



## 会议日程 Agenda

2025年3月26-27日

2025年3月26日(星期三) 大会报告	
大会场 宴会厅 A A Hall	
09:00-09:30	<b>开幕仪式</b> <b>Opening Ceremony</b>
09:30-12:00	<b>国内外检测标准组织对话与合作</b> 主持嘉宾：梁成珠 AOAC 中国分部主席 肖晶 国家食品安全风险评估中心标准四室 主任 <b>Dialogue on collaboration of China &amp; International Standards Organizations</b> Chair: Dr. Chengzhu Liang, President, AOAC China section Co-chair: Jing Xiao, director, CFSA
09:30-09:45	<b>AOAC 科研项目及全球标准互认进展</b> Katerina Mastovska, 副执行董事兼首席科学官, AOAC INTERNATIONAL <b>Update of activities of AOAC INTERNATIONAL</b>

	Katerina Mastovska, Deputy Executive Director and Chief Science Officer, AOAC INTERNATIONAL
09:45-10:05	<p>中国国家标准体系介绍</p> <p>国家市场监督管理总局标准委专家</p> <p><b>Introduction to China's national standard system</b></p> <p>SAMR expert</p>
10:05-10:25	<p><b>AOAC 和 CODEX 国际标准方法开发流程及验证要求</b></p> <p>Claudio Cornaggia, AOAC 膳食纤维和其他碳水化合物倡议工作组成员, 国际谷物科学与技术协会 (ICC) 技术委员会委员</p> <p><b>AOAC and CODEX international standard method development process and validation</b></p> <p>Dr. Claudio Cornaggia , AOAC WG member on Dietary Fiber and Other Carbohydrates initiative, and Technical Committee member of ICC</p>
<p>10:25-10:45</p> <p>茶歇 Coffee break</p>	
10:45-11:05	<p>国家食品安全标准梳理及国标跟踪评价项目介绍</p> <p>肖晶 国家食品安全风险评估中心 标准部四室主任</p> <p><b>Introduction of GB standard system and GB follow up evaluation program</b></p> <p>Jing Xiao, director of standard center, CFSA</p>
11:05-11:25	<p>未来微生物培养标准方法的证实方向：无公开确认数据的标准方法 ISO vs GB</p> <p>Stefano COLOMBO, 梅里埃营养科学 微生物技术总监 (MEA/ASPAC)</p> <p><b>The future of standard cultural standard methods without validation data: ISO vs GB</b></p> <p>Stefano COLOMBO, Microbiology Director ASPAC, Merieux NutriSciences</p>
11:25-11:45	<p>污染物限量制订原则及国内外动态</p> <p>邵懿 国家食品安全风险评估中心 标准二室副主任, 研究员</p> <p><b>Status and Trend of food Contaminants and limits setting criteria in China and International</b></p> <p>Yi Shao, Professor, CFSA</p>
<p>12:00-13:30</p> <p>午餐 Lunch</p>	

2025年3月26日（星期三） 第1天 分会报告

March 26, 2025, Wed, First day, Branch-sessions

<p><b>13:30-15:30</b> (宴会厅 A) A Hall</p>	<p><b>论坛一：食品安全与动物保健领域精准快检技术的应用和发展</b></p> <p>主持人：王海玲 中国质量检验检测科学研究院测试评价中心 评价与认证部部长</p> <p><b>Session 1: Application and development of accurate and rapid detection technology in food safety and animal health</b></p> <p>Chair: Hailing Wang, Director, Testing and Evaluation Center of the Chinese Academy of Quality Inspection and Testing Science</p>
<p><b>13:30-13:50</b></p>	<p><b>食品安全快速检测的自动化探索</b></p> <p>严义勇 深圳市易瑞生物技术股份有限公司 集团副总裁及研发技术总监</p> <p><b>Exploration of automation in food safety rapid detection</b></p> <p>Yiyong Yan, Shenzhen Bioeasy, VP and Head of R&amp;D Department</p>
<p><b>13:50-14:10</b></p>	<p><b>粮油中苯并[a]芘的新型快速检测技术</b></p> <p>陈日升 华南农业大学和深圳易瑞生物技术公司 博士/化学合成工程师</p> <p><b>Novel Rapid Detection Techniques for Benzo[a]pyrene in Grain and Oil</b></p> <p>Risheng Chen, Doctor/Chemical Synthesis Engineer, South China Agricultural University</p>
<p><b>14:10-14:30</b></p>	<p><b>精准检测技术在动物保健领域中的应用</b></p> <p>杨波 深圳易瑞 研发高级工程师</p> <p><b>Application of Precision Detection Technologies in the Field of Animal Health Care</b></p> <p>Bo Yang, Senior Engineer R&amp;D, Bioeasy</p>
<p><b>14:30-14:50</b></p>	<p><b>食品快检技术的评价与应用</b></p> <p>王海玲 中国质量检验检测科学研究院测试评价中心评价与认证部 部长</p> <p>Evaluation and application of rapid food detection technology</p> <p>Hailing Wang, The Evaluation and Certification Department at the Testing and Evaluation Center of the Chinese Academy of Quality Inspection and Testing Science, Director</p>

