

S # 4

## Seminar on Fruit Processing and Comprehensive Utilization for Developing Countries

Name	Seminar on Fruit Processing and Comprehensive Utilization for Developing Countries		
Organizer	China National Research Institute of Food and Fermentation Industries Corporation Limited		
Time	2023-07-05 -- 2023-07-25	Language for Learning	English
Invited Countries	Developing Countries		
Requirements for the Participants	Age	Under 50 for director general's level; under 45 for division director's level	
	Health	In good health with health certificates or medical examination forms issued by local public hospitals; without diseases prohibited from entry by China's laws and regulations; without severe chronic diseases such as serious high blood pressure, cardiovascular and cerebrovascular diseases and diabetes; without mental illnesses or infectious diseases that may pose serious threats to public health; not during the postoperative recovery period after a major operation or during the outbreak period of acute diseases; without severe physical disability; non-pregnant.	
	Language	Fluency in listening, speaking, reading and writing in English	
	others	Participants who come to China for training are not allowed to bring spouses or relatives.	
Host City	Beijing	Local Temperature	24-33°C
Cities to visit	Beihai City, Nanning City, Jinan City	Local Temperature	28-33°C, 25-33°C, 25-34°C
Notes	<ol style="list-style-type: none"> <li>1. Please prepare valid passport and visa in advance;</li> <li>2. Please prepare for making the country reports and exchanging views on biotechnology of food industry issues;</li> <li>3. If you are unable to take the flight on time due to special circumstances, or if there is a flight delay during the transfer, please contact the project contact in time to inform the latest flight information to arrange pick-up;</li> <li>4. In principle, participants are not allowed to change the tickets to/from China. If necessary, please contact the Economic and Commercial Counsellor's Office to change the ticket. If participants change the ticket without permission, the resulting cost and liabilities are borne by participants;</li> <li>5. Please confirm the need to re-check the baggage when transfer; After claiming the baggage, please wait patiently at the international arrival exit (or domestic arrival exit), and the staff with the pick-up card (with name of organizer, participants and country on it) will pick you up. If you wait more than 15 minutes, please do not hesitate to call the project contact;</li> <li>6. Lost check-in baggage should be registered with the airline. Please contact the project contact to confirm the mailing address before filling in the registration form;</li> <li>7. Please bring proper clothes according to the holding city temperature; please prepare casual footwear for factory visit; formal or national costumes is required for formal events during seminar;</li> <li>8. Please bring some commonly used medicines;</li> <li>9. It is suggested that participants bring their own laptop since not all hotels provide computers.</li> </ol>		

