terence Lok-ting LAU
Innovation and Technology Development Office
The Hong Kong Polytechnic University
Hung Hom, Kowloon, Hong Kong
(852) 3400 2860
terence.lt.lau@polyu.edu.hk
IAFP Member? Y ☑ N ☐

Board Member
Dr. Ka-hing WONG
Y844, Department of Applied Biology and Chemical Technology
The Hong Kong Polytechnic University
Hung Hom, Kowloon, Hong Kong
(852) 3400 8864
kahing.wong@polyu.edu.hk
IAFP Member? Y ☑ N ☐

Vice President
Dr. Sheng CHEN
Y844, Department of Applied Biology and Chemical Technology
The Hong Kong Polytechnic University
Hung Hom, Kowloon, Hong Kong
(852) 3400 8795
Sheng.chen@polyu.edu.hk
IAFP Member? Y ☑ N ☐

Board Member
Dr. Man-kin WONG
Y852, Department of Applied Biology and Chemical Technology
The Hong Kong Polytechnic University
Hung Hom, Kowloon, Hong Kong
(852) 3400 8701
mankin.wong@polyu.edu.hk
IAFP Member? Y ☑ N ☐

Secretary
Ms. Nelly LAM
Innovation and Technology Development Office
The Hong Kong Polytechnic University
Hung Hom, Kowloon, Hong Kong
(852) 3400 2819
Nelly.lam@polyu.edu.hk
IAFP Member? Y ☑ N ☐

Board Member
Dr. Zhongping YAO
Y832, Department of Applied Biology and Chemical Technology
The Hong Kong Polytechnic University
Hung Hom, Kowloon, Hong Kong
(852) 3400 8792
zhongping.yao@polyu.edu.hk
IAFP Member? Y ☑ N ☐

Please find information of other officers as attached.
Before continuing, please check one of the boxes below:

☒ CHECK HERE and return electronically by 2/12/19 IF YOUR AFFILIATE REQUESTS TO BE CONSIDERED FOR ONE OR MORE 2019 AFFILIATE AWARDS. (You are required to complete Attachment B.)

☐ CHECK HERE IF YOUR AFFILIATE DOES NOT WANT TO BE CONSIDERED FOR A 2019 AWARD. (You are done! It is not necessary to complete Attachment B.)
# Food Safety Consortium (FSC)

## MANAGEMENT COMMITTEE COMPOSITION

### External Members:

<table>
<thead>
<tr>
<th>Name</th>
<th>Role/Position</th>
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</thead>
<tbody>
<tr>
<td>Mr. Tony Chan</td>
<td>Deputy Director, Food Services</td>
</tr>
<tr>
<td></td>
<td>SGS Hong Kong Limited</td>
</tr>
<tr>
<td>Dr. William Choi</td>
<td>President, Founder</td>
</tr>
<tr>
<td></td>
<td>Hong Kong Food Safety Association</td>
</tr>
<tr>
<td>Mr. Chin-Ming Chung</td>
<td>Technical Director, Hong Kong, Macau &amp; Mongolia</td>
</tr>
<tr>
<td></td>
<td>Coca-Cola China Limited</td>
</tr>
<tr>
<td>Mr. Ken Chung</td>
<td>Director - Logistics</td>
</tr>
<tr>
<td></td>
<td>Henderson (China) Investment Co. Ltd.</td>
</tr>
<tr>
<td>Dr. Allen Ho</td>
<td>Executive Vice President - Technical Services</td>
</tr>
<tr>
<td></td>
<td>Lee Kum Kee International Limited</td>
</tr>
<tr>
<td>Mr. Peter Johnston</td>
<td>Quality &amp; Food Safety Director, Greater China</td>
</tr>
<tr>
<td></td>
<td>ParknShop (HK) Limited</td>
</tr>
<tr>
<td>Mr. Dominic Lam</td>
<td>Acting CEO, GM of Operations</td>
</tr>
<tr>
<td></td>
<td>CMA Testing and Certification Laboratories</td>
</tr>
<tr>
<td>Mr. Joseph Ma</td>
<td>Director - Regulatory, Scientific Affairs &amp; Quality Assurance</td>
</tr>
<tr>
<td></td>
<td>Nestlé Hong Kong Ltd.</td>
</tr>
<tr>
<td>Mr. Jean Michel Offe</td>
<td>Executive Vice President - Development &amp; Innovation</td>
</tr>
<tr>
<td></td>
<td>Shangri-La International Hotel Management Limited</td>
</tr>
<tr>
<td></td>
<td>Chief Executive Officer</td>
</tr>
<tr>
<td></td>
<td>Hong Kong R&amp;D Centre for Logistics and Supply Chain Management (LSCM)</td>
</tr>
<tr>
<td>Mr. Simon Wong</td>
<td>QA Manager</td>
</tr>
<tr>
<td>Ms. Yanny Yip</td>
<td>Metro Group Food Sourcing Asia-Pacific</td>
</tr>
</tbody>
</table>
**Internal Members:**