14:50-15:10	<p>守护饭桌上的安全：微生物测试片在食品检测中的实践与突破</p> <p>唐子晴 深圳市易瑞生物技术股份有限公司 研发主管</p> <p><b>Safeguarding of the Eating Table: Applications and Breakthroughs of Microbial Count Plate in Food Detection</b></p> <p>Ziqing Tang, Shenzhen Bioeasy Biotechnology Co., Ltd., R&amp;D Supervisor</p>
15:10-15:30	<p>RMP 和 PTP 双资质认可的经历分享</p> <p>莫秋华 深圳市易瑞生物技术股份有限公司 首席科学家</p> <p><b>Experience sharing of dual qualification accreditation for RMP and PTP</b></p> <p>Qiuhua Mo, Shenzhen Bioeasy Biotechnology Co., Ltd., Chief Scientist</p>
<p>15:30-15:40</p> <p>茶歇 Coffee break</p>	
<p>15:40-17:40</p> <p>(宴会厅 A)</p> <p>A Hall</p>	<p><b>论坛二：标准物质和关键耗材的评价和质控</b></p> <p>主持人：李富娟 上海安谱实验科技股份有限公司 市场总监</p> <p>韦昱 国家食品安全风险评估中心</p> <p><b>Session 2: Evaluation and Quality Control of Reference Materials and Critical Consumables</b></p> <p>Chair: Li Fujuan, ANPEL Lab Technologies (Shanghai) Inc., Marketing Director</p>
15:40-16:00	<p>《食品安全国家标准 化学分析方法验证通则》解读</p> <p>岳振峰 深圳职业技术大学 食品质量与安全专业主任</p> <p><b>Introduction of National Food Safety Standard - General Rules for the Validation of Chemical Analytical Methods</b></p> <p>Yue Zhenfeng, Shenzhen Polytechnic University, Professor</p>
16:00-16:20	<p>食品检测用标准物质的设计开发与质控</p> <p>赵源 上海安谱唯世标准技术服务有限公司 总经理</p> <p><b>Design, Development, and Quality Control of Reference Materials for Food Testing</b></p> <p>Zhao Yuan, ANPEL-TRACE Standard Technical Services (SHANGHAI) Co.,Ltd., General Manager</p>
16:20-16:40	<p>特医食品中氨基酸的测定</p> <p>张协光 深圳市计量质量检测研究院 主任</p>