About the Organizer	<p>Established in 1955 and wholly owned by Sino-light Corporation under China Poly Group which is ranking on global 500 list, China National Research Institute of Food and Fermentation Industries Corporation Limited (hereinafter referred to as CNRIFFI) is the largest and oldest state-level research institution in China's food industry as well as the most important technical platform in food industry and founder of multiple food sectors. Building on its strong technical capacity, CNRIFFI has retained authority in R&amp;D of new food products and technologies, standards formulation, quality inspection, etc.</p> <p>Since 2005, sponsored by Chinese government, CNRIFFI has organized 210 seminars and technical trainings and received more than 9000 participants from 134 developing countries and regions. The above-mentioned training programs cover a wide range of subjects in food sector: food safety inspection and management, biotechnology application in food industry, agricultural products processing, food processing and preservation technology, fruit processing and comprehensive utilization, grain processing and inspection technology, alcohol distribution management and promotion, etc.</p> <p>CNRIFFI has been organizing seminars on fruit processing since 2010, and it was adjusted to "Fruit Processing and Comprehensive Utilization" according to the actual needs of the recipient countries. Up to now, 12 seminars on fruit processing and comprehensive utilization have been organized by CNRIFFI with positive comments and recognition of various stakeholders. Throughout the years, we have been actively reviewing the successful experience and are open to suggestions from participants, which allows us to conscientiously study, prepare, improve and update our training methods, syllabus, pool of experts and on-site training/visits, achieving standardization and normalization of every item on our agenda with the utmost attention to details.</p>
Seminar Content	<p><b>1. Main Contents of Lectures</b></p> <p>(1) An overview of China: an overview of China's current development in politics, economy, society and culture, etc.;</p> <p>(2) Current situation and development trend of China's fruit processing industry: comprehensively reviewing and analyzing the current situation and main problems of China's fruit processing industry, and putting forward the development trend of the current fruit processing industry;</p> <p>(3) Fruit processing, storage, transportation and preservation technology: introducing fruits processing methods and the main technology of fruit preservation and storage; expounding the research status and future development trend of storage and preservation of fruits at home and abroad, and new preservation technologies such as low-temperature cold chain storage, modified atmosphere packaging and coating preservation.</p> <p>(4) Technological innovation and practice of fruits utilization: introducing and analyzing the overview of fruit industry development, fruits nutrition and health, and technological innovation and practice of comprehensive utilization of fruits;</p> <p>(5) Development and application of fruit functional foods: introducing the necessity of improving the safety and nutritional quality of fruit processing, promoting the "Nutritional Health + Internet" service with the development trend of future nutritional health and scientific and technical revolution, and realizing the precise and intelligent nutrition action led by science and technology;</p> <p><b>2. About field visits</b></p> <p>During the training, we will go to Nanning City and Beihai City of Guangxi Zhuang Autonomous Region, and Jinan city of Shandong Province for field investigations concerning fruit planting base, fruit processing enterprises, cold chain logistics and transportation and agricultural products e-commerce bases, etc.</p> <p><b>3. About discussion sessions:</b></p> <p>During the training, renowned experts and scholars as well as representatives of food enterprises will interact with participants on fruit processing and comprehensive utilization through discussion sessions.</p> <p><b>4. Speaker Profile</b></p>

(1) HE Wenping, director, research fellow and master tutor of African Research Office, Institute of West-Asian and African Studies, Chinese Academy of Social Sciences. Secretary general of Chinese Society of Asian and African Studies, executive director of Chinese Society for African Affairs, expert of Expert Committee of China Africa Industrial Forum.

(2) SUN Jian: vice president of Guangxi Academy of Agricultural Sciences, second-level researcher, master supervisor, PhD of Science of Chinese Academy of Sciences, postdoctoral fellow of South China University of technology. Candidate for the National Million Talent Project, one of the young and middle-aged experts with outstanding national contributions, and one of the scientists of the national modern agricultural industrial technology system. He is mainly engaged in research on storage and processing of agricultural products.

(3) FU Daqi: professor of College of Food Science and Nutritional Engineering of China Agricultural University; winner of one hundred excellent doctoral dissertations of the Ministry of Education in 2007 and supported by the special author fund of the Ministry of Education; his research fields mainly include postharvest molecular biology of fruit products as well as the application of virus induced gene silencing in tomato functional genome.

(4) CAO Jiankang: PhD, associate professor, doctoral supervisor, deputy director of the Department of Food Bioengineering, College of Food Science and Nutritional Engineering, China Agricultural University. His research direction is agricultural product processing and storage engineering, food science and food biotechnology.

(5) Wang Wensheng, researcher, deputy director of the National Engineering and Technology Research Center for Preservation of Agricultural Products (CPAP), editor-in-chief of "Preservation and Processing", research direction: storage and transportation of agricultural products.

#### 5. Materials that participants need to prepare

In order to facilitate communication with Chinese experts, please prepare communication materials related to the subjects of the training course, such as: (1) Introduction of the profession and organization or department; (2) fruit processing and comprehensive utilization status and existing problems; (3) The current cooperation with other countries and international organizations in your country.

#### 6. Evaluation at the end of training

Evaluation forms shall be distributed to and collected from participants to evaluate the entire training course, including all courses delivered.