Summary Report of 10th ILSI BeSeTo Meeting  
September 13 – 14, 2018 Taipei

Preface
The 10th ILSI BeSeTo Meeting, hosted by ILSI Taiwan, was convened on September 13 – 14, 2018 at Howard Plaza Hotel Taipei, Taiwan. Participants included staffs and member representatives of ILSI Global, ILSI Focal Point in China, ILSI Japan, ILSI Korea, ILSI Southeast Asia Region, ILSI Taiwan, and officials from Food and Drug Administration, MOHW, Taiwan.

Before the meeting, a half-day Mini-Symposium on Practical Implementation of Food Microbiological Criteria by Regulatory Authorities organized by ILSI Taiwan was held. Dr. Yao-Wen Huang from Taiwan and Dr. Hajime Toyofuku from Japan, and representatives from China, Korea, and Taiwan presented the regulatory practices at international level and respective countries.

Opening Remarks
Dr. Lu-Hung Chen, President of ILSI Taiwan, welcomed all to attend the meeting and announced the opening of the 10th ILSI BeSeTo Meeting.

Adoption of Agenda
The proposed agenda was adopted as Appendix 1.

BeSeTo Meeting Sessions
1. Food Safety Issues and/or Incidents in 2017-2018 (Session 1)
   Session 1 reported the information of Asian region on the issues and/or incidents in 2017-2018. Dr. Junshi Chen from ILSI Focal Point in China chaired the session.

1.1 ILSI FP China – Food Safety Issue: The Mineral Oil Issue in China
   China first introduced its Food Additive Standard (GB2760) for the mineral oil and the specifications of the five-food-grade mineral Oil. Mineral Oil can be detected in all products of the food chain. MOH is composite of MOSH and MOAH, and sensitive analytical methods need to be established. In addition, MOSH can be accumulated in the human body and MOAH is waiting for further investigation. It is an important work to minimize the mineral oil contamination in whole food chain in the future.
1.2 ILSI FP China – The development of Microbial Standard for Beverage Products in China

China started from its history of the microbial standards for beverage products. Currently it is simplified to 3 food safety standards for beverage products and 1 pathogen standard for all food after the Food Safety Law issued in 2009. The GHP are also developed. Three-class plan is used for microbiological sampling plan. The proposals looking forward for industry are raised, such as differentiation in pH and process; more process control measures including GMP for low acid and acidified products, promotion of HACCP plan for juice, and SSOP; control of coliform in supply chain; and new standard for non-prepackaged beverage products.

1.3 ILSI Japan – Food Poisoning Incidents in Japan

Japan reported that microbiological causative agents (bacteria, parasites, and virus) are the major part of the food poisoning incidents in Japan. A standardized process is set to communicate with all stakeholders when the food incident occurs. MHLW website provides medical doctors to report to local government when they have patient who got affected by specific disease based on Infectious Disease Law and Food Sanitation Act.

1.4 ILSI Korea – Fipronil(s) on Egg

Fipronil indecent was found in South Korea in August, 2017. Residue in eggs from 52 farms (31 organic farms) exceeded the limit and 2,340,000 eggs were disposed. Eggshell coding system is revised for the labeling items and used to track a violated egg so that it could be recalled and disposed. Four major actions, including reduction of quality grading system, indication of weight improvement, improvement of egg grading system, and labeling contents of graded eggs, were conducted to improve traceability. After egg scandal, control measures by poultry farming and livestock industry, effective policy and regulation by government, and efforts by company in order to prevent any reoccurrences were suggested by scientists.

Discussions in Session 1

(1) The issue of fipronil on eggs was extensively discussed:

• Dr. Junshi Chen pointed out that fipronil is used as an insecticide and widely spread around the chicken farm. This incident has a worldwide impact. All government authorities agreed that there is
no safety concern because the level and toxicity is very low. Yet, the media reporting made relevant stakeholders nervous.

