

[Food Tech Symposium] Food Tech for Wellness: Trends for Hong Kong & Beyond**[食品科技研討會] 食品科技 x 健康生活：從香港到全球食品科技趨勢**

As consumers focus more on health, nutrition and well-being, food technology is playing a pivotal role in shaping the future of wellness. From AI-powered food innovation and advanced processing technologies to functional foods and traditional wellness ingredients, new solutions are transforming the way food supports healthier lifestyles. This symposium brings together industry leaders and innovators to explore the latest trends, breakthrough technologies and emerging opportunities that are driving the future of food tech in Hong Kong and beyond.

隨著消費者日益關注健康、營養及身心健康，食品科技成為推動大健康產業發展的重要力量。從人工智能驅動的食品創新及先進食品加工技術，到功能性食品及傳統養生食材，新興食品科技正不斷改變促進健康生活的方式。是次研討會匯聚業界領袖，深入探討最新市場趨勢、突破性技術及新興商機，共同展望香港以至全球食品科技產業的未來發展。

Date 日期：	13/08/2026 (Thursday) 2026 年 8 月 13 日 (星期四)
Time 時間：	2:15pm – 3:30pm 下午 2 時 15 分至 3 時 30 分
Venue 地點：	The Forum PRO, Hall 5E, HKCEC 香港會議展覽中心展覽廳 5E The Forum PRO
Organiser 主辦單位：	Hong Kong Trade Development Council 香港貿易發展局
Moderator 主持人：	Mr Vin Ip 葉俊言先生 Consultant Dietitian 顧問註冊營養師
Supporting Organisations 支持機構：	
Language 語言：	English 英語

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Tentative
Programme
活動議程：

2:15pm – 2:25pm

Food Tech Ecosystem in HK: Key Trends and the Way Forward

香港食品科技生態：趨勢及未來發展方向

Mr Jonny Cheung, Senior Manager, Incubation & Acceleration Programmes,
Hong Kong Science and Technology Parks Corporation (HKSTP)

香港科技園公司 創科培育及企業加速計劃 高級經理 張惠平先生



2:25pm – 2:35pm

AI-Enabled Quality Control for Wellness: Ready Soft Meals with ProTHIX

AI 強化的食品監控：優化軟餐質感測量一致性

Dr Fong Lai-ying

Project Director, Hong Kong Food Innovation & Technology Hub, HKSTP

香港食品創新與科技中心 項目總監 方麗影博士

&

Dr Carmen Man

Chairman, Hong Kong Food Professionals Association 香港食品專業協會主席文嘉敏博士



2:35pm – 2:45pm

Hong Kong Advanced Food Processing Hub:

Empowering Premium Chinese Agriculture for Global High-End Export

香港先進食品加工樞紐：助力中國優質農產高端出海

Mr Felix Cheung, Founder and CEO, IXON Food Technology

思創食品科技 創辦人兼行政總裁 張文浩先生



2:45pm – 2:55pm

Opportunities and challenges: Nurtured by food, sustained by harmony

機遇和挑戰 · 以食為養 · 以和為生

Dr Tung Fai Cheung

Representative, Hong Kong Food Science and Technology Association

香港食品科技協會代表章彤輝博士

2:55pm – 3:30pm

Panel Discussion: Food Tech for Wellness: Trends for Hong Kong & Beyond

討論環節

Mr Vin Ip**Consultant Dietitian**

With over 18 years of professional experience, he holds dual master's degrees and certificate of Training in Adult Weight Management from the Academy of Nutrition and Dietetics (USA). He is also a certified personal trainer and an instructor in the field. He has previously worked as a dietitian in public hospitals and served as a lecturer at various institutions. Currently, he acts as a nutrition consultant for multiple non-profit organisations and frequently appears in media interviews across television, radio, and print. He is actively dedicated to promoting nutrition education and healthy anti-aging strategies.

超過 18 年專業經驗，持有雙碩士學位及美國營養師協會成人體重管理證書，亦擁有私人健身教練資格及擔任相關講師。曾任職公立醫院營養師及獲邀於多間專上院校擔任講師。現為多個非牟利團體擔任營養顧問，以及經常接受電視、電台、報章等不同媒體訪問。積極推廣營養教育及健康抗衰老方案。

Mr Jonny Cheung, Senior Manager, Incubation & Acceleration Programmes, Hong Kong Science and Technology Parks Corporation



Having previously served as the Head of Life Sciences (China) at the Consulate General of Finland in Hong Kong and founded the Innovation Business Accelerator, he brings a wealth of experience in university intellectual property transfer and global investment promotion. Through these roles, he has successfully assisted over a hundred overseas enterprises in expanding their footprint into the Asia-Pacific and Chinese markets.

Currently, he serves as the Senior Manager of the Incubation and Acceleration Programmes at the Hong Kong Science and Technology Parks Corporation (HKSTP). In this capacity, he has guided more than 200 startups, refining their business models and steering their internationalization strategies. Deeply rooted in the life sciences sector, he

has been actively driving the technology transfer and commercialization of cutting-edge food technology, life and health scientific research projects in recent years.

