法國食品安全、追蹤追溯系統
及品質標章管理研討會：以法國加工肉品為例

6 月 24 日 上午 9:00 ~ 下午 12:00

南港展覽館五樓 504 BC 廳

法國農業食品以其天然風味及優良品質聞名，常給人吃得精緻卻對健康無負擔的印象，即所謂的「法式矛盾」(French paradox)，同時更展現了經典的法式美味與風土特色。不過這些概念是如何形成的 ？政府與民間單位建立了什麼樣的合作模式，才能讓食品維持如此優良的品質？法國農業食品的安全衛生如何保障？法國又是如何管理各個地方不同特色農產品的官方品質標章？ 以代表法國美食精神的肉製品為例 ，相關管理如何落實？

以上議題將於本次研討會進行專題討論，也是台法官方農業技術交流的重點項目。本研討會由法國肉製品公會 (FICT) 與協助法商進行出口貿易的法國在台協會商務處 (Business France Taipei) 協力舉辦。

法國在台協會商務處 | Business France Taiwan

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8:30 – 9:00	報到
9:00 – 9:10	法方開幕致詞 紀博偉先生 (法國在台協會主任) Heloise Pestel 女士 (法國農業署國際關係處經濟與企業環境發展 DGPE 副處長)
9:10 – 9:20	台方開幕致詞 行政院農委會國際處副處長蕭柊瓊女士
9:20 – 9:30	法國農業食品產業簡介 主講人：李嘉霖女士 (法國農業部區域事務參贊)
9:30 – 10:00	法國食品總局食安管理、追蹤追溯系統 主講人：夏廷先生 (法國農業部區域事務副參贊)
10:00 – 10:30	食安與追蹤追溯系統：「食品安全管理系統驗證知多少」 主講人：林耕生先生 (Bureau Veritas 台灣衛理國際主導稽核員)
10:30 – 10:45	茶敘時間
10:45 – 11:15	法國農業食品品質標章系統簡介 主講人：Cécile FRANCHOIS 女士 (法國國家原產地名稱管理局專家)
11:15 – 11:45	法國肉品加工產業簡介：產品多樣性與品質控管 主講人： David Bazergue 先生 (法國肉製品公會會長)
11:45 – 12:00	台法雙方閉幕致詞

Food Safety, Traceability and Labels of Quality for French Food Products: Applied to the case of French Charcuterie processed meats

June 24, 2016, 9:00 – 12:00
Room 504 BC, Nangang Exhibition Center

The French agri-food products are known for their authenticity and quality. They evoke not only the idea of "bien manger"(eating well) , a concept unique to the "French paradox," but also impressions of flavors and typical terroirs. But what is there behind all this? What are the systems, conducted in partnership with public and private sectors, which guarantee these features? How is the food safety of French agri-food products ensured? How are the official quality labels managed that help identify the products with specific characteristics related to French terroirs? How exactly do these principles apply to the case of charcuterie, one of the symbolic products of French gastronomy?

These are the main themes of this seminar, supported by the French and Taiwanese authorities in the context of the Taiwan-France technical cooperation in the Agricultural sector. The seminar is organized in partnership with the French Processed Meats Association (FICT), with the help of BusinessFrance, public agency for the international development of French companies.

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8:30 – 9:00	Registration
9:00 – 9:10	Introduction by the French party M. Benoît Guidée (Director of the French Office in Taipei) Ms. Heloise Pestel (Deputy head of International Relation Department of DGPE)
9:10 – 9:20	Introduction by the Taiwanese party Ms. HSIOU Dong-chong, Deputy Director-General of the International Relation Department, Council of Agriculture
9:20 – 9:30	Presentation on the French agricultural & food sector Ms. Carole Ly (Regional Counsellor for agricultural affaires, Ministry of Agriculture)
9:30 – 10:00	The French public system on governance of food sanitary safety and traceability by DGAL Mr. Charles Martins-Ferreira (Deputy Regional Counsellor for agricultural affaires, Ministry of Agriculture)
10:00 – 10:30	Food safety & traceability: International Standard for Better Food Mr. Kenny Lin (Bureau Veritas Lead Auditor)
10:30 – 10:45	Tea break
10:45 – 11:15	Quality labelling of French food and agricultural products Ms. Cécile Franchois, Expert from the French National Institute of origin and quality (INAO)
11:15 – 11:45	Sector of processed and preserved meat products in France: product diversity and quality Mr. David Bazergue (Director of the French Association of Processed Meats)
11:45 – 12:00	Conclusion by the Taiwanese and French parties