	<p><b>Determination of Amino Acids in Food for Special Medical Purpose</b></p> <p>Zhang Xieguang, Shenzhen Academy of Metrology &amp; Quality Inspection, Director</p>
16:40-17:00	<p>食品检测用关键耗材的开发与商品化</p> <p>陈武炼 上海安谱实验科技股份有限公司 研发总监</p> <p><b>Development and Commercialization of Key Consumables for Food Testing</b></p> <p>Chen Wulian, ANPEL Laboratory Technologies (Shanghai) Inc., Doctor R&amp;D Director</p>
17:00-17:20	<p>美拉德反应产物检测技术研究</p> <p>吕明春 SGS 中心化学实验室 技术经理</p> <p><b>Research on the detection technology of by-products in the Maillard reaction</b></p> <p>Mingchun Lv, Technical Manager, SGS Central Chemical Laboratory</p>
17:20-17:40	<p>超高效液相色谱-串联质谱法同时测定中药材中有机磷农药残留</p> <p>黄礼明博士 中国香港特别行政区政府化验所分析及咨询事务部 中药组化验师</p> <p><b>Simultaneous Determination of Organophosphorus Pesticide Residues in Chinese Herbal Medicines using Ultra-Performance Liquid Chromatography-Tandem Mass Spectrometry</b></p> <p>Ella Lai-ming Wong, Chemist, Chinese Medicines Section, Analytical and Advisory Services, Government Laboratory, Hong Kong Special Administrative Region</p>
13:30-15:30 (宴会厅 B) B Hall	<p><b>论坛三：食品微生物过程控制及检测新方法</b></p> <p>主持嘉宾：逯刚 内蒙古蒙牛乳业(集团)股份公司 总监</p> <p><b>Session 3: Novel Methods for Microbial Process Control and Detection in Food</b></p> <p>Chair: Gang Lu, Director of Inner Mongolia Mengniu Dairy (Group) Co., Ltd.</p>
13:30-14:00	<p>国内外食品加工过程微生物控制标准比对分析</p> <p>郭云昌 国家食品安全风险评估中心研究员</p> <p><b>Comparative Analysis of Microbial Control Standards in Food Processing: Domestic and International Perspectives</b></p> <p>Yunchang Guo, Researcher, National Center for Food Safety Risk Assessment</p>
14:00-14:30	<p>食品微生物快速检测方法的趋势</p> <p>曾静 中国海关科学技术研究中心研究员</p>

	<p><b>Trends in Rapid Microbial Detection Methods for Food</b></p> <p>Jing Zeng, Researcher, China Customs Science and Technology Research Center</p>
14:30-15:00	<p>嗜冷菌检测问题和新方法开发</p> <p>喻东威 蒙牛集团质量安全研究部技术总监</p> <p><b>Issues about testing Psychrotrophic Microorganisms and Development of new detection method</b></p> <p>Dongwei Yu, Technical Director of Quality and Safety Research Department, Mengniu Group</p>
15:00-15:30	<p>食品中蜡样芽胞杆菌风险及创新检测方法</p> <p>赵现明 纽勤中国食品安全资深现场技术专家</p> <p><b>Risks of Bacillus cereus in Foods and Its Novel Detection Method</b></p> <p>Xianming Zhao, Senior Field Technical Expert for Food Safety, Neogen China</p>
<p>15:30-15:40</p> <p>茶歇 Coffee break</p>	
15:40-18:10 (宴会厅 B) B Hall	<p>论坛 四: 国内外检测方法协调性研究</p> <p>主持嘉宾: 赵云峰 国家食品安全风险评估中心</p> <p>鲍蕾 雀巢食品安全研究院</p> <p><b>Session 4: Method harmonization between China and international standards</b></p> <p>Chair: Yunfeng Zhao, CFSA (National Center for Food Safety Risk Assessment)</p> <p>Co-chair: Lei Bao, Nestlé Food Safety Institute, China</p>
15:40-16:00	<p>全氟烷基和多氟烷基物质 (PFAS) 检测标准修订进展</p> <p>赵云峰 研究员 国家食品安全风险评估中心</p> <p><b>GB Progress for PFAS Analysis in Food</b></p> <p>Yunfeng Zhao, CFSA (National Center for Food Safety Risk Assessment)</p>
16:00-16:20	<p>PFAS AOAC 检测方法介绍</p> <p>雀巢瑞士科学研究中心</p> <p><b>PFAS in Food: AOAC Activities</b></p> <p>Xanthippi Theurillat, Nestlé Research, Switzerland</p>
16:20-16:30	<p>问题与讨论</p> <p><b>Questions &amp; discussion</b></p>

