



**AOCS** 

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**2004' Shanghai**

**International Symposium  
Quality, Safety and Hygiene of Cereal, Oil and Food**

**Exhibition**

**June 13 - 17, 2004  
Shanghai, P.R. China**

**Theme:**

Accelerate the Construction of Safety and Quality Control System of Cereal, Oil & Food, Promote Quality Level of Cereal, Oil & Food

**Technical Session:**

- Raw-material quality control and food safety of pre-production of cereal, oil and food
- QC & safety technology during processing of cereal, oil and food
- R & D on quality improving and developing technology of cereal, oil and food
- Quality safety and control technology for cereal, oil and food in the circulation process of marketing and storage

**Chairman:**

Bai Meiqing, President of CCOA

Drs. J. W. van der Kamp, President of ICC

Prof. Dr, Meuser, Delegate of AACC

**Organization Committee Members:**

Wang Ruiyuan, Vice President of CCOA

H. Glattes, Secretary General of ICC

Hu Chengmiao, Secretary General of CCOA

Prof. Dr. Meuser, Germany, Representative of AACC

Mr. R.M.Reeves, Institute of Shortening and Edible Oils, AOCS

Mr. J. Newman, Director of AOCS

He Tao, President of Shanghai Liangyou Group Co., Ltd.  
Zhang Chongwei, President of Shanghai Cereal & Oil Association  
Tao Wenyi, President of Southern Yangtze University  
Chen Zhaotan, President of He'nan University of Technology  
Xu Guangwen, President of Wuhan Polytechnic University  
Xu Congcai, President of Nanjing Finance and Economics University  
Du Zheng, Director of Center of Quality Management on Cereal & Oil of State Administration of Grain  
Zhou Guangjun, National Inspection Center of Quality Supervision on Grain & Oil

**Technical Committee Members:**

Jin Zuxun, Prof., Vice Secretary General of CCOA  
Liu Xindong, Prof., Vice Secretary General of CCOA  
Zhang Genwang, Vice President of CCOA, Prof. of He'nan University of Technology  
Yao Huiyuan, Vice President of CCOA, Prof. of Southern Yangtze University  
Liu Dachuan, Prof. of Wuhan Polytechnic University  
Li Lite, Prof. of China Agricultural University  
Wei Yimin, Researcher of Academy of Farm Produce Processing Science, Chinese Academy of Agricultural Sciences  
Shen Zaichun, Prof. of China Agricultural University  
Yi Zonglun, Chinese Institute of food Fermentation Industry  
Wang Qun, Lab Director of China National Agriculture Dept.  
Jin Zhenyu, Prof. of Wuxi Science Research & Design Institute, State Administration of Grain Reserve  
Zhang Yuanpei, Prof., Former Engineer General of Beijing Grain Bureaus  
Rudi Tschang, Prof., Deputy Secretary General of CCOA  
Prof. Dr. Meuser, Delegate of AACCC, Prof. of Technical University of Berlin, Germany  
Yukio HOSAKA, vice President of Technology Dept., Satake Corporation, Higashi-Hiroshima-shi Hiroshima, Japan  
Prof. Dr. R. Hamer, University Wageningen, Netherlands,  
Dr. R. Poms, ICC, Vienna

**Conference Program**

**On-site Registration**

**Registration Desk Open:** 8:00 a.m.-24:00 p.m, Sunday , June 13, 2004

**Venue:** Shanghai Everbright Convention & Exhibition Center International Hotel and Huaxia Hotel

**Note:** Registration will also be available for the delegates at Conference Affairs Dept. on June 14-16, 2004  
(Monday-Wednesday)

### **Exhibition Booth Set-up**

**Time:** 8:00 a.m.-18:00p.m., June 13, 2004

**Venue:** Demonstrate Hall, the Second Floor of Shanghai Everbright Convention & Exhibition Center  
International Hotel

### **Poster Set-up**

**Time:** 8:00 a.m.-18:00p.m., June 13, 2004

**Venue:** Demonstrate Hall, the Second Floor of Shanghai Everbright Convention & Exhibition Center  
International Hotel

