

# A Book: Food Safety in China: Past, Present, and Future

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And

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# Reasons for the book

- To show the complex nature of food safety issues.
- China has experienced fast changes in food safety in the past decade
- It has received global attention and everyone in China
- Government and Industry are reacting to attentions by consumers
- The book can be a time piece

# Editors

- Joseph Jen (USA)
- Chen Junshi (China)

# Three major purposes of the book

- Record the fast development activities of food safety in China for the past decade
- To state the current status of government laws and regulations, the sciences behind food safety, commodity industry situation, and risk assessment
- To provide expert opinions of future developmental needs of food safety in China

# Book outlines

- Seven sections, 33 chapters
- Written by experts of the subject matters
- Authors are mostly from China with several global experts provide an international flavor
- Book will be published in Chinese by China Science and Technology Press
- To be available in early 2016

# Section One: Introduction

- Shared responsibilities of food safety by Joseph Jen (USA)
- Overview of food safety in China by Junshi Chen
- Education and training courses by Yao-wen Huang (USA)
- Food industry development by Meng Suhe

# Section Two: Food Microbiology

- Food borne illness and Surveillance by Guo Yunchang
  - Bacterial pathogens by Shi Xianming
  - Yeast and fermentation by Chen Ji
  - Mycotoxins by Gong Yunyun (UK)
  - Viruses by Jennifer Cannon (USA)
  - Parasites by Liu Mingyuan
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# Section Three: Food Chemistry

- Food additives by Sun Baoguo
- Pesticide residues by Qiao Xiongwu
- Veterinary drug by Li Yingqian
- Heavy metal contamination by Yang Dajin
- Food Frauds by Wu Yongning with contribution from John Spink (USA)

# Section Four: Risk assessment

- Chemical hazards by Li Ning
- Microbial hazards by Jiao xinan
- Risk communication by Zhong Kai

# Section Five: Food Safety Management

- Food safety standards by Wang Zhutian
- Food laws and regulation by Luo Yunbo
- Economic factors by Fred Gale (USA)
- Regulatory inspection by Gu Zhenhua
- Restaurant and Cafeteria by Ma Zhaohui
- International trade by Shawn Artia (USA)

# Section Six: Commodities

- Meat science by Zhou Guang-Hong
- Dairy science by Jiang Yujun
- Fruits and vegetables by Hu Xiao-song
- Fats and oils by Chi-Tong Ho (USA) with contribution from Lucy Hwang (Taiwan)
- Cereal sciences by Jiang Lian zhou
- Seafood and aquaculture by Felicai Kow (Australia)

# Section Seven: New Technology

- Traceability by Wei Yi-min
- GMO by Chang Dabing
- Packaging by Chen Rongfang

# From Seed to Table

- A Long Process
- Involve production, processing, transportation, marketing, distribution, and consumption
- Many people are involved in the process and anyone of them can cause food safety problem





