



**Activity Title and Number :** EU-China forum on technologies used in food safety and product authentication ; A363-C3

**Beneficiary:** China National Institute of Food and Fermentation Industries (CNRIFFI)

**Location and Date:** Beijing; 22-24 October, 2012

**Stakeholders:** Ministry of Science and Technology (MOST), Ministry of Industry and Information Technology (MIIT), Ministry of Health (MOH), Wine Industry, Academic institutions

## Brief Activity Report

### Relevance and Impact

Following the adoption of the new Food Safety Law in June 2009, China's competent authorities began revising food safety standards and developing new ones where necessary. As the State Council is prioritising efficient progress in this area, many new food safety standards were prepared by the competent authorities and notified to the WTO SPS committee. However some of these new standards are not entirely consistent with internationally standard practices. In addition, a number of cases have been reported regarding fraudulent alteration of products and misuse of registered brands. The activity described herein is part of the joint effort between the EU and China to fight fraud in food-related products and promote anti-counterfeit measures in the field of wine, spirits, non-alcoholic beverages and food. Furthermore, this exchange is within the framework of scientific cooperation in the field of food, agriculture and biotechnology, which promotes a stronger cooperation between EU and Chinese laboratories.

### Activity Description

One hundred and thirty professionals representing Chinese and European government, industry, academic institutions and diplomatic attaches from EU Member States attended the forum. In the last day, the participants went on to a field visit to a brewery and a juice factory around Beijing to understand the process of quality control system.

Key themes discussed during the forum included:

- Classical analysis for regulation compliance and authentication
- Quality and Authenticity of Olive Oil: A Global Challenge
- Application of stable isotope in food authenticity
- Latest analytical technologies as part of a Vulnerability Control Plan to prevent food fraud – example of fruit juice
- Beef Authenticity and Isotopes
- Analytical techniques to ensure Scotch Whisky authenticity
- Challenge and opportunity: the infant formula milk powder in China

### Results and Dissemination

As a result of the forum:

- ✓ Participants gained specific understanding of the modern and classic technologies that support the authentication of food and alcoholic and non-alcoholic beverages;
- ✓ Consensus was reached on the need to promote an MOU between CNRIFFI and the Scotch Research institute;
- ✓ European and Chinese participating institutions reached a consensus about the need to enhance communication and exchanges to share knowledge and technologies relating to authentication and anti-fraud techniques.