### **Pre-Conference Meeting**

**Time:** 15:00-17:00p.m., June 13, 2004

**Venue:** Shanghai Everbright Convention & Exhibition Center International Hotel

**Chairperson:** **Bai Meiqing**, Conference Chairman, President of CCOA

**Attendee:** Conference Chairman, Organization Committee Members and Technical Committee Members

### **Conference Content**

The conference is composed of Opening Ceremony of Conference, Opening Ceremony of Exhibition, Plenary Session, 16 Parallel Sessions, Poster Set-up, Exhibition and Conference Reception etc

### **Opening Ceremony of Conference**

**Time:** 8:30-9:30a.m., Monday, June 14, 2004

**Venue:** Banquet Hall, the Second Floor of Shanghai Everbright Convention & Exhibition Center  
International Hotel

**Chairpersons:** **Bai Meiqing**, Conference Chairman, President of CCOA

- Introduction Honoured Guest of the Conference
- Opening Speech by Bai Meiqing, Conference Chairman, President of CCOA
- Opening remarks by Drs. J. W. van der Kamp, Netherlands, President of ICC
- Opening remarks by Prof. Dr. Meuser, Session Chairman, Representative of AACC
- Remarks by National Officials and of Shanghai City

### **Opening Ceremony of Exhibition and Honored Guest visit (Invited Conference Chairmen and Official "Cut the Ribbon")**

**Time:** 9:40-10:30a.m., June 14, 2004

**Venue:** Banquet Hall, the Second Floor of Shanghai Everbright Convention & Exhibition Center  
International Hotel

## **Plenary Session**

**Time:** 10:30-12:00a.m., June 14, 2004

**Venue:** Banquet Hall, the Second Floor of Shanghai Everbright Convention & Exhibition Center International Hotel

**Chairpersons:** **Tao Wenyi**, Member of ICC Executive Committee, Vice President of CCOA, Prof., President of Southern Yangtze University;

**10:30 Cooperation between China and ICC.** Dr. H. Glattes, ICC Secretary General

**11:00 Permission System of Food Quality and Security.** Wang Bubu, vice President of China National Quality Inspection

**Time:** 13:30-18:00 p.m., June 14, 2004

**Venue:** Banquet Hall, the Second Floor of Shanghai Everbright Convention & Exhibition Center International Hotel

**Chairpersons:** **Dr. Kahlon Talwinder**, USA; **Zhang Genwang**, Vice President of CCOA, Prof., Past President of He'nan University of Technology

**13:30 Wheat and wheat based products, new developments in technology and business.** Drs. J. W. van der Kamp, President of ICC

**14:10 Necessary Security of Food Nutrition.** Liu Qipei, Prof. of Shanghai Medical Science University

**14:50 Nutrition Property, Security and Gene Modification of Chinese Soybean.** Gai Junyi, Head of Soybean Research Institute, Nanjing Agricultural University, Academician of Chinese Engineering Academy

**16:00 Direction of Improvement Reagent of Flour Food's Quality.** You Xin, President of China Food Additive Association

**16:40 Reinforce Nutrition, Benefit People.** Zhang Yuanpei, Prof., Former Engineer General of Beijing Grain Bureaus

**17:20 Quality Control of Rice Production in Japan.** Yukio HOSAKA, Vice President of Technology Dept., Satake Corporation, Higashi-Hiroshima-shi Hiroshima, Japan

## **Welcome Banquet**

**Time:** 19:00p.m., June 14, 2004

**Venue:** Shanghai Everbright Convention & Exhibition Center International Hotel

## **Parallel Sessions**

### **The First Meeting Place**

**Venue:** Room Nr. 8 of Multifunctional Hall, the Second Floor of Shanghai Everbright Convention & Exhibition Center International Hotel

**8:30—12:10, Tuesday Morning, June 15, 2004**

***A<sub>1</sub>, Quality Control & Security of Cereal Food***

**Chairpersons:** Drs. J. W. Van der Kamp, President of ICC; Wang Fengcheng, President of Grain College, He'nan University of Technology

**8:30 New Production Processes for the Reduction of Contaminants in Cereal.** Kempter Heinz, Bühler (Switzerland)

**8:50 Application of ISO9000、HACCP、GMP、ISO14000 to grain ,oil, food and feed mills.** Wang Weiguo, Bio-engineering Dept., He'nan University of Technology

