

GFSF NEWSLETTER



May 2014

New Food Safety Picture

**The Bureaucratic Architecture
of China's Food Safety
Regulation System**

Contact Us

Eric Wu

**Director, GFSF and
Financial Services/ China**

GFSF/GIC Group

**1434 Duke Street,
Alexandria, VA 22314**

Tel.: 703-684-1366

Web: www.gicgroup.com

In This Issue

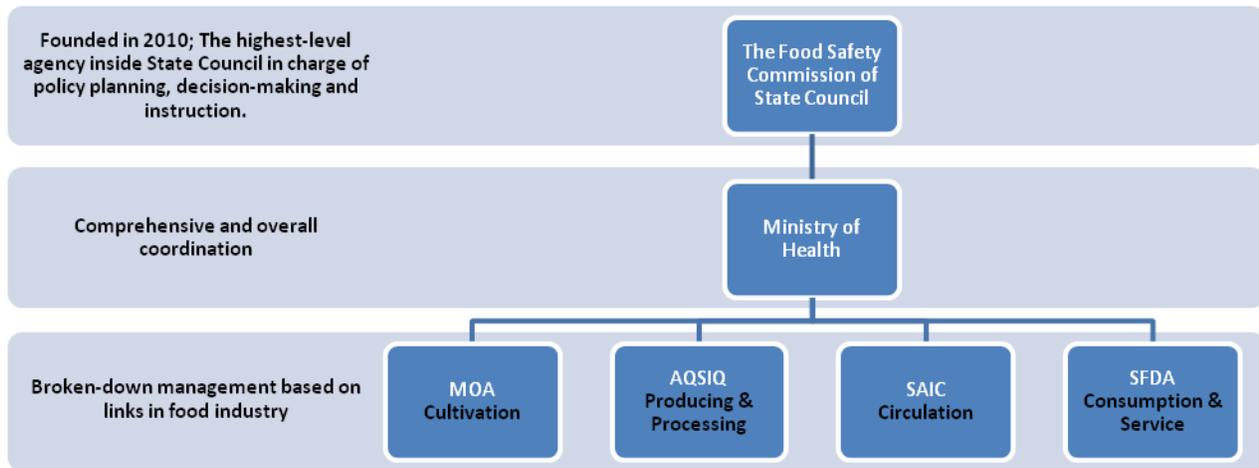
- China's Food Safety Regulatory System
- Food Safety in Brazil
- Whole Genome Sequencing
- Korean Food Safety Technology
- GCCA Cold Chain Technology
- GFSF calendar
- GFSF China Summit
June 14-15 2014
- About GFSF

The Bureaucratic Architecture of China’s Food Safety Regulatory System

Sophie Li
GIC Group

The Chinese government billed 2013 as the year of change for the country’s food safety regulatory structure. The “big story” has been the emergence of CFDA (China Food and Drug Administration) to the apex of the regulatory system. The question remains whether the change is meaningful or more a bureaucratic re-shuffling. The State Council initiative pares down the number of ministries with food safety responsibilities from 27-18, while reorganizing several other agencies and departments, including the reconstruction of CFDA itself.

Before CFDA was formally established on March 22, 2013, the food safety regulatory system in China was based on a vertical administrative model with the Food Safety Commission of the State Council in a lead role at the ministerial level under the State Council, the Ministry of Health played the leading role in implementing State Council directives. The formal infrastructure, illustrated below, lays out the principal four bureaus under Health with responsibilities carved out from their traditional sector/ industry links.



The new CFDA-led regulatory system is based on a core-periphery structure. That reflects the effort of the Chinese central government to streamline oversight of food safety regulations, surveillance and compliance enforcement. CFDA is the central ministry in charge of leading the whole system with responsibilities inherited from The Food Safety Commission of the State Council plus SFDA for implementation of executive guidelines . The peripheral actors in this system now include the Ministries of Health, Agriculture, Commerce, SAIC and AQSIQ. They each have respective responsibilities for specific rule-making and policy enforcement.