- Korea shared its learning that although there is no safety concern, the consumers right should be carefully considered and make all food safety administration be transparent.
- Taiwan described that the industry can go back to review if all details align with the regulations, but wondered if it would be better to do more risk communication in this low risk issue. Dr. Junshi Chen commented that currently in all kinds of food crisis, the government and industry need to consider the cost and benefit rather than the consumer perceptions only. China echoed and emphasized finally all costs would go to burden of consumers, the real benefit could be dealing the real food risks. It is expected all stakeholders work together to take the science-based approach.
- Taiwan FDA shared the experience of its actions taken in this issue: the chickens and eggs from the contaminated farms were detected again to ensure its compliance before releasing to market; farmers education is enhanced by agricultural authority; and fipronil residue was included in the regular detection of animal products.

(2) China responded Japan’s question that it was true mineral oil contamination that might be from recycle paper. There were similar discussions in EU. It is always a balance to encourage to use more recycle paper and also minimize contamination of mineral oil. Some food manufacturers stated that they are trying to stop using recycle paper as food outer pocket to avoid transformation.

(3) Korea asked the scientific measures for the repeated-used chemicals and mixing-used chemicals. Dr. Junshi Chen commented that the accumulation issue is always very well considered in any kind of risk assessment. However, the mixed exposure is complicated. So far neither toxicologists nor risk assessors can give a real good answer, because some chemicals may have added toxicity effect, others will combine together and may have diluted effect. When transfer the result of risk assessment to risk management, there is always a very large margin of safety. For example, the safety factor (usually 100) used in ADI can be considered to take care of these combined effects.

2. Updates on Issues/Events on Risk Assessment (Session 2)
Session 2 provided the updates on issues/events on risk assessment in Asian region. Dr. Lu-Hung Chen from ILSI Taiwan chaired the session.

2.1 ILSI FP China – The Risk Assessment of Glutamate in China (an on-going project)
China gave the background of its on-going risk assessment of glutamate conducted by CFSA (2017-2019). Not only reviewing the toxicology data, this project also analyzes the concentrations of 3000 food samples and the concentrations of added and natural glutamate in those samples with high level of glutamate, coupling with total diet study. The data will be available next year.

2.2 ILSI Korea – Risk Assessment of Norovirus in Korea
Korea noticed norovirus outbreaks and cases between 2014 and 2018, causing by water, ocean contamination, fertilizer production, and the processes of harvest or packaging. Risk control strategies were established: (1) non-detection of norovirus for food manufacturing water; (2) intensive management of underground water; (3) composition of research council; (4) implementation of a Voluntary Labeling System for oyster products in norovirus detection area; (5) included in Drinking Water Quality checklist. Korea government formed the comprehensive response committee and early warning system to manage and prevent further food poisoning incidents.

2.3 ILSI Taiwan – Health Risk Assessment of Glycoalkaloids in Potato Products
Glycoalkaloids comes from greening potato and produce TGA to impact human health. Four exposure scenarios were used to estimate the daily intake of TGA in seven age populations. TGA in French fries posed a low health concern for all age populations. This study provided clear communication of risk for industries, governments, and the public.

Discussions in Session 2
Japan asked how to model the restaurant syndrome and how to use isotope to differentiate natural and added glutamate in China’s presentation. Dr. Junshi Chen responded that the contact information could be provided for inquiry of technical details. The 3000 samples selected will base on the use of level survey, the wide food categories could be covered. The restaurant investigation will be based on survey. The assumption is that although the
use of MSG in the whole cooking become less, there are other ingredients such as chicken essence which also contains significant level of MSG. In restaurants, MSG is still widely and intensively used. Dr. Junshi Chen commented the rationality of the ADI set by EFSA, and mentioned that from the regulatory agency’s point of view, MSG issue could be the potential crisis, which is one of the reasons to do this extensive and comprehensive risk assessment project. The result of this project will be reported to international level.

