

EMPOWERING FOOD SAFETY & QUALITY



Newsletter. October 2020



PolyU's Food Safety Consortium Becomes the First Non-governmental Organization Codex Observer from Hong Kong & Mainland China

The Food Safety Consortium (FSC) is delighted to have become an Observer at the Codex Alimentarius Commission (Codex), a body established by the Food and Agriculture Organisation of the United Nations (FAO) and World Health Organisation (WHO) to develop food standards under the Joint FAO/WHO Food Standards Programme.

FSC is the first and only non-governmental organisation in Hong Kong and Mainland China to have been admitted as a Codex Observer. The Codex Observer status creates a unique opportunity and a significant step forward for FSC to participate in this pre-eminent international food standards-setting body that protects the health of consumers and ensures fair practices in food trade through contributing to international standards, guidelines and codes of practice.

Being a Codex Observer, FSC could further bring the views and suggestions of its members to the attention of the wider Codex community, directly channeling its views during Codex's standard formulation process, and invigorating exchanges at all levels.

For more information, please visit [HERE](#)

HIGHLIGHTS / STORIES

POLYU FOOD SAFETY IN THE NEWS

- 香港理工大学创新及科技发展总监刘乐庭接受中國食品報訪問 - 期待粵港澳食安资源互通



China International Food Safety & Quality (CIFSQ) Conference + Expo 2019 >>>



- 理大食安聯盟研AI 預測食品變壞機率 >>>
- 理大獲研資局批540萬元 研為每件食品加射頻標籤、保食品安全 >>>
- 「信佳城市綠色耕種研究實驗室」啟用 >>>



PolyU's Food Safety Consortium Received the Affiliate Communication Award from IAFP >>>

UPCOMING EVENTS

Lund University a DISH Partnering University with PolyU Becoming Full Member of "Food KIC" – The European Multimillion Euro Investment in Food Research >>>

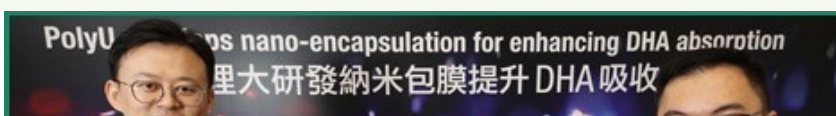


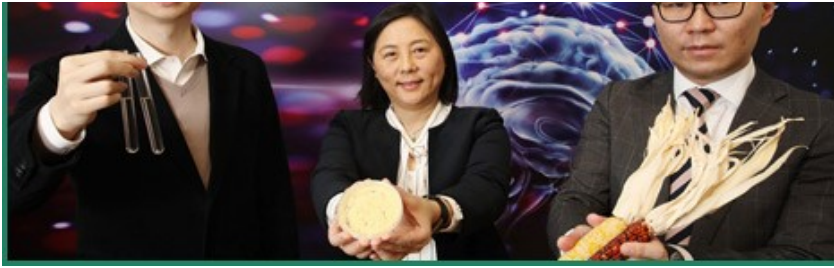
World Food Safety Day - Food Safety, Everyone's Business >>>

GoFood 2019 / DISH High Level Summit - Bologna, Italy >>>



RESEARCH & INNOVATION





PolyU Innovates Nano-encapsulation Technology to Enhance DHA Absorption for Early Brain Development >>>



PolyU develops rapid authentication method of Chinese medicines >>>

FOOD SAFETY PROGRAMMES

PolyU and Joint Institute for Food Safety and Applied Nutrition (JIFSAN) jointly organize food safety risk analysis course in Hong Kong

Collaborated with the Joint Institute for Food Safety and Applied Nutrition (JIFSAN), a centre of excellence established by the United States Food and Drug Administration (USFDA) and the University of Maryland, The Hong Kong Polytechnic University (PolyU) is going to provide science-based food safety training courses in Hong Kong. The first open course on risk analysis will be launched in December 2019. >>>

MSc in Global Food Safety Management and Risk Analysis

Programme aims to provide a unique and professional oriented training on global food safety management and risk analysis for science/ technology graduates who want to develop their expertise in



- [PolyU to host The 5th Asia-Pacific Food Safety International Conference with IAFP in Hong Kong](#)
- [PolyU will join the China International Food Safety & Quality \(CIFSQ\) Conference 2020 \(November 4-5, 2020, Shanghai\), Prof. Terence Lau of PolyU will speak on Day-1 keynote and join the panel discussion moderated by Yves Rey](#)
- [FSC is excited to join IAFP 2020 which will be a virtual annual meeting happening on October 26-28, 2020](#)

Event dates and details are subject to change without notice. Please contact us if you have any enquiries.

STAY TUNED FOR
OUR UPDATES!

SUBSCRIBE NOW ▶

ABOUT US

FSC

The Food Safety Consortium (FSC) comprises stakeholders from the academia, industry and other organizations to address food safety challenges with cutting-edge & applied technologies, with timely and

the area of food safety and provide students with advanced knowledge in the major and newly emerging hazards affecting food safety from a global perspective.

Graduates are qualified to obtain official certificates on Risk Analysis Core Package issued by Joint Institute for Food Safety and Applied Nutrition (JIFSAN) and PolyU and also qualified for a certificate on ISO22000 issued by an accredited Certification Body. >>>

in-depth communications on food safety related matters.

FSTRC

Food Safety and Technology Research Centre (FSTRC)

serves as a platform to strengthen local and international collaborations. Our goal is to safeguard public health and rebuild public confidence by applying cutting-edge skills and tools in research, risk analysis and assessment and offering one-stop food-related services.

DISH

DISH Global Centre for Food Safety and Quality (DISH)

is a unique, non-profit platform founded by four economies - Denmark, Italy, Sweden, Hong Kong to foster European - Hong Kong/China - Asia Pacific collaborations in food safety. The Centre aims to translate cutting-edge innovations and into high quality applications through research, development, exploring collaborations and technology transfer.





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