**9:10 Rapid Methods to Assure Food Safety Requirements of Cereals and Cereal Products.** Dr. Poms Roland, ICC, Austria

**9:30 The Function of Distributed Control System in Food Security.** Mao Zhe, Wuhan Polytechnic University

**9:50 Establishment of Quality Evaluation System for Rice Noodle by Instrumental Test.** Ding Wenping, Food college, Wuhan Polytechnic University

***A<sub>2</sub>, Control Technology of Food Security***

**Chairpersons:** Drs. J. W. Van der Kamp, President of ICC; Du Zheng, Prof., Director of Center of Quality Management on Cereal & Oil of State Administration of Grain

**10:30 PAH as Pollutants in Oils and Their Control.** Zhang Genwang, Grain College, He'nan University of Technology

**10:50 Mycotoxin contamination, analysis and control strategies in China.** Mr. Boddington Micheal, Alltech (Ireland)

**11:10 The mechanism of acrylamide formation in heated foodstuff.** Zhang Genyi, School of Food Science and Technology, Southern Yangtze University

**11:30 Nutrition and Security about Buckwheat.** Zhou Xiaoli, Shanghai Institute of Technology

**11:50 Acrylamide and food safety.** Liu Guoqin, Grain College, He'nan University of Technology

**13:30—17:50, Tuesday, Afternoon, June 15, 2004**

***A<sub>3</sub>, Promulgation and Application of Security statute***

**Chairperson:** Mr. R. M. Reeves, Institute of Shortening and Edible Oils, AOCS"

**13:30 Security Managent and Vulnerability Analysis: Learning from Process Safety Management.** Dr. Paul Baybutt, Primatech Inc., Columbus, Ohio, USA.

**13:50 Implementation and Application of GMP in Specialty Lipid Manufacturers.** Chen Yuekun, Dalian Sanmark Limited

**14:10 Validation of a new Agraquant Deoxynivalenol (0.25-5.0PPM) Elisa Test Kit.** Dr. Zheng Z.M., Romerlabs (Singapore)

**14:30 HACCP—ensure food-safety system under control.** Chen Riling, Shanghai Trade School

**14:50 Safety and Security Enhancement through Auditing.** Dr. Bill Schwartz, NSF Cook and Thurber (USA)

**15:10 Study of the HACCP on the Snack Noodles Safety Production.** Zhou Jianxin, Nanjing Finance and Economics University

***A<sub>4</sub>, Comprehensive Utilization of Agricultural Byproduct***

**Chairperson:** Mr. R. M. Reeves, Institute of Shortening and Edible Oils, AOCS"

**15:50 Transgenic Food Crops & Safety, Regulations and Consumer Perceptions.** Drs. J.W. van der Kamp, Netherlands

**16:10 Functional Properties and their Application of Major Cereal Outgrowth in China.**

Liu Xiaogeng, Nanjing Finance and Economics University

**16:30 Technology Synthetically Applied in Agricultural Byproduct—Extract of Natural Phosphate.**

Chen Zihua, Wuxi Science Research & Design Institute, State Administration of Grain Reserve

**16:50 The studies on chemical compositions and structure of wheat germ water-soluble**

**glycoprotein (WGWSGP).** Zhu Kexue, School of Food Science and Technology, Southern Yangtze University

**17:10 Situation and Expectation of Rice Husk Utilization in China.** Xie Jian, Wuhan Academy of Science

& Research, State Administration of Grain Reserve

**17:30 Wheat Bran Pentosan Preparation, Purification and its Influence on Dough and Breadmaking Properties.** Zheng Xueling, Grain College, He'nan University of Technology

**8:30—12:10, Wednesday Morning, June 16, 2004**

***A<sub>5</sub>, New Technology and Quality Control of Rice Processing***

**Chairpersons:** Prof. F. Meuser, Germany; Chen Zhengxing, Prof., Vice President of School of Food Science and Technology, Southern Yangtze University

**8:30 Chinas changing rice markets and their impact on rice processing technologies.**

Dr. Oeding/ Bühler , Braunschweig,Germany

**8:50 The Standard Technique System for Producing Green Food Rice in Yellow river Basin.** Zhu

Yongyi, Grain College, He'nan University of Technology

**9:10 Germinated Brown Rice-Staple Food of Twenty First Century.** Wang Wen'gao Shanghai Research Institute of Grain Reserved and Transportation