**COMMITTEE MEMBERS - PolyU (in alphabetical order)**

<table>
<thead>
<tr>
<th>Name</th>
<th>Position</th>
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</thead>
<tbody>
<tr>
<td>Convener, FSC</td>
<td>Director of Innovation and Technology Development</td>
</tr>
<tr>
<td>Dr. Terence Lau</td>
<td>Adjunct Professor, Department of Applied Biology and Chemical Technology (ABCT)</td>
</tr>
<tr>
<td>Prof. Sheng Chen</td>
<td>Professor, ABCT</td>
</tr>
<tr>
<td>Dr. Man-kin Wong</td>
<td>Associate Director, Food Safety and Technology Research Centre (FSTRC)</td>
</tr>
<tr>
<td>Dr. Kahing Wong</td>
<td>Associate Professor &amp; Associate Head of Department, ABCT</td>
</tr>
<tr>
<td>Dr. Zhongping Yao</td>
<td>Associate Director, FSTRC</td>
</tr>
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</tbody>
</table>

Last updated: January 20, 2019
Affiliate Award Application 2019

- Affiliate Communication Award -

Submitted by

Food Safety Consortium

The Hong Kong Polytechnic University, Hong Kong
February 2019
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Addressing Unmet Food Safety Needs through Innovation

Food Safety Consortium (FSC), the Hong Kong affiliate of IAFP, was launched in 2015 by The Hong Kong Polytechnic University (PolyU). The objectives of FSC are:
- To create an industry-academia network and to provide support to the industry with advanced technology and science
- To enhance capability and competence on food safety and its related technology development through academic and industrial collaborations

FSC organizes various activities and promote the advancement in food safety by effectively sharing related information with our members and food safety stakeholders in the community. These involve the selection of appropriate marketing and communication channels, production and design of promotional materials, dissemination of these materials, and ensure awareness of FSC activities and efforts among our members and stakeholders.

FSC is hosted by the Innovation and Technology Development Office (ITDO) and supported by PolyU’s various academic and research units.

:: 1. Introductory Flyers ::

The flyers of FSC, and another related food safety and quality platform co-established with European Partners DISH Global Centre for Food Safety and Quality (DISH) are professionally designed to include contents for immediate capturing of these key messages. They are continuously distributed at events and meetings of different scales to maximize exposure of both establishments.

.. Initiating Parties / Founders  .. Vision / Objectives  .. Organization Structure
.. Strengths and Scope / Technology Areas Covered  .. Activities  .. Membership

A. FSC Flyer

B. DISH Flyer
1. Introductory Flyers

The hardcopy flyers feature innovative designs and die cuts which capture reader attention and can be displayed 3D during events and exhibitions. These design themes are also used at various events and materials to bring about branding effect and ensure consistency in visual communications.

Example of FSC and DISH promotion in the event brochure (advertisement) and exhibition panel at the China International Food Safety & Quality Conference (CIFSQ) 2018.
:: 2. Primary e-Marketing Channels ::

A. Websites

i. Food Safety Consortium (FSC) [http://www.polyu.edu.hk/itdo/fsc/]

The FSC website was launched in October 2018. Key features include:
- Informative, simple and easy-to-navigate design containing background, governance structure, membership, technology development, facilities and funding support, projects, introduction to DISH, events and news reports, photo gallery, resources, etc.
- Responsive layout to facilitate viewing in different devices
- English, and Traditional & Simplified Chinese versions and adjustable font sizes to suit different readers

DISH has gained visibility in the European food safety stakeholder community since its launching, and housing its webpage under FSC will further increase FSC's visibility in the EU community.
2. Primary e-Marketing Channels:

A. Websites (Cont'd)

ii. The Hong Kong Polytechnic University (PolyU) Innovation and Technology Development Office (ITDO) [http://www.polyu.edu.hk/itdo]

Quick links of DISH and FSG are available on PolyU (as a banner icon effective February through August 2019) and ITDO websites (on-going) which receive higher visibility; promotions of FSC and DISH efforts are also found in PolyU's university media releases, campus reports and publications. The contents are available in English, Traditional Chinese and Simplified Chinese.