The new regulatory system was designed to solve the problem of broken-down management, but the question remains as to how many changes one can expect in the effort to streamline China’s regulatory system. Or is it just ‘reform lite?!’ At the central government level, the changes seem more a cut and past exercise from the

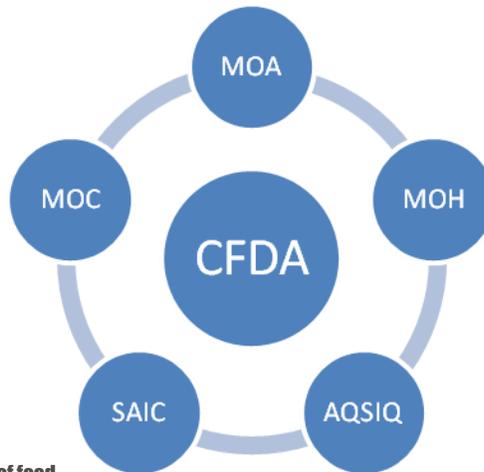
GLOBAL FOOD SAFETY FORUM

1434 Duke Street Alexandria, VA 22314

previous system. The three substantial power sectors inside CFDA are Department of Food Safety Supervision I, II, and III. In a close examination of their functions, the functions of MOH, SAIC and AQSIQ remain in place. Food safety “watchers” are increasingly of the view that CFDA is dependent on these Department relationships so in effect, the lines of responsibility are not dramatically altered.

- **Responsible for the quality and safety of agricultural products, including rule-making, supervision, inspection, accreditation, emergency warning and information release**

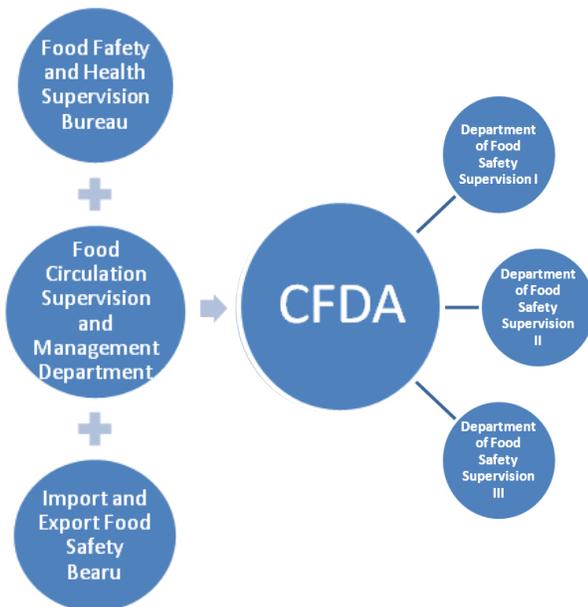
- **Construct domestic food market system**
- **Supervise food import and export**



- **Draw up the standards for food safety**
- **Develop the qualifications for the accreditation of third-party auditors**
- **Organize inspection, risk assessment and emergency warning on food safety**

- **Responsible for the circulation of food, including rule-making, supervision and inspection**
- **Establish market-entry institutions**
- **Deal with significant food safety accidents**

- **Undertake the quality supervision, inspection and quarantine of imported and exported food**
- **Its affiliated organizations include academies and professional testing centers**



Looking at the personnel breakout within CFDA itself, it is notable that three of the high level officers were directly shifted to their current positions from The Food Safety Commission of State Council and two others have come from SFDA. That’s because the Commission and SFDA have been completely integrated within CFDA itself. What’s worth noting is that only Vice Minister YIN Li has worked for MOH, whereas none of the others having the most responsibility for food safety oversight were with AQSIQ. Considering the importance of MOH, SAIC and AQSIQ mentioned above, the personnel flow may indicate more independent roles played for MOH and AQSIQ while signs point to CFDA’s direct oversight of SAIC. The same “watchers” speculate that the so called shake-out will result in an accretion of responsibility for AQSIQ.



The Provincial Level Experiment: Tianjin Model

What may be more meaningful than the formal architecture of the CFDA led reform is the departure from the top down strategy of food safety regulation and enforcement emanating from Beijing. Instead, there is some indication that further food safety reforms will percolate up from the provincial level.

