



食品质量安全是全球消费者关心的问题，为进一步交流国内外最新食品质量安全检测技术与标准，跟踪 AOAC 标准项目进展,了解 AOAC/ISO/IDF 国际检测标准项目的进展，搭建有利于我国检测方法与国际检测标准沟通与合作的桥梁，AOAC 中国分部等单位于 2026 年 3 月 24-26 日在无锡梁鸿湿地丽笙度假酒店联合举办 AOAC 食品检测技术与标准研讨会。

Food safety and quality is high concern of worldwide consumers. We would like to cordially invite you to attend the AOAC *Food Analytical Science and Standards 2026*. This meeting will be held on March 24-26, 2026 in Wu Xi, China.

The purpose of the meeting is to provide a platform/bridge for scientists and regulators from China and global to exchange the advanced analytical science and standards, to know the update scientific activities of AOAC,

ISO and other international organizations on analytical standards, with involvement from China. The progress of GB evaluation program and harmonization with international standards will also be presented and discussed.

主要议题：

- 我国检测标准与国际标准的衔接、协调与互认
- 食品安全国家标准检验方法跟踪评价
- 食品新型污染物的风险评估及其检测技术
- 食品营养素及新型功能性营养成分的检测方法
- 快速检测方法的标准化及智慧实验室建设
- 微生物检测技术
- 标准物质的研究开发与应用
- 乳品及特医食品检测
- 农兽药残留毒素等污染物检测
- 其他行业高关注检测技术及标准

国际嘉宾（现场及在线）：

Gary Swanson, President, AOAC INTERNATIONAL

Katerina Mastovska, CSO, AOAC INTERNATIONAL

Darryl Sullivan, AOAC SPIFAN Chair

Greer Harris, Senior manager of Scientific Partnerships, AOACI

Christophe Fuerer, author of AOAC Amino Acid method, Nestlé
Research

Sean Austin, author of AOAC HMOs Method, Nestlé Research,
Switzerland

Marloes Veeken, Chemical team leader, CCIC EFT

Martine van Gool, FrieslandCampina Ingredients

Manbu Suzuki, Morinaga Milk Industry Co.,Ltd.

Francesca Giuffrida, Nestlé Research, Switzerland

Qi Lin, Working Group Co-Chair, AOACI Dairy Protein Hydrolysate,
Abbott

Dr. Dora Molnar-Gabor Director of Biotechnology on HMO R&D,
dsm-firmenich

会议注册

2026 年 3 月 24 日（星期二） 时间：13:30-21:00

2026 年 3 月 25 日（星期三） 时间：08:00-16:00

地点：无锡梁鸿湿地丽笙度假酒店一楼大堂

（酒店地址：无锡市新吴区鸿山街道飞凤路 205 号）

联系人：蒋老师（18253209503）

Registration

March 24, 2026 Tue, Time: 13:30-21:00

March 25, 2026 Wed, Time: 08:00-16:00

Place: RESORT WETLAND PARK WUXI (Lobby)

(Address: No. 205, Feifeng Road, Hongshan Subdistrict, Xinwu District, Wuxi, China)

Contacts: Ms. Jiang (mobile 18253209503)

单位报名二维码：



个人报名二维码：



酒店住宿预定二维码：



会议日程 Agenda

2026 年 3 月 25-26 日

2026 年 3 月 25 日（星期三）第 1 天 大会报告	
March 25, 2026 (Wed) First day Plenary Session	
大会场 宴会厅 3 3 Hall	
09:00-09:30	开 幕 仪 式 Opening Ceremony
09:30-09:45	AOAC 科研项目及全球标准互认进展 Mr. Gary Swanson, AOAC 主席 Update of activities of AOAC INTERNATIONAL Mr. Gary Swanson, President, AOAC INTERNATIONAL