Furthermore, he possesses extensive practical experience in regional product registration and regulatory compliance. He has also authored several specialized articles for Scandinavian Life Sciences Journals, including The Effectiveness of Traditional Chinese Medicine in Treating SARS, Addressing Food Safety and Food Traceability, and Traditional Chinese Medicine as Functional Food. He remains dedicated to pioneering innovation and leading the future of the food tech industry.

曾任芬蘭駐港總領事館生命科學部中國主管，並創立創迅智研科技加速器。憑藉豐富的大學知識產權轉移與全球投資推廣經驗，成功協助逾百家海外企業開拓亞太及中國市場。

現任香港科技園創科培育及企業加速計劃高級經理，指導了超過 200 家初創企業的商業模式與國際化進程。張先生深耕生命科學領域，近年積極推動前沿食品科技與大健康科研等項目的技術轉移與商業化。並具備豐富的區域產品註冊與監管實戰經驗，曾於北歐生命科學期刊發表《中醫藥用於治療 SARS 成效》、《應對食品安全和食品溯源》及《傳統中藥作為功能性食品》等專文，致力引領未來食品創新。

Presentation Details 演講內容簡介：

Hong Kong is rapidly transforming from a global culinary capital into a leading hub for food technology innovation. At the heart of this transformation is the Hong Kong Science and Technology Parks Corporation (HKSTP), which now hosts a vibrant ecosystem of more than 100 foodtech startups.

These companies are actively pioneering solutions across eight core pillars—ranging from soft meals for elderly, alternative proteins, eco-friendly packaging, and smart catering robotics to aqua/agricultural technology, food safety, and upcycled waste management (circular economy). Driven by the core pillars of innovation, wellness, and sustainability, these startups are addressing critical global challenges.

A key strength of Hong Kong's ecosystem lies in its strategic position as a global springboard. Leveraging the city's robust intellectual property protection, international financial systems, and trusted regulatory frameworks, foodtech companies are seamlessly scaling from Hong Kong to tackle lucrative overseas markets.

Furthermore, Hong Kong is playing an increasingly pivotal role in the upstream food value chain. The city excels in high-value ingredient R&D and advanced food manufacturing, supported by world-class academic research and state-of-the-art facilities like the Tai Po InnoPark.

Looking ahead, the ecosystem is driving a major paradigm shift toward personalized nutrition and health management. Grounded in the philosophy of "You are what you eat," advanced food technology is merging with biotechnology and digital health to deliver customized, preventative dietary solutions tailored to individual health profiles. By attracting top-tier global talent and fostering local breakthroughs, HKSTP is proudly co-creating a smarter, healthier, and more sustainable food future.

香港正善用「美食天堂」優勢，邁向全球食品科技創新樞紐。香港科技園公司 (HKSTP) 扮演核心角色，已匯聚逾百家食品科技初創企業，聚焦創新、健康與可持續發展，深耕銀髮食品、新功能替代蛋白、食品保鮮與環保包裝、餐飲機器人、農業與水產養殖及食品安全溯源等八大領域。

香港具備完善的知識產權、金融體系與監管機制，是企業開拓海外市場的獨特「跳板」。同時，依託本地頂尖大學的科研實力與大埔創新園等基建，香港在食品價值鏈上游（原料研發與生產）及先進食品製造領域表現卓越。

展望未來，生態圈正注入更多「個性化營養及健康管理」等科技項目。食品科技將與生物科技、數碼健康融合，秉持「人如其食」理念，提供量身定制的預防性膳食方案，共創智慧且可持續的食品未來。

Dr Fong Lai-ying**Project Director, Hong Kong Food Innovation & Technology Hub, HKSTP**

Dr. Fong is a senior food science expert with over 30 years of academic, research, and industry consultancy experience. The expertise contributes to major professional and regulatory bodies, including the Food Expert Committee of the Food and Environmental Hygiene Department, the Hong Kong Quality Assurance Agency, and the Hong Kong Organic Resource Centre Certification Committee, and also supports the Hong Kong Food Professionals Association as Honorary Advisor.

Dr. Fong further leads the development of the patented freeze thaw heat stable thickener Pro Thix, an innovation designed to enhance soft food stability while reducing caloric contribution, offering clear benefits for health conscious and dietetic consumers. With strong influence across Hong Kong and the Greater Bay Area, Dr. Fong actively advances governmental consultation, professional training, and the translation of scientific innovation into industrial practice, strengthening regional food safety and sustainable development.

方博士為資深食品科學專家，具逾三十年學術、科研及業界顧問經驗，長期參與多個重要專業與監管機構，包括食物環境衛生署食品專家委員會、香港品質保證局及香港有機資源中心認證委員會，並擔任香港食品專業協會榮譽顧問，為本地食品安全與品質體系提供專業支援。

方博士亦主導研發並取得專利的「Pro Thix」凍融耐熱穩定增稠劑，能提升軟餐形態穩定性並降低熱量，有助健康關注及膳食管理人士。憑藉在香港及大灣區的深厚影響力，方博士積極推動政府諮詢、專業培訓及科研成果的產業化，強化區域食品安全與可持續發展。

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.