After the Central Government reforms in early 2013, there

was a notable hands-off approach in provincial reforms which followed. Therefore, a variety of local regulatory systems suddenly emerged after the scheduled reform order. The central government also made it clear that local reform should be led by the local government, which is quite different from the tradition where a higher ministry instructs the lower ministry to conduct reform in provinces, cities and counties. One theory about this bottom up strategy is that the Central Government wants to encourage alternative food safety models that are rooted in local conditions and thus, more likely to result in enforceable compliance.

The Tianjin model may be one to keep an eye on. Tianjin is the only province to continue the drive for food safety reforms in early 2014 with an ambitious program. The municipal government in Tianjin decided to merge the Tianjin food and drug administration, Tianjin industry and Commerce Administration, and Tianjin Bureau Quality and Technical Supervision into one agency. The Tianjin Supervision Commission of Markets will be the new bureau to take charge of supervising all food industry links. The Commission will have branches at the district and county levels. This reform plan still awaits uniform approval from CFDA, SAIC and AQSIQ. The Tianjin model plans to integrate staffing from three bureaus with food safety responsibilities

The Tianjin experiment is being watched closely. If endorsed by the Central Government and sufficiently successful, then it may serve to create a new pathway to food safety reform in China. At a minimum, what we are seeing at this early stage is that food safety reform is underway with potentially a new footprint which will be something GFSF will monitor closely.

Food Safety In Brazil

Carlos R. N. de Aquino

vice-president of BBOSS

Eduardo Platon

President of BBOSS and Chairman of CAIBBRASIL

Luiz Eduardo R. de Carvalho

LabConsS/UFRJ Coordinator and former president of ALACCT

The Brazilian Food Safety Model: Regulatory Framework

Food safety regulation and compliance is no different in Brazil from elsewhere in that it pools resources from several agencies because the issues cut across a variety of sectors and concerns. The National Health Surveillance Agency of Brazil – ANVISA-- takes care of issues under the Ministry of Health (equivalent to the US FDA). Its counterpart, the Ministry of Agriculture (SNAD), handles inspection of produce, manufactured food and feed products, and beverages.. It also has lead responsibility interfacing with the Codex Alimentarius Commission.

The Ministry of Agriculture sets standards and implementation procedures to insure compliance with national and international standards for livestock and F&V (fruits and vegetables), value-added products and warehousing. It also conducts periodic mandatory inspections, assessments, audits and administers fiscal measures relative to these sectors.

ANVISA is responsible for assessing, regulating, controlling and inspecting products and services that pose health risks, including pesticides, pesticide components, and other chemical substances relevant in toxicology. The agency carries out toxicological analysis for new pesticides' registration and for the reevaluation of molecules that have already been registered. ANVISA also formulates norms, technical rules, and monographs of active ingredients used in pesticides. Besides, the agency coordinates the National System for Toxicology Surveillance, the Food Pesticide Residues Analysis Program, and the National Network of Centers for Toxicological Information and Advisory.

CGI (General Inspection Division) within DIPOA (Department of Inspection of Animal Origin Produce, focuses on pathogen and disease control. CGI coordinates and trains Ag Federal Agent Veterinarians and Inspection Agents, with jurisdiction over warehousing, food/feed processing (including slaughtering) and related industries.

CGI initiates routine and random plant audits.. Those industries most vulnerable to pathogen contagions such as slaughterhouses, canning and milk processing facilities are subject to ongoing inspection and compliance requirements administered by CGI/Ag Federal Agent veterinarian teams located at these facilities.

Vigiagro (Ag International Surveillance Ssystem) under the Ag Security Department has responsibility for fresh produce inspections. Inspection and export certification of vegetable produce require the approval of the National Organization for Phytosanitarian Protection on the destination country. Incoming produce may be subject to quarantine and most often applies to supplier markets that sanction the use of agrotoxins. The Ministry of Agriculture is the sole authority to issue permits for export or import of fresh fruits and vegetables. The restrictive trade procedures for these products may in part reflect SPS (phytosanitary concerns) but may also be embedded in other considerations extraneous to health threats.