09:45-10:10	
茶歇 Coffee break	
10:10-12:00 (宴会厅 3) 3 Hall	论坛一：特殊食品检测技术 主持嘉宾：肖晶 国家食品安全风险评估中心 黄晓东 国家市场监督管理总局技术创新中心（特殊食品）主任 Session 1: Testing Technology for Special Food Chair: Jing Xiao, CFSA Xiaodong Huang, Director, TISF
10:10-10:30	特医食品注册检验方法相关要求及问题 王玉梅 高级工程师 国家市场监督管理总局食品审评中心特医部审评员 Requirements and Issues Related to the Registration Inspection Methods of Special Medical Purpose Formula Foods Yumei Wang, Senior Engineer, Reviewer, Department for Foods for Special Medical Purposes , Center for Food Evaluation, State Administration for Market Regulation
10:30-10:45	特医食品新国标的制修订进展 肖晶 国家食品安全风险评估中心 Updates on New FSMP National Standards Jing Xiao, China National Food Safety Risk Assessment Center (CFSA)
10:45-11:00	AI 赋能食品安全检测：FoodSeek 食品大模型的实践 孙秀兰 江南大学食品学院院长 AI-Empowered Food Safety Detection: The Application of the FoodSeek Large Model Xiulan Sun, Dean, School of Food Science and Technology, Jiangnan University
11:00-11:15	特医食品中香兰素的检测与评估 张兰天 国家市场监督管理总局重点实验室（特殊食品监管技术），

	<p>河北省食品检验研究院</p> <p>Detection and Evaluation of vanillin in FSMP</p> <p>Lantian Zhang, State Administration for Market Regulation of Special Food Safety, Hebei Food Inspection and Research Institute</p>
11:15-11:30	<p>特医食品中水解蛋白的相对分子质量分布测定</p> <p>曹文博 国家市场监督管理总局技术创新中心（特殊食品）</p> <p>Assay for the Relative Molecular Weight Distribution of Hydrolyzed Protein in FSMP</p> <p>Wenbo Cao, State Administration for Market Regulation Innovation Center for special food, TISF</p>
11:30-11:45	<p>特殊食品相关检测方法的差异性和协同性</p> <p>Marloes Veeken 中检认证集团欧洲食品检测有限公司</p> <p>Harmonization and differences between special food testing methods</p> <p>Marloes Veeken, CCIC EUROPE Food Test B.V.</p>
11:45-12:00	<p>特医食品中牛磺酸检测方法的开发</p> <p>孙震 国家市场监督管理总局技术创新中心（特殊食品）</p> <p>Development of a Detection Method for Taurine in FSMP</p> <p>Zhen Sun, State Administration for Market Regulation Innovation Center for special food, TISF</p>
<p>12:00-13:30</p> <p>午餐 Lunch</p>	
<p>2026年3月25日（星期三）第1天 分会报告</p> <p>March 25, 2026, Wed, First day, Parallel Sessions</p>	
13:30-15:30 (宴会厅3) 3 Hall	<p>论坛二：植物成分分析与质量控制</p> <p>主持嘉宾：李凡 康宝莱 全球检测实验室助理总监</p> <p>Session 2: Botanical Analysis and Quality control</p> <p>Chair: Leo Li, Asst. Director, Centre of Excell Lab, Herbalife</p>

13:30-13:50	<p>植物产品质量—在质量标准中定义质量属性和检测方法</p> <p>张沿军 康宝莱 首席科学家</p> <p>Botanical Product Quality-Defining Quality Attributes and Methods in Specification</p> <p>Yanjun, Zhang, Principal Scientist, Herbalife</p>
13:50-14:10	<p>全球茶叶农药残留标准与检测技术分析</p> <p>刘越 欧陆分析技术服务(苏州)有限公司 工程师</p> <p>Analysis of global criterion and testing control technologies for Pesticide Residues in Tea Materials</p> <p>Lily Liu, Eurofins Testing Inspection Certification (Suzhou) Co., Ltd.</p>
14:10-14:30	<p>植物提取物标准在植物类产品质量控制上的应用</p> <p>苏丽娜 USP 中国 战略客户发展资深经理 食品、膳食补充剂、草药方向</p> <p>USP Botanical Extract Standards for QC of Herbal Products</p> <p>Selina SU, Senior manager of strategic customer development, food & dietary supplements, herbal medicine</p>
14:30-14:50	<p>质量控制实践: 植物检测的多维框架方案</p> <p>李凡 康宝莱 全球检测实验室助理总监</p> <p>Quality Control in Action: An Orthogonal Testing Toolkit for Botanicals</p> <p>Leo Li, Asst. Director, Centre of Excell Lab, Herbalife</p>
14:50-15:10	<p>赛默飞农残兽残检测新方案</p> <p>赛默飞资深工程师</p> <p>New solution for Pesticides and Veterinary drug residues testing</p> <p>By Senior engineer, Thermo Fisher Scientific</p>
15:10-15:25	<p>东南亚保健品法规概述</p> <p>侯欣平 博士 梅里埃营养科学东南亚, 分析测试服务区域经理</p> <p>Labelling & Testing of Health Supplements-Regulatory Landscape</p> <p>Dr. Hou Xinping, Analytical Services, Manager SEA, Merieux NutriSciences</p>