3. Regulatory Issues – New/Revised Regulations/Guidelines and Cases of Interest (Session 3)
Session 3 shared the updated development of new/revised regulations/guidelines and cases of interest in Asian region. Ms. Pauline Chan from ILSI Southeast Asia Region (Session 3A: 3.1 - 3.4), Dr. Eunju Kim from ILSI Korea (Session 3B: 3.5 - 3.11), and Mr. Hideyo Nakamura from ILSI Japan (Session 3C: 3.12 - 3.13) chaired the session

3.1 ILSI FP China – Labeling Related Food Standard Amendment in China
China introduced that the food labeling related standards are the Mandatory Standards, which also cover food safety standards. Three food labeling standards were addressed due to their key changes. (1) GB7718 Labeling of Prepackaged Foods: The standard is being revised, and the draft is expected to be notified to WTO for public comments in this year. The key changes may include allergen, “free of” or “no contain” claim, quantitative ingredient declaration, “for a specified group of people” claim, and ingredient list for oil products. (2) GB28050 Nutrition Labeling: The standard is being revised and the draft will be notified to WTO for public comments. The key changes include mandatorily claimed nutrients, voluntarily claimed nutrients, “0” trans-fat, comparative claim, nutrient function claim, other claim (“no added sugar” and ‘no added sodium” claims), permitted variation, FOP, and reference amounts of serving size. (3) GB2716-2018 Vegetable Oils: there are new requirements on blended vegetable oils labeling.

3.2 ILSI FP China – China Food Nutrition and Health Claims
China reported that there are three types of claims according to the relevant regulations: (1) Highlight certain ingredient in non-food name or in food name is stipulated in GB 7718-2011. (2) 3 types of Nutrition claims are stipulated in GB 28050-2011, which are nutrients content claims, nutrients comparison
claims, and nutrients function claims. (3) Health function claim, which is for health food only, is stipulated in CFDA Notice No. 22-2016, 205-2016, and 37-2017. Before May 2017, the complete registration is only one type of registration for health food. Starting from May 27, 2017, there is another new type of registration for health food, which is notification. Notification is designed to be a comparatively faster and cost economic route than registration. China also emphasized that the disease risk reduction claims is not applied.

3.3 ILSI FP China – Regulations on the Control of “Secondary Food Additives” in China
China first explained its whole framework of food additive standard, which includes standards for use of food additives, product standards, labelling standard, and GMP. The regulations on the control of secondary food additives were established for: food flavor (GB 2760-2014, GB 30616-2014); food enzymes (MOH official letter NO.298, 2010); product specification for individual food additive (GB 2830-2012); case by case reply letter from MOH (MOH official letter NO. 237, 2011); compound food additives (GB 26687-2011); gum base and its ingredients (GB 29987-2014); the labeling of food additives (GB 29924-2013). In order to establish national food safety standard for the use of excipients in food additives, the surveys for food industry were conducted in 2015 and 2017 and the new survey are on-going in 2018.

3.4 ILSI FP China – Update on the Amendment of Dairy Standards in China
Dairy in China is regulated by a group of standards, such as GB19301 (Raw milk), GB5420 (Cheese), and etc. These standards were promulgated in 2010 and are under revision and discussion now. The key changes on Raw Milk Standard, Sterilized Milk Standard, Pasteurized Milk Standard, Milk Powder Standard, Cheese Standard, Processed Cheese Standard, Cream and Butter, and Anhydrous Milk Fat Standard were introduced. The key focuses on Fermented Milk Standard, Modified Milk Standard, Evaporated Milk Standard, Formulated Evaporated Milk Standard, Whey Powder and Whey Protein Powder Standard were also presented.