Major events are also posted on PolyU website's Event Calendar. Moreover, PolyU provides other channels such as Facebook, Twitter, Weibo, YouTube, Instagram, and Wechat for posting key updates when applicable to reach a wider audience.
B. Food Safety e-Newsletter: Empowering Food Safety and Quality


C. Food Safety e-Newsletter

Empowering Food Safety and Quality debuted in July 2018 and provides the latest updates, stories, research and innovation to readers. It was disseminated to our contact database, and future issues will be release from time to time.

C. FSC LinkedIn

http://www.linkedin.com/in/foodsafetyconsortium/
http://www.linkedin.com/company/food-safety-consortium/

FSC's LinkedIn profile was established in February 2018 to connect with our food safety network. The profile contains background and activities of FSC.

D. YouTube

https://www.youtube.com/channel/UCmIrsh06mv3MFbwRqBzDUBw/featured

FSC and DISH related videos, if any, can be uploaded at ITDO's channel. FSC and DISH activities are also featured in the ITDO introduction video.
E. e-Newsletter of ITDO


Through ITDO’s network, FSC and DISH related information are featured to reach a wider audience who may be interested in food safety and quality.

F. ITDO e-Booklet

FSC and our efforts are featured in a promotional e-booklet of ITDO, which will be made available online for download.
:: 2. Primary e-Marketing Channels ::

G. DISH Video

The DISH video was produced for launching and continuous promotion at various food safety events.

:: 3. Other Promotional Channels ::

A. Management Committee Meetings and Corporate Member / Food Safety Stakeholder Networking Gatherings

Meetings of the Management Committee are held annually which committee members and advisors join to be informed of FSC yearly activities, and to foster more new ideas on how FSC could better address unmet food safety needs. Networking gatherings are held after the meeting to allow stronger engagements and exchanges.
:: 3. Other Promotional Channels ::

B. Promotion at Events – Exhibitions, Speaking Opportunities, Meetings with Key Stakeholders

FSC organizes, participates, supports, speaks, exhibits at various routine / ad-hoc global food safety events which target different audiences, with the objectives of promoting FSC as an effective platform in fostering U-I-G (University - Industry - Government) collaborations. Examples:

**Germany Innovation Day and MoU Signing Ceremony for Life Sciences and Engineering Collaboration (March 2018)**
Collaborative MOU signing between PolyU, Fraunhofer Gesellschaft and Karlsruhe Institute of Technology in Germany to promote life sciences and engineering related R&D and technology development. Food safety related projects are also under scope.

**The European Institute of Innovation and Technology – Europe’s Innovation Ecosystem (January 2018)**
Seminar and meeting with Prof. Peter Olesen, the then Chairman of the Governing Board of European Institute of Innovation & Technology (EIT) to explore collaboration in EIT Food and other areas.

**Codex Alimentarius – Protecting Health, Facilitating Trade (November 2018)**
Seminar and meeting with Mr. Tom Hellandt, Secretary of the WHO/FAO Codex Alimentarius to explore collaboration and role of innovation and technology in setting international food standards.

Meetings with industry representatives from Danone, Mengniu, BRF, etc. to explore R&D collaboration and the FSC platform which the industry could leverage to advance their upgrading.
:: 3. Other Promotional Channels ::

B. Promotion at Events – Exhibitions, Speaking Opportunities, Meetings with Key Stakeholders (Cont’d)

China International Food Safety & Quality Conference 2018
http://www.chinafoodsafety.com/

GFSI Conference 2018 – The Consumer Goods Forum
https://www.thecustomergoodsforum.com/events/gfsi-conference

GS1 Food Safety Forum 2018
https://www.gs1hk.org/events/food-forum-2018

Food’s Future Summit 2018
https://www.foods-future.com/

Hong Kong Food Hackathon 2018

Examples of Organizations Outreached / Collaborated

CODEX ALIMENTARIUS
European Institute of Innovation & Technology
Fraunhofer
BfR

EFSA
European Food Safety Authority
UNOPS
IFAAO
International Food Authenticity Assurance Organisation