15:20-15:40

茶歇 Coffee break

15:40-17:40

(宴会厅 3)

3 Hall

论坛 三：食品中乳铁蛋白检测方法

主持嘉宾：肖晶 国家食品安全风险评估中心

Session 3: Testing method of Lactoferrin in Food

Chair: Jing Xiao, CFSA

15:40-16:00

GB 1903.17 修订进展及与 GB5009.299 的衔接

韩奕奕 上海市农产品质量安全中心

The Update of the Progress of GB1903.17 Revising, and the Coordination with GB5009.299

Han Yiyi, Center of Shanghai Quality and Safety of Agricultural Products

16:00-16:20

乳铁蛋白精准分析的国际方法协调

Martine van Gool, 菲仕兰食品配料

Globally harmonized methodology for accurate lactoferrin analysis

Martine van Gool, FrieslandCampina Ingredients

16:20-16:40

GB5009.299 在不同乳制品中的适应性研究及扩展方案提案

铃木学, 森永乳业株式会社

Findings in Various Dairy Product Matrices for GB 5009.299 and Proposed Protocol Modifications.

	<p>Manabu Suzuki, Morinaga Milk Industry Co.,Ltd.</p>
16:40-17:00	<p>高乳清蛋白含量婴幼儿配方乳粉中乳铁蛋白测定的研究</p> <p>叶颖慧 中国营养保健食品协会标准化检验检测专委会</p> <p>Study on Lactoferrin Determination in High-whey Infant and Young Children Formula</p> <p>Yinghui Ye, CNHFA's Special Committee on Standardization, Inspection, and Testing</p>
17:00-17:10	<p>食品中乳铁蛋白检测方法国家标准与国际标准的协调性研究</p> <p>——研究进展及计划</p> <p>梁成珠 AOAC 中国分部</p> <p>The Coordination of Lactoferrin Determination between GB and International Methods —— Plan and Progress</p> <p>Liang Chengzhu, President, AOAC China</p>
17:10-17:20	<p>乳品实验室的自动化升级与实践</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&博士</p> <p>Automation Upgrades and Practical Applications in Dairy Laboratories</p> <p>Dr. Mo Qihua, Chief Scientist, Ph.D., Shenzhen Bioeasy Biotechnology Co., Ltd.</p>

<p>17:20-17:40</p>	<p>SCIEX 液质联用技术在乳品及特医食品相关检测中应用</p> <p>陈慧敏 SCIEX 应用支持专家</p> <p>The Application of SCIEX LC-MS/MS in the Detection of Dairy Products and Special Medical Purpose Foods</p> <p>Huimin Chen, Field Application Specialist , SCIEX</p>
<p>13:30-15:30</p> <p>(宴会厅 2)</p> <p>2 Hall</p>	<p>论坛 四：乳及乳制品中毒素标准与检测技术现状及发展</p> <p>主持嘉宾： 逯刚 蒙牛乳业质量安全研究总监</p> <p>Session 4: Progress of Toxin Standards and Detection Technologies in Milk and Dairy Products</p> <p>Chair: Lu Gang, Director of Quality Safety Research, Mengniu Dairy</p>
<p>13:30-13:50</p>	<p>国内外食品中毒素限量标准与挑战</p> <p>王君 二级研究院 国家食品安全风险评估中心</p> <p>Toxin limits in Foods: Domestic and International Standards and Challenges</p> <p>Jun Wang, Senior Researcher, China National Center for Food Safety Risk Assessment</p>
<p>13:50-14:10</p>	<p>乳及乳制品中生物毒素风险评估现状与挑战</p> <p>杨大进 国家食品安全风险评估中心风险监测一室主任/研究员</p> <p>The Current Status and Challenges of Risk Assessment of</p>