16:30-16:50	<p>食品中真菌毒素的测定及国标检测方法进展 邱楠楠 研究员 国家食品安全风险评估中心</p> <p><b>Determination of Mycotoxins in Food and Status of GB Standard Development</b></p> <p>Nannan Qiu, CFSA (National Center for Food Safety Risk Assessment)</p>
16:50-17:10	<p>真菌毒素国际检测方法进展介绍 Thomas Bessaire 雀巢瑞士科学研究中心</p> <p><b>EN 17641:2022 as a multi-toxin &amp; multi-matrix approach for mycotoxins analysis in food</b></p> <p>Thomas Bessaire Nestlé Research, Switzerland</p>
17:10-17:20	<p>问题与讨论 Questions &amp; discussion</p>
17:20-17:40	<p>典型食品中环氧乙烷、2-氯乙醇的分析方法和风险评估进展 杨道远博士 国家食品安全风险评估中心</p> <p><b>Analytical Methods and Progress in Risk Assessment of Ethylene Oxide and 2-Chloroethanol in Typical Foods</b></p> <p>Dr. Daoyuan Yang, CFSA (National Center for Food Safety Risk Assessment)</p>
17:40-18:00	<p>环氧乙烷、2-氯乙醇 AOAC 检测标准制订进展介绍 AOAC 环氧乙烷标准制订工作组 主席</p> <p><b>Progress of AOACI for Ethylene Oxide and 2-Chloroethanol methods</b></p> <p>AOACI Ethylene Oxide WG, Co-chair</p>
18:00-18:10	<p>问题与讨论 Questions &amp; discussion</p>
20:00-21:30 (宴会厅 B) B Hall	<p style="text-align: center;"><b>论坛 五: AOAC 维生素 C 专家评审会</b></p> <p style="text-align: center;">主持嘉宾: Darryl Sullivan, AOAC INTERNATIONAL</p> <p style="text-align: center;"><b>Session 5: AOAC Vitamin C Expert Review Panel (ERP) meeting</b></p> <p style="text-align: center;">Chair: Darryl Sullivan, AOAC INTERNATIONAL</p>
20:00-20:10	<p>开场致辞 Darryl Sullivan, AOAC SPIFAN 主席, 梁成珠 AOAC 中国分部主席</p> <p><b>Opening Remarks</b></p> <p>Darryl Sullivan, AOAC SPIFAN, Chengzhu Liang AOAC China Section</p>

20:10-20:25	<p><b>维生素 C 多实验室验证结果 介绍与讨论</b> 梁成珠, 吕宁 青岛海关技术中心</p> <p><b>Method Author Presentation</b> Chengzhu Liang, AOAC China Section, Lyu Ning, Qingdao Customs Technology Center</p>
20:25-21:25	<p><b>专家评审</b> AOAC 维生素 C 专家组成员</p> <p><b>Review of Method by Expert Review Panel (ERP) for Final Action Official Method Status</b></p>
21:25-21:30	<p><b>总结发言</b> Darryl Sullivan, AOAC SPIFAN 主席</p> <p><b>Closing remarks</b> Darryl Sullivan, AOAC SPIFAN</p>

2025 年 3 月 27 日 (星期四) 第 2 天 分会报告

March 27, 2025 Thu, Second day, Branch sessions

08:30-10:35 (宴会厅 A) A Hall	<p><b>论坛 六: AOAC 国际乳蛋白水解物检测标准工作组会议 &amp; GB 乳铁蛋白检测标准研讨会</b></p> <p><b>Session 6: AOAC I DPH WG meeting &amp; GB Lactoferrin Method Study</b></p> <p>主持嘉宾: 王紫菲 国家食品安全风险评估中心 研究员 林琪 AOAC 水解乳蛋白工作组联合主席 雅培营养研发中心副研究员</p> <p>Chair: Zifei Wang, National Center for Food Safety Risk Assessment Qi Lin, Working Group Co-Chair, AOAC I Dairy Protein Hydrolysate, Associate Research Fellow, Abbott Nutrition Research &amp; Development</p>
08:30-8:50	<p><b>AOAC 国际乳蛋白水解物检测方法工作组介绍</b> Katerina Mastovska, 副执行董事兼首席科学官, AOAC INTERNATIONAL Greer Macrae, 科学项目经理, AOAC INTERNATIONAL</p> <p><b>Introduction of AOAC I Dairy Protein Hydrolysate Working Group</b> Katerina Mastovska, Deputy Executive Director and Chief Science Officer, AOAC INTERNATIONAL Greer Macrae, Manager of Science Programs, AOAC INTERNATIONAL</p>