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。

Presentation Details 演講內容簡介：

Using advanced sensing and AI analysis, soft meal texture is now quantified against IDDSI Levels 1–7, ranging from slightly thick → mildly thick → moderately thick → pureed → minced & moist → soft & bite sized → regular. AI converts its rheological attributes data into precise, traceable safety levels, ensuring consistent and safe intake for patients with swallowing difficulties.

使用先進感測與 AI 分析技術，軟餐質地可依 IDDSI 1–7 等級進行量化，涵蓋由微稠、稍稠、中度稠、糊狀、絞碎濕軟、軟固體至一般固體的完整範圍。AI 透過流變屬性數據進行精準演算，產出可追溯的安全級別，確保吞嚥困難患者在進食時具備一致、可靠的安全性。

Mr Felix Cheung**Founder and CEO, IXON Food Technology**

Dr. Felix Cheung is the Founder and CEO of IXON Food Technology. He holds a PhD in Plasma Physics from the University of Sydney, an MSc in Food Analysis and Food Safety Management from Hong Kong Baptist University, and previously served as an editor for the scientific journal Nature. Applying his scientific background to the food industry, he led the development of Advanced Sous-vide Aseptic Packaging (ASAP) technology. This system processes perishable ingredients into premium, shelf-stable products while retaining their natural taste and nutrition.

Based at IXON's pilot factory in Fotan, Dr. Cheung and his team aim to establish Hong Kong as a hub for advanced food processing. His work focuses on eliminating the need for cold-chain logistics, thereby lowering export costs, reducing energy consumption, and helping regional agriculture scale for global markets.

張文浩博士是思創食品科技 (IXON Food Technology) 的創辦人兼行政總裁。他擁有悉尼大學等離子體物理學博士學位及香港浸會大學食物分析及食品安全管理理學碩士學位，並曾任科學期刊《自然》 (Nature) 的編輯。張博士將其科研背景應用於食品工業，帶領團隊研發出先進低溫真空無菌包裝 (ASAP) 技術。該系統將易腐壞食材加工為高品質、可常溫保存的產品，同時保留食物原有的味道與營養。

張博士的團隊目前於火炭的試驗工場營運，致力推動香港成為先進的食品加工樞紐。他的工作重點在於協助業界消除對冷鏈物流的依賴，從而降低出口成本與能源消耗，幫助地方農產品拓展全球市場。

Presentation Details 演講內容簡介：

In this session, Dr. Felix Cheung will discuss how Hong Kong can function as an advanced food processing hub to facilitate the export of premium Chinese agricultural products. Currently, the global food industry relies heavily on cold-chain logistics to transport high-value, perishable ingredients, incurring significant energy and transportation costs.

Dr. Cheung will present IXON's ASAP technology as an effective alternative. Using operational examples from their Fotan manufacturing center, he will detail how delicate regional ingredients, such as Yunnan black truffles and Guizhou gastrodia (Tianma), are processed into premium, shelf-stable products. Attendees will learn how these advanced preservation methods allow producers to bypass cold-chain requirements entirely and reduce logistical overhead. The presentation will demonstrate how applied food technology can deliver concrete export value and help regional ingredients successfully reach global markets.

在本節演講中，張文浩博士將探討香港如何發揮先進食品加工樞紐的作用，促進中國優質農產品的出口。目前，全球食品業高度依賴冷鏈物流來運輸高價值、易腐壞的食材，衍生了高昂的能源與運輸成本。

張博士將介紹思創食品科技的先進低溫真空無菌包裝 (ASAP) 技術作為有效的替代方案。透過火炭生產中心的實際營運案例，他將詳細說明如何將雲南黑松露和貴州天麻等珍貴的地方特產，加工為高品質、可常溫保存的產品。與會者將了解到，這些先進的保存技術如何幫助生產商完全免除冷鏈需求，並大幅降低物流開支。本演講將具體展示創新的食品科技如何為業界創造實質的出口價值，協助地方頂級食材成功打入國際市場。

Dr Tung Fai Cheung**Representative, Hong Kong Food Science and Technology Association**

- Bachelor of Medicine (MB)
- PhD in Physiology, Faculty of Medicine, HKU
- Swire Scholar (1992–1994)
- Sir Edward Youde Memorial Fellow (1994–1995)
- Former Assistant Professor, School of Chinese Medicine, HKU
- Research Focus: Nutrition & Health, Population Quality of Life

醫學士・香港大學醫學院生理學博士・太古學者（1992-1994）・尤德爵士紀念基金研究生獎學金（1994-1995）・前香港大學中醫藥學院助理教授・專注營養與健康的關係・以及提高人群的生活素質等課題。

Presentation Details 演講內容簡介：**Opportunities and challenges: Nurtured by food, sustained by harmony**

Along with the trends of globalization and industrialization, Sino-Western dietary and wellness traditions are changing our cognitive perceptions of health. How can we engage in this wave to improve our quality of life?

機遇和挑戰・以食為養・以和為生

中西方的飲食養生文化・隨著全球化和產業化的潮流・正在改變我們的健康認知・我們如何投身到這個浪潮中・提高我們的生活素質。