	<p>Biotoxins in Milk and Dairy Products,CFSA</p> <p>Dajin Yang, Director of the First Office of Risk Monitoring, National Center for Food Safety Risk Assessment, Researcher</p>
<p>14:10-14:30</p>	<p>多种毒素高通量筛查与定量分析方法建立及应用</p> <p>董立雅 蒙牛乳业, 质量安全研究部技术总监</p> <p>Establishment and application of high-throughput screening and quantitative analysis methods for multiple toxins</p> <p>Leeya Dong, Technical Director of Quality and Safety Research Department, Inner Mongolia Mengniu Dairy (Group) Co., Ltd</p>
<p>14:30-14:50</p>	<p>乳及乳制品中真菌毒素食品安全检测方法标准新修订进展</p> <p>任一平 浙江清华长三角研究院国家食品安全风险评估中心应用技术合作中心副主任、总工程师</p> <p>New Revision Progress of Food Safety Testing Method GB Standards for Mycotoxins in Milk and Dairy Products</p> <p>Yiping Ren, Zhejiang Yangtze Delta Region Institute of Tsinghua University</p>
<p>14:50-15:10</p>	<p>蜡样芽胞杆菌呕吐毒素检测技术及自动化研究进展</p> <p>周凯 高级工程师 欧陆分析检测技术服务(青岛)有限公司 研发经理</p> <p>Research Progress on Testing Technologies and Automation of</p>

	<p>Bacillus cereus Emetic Toxin</p> <p>Kenny Zhou, Senior Engineer, R&D Manager of Eurofins Technology Service (Qingdao) Co., Ltd.</p>
<p>15:10-15:30</p> <p>茶歇 Coffee break</p>	
<p>15:30-17:50</p> <p>(宴会厅 2)</p> <p>2 Hall</p>	<p style="text-align: center;">论坛 五: 国内外检测方法协调性研究</p> <p style="text-align: center;">主持嘉宾: 鲍蕾 雀巢食品安全研究院</p> <p style="text-align: center;">Session 5: Method harmonization between China and international standards</p> <p style="text-align: center;">Chair: Lei Bao, Nestlé Food Safety Institute, China</p>
<p>15:30-15:50</p>	<p>总氨基酸分析: AOAC/ISO/IDF 方法及下一步计划</p> <p>Christophe Fuerer, 蛋白质分析专家, 雀巢瑞士科学研究中心</p> <p>Total amino acid analysis: AOAC/ISO/IDF method and next steps</p> <p>Christophe Fuerer, Senior Specialist, Nestlé Research, Switzerland</p>
<p>15:50-16:10</p>	<p>氨基酸国标检测方法进展介绍</p> <p>崔亚娟 研究员 北京市营养源研究所</p> <p>Advances in GB method development for Amino Acids</p> <p>Yajuan Cui, Beijing Institute of Nutritional Resources</p>

16:10-16:30	<p>通过液质联用技术定量分析多种基质中的磷脂</p> <p>Francesca Giuffrida, 脂质分析专家, 雀巢瑞士科学研究中心</p> <p>Quantification of phospholipids in different matrices by liquid chromatography coupled with tandem mass spectrometry</p> <p>Francesca Giuffrida, Expert, Nestlé Research, Switzerland</p>
16:30-16:50	<p>食品中磷脂酰丝氨酸的测定</p> <p>古淑青 研究员 上海海关动植物与食品检验检疫技术中心</p> <p>Determination of Phosphatidylserine in Food</p> <p>Shuqing Gu, Shanghai Customs</p>
16:50-17:10	<p>精准分析，守护营养：乳制品磷脂组分检测技术研究</p> <p>吕明春 SGS 中心化学实验室技术经理</p> <p>Precision Analysis, Safeguarding Nutrition: Research on Dairy Phospholipid Component Testing Technology</p> <p>Lu Mingchun, Central Chemistry Laboratory of SGS</p>
17:10-17:30	<p>国际关于全氟化合物的风险评估研究进展</p> <p>Global Research Progress on Risk Assessment of Per-and Polyfluoroalkyl Substances (PFAS)</p>
17:30-17:50	<p>我国食品中全氟化合物的风险评估研究进展</p> <p>李敬光 国家食品安全风险评估中心</p> <p>Research Progress on Risk Assessment of Per-and</p>