Food consumables in the domestic market are subject to additional regulations: (i) Obligatory nutritional labeling of packaged foods and beverages; (ii) Packaged food and beverage serving size; (iii) Obligatory registration requirements and eligibility criteria for exemption from registration for both domestic and imported food and feedstuffs; (iv) Technical regulation on procedures for registration of foods with functional and or health claims on their labels; (v) Technical regulation establishing the basic guidelines for analysis and proof of functional and or health claims on food labels; (vi) Technical regulation establishing the basic guidelines for evaluation of risk and safety of foods; and (vii) Technical regulation on procedures for registration of foods and or new ingredients.

Human resources and R&D

In the Brazilian food safety model, there is an emphasis on consumer education and acculturation to the importance of food safety and quality linked to human health and welfare priorities. University curricula offer courses (on undergraduate and graduate level), short-term training and comprehensive programs on food safety.. One of the most reliable Brazilian organizations in the field is the LabConsS - Laboratory of Urban Life, Consumption & Public Health based at the Federal University of Rio de Janeiro (UFRJ), created in 1990, that educates and researches matters related to Food Safety, with special attention to National and International Legislation. It offers courses in undergrad majors such as Pharmacy and via the Internet (Distance Education), for Professionals.

Recent LabConsS, research and publication topics include: (i) Identity and Regulation of Food Labeling "Conceptual"; (ii) Public Perception of Identity and Quality of Food; (iii) Labeling, Advertising and Health Surveillance; (iv) Regulatory Process in Nutrition Products, Beauty and Health; (v) Science and Food Ingredient: broadcast technologies for schools and consumers; and (vi) Evaluation of Public Policies and Food Security Interventions.

LabConsS is also providing Extension Courses (2013-2014) such as: (i) Food labeling for special diets; (ii) Children's food labeling; (iii) Course Food Sciences applied to gastronomy; (iv) Stroke risks prevention and toxic-infected retail foods; and (v) Labeling of food transgenic.

1. Agribusiness value chain at a glance

The emphasis on food safety on the supply side of the agricultural value chain and on the demand side reflects a generally accepted recognition of the importance of agriculture to Brazil's economy and future economic growth. The state of Bahia in Brazil, where BBOSS is based, is a national leader in the production of coconut, mango, sisal (hard fiber), cocoa, guarana, castor bean, papaya, passion fruit, but also in the production of herds of goats, donkeys and mules and also qualifies as the next pole exporter of beef, goat meat and poultry. Bahia has diversified agribusiness investment opportunities in other supply chains, such as soy beans, cotton, planted wood, and other agro-based industries.

2. Food safety: global challenges

Based on data from the Ministry of Development, Industry and Foreign Trade, in 2011, Brazil's foreign trade registered a record trade flow of US\$ 482.3 billion, a 25.7% increase on the results achieved in 2010. The exports closed 2011 totaling US\$ 256 billion, and the volume exported increased 26.8% over 2010 resulting in an expansion of 47.9% on trade balance over the previous year. The sales of basic products increased 36.1% and the group of industrial products accounted for half of the total exported in 2011. One point to be stressed is that the sales to Asia rose 36.3%, ensuring the region the first position as buyer market of Brazilian products in 2011.

To harmonize local and global requirements in food safety, public and private organizations are working together on the development of new food safety collaborative platforms including: a) Global Harmonization Initiative – GHI with the leadership of the Institute of Food Technologists (IFT) and the European Federation of Food Science and Technology (EFFoST); and b) International Food Safety Authorities Network – INFOSAN created by the World Health Organization (WHO), in close cooperation with the Food and Agriculture Organization (FAO). Each member country has a focal point of contact for emergency and rapid communication for national authorities on food safety and INFOSAN.