Discussions in Session 3A
(1) China responded Japan’s question regarding the claim of sugar/sodium “no contained” and “no added”. In current version, the claims of low
level and zero level are regulated, so either “no contained” or “no added” can be chosen. The industries prefer to claim “no added” because it is difficult to guarantee of zero level in the product. However, this could be misleading to consumers, no sugar added is not the same as free of sugar in the product. It is the reason why the term “no added” is regarded as an improper claim to be used.

(2) China responded the question from Taiwan and ILSI Southeast Asia Region that the nutrient claimed for vitamin A and Calcium is mandatorily needed for all prepackaged products. This requirement being revised could be possible to change but has not been finalized yet. The draft is probably available for public comments in this year, and it is hopeful to be finalized in next year.

(3) China responded Taiwan’s question that the exact proportion of each vegetable oil is needed to declared for blended edible vegetable oils, but certain level of variation is accepted

(4) Dr. Junshi Chen commented China’s regulations on the control of secondary food additives is over regulated because there is no health concern.

3.5 ILSI Japan – Food Additive in Japan Update 2017-2018
Japan shared the information that the 9th edition for Monographs of the Japan’s Specifications and Standards for Food Additives has been announced. Monographs of 89 existing additives (containing 62 enzymes) were also set, which consist of their definition, description, identification, purity, microbial limit, etc. Besides, Ministry of Health, Labor and Welfare announced a plan to identify substances on the "Existing Additives" list that have no current existing uses and should therefore be deleted from the list. 196 existing food additives were requested for their actual conditions of the sale. 68 of them are yet to be the candidate that would be withdrawn from the existing food additives, and the deadline for requesting the information was September 26, 2018.

3.6 ILSI Japan – The Amendment of the Food Sanitation Act in Japan, June 2018
Japan presented its new revision of Food Sanitation Act in June 2018. The main amendments include strengthening measures for interregional food poisoning cases, requirement of food hygiene control based on HACCP principles, establishment of an adverse event report system for food
containing the designated substances, improvement of sanitary regulations for utensils, containers and packaging for food and food additives, revision of licensing system and establishment of notification system for food businesses, establishment of a reporting system for food recalls, and ensuring safety of imported food and legalizing administration related to food export. These amendments will be enforced within 1 to 3 years.

3.7 ILSI Korea – New Food Labeling and Advertisement Act in Korea
In Korea, the food is mainly regulated by three Acts, which are Food Sanitary Act, Livestock Products Sanitary Control Act, and Health Function Food Act. The food labeling is covered by 8 standards. The new Food Labeling and Advertisement Act, enacted on March 13, 2018 and will be effective on March 13, 2019, is to achieve the purpose of consumer protection and health promotion, consistent industry management, and consistency in food labeling regulation. There are 4 chapters and 31 articles regulated in this Act, including the general labeling requirements, health claims requirements, establishment of a voluntary review board, and others.

3.8 ILSI Southeast Asia Region – Update on the Progress of the Asian Nutrition Labelling Report
ILSI Southeast Asia Region summarized the update of the report. It was initiated in September 2013 at the 5th BeSeTo meeting in Beijing as an Asian branches collaborative project. The objectives are to summarize, compare and discuss the regulatory status of nutrition labelling, nutrition claims, and health claims in the selected countries and regions and Codex. All reports will be finalized, verified and edited by end October, 2018. Final chapter will be completed in October, 2018. The 1st draft of Monograph will be available for review in November/December, 2018

Discussions in Session 3B-1
(1) Korea asked Japan’s comments about the terminology of sanitation and safety used in the names of relevant laws. Japan shared the information that Food Safety Basic Law, enacted in 2003, is an upper law for management of food safety. The Food Sanitation Law is very old. No matter of its name, the food safety management has already been implemented in its law.
(2) Japan responded China’s question that the detailed draft and enforcement of HACCP for food operators may be published in
November 2018 for public comments. The exemption for small businesses has been discussed but is still waiting for its definition. The HACCP requirement is also intended to apply to imported food yet the degree and details is not clear.