**9:30 Safety and Quality Assurance of Rice in Japan.** Koji YAMAMOTO, Satake Corporation (Japan)

**9:50 Study on the Conditions of GABA-accumulation in Rice Germ.** Zhang Hui, School of Food Science and Technology, Southern Yangtze University

***A<sub>6</sub>, New Technology and Quality Control of Flour Processing***

**Chairpersons:** Dr. M. Riaz, A 6 M University, USA; Zhou Huiming, Prof. of Southern Yangtze University

**10:30 Flour-Milling Industry in Russia.** Prof. V. Butkovsky - President of Russian Union of Flour Mills and Cereal Plants, Rector of International Industrial Academy/Dr. Dashevsky, Moskau (Russian Federation)

**10:50 The Wheat Flour milling under the Standards of Green Foods.** Wang Xiaoxi, Grain College, He'nan University of Technology

**11:10 The Application of Fieldbus Control System in Wheat Flour Milling Process.** Li Limin, Grain College, He'nan University of Technology

**11:30 Preparation and Characterization of Protein Isolate from Wheat Germ.** Ke Lawei, School of Food Science and Technology, Southern Yangtze University

**11:50 Study on the Extraction Procedure of Wheat Germ Globulins.** Zhou Xianqing, Grain College, He'nan University of Technology

**13:30—17:50, Wednesday Afternoon, June 16, 2004**

***A<sub>7</sub>, New Technology of Food Processing (One)***

**Chairpersons:** Dr. H. Glattes, Secretary General of ICC; Jin Zhenyu, Prof. of Wuxi Science Research & Design Institute, State Administration of Grain Reserve

**13:30 Soy Flour in Baking.** Dr. Stauffer/ASA(USA)

**13:50 The Action of Soybean Production on Increasing Baking Quality.** Yang Qiuping, The National Research Center of Soybean Engineering and Technology

**14:10 Cereal processing and the use of enzymes.** Basinskiene Loreta (Lithuania)

**14:30 Glassy State in Foods.** Bian Ke, Grain College, He'nan University of Technology

**14:50 Strategies for Enhancing Iron Bioavailability through Cereal Food Fortifications.** Chen Zhengxing, School of Food Science and Technology, Southern Yangtze University

**15:10 Extrusion of Sorghum for Snack Food.** Dr. Riaz /Texas A & M University (USA)

***A<sub>8</sub>, Food Detection and Analysis***

**Chairpersons:** H. Glattes, Secretary General of ICC

Jin Zhenyu, Prof. of Wuxi Science Research & Design Institute, State Administration of Grain Reserve

**15:50 Nitrogen /protein determination according to Dumas by Elementar Analysensysteme GmbH.** Elementar /Dr. Winkler (Germany)

**16:10 Quality control with Brabender.** Brabender /Dr. Sietz (Germany)

**16:30 A New Tool For Measuring Damaged Starch in Four.** Chopin/Mrs. Geng (France)

**16:50 Mycotoxin Analysis.** Romerlabs /Tan (Singapore)

**17:10 Is there a need for a new standard for the determination of amylase in rice.** FOSS/Mr. Moeller (Sweden)

**17:30 Research of E-Farinograph and Test Accuracy Analyses.** Yu Suping, Beijing Oriental Food Technical and Development Center

**The Second Meeting Place**

**Venue:** Room Nr. 9 of Multifunctional Hall, the Second Floor of Shanghai Everbright Convention & Exhibition Center International Hotel

**8:30—12:10, Tuesday Morning, June 15, 2004**

***B<sub>1</sub>, Quality Control of Plant Oil***

**Chairpersons:** Liu Dachuan, Prof., Vice President of Wuhan Polytechnic University; **Delegate of AOCS**

**8:30 Approaches for Controlling Raw Material quality of Soybean.** Liu shunhu, Grain College, He'nan University of Technology

**8:50 Research for analyzing the quality of whole soybean in rapid way by NIR.** Perten /Mr. Stjernberg (Sweden)

**9:10 Regulatory Issues Affecting the Edible Fat and Oil Industry.** Mr. Robert M. Reeves, Institute of Shortening and Edible Oils (USA)

**9:30 The Influence of Processing Condition on the Beany-Flavor of different Lipoxygenase Lacking Mutants Soybean.** Liu Yan, The National Research Center of Soybean Engineering and Technology

