

Food Tech Symposium: Adaptation of Food Tech in “Ready-Meals”

食品科技研討會—食品科技與預製菜

The ready-meals industry is undergoing a transformative shift as food technology innovations reshape every aspect of the value chain. From advanced cooking techniques to smart packaging solutions, the integration of cutting-edge technologies is driving advancements in flavour, nutrition, convenience, and personalization, etc.

This session will explore the multifaceted ways food tech is being adapted within the ready-meals segment. Industry experts will provide insights on the latest culinary innovations and will also delve into smart packaging. Attendees will gain a holistic understanding of the transformative impact of food technology on the ready-meals industry and how the latest technology is shaping its future trajectory.

食品科技創新正在逐步重塑整個「預製菜」產業鏈，透過先進的烹飪技術以至智慧包裝解決方案等尖端技術的融合，豐富「預製菜」的口味及營養以及為消費者提供最便利以至個性化的食品。

本次研討會將集中探討食品科技創新技術在「預製菜」的應用。專家們將分享創新烹飪技術的見解，同時深入探討智慧包裝等議題，讓大家可全面瞭解食品技術對「預製菜」行業的影響，以及塑造「預製菜」未來發展。

Date 日期：	15/08/2024 (Thursday) 2024年8月15日(星期四)
Time 時間：	2:15pm – 3:15pm 下午2時15分至3時15分
Venue 地點：	The Forum PRO, Hall 5BC, HKCEC 香港會議展覽中心展覽廳 5BC The Forum PRO
Organiser 主辦單位：	Hong Kong Trade Development Council 香港貿易發展局
Speaker 演講嘉賓：	Moderator 主持人： Dr Carmen Man 文嘉敏博士 Chairman, Hong Kong Food Professionals Association 香港食品專業協會 主席 Speakers 演講嘉賓： Dr Fong Lai-ying 方麗影博士 Project Director, Hong Kong Food Innovation & Technology Hub 香港食品創新科技中心項目總監 Mr Gao Yuanliang 高元良先生 山東尊潤聖羅捷食品有限公司總經理 General Manager, Shandong Zunrun Sanrougey Food Co Ltd Dr Felix Cheung 張文浩博士 Founder and CEO, IXON 思創食物科技創始人兼首席執行官
Language 語言：	English 英語

Subject to change, updated as of 4 Aug 202

Seminar Program 活動流程

2:15pm – 2:25pm

Quality Guideline of Ready-Meals meeting the Export Requirements

符合出口預製菜之質量要求

Dr Fong Lai-ying 方麗影博士

Project Director, Hong Kong Food Innovation & Technology Hub

香港食品創新科技中心項目總監

On top of the food safety concerns, certain possible risk factors may affect the eating quality of ready meals. For instance, the application and dosage of food additives used in the ready meals, its packaging materials and processing treatment, as well as its sensory quality. Hidden factors that may hinder its marketing and the popularity of ready meals in exporting to overseas markets.

除了食品安全問題之外，還有一些穩藏風險因素影響預製菜的品質，當中包括食品添加劑的應用和用量、食品包裝物料和加工處理、預製菜的感官品質等。這些都是阻礙預製菜在出口市場受歡迎的隱藏因素。

2:25pm – 2:35pm

Introduction to Advanced Processing of Goose Foie Gras Products

鵝肥肝精深加工產品介紹

Mr Gao Yuanliang 高元良先生

山東尊潤聖羅捷食品有限公司總經理

General Manager, Shandong Zunrun Sanrougey Food Co Ltd

2:35pm – 2:45pm

Ready Meals That Don't Need Refrigeration

無需冷藏的預製菜

Dr Felix Cheung 張文浩博士

Founder and CEO, IXON

IXON 思創食物科技創始人兼首席執行官

In today's fast-paced world, the demand for convenient, nutritious, and shelf-stable food solutions is higher than ever. IXON's advanced sous-vide aseptic packaging (ASAP) technology revolutionizes the food industry by allowing minimally cooked foods to remain fresh and flavourful at room temperature for extended periods. This presentation will explore how IXON's ASAP technology works, its applications in creating a variety of ready meals, and the benefits it offers in terms of shelf life, food safety, and consumer convenience.

現代生活紛繁複雜、瞬息多變，對方便、富有營養及保質期長的食品解決方案的需求愈來愈高。IXON 思創食物科技「先進真空低溫無菌包裝」(ASAP)技術能在室溫下延長輕度烹煮的食品保質期。本環節將探討 ASAP 技術以及在不同的預製菜當中的應用，分析這項技術在延長食品保質期、安全性及便利性的優勢。

2:45pm – 3:15pm

Panel of Discussion: Adaptation of Food Tech in “Ready-Meals”

How the latest technological advancements have allowed the ready-meals industry to deliver more convenient, healthier, and personalized meal solutions to consumers, driving the growth and evolution of this segment.

討論環節：食品科技與預製菜

最新技術進步如何助力預製菜行業發展並為消費者提供更加便捷、健康和個性化的餐品解決方案，推動預製菜市場的發展與改革。

Moderator 主持人



Dr Carmen Man

Chairman, Hong Kong Food Professionals Association

Carmen was a lecturer of Hong Kong Institute of Vocational Education (HKIVE) and Technological and Higher Education Institute (THEi) of Hong Kong, as well as the project manager of the Food Innovation Centre (FIC). She is the chairperson of the Hong Kong Food Professionals Association and has been playing this role for over 8 years. She is also a fellow member of IFST (U.K.).

Her research interests include natural antimicrobials, food innovation, product development, 3D food printing, food sensory evaluation by the electronic tongue and upcycled food product development.