Applying Whole Genome Sequencing (WGS) in Food Safety

Eric Wu

Director, GFSF and Financial Services/ China

Despite the advance of tracing technologies, regulators worldwide are still relying on decades-old test methodologies. They depend on pieces of DNA, such as pulsed-field gel electrophoresis (PFGE) to determine origins of pathogen outbreaks. Since the information from matching a fragment of DNA is incomplete, the standard tests sometimes miss linked cases, provide false leads, or often are imprecise. For example, in 2002, U.S. officials initially traced a salmonella outbreak in the Netherlands back to cases in America based on the traditional tests. Subsequently, sequencing analysis traced the outbreak to a different origin. A lab mistake? Sure, but at what cost in terms of delay and cost?

Regulators and private labs attached to or contracted by food and feed companies need more accurate technologies to trace the origin of contamination. And whole genome sequencing (WGS) is becoming a practical choice with reasonable cost thanks to the fast development of sequencing technology since the completion of the Human Genome Project (HGP) in April 2003.

WGS is a laboratory process that determines the complete DNA sequence of an organism's genome. It took more than a decade and 2.7 billion dollars to complete the Human Genome Project. Since then, WGS has been widely used in medical research. However, in public health it has been used more selectively due to the very high cost in the past. Thanks to the fast development of sequencing technologies in the last decade, biotech companies, like ILLUMINA, have developed high-throughput DNA sequencing technology, and the cost of WGS has been dramatically decreased. It only costs roughly \$10,000 to sequence a human genome now with the current technology and the cost will go down to \$1,000 in the near future¹.

For application in food safety, the WGS will be really helpful when it is difficult to separate subtype of food borne pathogens, such as Salmonella, by traditional testing methods. FDA has started a pilot program sequencing the whole genome of salmonella among others to better understand the subtype of salmonella in its Genome TRAKR Network, which includes seven state Public Health Labs².

While WGS has been used retrospectively, it has rarely been used to guide public health action during an active outbreak investigation and never for routine surveillance. Now, the CDC has received \$30 million from Congress to expand WGS use in the Advanced Molecular Detection (AMD) program³. The aim of the program is to bring the U.S. public health system a more precise and accurate means to find disease outbreaks faster and to stop threats in our food supply with new technologies.

The initial target is sequencing the DNA of all listeria infections diagnosed in the U.S. this year, as well as

samples found in foods or factories. This way, the people with matching strains can be traced to the same source. It is the first time the WGS technology has been used for routine disease surveillance. If this pilot project works, the CDC says it sets the stage to eventually overhaul how public health laboratories around the country keep watch on food safety, and to use the technology more routinely against other outbreaks.

Sequencing also helps more quickly than today's tests to reveal drug resistance and the virulence of a microorganism, and to track how it is spreading from one person to another through mutations that act like footprints.

Key barriers to the routine use of WGS are mainly the cost and the time to analyze the data. Although the cost for sequencing a genome has dramatically decreased, it still could be relatively high when sequencing many samples. Furthermore, it requires a massive volume of data storage and computing capacity, which most state public health labs lack. Fortunately, the cost is continuously going down dramatically. It looks like that technology will soon become available for about \$100 or less for sequencing a strain of Salmonella, and it will take about half a day to do the analysis. FDA has already brought several bioinformatics specialists on board and is also working closely with the National Center for Biotechnology Information (NCBI) to provide a data repository and analysis tools. Within several years, WGS can be routinely used in most labs for food safety testing.

References:

1. <http://www.bloomberg.com/news/2014-01-15/human-gene-mapping-price-to-drop-to-1-000-illumina-says.html>
2. <http://aphltech.org/2013/09/26/ngs-in-action-fdas-genome-tracker-network/>
3. <http://www.cdc.gov/amd/>

High Tech Food Tracing Technology in South Korea

Jiyang Kim

GIC Group

South Korea’s Ministry of Food and Drug Safety (MFDS), formerly the Korea Food and Drug Administration, has revised Implementing Regulations in Food Sanitation. It has built a tracking system (TFood System) for health functional food products and infant products, which will be compulsory, effective December 2014. An organization which sells or manufacturers such products may register with the MFDS to trace the records of the products. When TFood System becomes mandatory, the government can access reports online by recording and managing food records in each phase from food manufacturing and processing to distribution and sales.