	<p>Polyfluoroalkyl Substances (PFAS) in China</p> <p>Jingguang Li, China food safety risk assessment center (CFSA)</p>
<p>20:00-21:40 (宴会厅 1) 1 Hall</p>	<p style="text-align: center;">论坛六：乳蛋白水解物国内外检测方法研究进展</p> <p style="text-align: center;">Session 6: Progress of Determination of Dairy Protein Hydrolysate</p> <p>主持嘉宾：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 style="text-align: center;">Chair: Qi Lin, Working Group Co-Chair, AOAC Dairy Protein Hydrolysate, Abbott Nutrition Research & Development</p>
<p>20:00-20:30</p>	<p>AOAC 国际乳蛋白水解物检测方法工作组介绍</p> <p>Greer Harris AOAC 国际科学合作经理</p> <p>Introduction of AOAC Dairy Protein Hydrolysate Working Group</p> <p>Greer Harris, Senior manager of Scientific Partnerships, AOACI</p>
<p>20:30-20:50</p>	<p>快速测定水解蛋白及水解蛋白基营养产品的分子量分布</p> <p>丁一 雅培营养研发中心 高级分析科学家</p> <p>Rapid Determination of Molecular Weight Profile in Hydrolyzed Proteins and Hydrolyzed Protein-Based Nutritional Products</p> <p>YI Ding, Lead Scientist, Abbott Nutrition Research & Development</p>

20:50-21:10	<p>特婴产品蛋白水解物分子量分布检测技术</p> <p>林立 北京市食品研究院 仪器分析室主任</p> <p>Molecular Weight Determination of Protein Hydrolysate in Infant FSMP</p> <p>Li Lin, Director of Instrumental Analysis Unit, Beijing Food Safety Monitoring and Risk Assessment Center</p>
21:10-21:30	<p>SEC-UV 法测定乳制品分子量分布</p> <p>Christophe Fuerer 蛋白质分析专家 雀巢瑞士科学研究中心</p> <p>Molecular weight distribution profiling of dairy products by SEC-UV</p> <p>Christophe Fuerer, Senior Specialist, Nestlé Research, Switzerland</p>
21:30-21:40	<p>问题与讨论 Question and Answer</p>

2026年3月26日(星期四) 第2天 分会报告

March 26, 2026 Thu, Second day, Branch sessions

08:30-10:10 (宴会厅 3) 3 Hall	<p>论坛七：新型食品法规标准与检测技术</p> <p>主持嘉宾：赵云峰 国家食品安全风险评估中心</p> <p>Session 7: Regulatory Standards and Testing Technologies for Novel Foods</p> <p>Chair: Yunfeng zhao, China National Center for Food Safety Risk Assessment (CFSA)</p>
8:30-8:50	<p>大食物观下新食品原料管理现状及前景与挑战</p>

	<p>宋雁 国家食品安全风险评估中心评估三室 主任</p> <p>Current Status, Prospects, and Challenges in the Management of Novel Food Ingredients under the “Greater Food” Concept</p> <p>Yan Song, Director of Assessment Division III, China National Center for Food Safety Risk Assessment</p>
<p>8:50-9:10</p>	<p>题目待定</p> <p>待定 国家市场监督管理总局食品审评中心</p> <p>Title to be determined</p> <p>To be determined, Center for Food Evaluation, State Administration for Market Regulation</p>
<p>9:10-9:30</p>	<p>毒理与功能检验方法关键控制点</p> <p>左鑫 成都市食品检验研究院</p> <p>Critical Control Points in Toxicological and Functional Evaluation Methods</p> <p>Xin Zuo, Chengdu Institute of Food Inspection</p>
<p>9:30-9:50</p>	<p>DESI-MS 质谱在食品营养科学评价中的关键作用</p> <p>梁艳 中国药科大学 教授</p> <p>The Crucial Role of DESI-MS Mass Spectrometry in Food Nutrition Science Evaluation</p> <p>Yan Liang, Professor, China Pharmaceutical University</p>