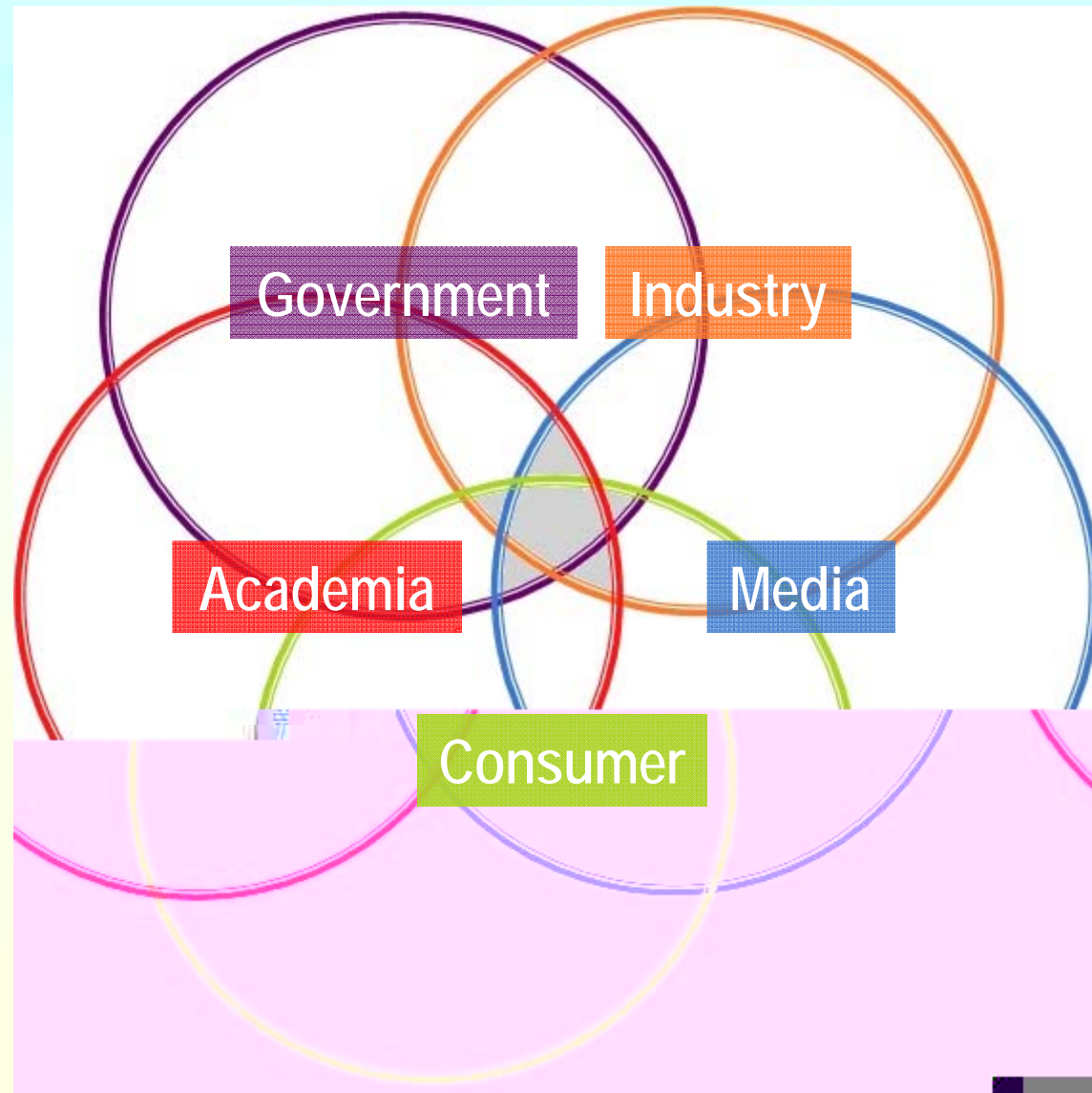
# Shared Responsibility by WHO

- WHO coined the term “shared responsibility” meaning collaboration between all sectors including government, consumer organization and food processors to achieve a safe and wholesome food supply

# Food Safety: Who's Responsibility

- April, 2010 1<sup>st</sup> International Forum on Food Safety in Beijing
- New concept by Jen: government, industry, academia, media and consumers all have responsibility for food safety
- The five pillars of food safety responsibility

# The five pillars of food safety responsibility



# Transparency and Trust

- At April, 2011, 2<sup>nd</sup> International Forum on Food Safety
- Jen brought out the concept of “transparency” is key to gain consumer trust. Both industry and government must embrace the concept

# Government Agencies

- Responsible for:
- 1) set up and implement the food safety laws and regulations
- 2) for issuing licenses and certificates
- 3) provide inspection services
- 4) provide correct food safety information to the industry and the citizens

# Food Industries

- Responsible for:
- 1) produce safe foods: watch the use of pesticides and antibiotics
- 2) process safe foods: inspect the ingredients and proper quality control and quality assurance
- 3) distribute safe foods: proper temperature control and sanitation conditions
- 4) market safe foods: monitor food safety and provide proper safe food usage information to consumers

# Academia

- Academia's responsibilities:
- 1) food safety education
- 2) train food safety workers
- 3) perform food safety research
- 4) as science base to media, government and industry
- 5) provide authoritative voice to food safety events

# Media

- Media's responsibilities:
- 1) report accurately the food safety issues
- 2) avoid sensational and scary statements
- 3) provide regular basic food safety knowledge to consumers
- 4) report new food safety laws and regulations and new technology that consumers can understand

# Consumers

- Consumers' responsibilities:
- 1) know the causes of food safety hazards.
- 2) practices food safety principles at home:  
Clean, Separate, Cook and Chill
- 3) be conscious of sanitation conditions at public eating places
- 4) report unsafe and spoiled foods, and unsanitary conditions to authority

# Future of food safety

- It is up to all parties of the food production to consumption chain (farm to table) to better understand the concept of food safety, the common practices needed, and for all responsible individuals to cooperate and interact to form a strong “Food Safety Culture.”
- Education, education, education!