(3) China asked about the follow-up practice of Asian Nutrition Labelling Report. ILSI Southeast Asia Region described that it was decided not to publish the report and only make monograph available in soft copy in the last meeting, because it would be easier to update the report on the regular basis. ILSI Southeast Asia Region also pointed out that anyone who is interested will be the target audience of this report. Dr. Stepháne Vidry from ILSI Global mentioned that it can be considered to put this monograph in the global basis.

(4) Japan explained its government’s rationale of food additives deletion plan. This plan is to delete the non-synthetic food additives which are not used and not distributed in the market, because they are short of specification information and safety data.

3.9 Beneficial Micro-organisms; Scientific & Regulatory

Dr. Alex Teo reported genetic-mapping and health effects (Gut) of microflora in humans and provided the information of the beneficial bacteria from the traditional foods in Asia countries. International standards (WHO, EFSA, IADSA, and IPA) and country standards (Canada, Japan, Australia, New Zealand) were set up for commercial probiotics. Most APEC countries classify probiotics as health functional foods or dietary supplements. Australia and New Zealand classify probiotics as complimentary medicine. Claims require scientific substantiation from human intervention or observational studies. Strains from either the Lactobacillus or Bifidobacterium genus are generally approved for safety and intestinal health claims. Claims must be strain specific and not overly general or leave room for misinterpretation.

3.10 ILSI Taiwan – Amendment to Taiwan Food Additive Regulation – 2nd Draft Update

Taiwan introduced food cloud database “fadenbook” (food business registration, food factory registration, composition of food additives) and “ftracebook” (traceability) for better tracking of food business operators (FBOs) and ingredients used. Better self-management programs including GHP, HACCP, food traceability system, self-laboratory testing, food safety monitoring plan and accredited certification program are required for food
additive business operators. Amendment to Standards for Specification, Scope, Application and Limitation of Food Additives based on risk assessment is proposed in order to harmonize with international community and to communicate the general principles with FBOs. Highlights of the 2nd edition of the draft are: (1) expand function classes from 17 to 26(+2) with nutritional and flavoring additives spun out; (2) adopt food categories system; and (3) provide online search tool.

3.11 ILSI Taiwan – Criteria for Nutrient Function Claim Submission and Its Substantiation in Taiwan
Taiwan reported that based on Ministry of Health and Welfare’s regulation, Taiwan FDA has been updating a list of “Nutrient Function Claims” since 2012. The documents required for submission of applying a nutrient function claim and its working procedures have also been established. Up to June 17, 2016, 68 nutrient function claims for 22 nutrients have passed TFDA’s review. The key elements of applying for nutrient function claims would be the minimum daily intake amount and scientific substantiation. Additionally, “Draft of Regulations Governing the Determining Criteria for False, Exaggerated, Misleading, or Medical Efficacy of Food Labeling, Promotion or Advertisement” was announced on June 6, 2018 for public comments.

Discussions in Session 3B-2
(1) Taiwan answered the question from Japan regarding the T-number in food additive amendment. In Taiwan’s latest proposal, T-number listed is the same as INS number. Taiwan added that the formal draft is expected to be announced by the end of 2018.

(2) Japan raised another question regarding Taiwan consumers’ perception on food additives. Taiwan explained that it is not the matter of safety. However, due to the negative image of food additives after media reporting of some food incidents and marketing campaign of clean label, some products with clean label have been promoted in the market.

(3) Taiwan answered China’s question regarding the reason for changing pectin and other ingredients to regulate as food additives in its recent notification to WTO. The change is to harmonize with Codex for intentionally added substances with technical functions. It is needed to communicate with industries and consumers that the food safety concern is still the same.
Taiwan shared its experience to respond China’s question that the time for Taiwan FDA to finish the review of nutrition function claim application would depend on the quality of application submitted. If everything goes smooth, it could take 6 months to 1 year.