<p>9:50-10:10</p>	<p>新一代串联四极杆质谱应用于 PFAs 等污染物分析</p> <p>李欣蔚 沃特世大中华区工业市场经理</p> <p>The analysis of PFAs and other contaminants using new generation of tandem quadrupole mass spectrometry</p> <p>Xinwei Li, Manager, Waters China Industrial Market</p>
<p>10:10-10:20</p>	<p>离子色谱在有害物质残留与营养成分检测相关食品标准中的应用</p> <p>李致伯 离子色谱产品经理 瑞士万通中国有限公司</p> <p>Introduction to the Application of Ion Chromatography in Food norms Related to the Detection of Harmful Substance Residues and Nutritional Components</p> <p>Zhibo Li, IC Product Manager, Metrohm China</p>
<p>10:20-10:40 茶歇</p> <p>coffee break</p>	
<p>10:40-12:10</p> <p>(宴会厅 3)</p> <p>3 Hall</p>	<p>论坛八：标准物质、检测新技术</p> <p>Session 8: Standards and Reference Materials & rapid protein determination</p> <p>主持嘉宾：张庆合 中国计量科学研究院</p> <p>Chair: Zhang Qinghe, National Institute of Metrology</p>
<p>10:40-11:00</p>	<p>食品检测领域稳定同位素内标的定制开发及案例解析</p> <p>郭会 上海安谱瑾世标准技术服务有限公司 高级工程师</p>

	<p>Customized Development and Case Analysis of Stable Isotope Internal Standards in Food Testing</p> <p>Hui Guo, ANPEL-TRACE Standard Technical Services (Shanghai) CO. LTD., Senior Engineer</p>
<p>11:00-11:20</p>	<p>从“标尺”到“考场”：标准物质与能力验证的协同质量之路</p> <p>严金涛 上海安谱瑾世标准技术服务有限公司 PTP 部负责人</p> <p>From "Ruler" to "Examination ": The Collaborative Quality Path of Reference Materials and Proficiency Testing</p> <p>Jin Tao Yan ANPEL-TRACE Standard Technical Services (Shanghai) CO. LTD. PTP Department Leader</p>
<p>11:20-11:40</p>	<p>基体标准物质的优势、选择与应用</p> <p>丁爽 中级工程师 钢研纳克检测技术股份有限公司 基体质控样研发工程师</p> <p>Advantages, Selection, and Application of Matrix Reference Materials</p> <p>Shuang Ding Intermediate Engineer, Matrix Reference Material R&D Engineer, NCS Testing Technology Co., Ltd.</p>
<p>11:40-11:50</p>	<p>食品中氮/蛋白质快速测定解决方案</p> <p>潘婷 德国元素产品专家</p> <p>Fast Nitrogen/Protein Determination Solution in Food</p>

	Ting.Pan Elementar Product Specialist
11:50-12:10	<p>食品分析标准物质进展</p> <p>张庆合 中国计量科学研究院、国家市场监督管理总局重点实验室 (营养与健康化学计量及应用)</p> <p>Progress in Reference Materials for Food Analysis</p> <p>Zhang Qinghe, National Institute of Metrology, China</p>
<p>12:00-13:30</p> <p>午餐 Lunch</p>	

08:30-10:30 (宴会厅 2) 2 Hall	<p>论坛九：母乳低聚糖 HMO 检测技术</p> <p>主持嘉宾：潘玉博士 帝斯曼-芬美意 科学事务总监</p> <p>Session 9: Detection Technology of Human Milk Oligosaccharides (HMO)</p> <p>Chair: Dr. Cindy Pan, Director of Scientific Affairs, dsm-firmenich Greater China.</p>
8:30-8:35	<p>开场</p> <p>潘玉博士 帝斯曼-芬美意 科学事务总监</p> <p>Opening</p> <p>Dr. Cindy Pan, Director of Scientific Affairs, dsm-firmenich GC</p>
8:35-8:55	<p>HMO 的检测方法的突破：母乳中 HMO 检测的挑战与解决方法</p>

	<p>闫竞宇博士 中国科学院大连化学物理研究所 副研究员</p> <p>Breakthroughs in HMO Detection Methods: Challenges and Solutions for HMO Detection in Breast Milk</p> <p>Dr. Yan Jing-Yu, Research Fellow, Dalian Institute of Chemical-Physics, Chinese Academy of Sciences</p>
8:55-9:15	<p>HMO 产品的检测研究进展和标准方法制定的展望</p> <p>赖世云 杭州璞湃科技有限公司 高级工程师/总经理</p> <p>Research on HMO detection method and prospects for development of standard methods</p> <p>Lai Shi-Yun General Manager and Senior Engineer, Hangzhou Popide Technology Co., Ltd.</p>
9:15-9:50	<p>帝斯曼-芬美意助力全球及中国 HMO 检测技术的发展</p> <p>Dr. Dora Molnar-Gabor 帝斯曼芬美意全球生物技术研发总监</p> <p>荆淑萍 帝斯曼芬美意化学分析首席科学家</p> <p>The development of HMO detection technology by dsm-firmenich both globally and in China</p> <p>Dr. Dora Molnar-Gabor Director of Biotechnology on HMO R&D, dsm-firmenich</p> <p>Dr. Sandra Jing Principle Scientist of Analytical Science, dsm-firmenich</p>
9:50-10:10	<p>HMO 检测方法的商业开发及其应用</p> <p>罗仁宏 欧陆分析检验检测认证（成都）有限公司 实验室经理</p>

