

CBPIC2019

Agenda

March 4 (Monday)	Registration
10:00-22:00	Sofitel Hotel Kunming
18:00-19:30	Welcome Dinner (Invitation Letter or coupon required)
March 5 (Tuesday)	Conference
9:00-9:30	Opening Ceremony
9:00	Introducing VIP guests
9:05	Welcoming Remark <i>Mr. Rong Weidong</i> , Chairman of CBPIC2019, Vice President, CFNA
9:10	Remark <i>Mr. Pang Guofang</i> , Academician, China Academy of Engineering
9:15	Remark <i>Mr. Li Xuelin</i> , President, Yunnan Academy of Agricultural Sciences
9:20	Remark <i>Dr. Beckh Gudrunirma</i> , Chairwoman, International Honey Committee
9:25	Remark <i>Mr. Kiho Masafumi</i> , President, All Nippon Honey Cooperative
9:30-10:00	<i>Zhejiang Willing Half An Hour New Policy Briefing</i>
9:30	Introduction to Update Supervision of I/E of Bee Products & Update Registration of Overseas Processing Enterprise for Imported Honey <i>Mr. Kong Xiaobang</i> , Division Director, Bureau of Import and Export Food Safety, General Administration of Customs
10:00-10:30	<i>Yantai Fuming Tea Break</i>
10:30-12:00	<i>Bee Journal Keynote Speeches</i>
10:30	Impact of Global Climate Change on Beekeeping <i>Mr. Etienne Bruneau</i> , President, the APIMONDIA Scientific Commission "Beekeeping Technology and Quality"
11:10	Interdependency between Flora Diversity & Beekeeping in Yunnan <i>Mr. He Shaoyu</i> , Professor, Yunnan Agricultural University, President, Yunnan Bee Industry Association
12:00-12:30	Council Meeting, Bee Products Chamber, CFNA
12:00-13:00	Lunch Buffet
14:00-15:00	<i>BreathNew</i> The 4th Summit on Global Bee Products Purchasing Managers

14:00-14:30	Regulations and Standard of I/E of Bee Products Breakout <i>Mr. Feng Guan</i> , Expert, I/E of Bee Products, Customs Office, Langfang
14:30-15:00	Re-crystallization of Honey – Causes & Prevention <i>Dr. Klaus Beckmann</i> , Senior Lab Supervisor, Intertek Food Services GmbH
15:00-15:30	<i>Yantai Fuming</i> Tea Break
15:30-16:10	Beekeeping Innovation
15:30-15:50	Bee Breeding & Bee Queen Fostering Technologies in Europe <i>Mr. Walter Haefeker</i> , President, European Professional Beekeepers Association
15:50-16:10	Technological Innovation on Royal Jelly Production <i>Mr. Zhai Dafu</i> , President, Healthwill (Beijing) Bees Technology Co., Ltd.
16:10-16:50	<i>Healthwell</i> Marketing & Application Innovation
16:10-16:30	The Development of Protease Treated Royal Jelly and Clinical Test Results of Radom Placebo Comparison---Impact on and Others <i>Mr. Ken Hashimoto</i> , Senior Adviser, R&D Division, Yamada Bee Company, Inc.
16:30-16:50	Application of Honey & Royal Jelly <i>Ms. Dong Jie</i> , Researcher, IAR of CAAS
16:50-18:00	<i>Chincell-Town</i> Tasting
18:00-19:30	Dinner (Invitation Letter or coupon required)
19:00-21:00	<i>UMF</i> Round Table Meeting on Collaborative Approach with NMR
March 6 (Wednesday)	Conference
8:30-11:50	Testing Innovation
8:30-8:35	Background Introduction
8:35-8:55	Brief Introduction on the Construction of China Honey Database <i>Mr. Fan Chunlin</i> , Researcher, Director, Academician Lab, Agro-product Safety Research Center, Chinese Academy of Inspection and Quarantine
8:55-9:15	Analysis of Honey via NMR Honey-ProfilinTM 2.0.0 <i>Dr. Jane van der Meulen</i> , Project Manager, QSI
9:15-9:35	Review on Status of Honey Testing and Technological Development <i>Mr. Wu Bin</i> Director, Animal Plant and Food Inspection Center, Nanjing Customs (former Jiangsu CIQ)
9:35-9:55	Authenticity Testing of Honey – Past, Present, Future <i>Dr. Christof Kunert</i> , Head of Laboratory & Product Quality Testing, Eurofins Food Integrity Control Services GmbH
9:55-10:30	<i>Xiang Zhong/ FLORAMO</i> Tea Break
	Sample Selection for Authenticating Monofloral Honey

10:30-10:50	<i>Mr. Tony Wright, Comvita General Manager- Market Access, UMF Honey Association Executive</i>
10:50-11:10	Visual Microarray Detection for Multiple Drug Residues in Honey <i>Dr. Xu Danke, Xiang Zhong Biotechnology Co., Ltd.</i>
11:10-11:30	Honey Authenticit/LC-HRMS <i>Dr. Giancarlo Quaglia, Chemist, Head of Laboratory, FLORAMO CORPORATION SRL</i>
11:30-11:50	Quality Requirements & Analytics of Beeswax <i>Mr. Jürgen Hauck, Food Chemist, FoodQS GmbH</i>
12:00-13:00	Lunch Buffet
13:00-22:00	Post-Conference Tour
13:00-14:30	On Way
14:30-16:00	Visit Apis Cerana Cerana Base
16:00-17:30	On Way to Dinner Place
18:00-19:30	Closing Dinner (Invitation Letter or coupon required)
20:00-21:30	Dynamic Yunnan
21:30-22:00	On Way to Hotel
March 7 (Thursday)	Departure
Before noon time	

The agenda will be updated as more speakers are confirmed. The final agenda will be subject to organizer's final confirmation and notification.