3.12 Update on Regulations of Flavors and Fragrances

3.12.1 ILSI FP China – Flavoring Regulation Update-China

The use of flavorings in China needs to follow both flavoring regulations (GB 30616, GB 29938, and 212 individual standards for substance) and food additives regulation (Appendix B of GB 2760). The proposed changes of these regulations were also described: (1) update the list of permitted use for food flavorings in GB2760; (2) add new annexes, including requirements for thermal process flavorings specification for sucrose acetate isobutyrate, and add new additives as solvent in compounded flavorings in GB30616; (3) revise the measures, approval reference, and toxicological assessment for new additives in flavoring regulation (GB29938 and GB15193.1). For any new food additive to be permitted by GB 2760, two processes, which is new molecule approval and manufacturing permission, are required.

3.12.2 ILSI Japan – Update on Flavor Regulation in Japan

Japan reported that the new Guideline for Safety Evaluation for Flavoring Substances released on May 17, 2016 is globally harmonized. Regarding the new designation of flavoring substances, 7 aliphatic amines were updated. Ensuring the safety of flavoring ingredients based on sound science is the first priority, and with the expansion of international trade of processed food, global harmonization of flavor regulation and safety assessment is required. There is discrepancy of favors permitted among EU, US and Japan. The Japan government and IOFI strive for minimizing the discrepancy.

3.12.3 ILSI Korea – Update of Flavors Regulation in South Korea

Korea reported that the flavorings related provisions can be found in Food Additives Code, General Provisions, and General Manufacturing Standards. There are 2,430 synthetic flavoring substance on its positive list, 273 natural flavoring substance on the positive list of raw material origins, and around 4,900 on the positive list of food raw materials. The latest update of flavors regulation, effective on June 29, 2018, is to maintain 60 synthetic flavoring substances (including removal of 20 substances) and to add 28 substances.
3.12.4 ILSI Taiwan – Update on Regulations of Flavorings in Taiwan

Taiwan reported that flavoring is one category of food additives in Taiwan. Currently 14 categories by chemical class of flavorings and 76 individual flavoring substances are listed in the “Standards for Specification, Scope, Application and Limitation of Food Additives”. Additionally, the items listed in the international standards (JECFA, FEMA, EU FL, JAPAN SEQ) are accepted to use as flavorings in Taiwan. The definition and 18 categories of flavorings is proposed in the new amendment draft of this standard. The self-management regulatory measures of food additive business operators are also applicable to food flavoring business operators. The labeling requirement follows the “Regulations Governing the Labeling of Flavoring Ingredients in Food Additive Products” promulgated on May 20, 2014.

Discussions in Session 3C

Taiwan responded China’s question that the 18 categories of classification for flavorings are similar to the EU system using functional group of the chemical structure. In case of a flavoring with two or more functional groups, other entry like CAS number or FEMA number can be used in the online search, in addition to by category.

3.13 ILSI Japan – ILSI Japan’s Activity to Enlighten the Pharmacist for Functional Foods

Japan reported that the scope of its functional foods includes (1) foods for specified health uses, (2) foods with nutrient function claims, and (3) foods with function claims. The current market of functional foods has several issues, such as excess of self-medication and improper communication, market explosion of foods with nutritional or function claim, and lack of the knowledge about functional foods among experts in medical fields. Since many of functional food are sold in pharmacy, the pharmacist education regarding proper and accurate knowledge of functional foods, consumer advising and consulting ability is taken in Japan. Council on Pharmacists Credentials (CPC) accredited Hoshi University as the training agency, eight Drug and Food Functions Forums have been held from 2014 to 2018.

4. Branch Collaboration and Harmonization (Session 4)

The information of ILSI management, and branch collaboration and harmonization were reported and discussed. Dr. Bonnie Chou from ILSI Taiwan chaired the session.
4.1 ILSI Global – Reputation Management and Scientific Integrity

Dr. Stepháne Vidry, ILSI Director of Operations, presented the priority grid for reputation management and communication. The key messages were proposed after ILSI North America finished two small projects: (1) scientific integrity is the backbone of ILSI; (2) we embrace transparency; and (3) diverse perspectives make research stronger. Other projects are on-going or just started. The rebranding will focus on better communication to the external world about ILSI’s values, mission and standards, internally with Entities and with Members, and engage more with key organizations ILSI GC & entities level.