8:50-9:05	<p>特婴产品蛋白水解物分子量分布方法介绍 林立 北京市食品研究院 仪器分析室主任</p> <p><b>Introduction of Protein Hydrolysate Determination Method in Infant FSMP</b> Li Lin, Director of Instrumental Analysis Unit, Beijing Food Safety Monitoring and Risk Assessment Center</p>
9:05-9:20	<p>蛋白水解物和含蛋白水解物的营养产品中肽分子量分布的研究 王晨 雅培贸易（上海）有限公司中国研发中心</p> <p><b>Characterisation of Peptide Molecular Mass Distribution in Commercial Hydrolysates and Hydrolysate-based Nutritional Products</b> Chen Wang, Abbot Nutrition China R&amp;D Center</p>
9:20-9:40	<p>问题与讨论 Q&amp;A</p>
9:40-10:10	<p>对食品中乳铁蛋白的测定国标 GB5009.299-2024 适用范围扩大方法的研究 西田德親 森永乳业株式会社 研究本部 素材应用研究所 乳材料应用研究室 部门负责人</p> <p><b>Study on the Expansion of Application Scope for Lactoferrin Detection Methods (GB5009.299-2024) in various Foods</b> Norichika Nishida, Dairy Materials &amp; Applications Research Section, Food Ingredients &amp; Technology Institute, R&amp;D Division, Section Head</p>
10:10-10:30	<p>乳铁蛋白检测方法参数对检测结果的影响 刘永成 飞鹤集团 理化经理</p> <p><b>The impact of lactoferrin detection method parameters on assay results</b> Liu Yongcheng, Feihe Group, physical and chemical manager</p>
<p>10:30-10:40 茶歇 Coffee break</p>	
<p>10:40-12:00 (宴会厅 A) A Hall</p>	<p><b>论坛七：乳品及特医食品检测技术</b></p> <p>主持嘉宾：肖晶 国家食品安全风险评估中心 VAN DER BLOM Leon 达能全球特殊医学营养品分析化学负责人</p> <p><b>Session 7: Dairy and Foods for Special Medical Purposes Testing Technology</b> Chair: Jing Xiao, CFSA</p> <p>VAN DER BLOM Leon, SN Chemistry AE Leader, Danone Global</p>

10:40-11:00	<p><b>特医检验方法适用性研究</b></p> <p>张协光 深圳市计量质量检测研究院主任</p> <p><b>Study on the applicability of methods for formulations for special medical purposes</b></p> <p>Xieguang Zhang, Director, Shenzhen Academy of Metrology and Quality Inspection</p>
11:00-11:20	<p><b>母乳低聚糖的检测方法研究及应用</b></p> <p>张慧 达能中国 区域质量与食品安全技术专家</p> <p>VAN DER BLOM Leon 达能全球特殊医学营养品分析化学负责人</p> <p><b>HMO detection and application</b></p> <p>Hui Zhang, Regional Technical Expert on Quality and Food Safety, Danone China</p> <p>VAN DER BLOM Leon, SN Chemistry AE Leader, Danone Global</p>
11:20-11:40	<p><b>水解蛋白肽分子量分布检测技术的研究 (题目待定)</b></p> <p><b>Study of molecular weight distribution detection techniques for hydrolyzed protein peptides</b></p>
11:40-12:00	<p><b>GB 及 ISO 对培养基质量控制要求的分析探讨</b></p> <p>TAKGYOZYAN Armen 达能全球特殊医学营养品微生物负责人</p> <p><b>Considerations on GB and ISO requirements on culture media quality control</b></p> <p>TAKGYOZYAN Armen, SN Microbiology AE Leader, Danone Global</p>