	<p>Commercial development and application of HMO detection methods</p> <p>Eli Luo Laboratory Manager, Eurofins Testing Inspection Certification (Chengdu)Co., Ltd.</p>
<p>10:10-10:30</p>	<p>母乳低聚糖检测技术探讨</p> <p>徐佳佳 北京市营养源研究所有限公司 高级工程师，食品安全国家标准《食品中母乳低聚糖的测定》主要完成人，多项母乳低聚糖方法验证主要负责人</p> <p>Discussion on Human Milk Oligosaccharides (HMOs) Detection Technologies</p> <p>Xu Jiajia Beijing Nutrition Source Research Institute Co., Ltd, Senior Engineer, Principal Contributor to GB "Determination of Human Milk Oligosaccharides in Foods", Lead Investigator for multiple HMOs analytical method validations</p>
<p>10:30-10:45 茶歇</p> <p>coffee break</p>	
<p>10:45-12:25</p> <p>(宴会厅 2)</p> <p>2 Hall</p>	<p>论坛十：乳品及特医食品检测技术</p> <p>主持嘉宾：肖晶 国家食品安全风险评估中心</p> <p>Session: Dairy and Foods for Special Medical Purposes Testing Technology</p> <p>Chair: Jing Xiao, CFSA</p>
<p>10:45-11:05</p>	<p>真菌毒素检测技术及标准研制进展</p> <p>徐小民博士 浙江省疾病预防控制中心理化毒理检验所 主任技师</p>

	<p>Mycotoxin Detection Technology and Standard Development Progress</p> <p>Dr Xiaomin Xu, Researcher, Zhejiang CDC</p>
<p>11:05-11:25</p>	<p>AI 技术在检测领域的应用</p> <p>张慧 达能中国 区域质量与食品安全技术专家</p> <p>Application of AI Technology in the Analysis Field</p> <p>Hui Zhang, Regional Technical Expert on Quality and Food Safety, Danone China</p>
<p>11:25-11:45</p>	<p>婴幼儿配方乳粉中母乳低聚糖检测的关键问题——基于 AOAC 标准、出入境检验检疫行业标准 (SN) 及国家标准 (GB) 征求意见稿的方法比对</p> <p>冯鑫 中国海关科学技术研究中心 高级工程师</p> <p>Key Issues in the Detection of HMOs in Infant Formula Milk Powder - Comparative Analysis of AOAC, SN, and GB (Draft)</p> <p>Xin Feng, Senior Engineer, Science and Technology Research Center of China Customs (STRC)</p>
<p>11:45-12:05</p>	<p>特殊食品抽检注意事项及案例分析</p> <p>余晓琴 四川省食品检验研究院 正高级工程师</p> <p>Precautions for Special Food Sampling and Case Analysis</p> <p>Xiaoqin Yu, Professor-level Senior Engineer, Sichuan Institute of Food Inspection</p>

12:05-12:25	<p>《乳品及特医食品检测的色谱创新：安捷伦 LC 解决方案赋能营养安全与品质》</p> <p>殷承华 安捷伦科技-液相应用技术专家</p> <p>"Chromatography Innovations for Dairy and FSMP Testing: Agilent LC Solutions Empowering Nutritional Safety and Quality"</p> <p>Chenghua Yin, Agilent Technologies-LC Technical Solution Specialist</p>
<p>12:00-13:30</p> <p>午餐 Lunch</p>	

