



MoniQA in the Asian Pacific Region

From the very beginning MoniQA was designed as a project with a truly global reach, bringing together partners from East and West. In September and October our consortium participated in and organised several events in China and Vietnam targeting stakeholders in the region.

The MoniQA Asian Pacific Governing Council Meeting (Beijing, China) brought together high-level representatives from the European partners and representatives of MoniQAs Asian partners. Zhu Changguo, President of CCOA, together with Roland Poms, ICC secretary general, welcomed the participants. As MoniQA coordinator Roland Poms briefed those present about the progress of the project, the financial situation as well as upcoming decisions for the Governing. Anton Alldrick (Campden BRI) and Roland Poms presented the MoniQA sustainability concept and further work to be done concerning this issue. Considerable effort has been made to translate MoniQA dissemination material into Chinese and the new documents were presented to the audience.

The Joint MoniQA-Chinese Academy of Agricultural Sciences Expert Summit on Food Safety Analysis and Future Joint Research Projects (Beijing, China) took place at the CAAS (Chinese Agricultural Academy of Sciences). MoniQA as such and selected food safety were presented. The MoniQA representatives were given an introduction to CAAS and its work in food safety. This introduction delivered important information for both sides and formed the basis for a discussion on possible future collaboration between European Food Researchers (in particular MoniQA) and Chinese Research facilities. It became clear that both the European and the Chinese research agenda face challenges - some very different from each other, some very similar. MoniQA and CAAS agreed to further develop the ties between European and Chinese food researchers, leading to increased cooperation and to synergies between East and West.

The MoniQA Food Scientist Training (FST) on Food Safety and Mycotoxins in Grain, Oil and Feed (Beijing, China) offered a broad view on mycotoxins in grain, oil and feed. Starting with an introduction to EU food law and discussing current issues relating to food imports into the EU, the workshop also covered local (Asian) issues for mycotoxin detection and the socio-economic impact of mycotoxins in general. A practical part on rapid mycotoxin detection methods was also included.

The Food Allergen Labelling Management and Detection Technology Workshop (Guangzhou, China) was held in Huatai Hotel by the Guangdong Inspection and Quarantine Technology Centre (IQTC) from October 27-28. There were around 80 participants including 3 international experts. The workshop focused on the food allergen labelling management of the EU and CAC as well as relevant detection methods. On behalf of MoniQA, Li Fang from CCOA introduced the MoniQA Network of Excellence and the Allergen Working Group. During the two days the MoniQA roll-ups were displayed and CCOA delivered MoniQA dissemination material in the workshop. Participants from the industry and authorities gained an impression about MoniQA and the underlying concepts of the project. IQTC and CCOA reached a consensus that both sides will cooperate more closely on food allergen issues. And Guangdong showed interest in becoming a MoniQA associated partner.



The China International Food Safety & Quality Conference and Expo 2009 (postponed from September 23-24 to Nov. 4-5, Beijing, China) was held in the Landmark Hotel & Towers and was concerned with novel intervention, prevention and detection strategies, efficient risk management, science based solutions, innovative food safety management, emerging microbial hazards, harmonization of standards, etc. on food safety. Around 400 national and international participants attended the conference. MoniQA had a booth with 2x4m². CCOA was responsible for all the related arrangements. In the exhibition, Li Fang and Wang Xiaofang from CCOA delivered MoniQA dissemination materials (fact sheet, 2008 summary, external flyer and external newsletter) and exchanged ideas with about 75 experts and with participants from authorities, universities, research institutes, food companies and media.

The MoniQA FST on Quality analysis methods applied for food products exported to EU: Standards and alternatives (Hanoi, Vietnam) was designed for researchers and SMEs interested in importing food products from Asia into the EU. The participants received an updated overview of the EU legislations and issues with Asia food products from the point of view of the EU and Asia. The workshop also provided the opportunity to share information about current issues in safety control in Vietnam and other Asian countries. In the second part of the workshop the training focused on the analysis of Chloramphenicol and Clenbuterol in seafood.

More information:

- A lot of MoniQA dissemination material, including the executive summary, the newsletter and two factsheets was translated into Chinese. This material can be found at: <http://www.moniqa.org/china>
- Rainer Svacinka, a participant in the MoniQA Food Science Training in Beijing, reports on his experiences, see document below
- Liana Giorgi has published a blog entry on her visit to China with MoniQA: <http://blog.iccr-international.org/2009/09/on-mission-in-beijing/>