08:30-10:35 (宴会厅 B) B Hall	<p style="text-align: center;"><b>论坛 八：新型食品及原料检测与评价技术</b></p> <p style="text-align: center;"><b>Session 8: Methods for novel food and ingredients analysis and evaluation</b></p> <p style="text-align: center;">主持人：万渝平、李绍波</p> <p style="text-align: center;">成都市食品检验研究院 (市场监管总局重点实验室 新食品原料监测与评价)</p>
08:30-9:00	<p><b>天然多糖的化学分析</b></p> <p>韩全斌 香港浸会大学 教授</p> <p><b>Chemical Analysis of Natural Polysaccharides</b></p> <p>Quanbin Han Professor, Hong Kong Baptist University</p>
9:00-9:30	<p><b>基于高分辨质谱的食品药品中毒性化合物非靶向筛查</b></p> <p>周燕 中国科学院成都生物研究所 研究员</p> <p><b>Non-targeted Screening of Toxic Compounds in Food and Drugs Based on High-Resolution Mass Spectrometry</b></p>

	Research Fellow Yan Zhou, Chengdu Institute of Biology, Chinese Academy of Sciences
9:30-9:45	<p>食品中氮/蛋白质快速测定解决方案 (10min) 潘婷 德国元素 产品专家</p> <p><b>Fast Nitrogen/Protein Determination Solution in Food</b></p> <p>Ting.Pan, Elementar, Product Specialist</p>
9:45-10:00	<p>瑞士万通离子色谱在食品行业的最新技术及应用进展介绍 李致伯 瑞士万通中国有限公司 产品经理</p> <p><b>Introduction to the latest technology and application of Metrohm IC in the food industry</b></p> <p>Li Zhibo, Metrohm China, Product Manager</p>
10:00-10:20	<p>食品中迷迭香提取物分析方法的开发 黄耀同博士 中国香港特别行政区政府化验所分析及咨询事务部 添加剂, 污染物及成分组 化验师</p> <p><b>Development of Analytical Method for Rosemary Extract in food</b></p> <p>Dr. Yiu-Tung Wong, Chemist, Additives, Contaminants &amp; Composition Section, Analytical and Advisory Services, Government Laboratory, Hong Kong Special Administrative Region</p>
<p>10:30-10:40 茶歇 Coffee break</p>	
10:40-12:05 (宴会厅 B) B Hall	<p><b>论坛 九：微生物检测方法及其标准进展</b></p> <p><b>Session 9: Microbial detection methods and standards</b></p> <p>主持人：王伟 国家食品安全风险评估中心 研究员</p> <p>Chair: Wang wei, National Center for Food Safety Risk Assessment, Professor</p>
10:40-11:10	<p>采用 MRS 和 TOS 培养基对双歧杆菌计数的比较研究及其适宜稀释液的考察 田中直子 森永乳业株式会社 研究本部 素材应用研究所 菌体研究室 主任研究员</p> <p><b>Comparative Studies of MRS and TOS Medium and the Examination of Suitable Dilution Solutions for the Enumeration of Bifidobacteria</b></p> <p>Naoko Tanaka, Probiotics Production Technology Research Section, Food Ingredients &amp; Technology Institute, R&amp;D Division, Manager</p>

11:10-11:30	<p>商业无菌检测 ATP 法分享</p> <p>徐成维 雀巢天津质量保证中心 高级微生物专家</p> <p><b>Commercial sterility testing ATP method sharing</b></p> <p>Chengwei Xu, Nestle NQAC (Tianjin), Senior Microbiologist</p>
11:30-11:45	<p>食品微生物学检验中 PCR 的相关应用 (10m)</p> <p>陈艺彩博士 北京陆桥技术股份有限公司 分子研发主管</p> <p><b>The application of PCR on Food Microbiological Methods</b></p> <p>CHEN YI CAI, BEIJING LAND BRIDGE TECHNOLOGY CO., LTD., Molecular Testing Product R&amp;D Supervisor (Dr.)</p>
11:45-12:05	<p>食品中蜡样芽孢杆菌检测国标修订进展</p> <p>杨勇博士 浙江省疾病预防控制中心研究员</p> <p><b>Progress on Revision of GB 4789.14 Inspection of Bacillus cereus</b></p> <p>Yang yong, Researcher, Zhejiang CDC</p>
<p>12:00-13:30</p> <p>午餐 Lunch</p>	

