

U. S. - CHINA STANDARDS AND CONFORMANCE COOPERATION PROGRAM

The 2nd U.S.-China Meat Industry Executive Roundtable



Monday, October 16, 2017

Venue: Hyatt Regency Qingdao, 88 Dong Hai East Road, Qingdao, China

Sponsored by: U.S. Trade and Development Agency (USTDA)

Supported by: U.S.-China Agriculture and Food Partnership (AFP)
China Meat Association (CMA)

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American National Standards Institute (ANSI)

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China Food and Drug Administration (CFDA), the state agency overseeing China's Food Safety Law is requiring all regions to establish standardized safe meat policies and standards in China. This forum will set the stage for policy and technical recommendations on major food and meat safety standards currently being developed in China. This forum will also serve as an open door for three tracks of engagement, which will bring together peers across management, technical director, and technical exchange/training tracks throughout the year.

The main objectives of this workshop is to increase dialogue between high-level executives in the U.S. and China on the improvement of food and industry standards in China and to identify areas for further cooperation and collaboration. This year's forum will address topics such as cold chain and its contributions to the supply chain, US-China meat trade and market analysis, meeting consumer meat safety and quality expectations through traceable, sustainable production systems and ensuring whole chain quality and authenticity.

To learn more about the U.S.-China SCCP or sponsor or participate in a workshop, please visit our website.



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