<p>13:30-15:00</p> <p>(宴会厅 3)</p> <p>3 Hall</p>	<p>论坛 十一：益生菌/微生物检测技术及标准</p> <p>Session 11: Probiotics and Microbial Detection methods and standards</p>
13:30-13:50	<p>国内外益生菌检测方法标准分析与探讨</p> <p>夏九学 微康益生菌（苏州）股份有限公司 副总经理</p> <p>Analysis and Discussion on Domestic and International Testing Method Standards for Probiotics</p> <p>Jiuxue Xia, Deputy General Manager, Wecare Probiotics Co., Ltd.</p>
13:50-14:10	<p>新一代益生菌 BC99 与 AKK11 检测方法的研究及应用</p> <p>周晨昊 微康益生菌（苏州）股份有限公司 益生菌检测中心 技术总监</p> <p>Research and Application of Detection Methods for New</p>

	<p>Generation Probiotics BC99 and AKK 11</p> <p>Chenhao Zhou, Technical Director, Probiotics Testing Center, Wecare Probiotics Co., Ltd.</p>
<p>14:10-14:20</p>	<p>食品生产加工过程中环境致病菌监测方案</p> <p>王靖 北京陆桥技术股份有限公司 技术支持</p> <p>Monitoring plan for environmental pathogenic bacteria during food production and processing</p> <p>Wang Jing, Technical Support from Beijing Land Bridge Technology Co., Ltd</p>
<p>14:20-14:40</p>	<p>从人工计数到智能系统追溯：AI 计数仪在食品领域的应用</p> <p>胡瑜 梅里埃营养科学（中国） 食品科学中心总监</p> <p>From Manual Counts to Intelligent Systems: Validating AI-Powered Enumeration in Food</p> <p>Phyllis Hu (YU HU), Mérieux NutriSciences (China) , Silliker Food Science Center Director</p>
<p>15:00-16:40</p> <p>(宴会厅 3)</p> <p>3 Hall</p>	<p>论坛 十二：食品及乳制品中关键营养物质检测</p> <p>Session 12: Key nutrients detection in food and dairy products</p>
<p>15:00-15:15</p>	<p>酪蛋白磷酸肽产业化及检测方法研究</p> <p>刘永成 黑龙江飞鹤乳业有限公司 中心实验室</p> <p>Industrialization and Analytical Methods of Casein</p>

	<p>Phosphopeptides</p> <p>Yongcheng Liu, Central Laboratory, Heilongjiang Feihe Dairy Co., Ltd.</p>
<p>15:15-15:30</p>	<p>全谱脂肪酸组成分析及 SN-2 位脂肪酸的测定</p> <p>张协光 正高级工程师 深圳市计量质量检测研究院食品部营养室主任</p> <p>邢玉瑾 默克生命科学市场部 工业&检测细分市场专家</p> <p>Comprehensive Fatty Acid Profile Analysis and Determination of SN-2 Position Fatty Acids</p> <p>Xieguang Zhang, Professional Senior Engineer</p> <p>Director of the Nutrition Testing Laboratory ,Food Department, Shenzhen Academy of Metrology and Quality Inspection.</p> <p>Yujin Xing, Merck Life Science, Segment Marketing Expert, Industrial & Testing</p>
<p>15:30-15:50</p>	<p>特医食品中膳食纤维的测定研究</p> <p>王晨 雅培贸易（上海）有限公司中国研发中心 理化分析研究科学家</p> <p>Study of Dietary Fiber Determination in FSMP</p> <p>Chen Wang, Abbot Nutrition China R&D Center, Research Analytical Scientist</p>
<p>15:50-16:10</p>	<p>婴儿配方奶粉中半乳糖基乳糖的测定</p> <p>Sean Austin, 碳水化合物分析专家, 雀巢瑞士科学研究中心</p>

	<p>Determination of galactosyllactose in infant formula</p> <p>Sean Austin, Nestlé Research, Switzerland</p>
<p>16:10-16:30</p>	<p>肽分子量分布检测方法关键参数研究</p> <p>汪龙飞 分析专家 雀巢食品安全研究院</p> <p>Study on Key Parameters of Molecular Weight Distribution</p> <p>Detection</p> <p>Longfei Wang, Nestlé Food Safety Institute, China</p>
<p>16:40-17:30</p> <p>(宴会厅 3)</p> <p>3 Hall</p>	<p>国家标准跟踪评价之国内外标准协调性研究工作</p> <p>总结及颁奖</p> <p>Comparison study of GB and International standards:</p> <p>Wrap up and award</p>
<p>18:00</p>	<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>Agenda might be adjusted according to the experts proposals</p>	