Discussions in Session 4

(1) ILSI Southeast Asia Region proposed another collaboration, which is Asian Congress of Nutrition held on August 4-7, 2019 in Bali. 2 to 3 symposium sessions could be arranged to be organized by ILSI Global or ILSI Asian branches. The participants and speakers outside Asia would be welcomed. Topics of priorities would be survey to obtain the top topics. ILSI Focal Point in China, ILSI Korea, and ILSI Taiwan expressed their support for this initiative. ILSI Japan would consider what can be contributed.

(2) The 11th BeSeTo meeting will be hosted by ILSI Southeast Asia Region in 2019. The place and details will be decided later.

Closing Remarks

Dr. Lu-Hung Chen announced that the summary report, authorized slides, and participants list will be sent to each Asian branch. He expressed the thankfulness to all participants and staffs, and announced to close the 10th BeSeTo Meeting.
## Objectives:
To share the information on the issues and/or events on emerging food and nutrition safety, risk assessment and regulatory updates, and to discuss possible collaboration in Asian region

## Venue:
The Howard Plaza Hotel Taipei B2 Banquet Hall I
B2, No. 160 Ren Ai Rd., Sec.3, Taipei City 10657, Taiwan (R.O.C.)

## Organizer:
International Life Sciences Institute Taiwan (ILSI Taiwan)

## Language:
English

FOR MORE INFORMATION, PLEASE VISIT: [http://ilsi.org/taiwan/event/10th-ilsi-beseto-meeting/](http://ilsi.org/taiwan/event/10th-ilsi-beseto-meeting/)

## AGENDA

### DAY 1, Thursday, September 13

14:00 – 14:03  **Opening Remarks**  
*Dr. Lu-Hung Chen, President, ILSI Taiwan*

14:03 – 14:05  **Approval of Agenda**

### SESSION 1  Food Safety Issues and/or Incidents in 2017-2018

Chairperson: Dr. Junshi Chen, ILSI Focal Point in China

14:05 – 14:25  **1.1 - Food Safety Issue: The Mineral Oil Issue in China**  
*Dr. Yu Li, ILSI Focal Point in China*

14:25 – 14:45  **1.2 - The Development of Microbial Standard for Beverage Products in China**  
*Mr. Gary Zhang, Coca-Cola China*

14:45 – 15:05  **1.3 - Food Poisoning Incident in Japan**  
*Ms. Natsuki Matsuyama, Nagase & Co., Ltd. Japan*

15:05 – 15:25  **1.4 - Fipronil(s) on Egg**  
*Ms. Seunghye Jung, CJ Korea*

15:25 – 15:35  **Q&A**

15:35 – 15:50  **Coffee Break**

### SESSION 2  Updates on Issues/Events on Risk Assessment

Chairperson: Dr. Lu-Hung Chen, ILSI Taiwan

15:50 – 16:10  **2.1 - The Risk Assessment of Glutamate in China (an on-going project)**  
*Dr. Junshi Chen, ILSI Focal Point in China*

16:10 – 16:30  **2.2 - Risk Assessment of Norovirus in Korea**  
*Ms. Sae Rom Lee, Daesang Corporation Korea*

16:30 – 16:50  **2.3 - Health Risk Assessment of Glycoalkaloids in Potato Products**  
*Prof. Tsung-Yun Liu, National Yang-Ming University*