The TFood System is an app operating RFID (Radio Frequency Identification). The product targeted as a consumer inquiry will have a TFood System label. TFood System code for domestic products will include: expiration date; raw material information; name and location of the factory; a label for GMO food; health functions for functional foods; ways to consume; and precautions. For imported products, there will also be an identification of exporting company, country of origin, and importing company.

National Food Safety Information Service offers a cell phone app for iPhone and Android that opens to a website for searches on tracing information for specific food purchases/products. The app is called “Food History Information Finder” and is user friendly, accessed by scanning a barcode. TFood System code scanning, or typing TFood System code on the application breaks down the information feedback into four categories: basic; raw material; quality control; and shipment.

For example, if a consumer scans beef in a supermarket, he/she can get history information on both imported and domestic beef. For domestic beef, what the consumer will see are the cow’s gender; birth date; owner; vaccinated date; and slaughter date and place. For imported beef, the app will show the information of country



How to use TFood System mobile application

of origin; slaughter and manufacturing dates; exporting company; importing company; and expiration date.

Currently, about 53 companies including functional food companies participate as information providers in the new app. Most of them are leading companies in the field, such as Nong Shim, Pulmuone and CJ, or organic companies. Nong Shim is South Korea’s largest processed food manufacturer, specializing in instant noodles and snacks. According to Korea Investment & Securities, Nong Shim accounted for 66.6 percent of market share in the Korean instant noodle industry last year. They have adopted TFood System for instant noodle soup, snacks and beverages. Pulmuone has also adopted the system in most of its products, including tofu and bean sprouts. AC Nielsen Korea conducted research about market shares in food industries in 2013. Pulmuone’s market share in the tofu industry was 48.2 percent in 2012. The second leading company in the tofu industry is called CJ, and it accounted for 26.9 percent. The leading two companies adopted TFood System, accounting for about 75 percent of market share of the tofu industry in Korea. In the dumpling industry, these two companies’ combined market shares account for 69.2 percent and 64.8 percent in the fried dumpling industry and the cold noodles industry, respectively. Furthermore, Pulmuone runs its own website to show customers their products’ producing area and manufacturing and shipping processes. Local governments guarantee their local products’ quality using TFood System. This includes chili pepper in Goesan, Chungcheongbuk-do; green tea in Hadong, Gyeongsangnam-do; and rice in Haenam, Jeollanam-do, which are all famous in South Korea for high quality products. For customers’ convenience, MFDS has set up a TFood System hotline so that they can ask questions and report anything suspicious. Also, on the website, there is a webpage called community, allowing customers and manufacturers to write their opinions.



Result of Food History of a ginseng health functional product

Besides TFood System, some big supermarkets use QR codes to show the quality of food products in their markets. They have equipped their own identification number readers so that customers can become more informed about raw materials. Lotte Mart, one of the biggest supermarket chains in Korea, says “adopting QR code or TFood System is cumbersome, but they definitely help us increase our sales.”

TFood System is planning to provide online educational contents for customers, food companies, manufacturers, and importing companies. Courses now available are “The Understanding of TFood System for Customers,” “The Understanding of TFood System for Food Companies,” and “Food Traceability Management Program and Reporting System for Food Companies.”

The system guarantees consumers’ right to know about their food by providing labeling that tells them whether the products contain any toxic substances, where and when quality control tests were administered, and other distribution information. It also facilitates prompt responses, enabling government surveillance to act more quickly for blocking sales and implementing food recall emergency procedures. If a food accident occurs, it automatically triggers the activation of the Hazardous Food Prompt Recall System via SMS, TV subtitles and website banners. This rapid response system also benefits food companies to maintain the integrity of their brand vis-a-vis buyers and suppliers throughout the supply chain. The registration of TFood System will become mandatory, being phased in from December 2014 to December 2017, according to each company’s previous year’s annual sales. For example, for both infant foods and health functional food products, if the previous year’s annual sales were more than 5 million dollars, the company is required to register TFood System by December 2014. If an infant product company’s sales were more than 1 million dollars, it is required to register by December 2015.