MIT Sloan School
MIT CBI
Center for Biomedical Innovation
Lund University
DTU Food National Food Institute
Aarhus University
3. Other Promotional Channels

B. Promotion at Events – Exhibitions, Speaking Opportunities, Meetings with Key Stakeholders (Cont’d)

Since the launching of FSC / DISH, we have established connections with global stakeholders, some of which are FSC Corporate Members as below. Communications have continued through regular FSC activities or other industry occasions.
Food Safety Consortium
Initiated by
THE HONG KONG POLYTECHNIC UNIVERSITY
香港理工大學

Supported by
INNOVATION AND TECHNOLOGY DEVELOPMENT OFFICE
和食物安全及科技研究中心

and other academic and research units

An affiliate of
INTERNATIONAL ASSOCIATION FOR FOOD PROTECTION.
Addressing Unmet

Food Safety Needs

through Innovation

The Food Safety Consortium (FSC) comprises stakeholders from the academia, industry and other organizations to address food safety challenges with cutting-edge & applied technologies, with timely and in-depth communications on food safety related matters.

Our Objectives:

- To create an industry-academia network and to provide support to the industry with advanced technology and science

- To enhance capability and competence on food safety and its related technology development through academic and industrial collaborations
We Translate

Your Ideas

into Real Collaborations

The FSC is steered by prominent members of the industry, academia and professional organizations to optimize its capability of advancing food safety with science and technology. Sub-committees encompassing various sectors will each be chaired by members of the Management Committee with the corresponding expertise.

Share your thoughts with us through our regular networking gatherings, industry technology needs assessment workshops, seminars and match-making meetings.
Our **Strengths & Scope**

We are excited to explore how we could assist the industry with our current technologies as well as to collaborate with potential partners in developing new technologies.

**Contact us today to learn more!**
Join our

Corporate Membership!

Join the FSC Corporate Membership to learn more on how PolyU expertise could assist you in addressing your challenges with science and technology, and to join hands with PolyU in advancing global food safety.

Enquiries

852 3400 2881
foodsafety@polyu.edu.hk
http://www.polyu.edu.hk/ldcb/fsc
Fostering Multidisciplinary Collaboration and Technology Development
Invigorating Synergies via the U-I-G Triple Helix

PolyU has long been committed in addressing unmet global needs through innovation, and striving for food safety and quality is no exception. With the ever-arising issues such as the use of gutter oil, sale of vampire meat in China, food fraud and other issues hitting headlines in recent years and yet to be tackled by cutting-edge technologies, PolyU is determined to bring together academic expertise (U), industry needs (I), and viewpoints from regulatory bodies and governmental organizations (G) to synergize our efforts in restoring consumer confidence. We deliver to you our inaugural issue of Empowering Food Safety and Quality to share our efforts and latest events, research and innovations, news, and how you could participate in our upcoming initiatives to capture the synergies generated from UIG triple helix and through multidisciplinary collaborations. We are also excited to introduce the DISH Global Centre for Food Safety and Quality, which is a non-profit alliance of four economies - Denmark, Italy, Sweden and Hong Kong - to foster EU - HK / China – Asia Pacific collaborations in food safety.

Happy reading and connect with us today to learn more!

Ir Prof. Ping-kong Alexander Wai
Vice President (Research Development), PolyU
Member of Steering Committee, Food Safety Consortium

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HIGHLIGHTS / STORIES

DISH Chairman Dr. Terence Lau chairs board meeting in Brussels on May 30 and joins the Board in congratulating DTU Dr. Christine Nellesmann on the next Chairmanship with effect from July 1.

POLYU FOOD SAFETY
IN THE NEWS

- 調理成章 - 食安科技挑戰
- Government aid for upgrades inadequate, Hong Kong chicken farmers say
- 緊急撤離抗藥性新型肺炎菌浙江醫院出沒
MoU between National Food Institute, DTU (DISH Partner) and the Food Safety Commission of Japan will strengthen Denmark and Japan's scientific cooperation in the area of food safety.

Global Food Safety Conference 2018

Memorandum of Understanding (MOU) Signing between PolyU, Fraunhofer Gesellschaft, and Karlsruhe Institute of Technology.