13:30-16:30 (宴会厅 A) A Hall	<p style="text-align: center;"><b>论坛十：食品安全关注热点及标准研究</b></p> <p><b>Session 10: Study for Methods and Standardization for Food Safety high concerns</b></p> <p>主持人：武彦文 北京市科学技术研究院分析测试研究所 矿物油分析测试研究室主任</p> <p>Chair: Yanwen Wu, Institute of Analysis and Testing, Beijing Academy of Science and Technology, Director of the Mineral Oil Analysis and Testing Research Laboratory</p>
13:30-13:50	<p>农药污染物液相色谱-高分辨质谱标准参考数据集构建</p> <p>常巧英 中国质量检验检测科学研究院 副研究员</p> <p><b>Establishment of Standard Reference Dataset for Pesticide Contaminants by Liquid Chromatography-High Resolution Mass Spectrometry</b></p> <p>Dr. Qiaoying Chang, Associate Researcher of Chinese Academy of Quality and Inspection &amp; Testing</p>

13:50-14:05	<p>微塑料原位检测技术的深化研究与实践应用 (10m)          娄晏强 珀金埃尔默材料表征产品技术支持经理</p> <p><b>Deepening Research and Practical Application of In-situ Detection Technology for Microplastics</b></p> <p>Yanqiang Lou, Technical Support Manager of Material Characterization Products in PerkinElmer</p>
14:05-14:20	<p>不同食品基质全氟化合物检测研究 (10m)          刘芳 岛津企业管理(中国)有限公司 市场部行业主管</p> <p><b>Research of PFAS analysis in different food matrixs</b></p> <p>Fang Liu, Shimadzu China Co.,LTD, marketing supervisor</p>
14:20-14:40	<p>食品基质中超低痕量 PFAS 的精准分析          吕美玲博士 安捷伦科技(中国)有限公司 高级应用工程师</p> <p><b>Precise analysis of ultra-low trace PFAS in food matrices</b></p> <p>Dr. Meiling Lu, Senior Application Engineer, Agilent Technologies (China) Co.</p>
14:40-15:00	<p>食品中矿物油检测能力验证经验分享          武彦文 北京市科学技术研究院分析测试研究所 矿物油分析测试研究室主任</p> <p><b>Experience on the International Proficiency Testing of MOH in Foods</b></p> <p>Yanwen Wu, Institute of Analysis and Testing, Beijing Academy of Science and Technology, Director of the Mineral Oil Analysis and Testing Research Laboratory</p>
15:00-15:20	<p>食品中氯丙醇酯和缩水甘油酯测定的挑战和方法比较研究          傅武胜 福建省疾控中心卫生检验所 副所长</p> <p><b>Challenges and Comparative Study of Methods for Determination of Chloropropanol Esters and Glycyrrhetic Esters in Food</b></p> <p>Wusheng Fu, Health Inspection Institute of the Fujian Provincial Center for Disease Control and Prevention, deputy director</p>
15:20-15:40	<p>食品中新型污染物矿物油、氯丙醇酯和缩水甘油酯全自动分析方案          张鸿 上海仪真分析仪器有限公司 高级产品经理</p> <p><b>Automation solution for Mineral oil, MCPDs and Glycidol Analysis in Food</b></p> <p>Hong Zhang, Esensing Analytical Technology Co., Ltd, Senior Product Manager</p>

16:30-17:30 (宴会厅 A) A Hall	<p>国标跟踪评价之国内外标准协调性研究工作          总结及颁奖</p> <p>主持人: 梁成珠 AOAC 中国分部          肖晶 国家食品安全风险评估中心          周琦 中国认证认可协会</p>
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	<p><b>Comparison study of GB and International standards: Wrap up and Award</b></p> <p>Chair: Dr. Chengzhu Liang, AOAC China section</p> <p>Jing Xiao, CFSA</p> <p>QI Zhou, CCAA</p>
18:00	<p>大会结束，参展商撤展</p> <p>Meeting adjourned, exhibition remove</p>
<p>会议日程安排和演讲题目可能根据专家建议略有调整，大会组委会保留修改解释权</p> <p><b>Agenda might be adjusted according to the experts proposals</b></p>	