However, there still are several limitations to overcome in implementing this traceability system. The biggest limitation is the poor participation of food companies. In October 2013, MyungYeon Kim, a member of the National Assembly, reported that only 53 among 24,000 food companies participated, which is 0.2 percent. Wholesalers, merchandisers and fish distributors are reluctant to participate and consumer groups have taken issue with the benchmark of annual sales. Although supportive of the TFood System, they think the app use could be strengthened by targeting foods either having a track record of food-borne illnesses and accidents or being most vulnerable to food-borne illnesses and accidents.

Despite the glitches and need to build supplier participation, the TFood System offers an attractive, cost effective food safety tracing technology throughout the supply chain.

Cold Chain Technologies and Food Safety in China

Richard Tracy

Vice President of GCCA

With a quarter of the world's population, one fifth of the total land area, and the world's second-largest economy behind the United States, China has experienced rapid economic growth and is facing a great movement toward urbanization. According to the China Investment Consultancy on Distribution Industry, there is a boom in construction of cold chain industry parks in China as a result of increased market demand for storage services.

In past years, an increase in supermarkets, food service, and food product wholesale markets, and the introduction of online sales have sparked rapid cold chain development. In 2012, internet sales accounted for up to 6% of the total retail sales turnover. However, the sale of fresh and perishable foods on the internet is currently under 1%. Global Cold Chain Alliance (GCCA) experts expect significant growth in online food sales in the next few years.

Despite this increase in cold chain construction, the Chinese industry is cautious about the expansion, fearing excessive construction that could result in inefficiencies. In-country experts recommend that all projects be well-planned and designed to suit the local industry by matching business practices to locally-available resources.

As China's cold chain strengthens, it can look to more mature markets to see the future. For example, customers of warehouse operators demand more vis-à-vis traceability. Says Aaron Laird, president of Maves International Software, "The foremost demand we are seeing is for accessibility to all components involved in traceability in both a real-time and historical fashion. Stakeholders in the cold chain want to see not only where their goods are but exactly what those goods are in real time.

"So it is important to them to not only know where purchase order X is but also what the production characteristics are (i.e., batch, expiry date, temperature characteristics, and so forth). This means there must be a seamless link between transportation and the PRW. On top of this, these stakeholders want to access this information regardless of where they are. Web-based tools are a critical part of this solution."

Kevin Payne, Senior Director of Marketing for Intellex, adds, "Intellex is seeing increased demand related both to traceability as well as condition monitoring of fresh, processed, and frozen food products throughout the cold chain. New regulations (like those that will come from the Food Safety Modernization Act) and voluntary programs such as the Produce Traceability Initiative (PTI), along with a desire within the industry to enhance the quality and safety of products, are driving interest in electronic traceability to supplant paper-based systems.

“Growers, producers, warehouse operators, and shippers are also increasingly interested in knowing the temperature and condition history of their products in transit as they move through the cold chain. By constantly monitoring and recording the temperature, cold chain professionals can ensure that goods have been stored properly throughout every step of the cold chain and take action to prevent problems from occurring. For example, it’s important to ensure that frozen food products aren’t thawed during transit or that fresh produce isn’t stored at high temperatures that can contribute to rapid aging and potential spoilage.”

Laird says, “Technology is changing so rapidly, it is hard to predict exactly the next ‘best thing.’ Mobile devices, however, seem to be the hot item right now and there doesn’t seem to be much limit as to what they may enable. We are focused on allowing an authorized stakeholder to access their information wherever they are on whatever device as long as it supports a standard browser. This is no small goal, as you can imagine, and, as the scope of these devices changes on almost a daily basis, we find that we have always more to do. This is a key focus for us at this time.”

Payne is excited about the opportunities that greater RFID technology offers. “The recently approved ISO/IEC 18000-6:2010 standard for Class 3 RFID provided significant technological enhancements for the use of RFID-based solutions in the cold chain,” he says. “Class 3 RFID solutions have significant range and performance improvements that enable accurate read/write of data at far superior ranges along with the ability to read information about the product from tags placed on metal containers or inside packages without unpacking.