16:50 – 17:00  **Q&A**

18:00 – 21:00  **Welcome Reception**

### DAY 2, Friday, September 14

### SESSION 3A  Regulatory Issues- New/Revised Regulations/Guidelines and Cases of Interest

Chairperson: Ms. Pauline Chan, ILSI Southeast Asia Region

08:30 – 08:50  **3.1 - Labeling Related Food Standard Amendment in China**  
*Ms. Wendy Gao, Cargill Hong Kong Ltd. China*

08:50 – 09:10  **3.2 - China Food Nutrition and Health Claims**  
*Ms. Ashley (Liang) Wang, Tate & Lyle China*
AGENDA

(Continued) DAY 2, Friday, September 14

09:10 – 09:30  3.3- Regulations on the Control of ‘Secondary Food Additives’ in China
               Ms. Yan Wen, Dupont Nutrition & Health China

09:30 – 09:50  3.4- Update on the Amendment of Dairy Standards in China
               Dr. Zhanyou Yun, Yili Group China

09:50 – 10:00  Q&A

10:00 – 10:20  Coffee Break

SESSION 3B  Regulatory Issues- New/Revised Regulations/Guidelines and Cases of Interest
            Chairperson: Dr. Eunjoo Kim, ILSI Korea

10:20  10:40  3.5- Food Additive in Japan Update 2017-2018
        Dr. Satoshi Hashimoto, Ajinomoto Co., Inc. Japan

10:40 – 11:00  3.6- The Amendment of the Food Sanitation Act in Japan, June 2018
               Mr. Hidekazu Hosono, Suntory Monozukuri Expert Limited Japan

11:00 – 11:20  3.7- New Food Labeling and Advertisement Act in Korea
               Prof. JYeon Kim, Seoul National University of Science and Technology

11:20 – 11:40  3.8- Update on the Progress of the Asian Nutrition Labelling Report
               Ms. Pauline Chan, ILSI Southeast Asia Region

11:40 – 11:50  Q&A

11:50 – 13:20  Lunch

               Dr. Alex Teo, Herbalife International for the APAC, India and China regions

13:40 – 14:00  3.10- Amendment to Taiwan Food Additive Regulation - 2nd Draft Update
               Dr. Jenny Yueh-Ing Chang, ILSI Taiwan

14:00 – 14:20  3.11- Criteria for Nutrient Function Claim Submission and Its Substantiation in Taiwan
               Mr. Alex Lin, Herbalife Taiwan

14:20 – 14:30  Q&A

SESSION 3C  Regulatory Issues- New/Revised Regulations/Guidelines and Cases of Interest:
            Update on Regulations of Flavors and Fragrances
            Chairperson: Mr. Hideyo Nakamura, ILSI Japan

14:30 – 14:45  3.12.1- Flavorings Regulation Update - China
               Mr. Leon Liu, IFF China

14:45 – 15:00  3.12.2- Update on Flavor Regulation in Japan
               Ms. Fumiko Sekiya, Takasago International Corporation Japan
               Ms. Yoshiko Ohki, T. Hasegawa Co., Ltd. Japan

15:00 – 15:15  3.12.3- Update of Flavors Regulation in South Korea
               Mr. Jin Hoon Jang, Coca Cola Korea

15:15 – 15:30  3.12.4- Update on Regulations of Flavors and Fragrances in Taiwan
               Mr. Masaya Tanaka, Ajinomoto Taiwan

15:30 – 15:40  Q&A

15:40 – 15:55  3.13- ILSI Japan’s Activity to Enlighten the Pharmacist for Functional Foods
               Mr. Hideyo Nakamura, ILSI Japan

15:55 – 16:10  Coffee Break

SESSION 4  Branch Collaboration and Harmonization
            Chairperson: Dr. Bonnie Chou, ILSI Taiwan

16:10 – 16:40  4.1- Reputation Management and Scientific Integrity
               Dr. Stéphane Vidry, ILSI Global

16:40 – 16:55  Discussion

16:55 – 17:00  Closing Remarks
               Dr. Lu-Hung Chen, ILSI Taiwan