

# Quality Control for Chemical Hazards during Processing Meat Products and Edible Oil/Fat

*Date:* May 23, 2018 (Wednesday)

*Venue:* International Conference Hall, Tsai Lecture Hall 1F, College of Law, National Taiwan University  
NO. 1, Sec. 4, Roosevelt Road, Taipei

*Organizers:* National Institute of Environmental Health Sciences, National Health Research Institutes;  
International Life Science Institutes (ILSI) Taiwan;  
Association of Official Analytical Communities (AOAC) Taiwan

## 【Agenda】

Time	Topic & Speaker	Chairperson
09:00-09:30	<i>Registration</i>	
09:30-09:35	<b>Opening Remark</b> <b>Dr. Lu-Hung Chen</b> , President, ILSI Taiwan	
09:35-10:35	<b>Risk Assessment of Process - Related Food Contaminants</b> <b>Dr. Gerhard Eisenbrand</b> Professor, Department of Chemistry, Division of Food Chemistry and Toxicology, University of Kaiserslautern, Germany	<b>Dr. Lucy Sun Hwang</b> Professor Emeritus, Graduate Institute of Food Science and Technology, National Taiwan University
10:35-10:55	<i>Coffee Break</i>	
10:55-11:30	<b>Enhancement and Prospect of Meat and Edible Oil Industry Management in Taiwan</b> <b>Dr. Wei-Chih Cheng</b> Deputy Director, Northern Center for Regional Administration, Food and Drug Administration, Ministry of Health and Welfare	<b>Dr. Lucy Sun Hwang</b> Professor Emeritus, Graduate Institute of Food Science and Technology, National Taiwan University
11:30-12:05	<b>Differentiation of Edible Oil by Mass Spectrometry</b> <b>Dr. Ting-Jang Lu</b> Professor and Director, Graduate Institute of Food Science and Technology, National Taiwan University	
12:05-13:05	<i>Lunch (Rms 1302, 1303, 1304, 3F)</i>	
13:05-13:40	<b>Strategies for The Reduction of Processing Contaminants in Edible Oils</b> <b>Dr. Nan-Wei Su</b> Professor, Department of Agricultural Chemistry, National Taiwan University	<b>Dr. Pinpin Lin</b> Investigator and Associate Director, National Institute of Environmental Health Sciences, NHRI
13:40-14:15	<b>Analysis and Identification of Oil Deterioration</b> <b>Dr. Yan-Haw Chu</b> Investigator and Director, Product and Process Research Center, Taiwan	
14:15-14:50	<b>Formation and Inhibition of Heterocyclic Amines and Cholesterol Oxidation Products in Meat Products During Processing</b> <b>Dr. Bin-Huei Chen</b> Professor, Department of Food Science, Fu Jen Catholic University, Taiwan	

14:50-15:05	<i>Coffee Break</i>	
15:05-15:40	<b>The Hazard Factors and Control Methods in the Processing of Meat Processing Plants</b> <b>Dr. Tsun-Hou Huang</b> Vice President, Taiwan Farm industry Co., Ltd	<b>Dr. Lu-Hung Chen</b> President, ILSI Taiwan
15:40-16:15	<b>The Quality Control for Processed Meat</b> <b>Mr. Hsien-Min Tsao</b> Factory Chief, Hsin Tung Yang Co., Ltd	
16:15-16:35	<i>Q &amp; A</i>	
16:35	<i>Conference closure</i>	