香港食品專業協會主席文嘉敏博士

曾任職香港專業教育學院 (HKIVE) 及香港高等教育學院 (THEi) 講師，以及食品創新中心 (FIC) 項目經理。她是香港食品專業協會主席，擔任此職超過 8 年，同時是 IFST (英國) 的資深會員。她的研究興趣包括天然抗菌劑、食品創新、產品開發、3D 食品列印、電子舌頭食品感官評估、升級再造食品開發。

Speaker 演講嘉賓



Dr Fong Lai-ying

Project Director, Hong Kong Food Innovation & Technology Hub

Over 30 years of work experience in local tertiary education in discipline of food academic, research, and consultancy with local and GBA food industries. Previous position served as the Associate Professor and Programme Leader of B.Sc. (Hons) In Food Science and Safety in the Technological and Higher Education Institute of Hong Kong before starting the newly consultation service with this company.

Over 20 years for serving the relevant professional services in food discipline, inclusive of taking the food safety committee members' role for the Food and Environmental Hygiene Department (FEHD), Certification committee member of Hong Kong Quality Assurance Agency, Certification Directory Board Committee of Hong Kong Organic Resources Centre, and Honourable advisor for the Hong Kong Food Professional Association.

Fellow memberships of The Institute of Food Science and Technology (IFST) UK, and the institute of Food Technologists (ITF) USA.

香港食品創新科技中心項目總監 方麗影博士

在本地專上及高等教育領域擁有超過 30 年的食品學術、研究以及本地和大灣區食品產業諮詢領域的工作經驗。在參予這公司之前，曾任香港高等教育科技學院副教授及食品科學與安全（榮譽）理學士課程主任。

從事食品專業及相關顧問諮詢服務超過 20 年，包括擔任食物環境衛生署食物安全中心委員會委員、香港品質保證局食品安全系統認證委員、香港有機資源中心認證委員、及香港食品專業人員協會榮譽顧問。

英國食品科學技術學會 (IFST) 與美國食品技術專家學會 (IFT) 會員。

About Hong Kong Food Innovation and Technology Hub 關於香港食品創新科技中心



Hong Kong Food Innovation and Technology Hub

HKFITS Hub is a leading research and development centre for food formulated with new nutritional facts and tastes breakthrough via re-formulation, sensory profile measurement, eco-friendly green packaging materials application, as well as supporting the excellence in food innovation and technology for the food industries within the local and GBA!

香港食品創新科技中心

HKFIT Hub 是一家領先的食品研發中心，透過改良配方、感官特性測量、環保綠色包裝材料應用，以支援本地和大灣區食品行業，提升優質食品的創新和加工生產技術！

Speaker 演講嘉賓



Dr Felix Cheung, Founder and CEO, IXON

Felix is the founder and CEO of IXON. He developed a technology called ASAP for extending the shelf life of minimally cooked meat, seafood, and ready meals at room temperature together with his classmate-turned-business-partner, Mr. Elton Ho. Felix holds a PhD in plasma physics from the University of Sydney, a Master's degree in food analysis and food safety management from Hong Kong Baptist University, and a Bachelor's degree in earth science, mathematics, and physics from Flinders University of South Australia. Prior to his role at IXON, Felix worked as a science editor at Nature magazine for 7 years and a science speaker at Hong Kong Commercial Radio for 5 years.

IXON 思創食物科技創始人兼首席執行官 張文浩博士

張文浩是 IXON 思創食物科技的創始人兼首席執行官。他與前同學兼商業夥伴何耀權先生一起開發了一種名為 ASAP 的技術，用於在室溫下延長輕度烹煮的肉類、海鮮和即食餐的保質期。Felix 擁有悉尼大學的等離子物理學博士學位、香港浸會大學的食品分析與食品安全管理碩士學位以及南澳大利亞弗林德斯大學的地球科學、數學和物理學學士學位。在加入 IXON 之前，Felix 曾在《自然》雜誌擔任科學編輯 7 年，並在香港商業電台擔任科學演講者 5 年。

About IXON 關於 IXON 思創食物科技



IXON

Founded in 2017, IXON specializes in advanced sous-vide aseptic packaging (ASAP), a technology for extending the shelf life of minimally cooked foods at room temperature. IXON provides all-in-one solutions for manufacturing next-generation shelf-stable food products, including aseptic packaging lines, product development, and plant design. With IXON's ASAP technology, you now have the ability to make fresh-tasting ready meals, from rice trays to pasta, dumplings, and salads, that stay fresh without refrigeration for months, if not years.

IXON 思創食物科技

IXON 思創食物科技成立於 2017 年，專注於先進低溫真空無菌包裝技術 (ASAP)，這是一種用於在室溫下延長輕度烹煮食品保質期的技術。IXON 提供製造新一代常溫穩定食品的一站式解決方案，包括無菌包裝生產線、產品開發和工廠設計。利用 IXON 的 ASAP 技術，您現在可以製作從飯盒到意粉、餃子和沙拉等新鮮口感的預製菜，而這些預製菜在無需冷藏的情況下可以保持新鮮數月甚至數年。

Speaker 演講嘉賓



Mr Gao Yuanliang
General Manager, Shandong Zunrun Sanrougey Food Co Ltd
山東尊潤聖羅捷食品有限公司總經理 高元良先生

引導企業建設了符合歐盟標準的現代化鵝肥肝生產車間，參與制定鵝肥肝國家標準。2021年與中國內地的江南大學合作新建國內首家鵝肥肝可出口預製菜車間。

主要預製菜產品：

熟制鵝肥肝、冰淇淋式鵝肥肝、金磚鵝肝、鵝肥肝醬