“This minimizes or eliminates impacts on existing cold chain workflows and business disruptions because information can be gathered at the speed of operations and instantly fed into other systems. Older RFID solutions could not offer this performance cost effectively. We’re also seeing increasing interest in other forms of condition monitoring relating to humidity, shock, and vibration, all of which can have a detrimental impact on quality – and potentially the safety of food.”

Recognizing the growing demand for traceability resources, the Institute of Food Technologists led the formation of the Global Food Traceability Center (GFTC) in 2013. The mission of GFTC is to provide the means to accelerate the adoption and implementation of practical traceability solutions across the global food system. It will also deliver support services that help to increase understanding of food traceability. The GCCA is a founding sponsor of the GFTC and is actively working with center partners to develop resources to improve global food traceability.

The Alliance represents 1,300 member companies in over 65 countries whose mission is to offer our resources to assist in forging a universally strong cold chain where every product retains quality and safety through each link. In China, our focus is on infrastructure, technology, and training so that integrated supply chain management can maximize the value of new food safety tracing and certification technologies.

2014 GFSF Calendar for Food Safety Conferences

Conferences	Date	Location	Attendance	Web
Conference for Food Protection	May 3-7	Orlando, FL	Lori Lemaster (Tennessee Department of Health), Donna M. Garren, PhD (American Frozen Food Institute)	http://www.foodprotect.org/
BRC Food Safety Americas	May 21-22	San Antonio, TX	David Acheson (CEP The Acheson Group), Dr. Joseph Baumert (U of Nebraska's Farrp), Glenn Black (GMA), Neil Bouwer (Canadian Food Inspection Agency), Kathy Gombas (FDA), Joseph Hotchkiss (Michigan State University), LC, (FMI)	http://www.brcfoodsafetyamericas.com/
GFSF China Summit	June 14-15	Beijing, China	Rick Gilmore (GFSF), Vince Paez (AB SCIEX), Eduardo Platon (BBOSS), Wang Long (Shuanghui), Brian Bedard (GMA), Julia Bradsher (GFPI), Richard Tracy (GCCA), Joseph Bermudez (COFCO Rep), Tong Sun (BRIC)	http://globalfoodsafetyforum.org/



THE ROAD AHEAD FOR 2014-2015

Time: June 14-15, 2014

Location: People's Daily Building

Address: #2, West Jintai Road, District Chaoyang, Beijing, China

Contact: 703-684-1366

Web: <http://globalfoodsafetyforum.org/>

<http://www.gfsf.org.cn/>

GFSF (Global Food Safety Forum)



国际食品安全协会

and several provincial government agencies.

GFSF is a not-for-profit organization, founded and managed worldwide by GIC Group, with a diverse but interrelated industry membership: producers, processors, merchandisers/ shippers/distributors, and retailers. GFSF/China is jointly managed by the GIC Group and its partner, BRIC Global Agricultural Consultants, with offices in Washington, DC, and Beijing. It has been welcomed and endorsed by government regulators, including China's Ministries of Commerce, Health, Agriculture and AQSIQ (The General Administration of Quality Supervision, Inspection and Quarantine) and several provincial government agencies.

GIC Group



GIC Group is a manager and founder of Global GFSF. In 2010, GIC Group and its Beijing partner, Bric Global Agricultural Consultants, launched the Global Food Safety Forum (GFSF), a food and feed certification and quality control industry organization for the China and other Asian markets. Our commitment to and expertise in food safety are highlighted in this international effort to build a safety infrastructure from farm to fork.

GIC Group welcomes the opportunity to address your company or association's needs. An experienced team of MBAs, financial analysts, agriculture and trade economists with extensive international experience and foreign language skills is available to identify, establish, and attain your strategic goals.

CONTACT GIC GROUP

GFSF/ GIC Group
1434 Duke Street
Alexandria, VA 22314
Phone: 703-684-1366
Fax: 703-684-1369
Email: ericwu@gicgroup.com