FSC 3rd Management Committee Meeting & Corporate Member Gathering

The Chairman of The European Institute of Innovation and Technology (EIT) Governing Board Visits PolyU

Agreement Signing Ceremony between PolyU and Joint Institute of Food Safety and Applied Nutrition (JIFSAN)

China International Food Safety & Quality (CIFSQ) Conference + Expo 2017

UPCOMING EVENTS

August 30, 2018

- GS1HK - Food Safety Forum 2018
  November 7 - 8, 2018

- China International Food Safety & Quality Conference 2018
  2019

- GoFood 2019 - Bologna, Italy

Event dates and details are subject to change without notice. Please contact us if you have any enquiries.

STAY TUNED FOR OUR UPDATES!

SUBSCRIBE NOW!

ABOUT US

FSC

The Food Safety Consortium (FSC) comprises stakeholders from the academia, industry and other organizations to address food safety challenges with cutting-edge & applied technologies, with timely and in-depth communications on food safety related matters.

FSTRC

Food Safety and Technology Research Centre (FSTRC) serves as a platform to strengthen local and international collaborations. Our goal is to safeguard public health and rebuild public
PolyU Develops the First Food Hygiene Standard Certification System Tailor-made for Hong Kong-style Catering

PolyU's Food Safety Consortium Received the 2017 C.B. Shogren Memorial Award from IAFP

**RESEARCH & INNOVATION**

PolyU Discovers a Newly Emerged Superbug-Hyper-resistant and Hypervirulent Klebsiella pneumonia

DISH

DISH Global Centre for Food Safety and Quality (DISH) is a unique, non-profit platform founded by four economies - Denmark, Italy, Sweden, Hong Kong to foster European - Hong Kong/China - Asia Pacific collaborations in food safety. The Centre aims to translate cutting-edge innovations and into high-quality applications through research, development, exploring collaborations and technology transfer.
PolyU to Join Force with Chinese and European Partners in Food Safety
- In Global-scale Leading Project Led by Queen's University Belfast and China National Center for Food Safety Risk Assessment

Professor Cao Jiannong, Chair Professor of the Department of Computing has gained the funding of 2017 Alibaba Global Program Alibaba Innovation Research for his proposal titled "Federated blockchain for ensuring the provenance and authenticity of food items" among the 43 distinguished research proposals accepted in the Program.

Trade Consultation Session
- Good Practice of Using Frying Oil

Members of PolyU FSTRC are now working with the Government of Hong Kong Special Administrative Region, aiming to assist local food premises in ensuring deep-frying oil quality by providing suggestions on good practices of using frying oil. Our first trade consultation trade...
DISH Activities

- Initiate and engage in food safety and quality related scientific and R&D projects to address imminent industry and social needs.
- Facilitate networking and collaborative efforts between EU, Hong Kong/China, and the Asia Pacific.
- Promote mobility and exchange of academics and students.
- Organize seminars, symposia and conferences on themes of common interest.
- Develop joint programs and vocational training courses for teachers and other stakeholders.
- Exploit research results through technology transfer initiatives.

...and many more!

Technology Areas

- Food Fraud & Authenticity
- Food Traceability
- Rapid Testing
- Food Logistics & Retail
- Chemical and Biological Safety
- Food Packaging

GLOBAL CENTRE FOR FOOD SAFETY AND QUALITY
Powering Food Safety and Quality with Science and Technology

Founded by

DTU Food National Food Institute
DTU
LUND UNIVERSITY
THE HONG KONG POLYTECHNIC UNIVERSITY
Our Vision

Powering Food Safety and Quality with Science and Technology

**Our Vision**

To be a Global Leading Collaborative Centre for Food Safety and Quality

- **One-stop platform** for food safety and quality stakeholders, looking for cutting-edge innovations and solutions
- **Engagements** between academia and research institutes, and with industry, government, supranational bodies, NGOs and other stakeholders
- Access to **global expertise** in tackling food safety and quality challenges
  - facilitate EU-HK/China-Asia collaborative research
- Continued expansion of platform across different countries and continents

Through a myriad of outreaches, events and activities, DISH establishes solid global network with the industry, academia, governmental bodies and supranational bodies and actively engages with all stakeholders to advance global food safety and quality.

**Partner with DISH and tell us your challenges TODAY!**

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**Secretariat**

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