**9:50 The analysis methods for detecting refining deep-fried soybean oil.** Bi Yanlan, Grain College, He'nan University of Technology

***B<sub>2</sub>, New Technology of Oil Processing***

**Chairpersons:** Zhu Xiuqing, Engineer General of Research Center of National Soybean Engineering Technology; Yuan Xiaoping, Dr. of School of Food Science and Technology, Southern Yangtze University

**10:30 Research of Vitamin E Sunflower Seed Blending Oil.** Yu Shanming, Food Engineering College, Harbin Commercial University

**10:50 Research on the Application of Expanding and Extracting Processing for Rapeseed.** Wang Xuede, Grain College, He'nan University of Technology

**11:10 The Preparation of Blending Oil.** Li Guihua, Grain College, He'nan University of Technology

**11:30 The problem of Acrylamide existing in food.** Zhao Guozhi, Xi'an kunbo Engineering Technology Co.,Ltd

**11:50 Screening of Soybean cultivar lacking Subunits and the Effect of  $\beta$  -Subunits on the properties of Soybean products.** Guo Shuntang, College of food science & nutritional engineering, China Agriculture University

**13:30—17:50, Tuesday Afternoon, June 15, 2004**

***C<sub>1</sub>, Quality Control of Storage Grain***

**Chairpersons:** Jin Zuxun, Vice President of CCOA, Past President of Nanjing Finance and Economics University; **Bian Ke**, Prof., vice President of He'nan University of Technology

**13:30 Study of the changes of quality in wheat flour during storage under controlled conditions.**

Sun Hui, Science and Technology Academy of the State Grain Administration in China

**13:50 A Study on the Quality of Aged Rice.** Liu ying, Wuhan Polytechnic University

**14:10 Studies on the Storage Properties of New Rice Variety Lacking Lipoxygenase.** Wang Ruolan, Grain College, He'nan University of Technology

**14:30 Logistics Information Management and Quality Security Control.** Wang Wei, Shanghai Zhong-Shen Industry Ltd, Co.

**14:50 In-store Drying of Grain with Mobile Upright Air-duct.** Wang Shuanglin, Chengdu Grain Storage Research Institute, State Administration of Grain Reserve

**15:10 Study of Application by Machine for Visual Sense of Rice Quality ,High-Speed Examination**  
Guan Zhean, Wuhan Polytechnic University

***C<sub>2</sub>, Sanitation and Security of Stored-Grain***

**Chairpersons:** **Bian Ke**, Prof., Vice President of He'nan University of Technology; Zhou Long, vice Prof. of Wuhan Polytechnic University

**15:50 Bulk Food Transportation Safety and Security Procedures.** Mr. Uhlenbrauck, LCL Bulk Transport Inc.(USA)

**16:10 Restrict Factor and Countermeasure on Quality Safety of Farm Produce in China.** Wu Ding, College of Food Science and Engineering, Nanjing Finance and Economics University

**16:30 An Optimum Scheme of Grain Storage at Low Temperature for Typical Ecological Areas in China.** Bai Xuguang, Grain College, He'nan University of Technology

**16:50 Let Food Circulated on the Network in Security.** Fu Hong, Zhongzhou Hualiang Science and Technology Joint Co., Ltd

**17:10 The research of dust-prevention & explosion-proof technology during grain processing.** Zhou Nairu, He'nan University of Technology

**17:30 Measures for Minimizing Maize Breakage during Drying and Handling.** Niu Xinghe, ZhongGu Group Science and Technology General Co.

**8:30—12:10, Wednesday Morning June 16, 2004**

***C<sub>3</sub>, Pest Prevention, Curing and Microorganism Control of Stored-Grain*** Chairpersons: Jin Zuxun, Vice President of CCOA, Past President of Nanjing Finance

and Economics University; **Bian Ke**, Prof., vice President of He'nan University of Technology

**8:30 The Technology of Protecting High Moisture Maize from Microbe During the Drying in Large Grain Bin.** Cai Jingping, He'nan University of Technology

**8:50 Research and Utilization of Entomopathogens in Controlling Stored-Product Insect pests.** Gao Yan, Dept. of Entomology, South China Agricultural University

**9:10 Study on Application of Raw Materials and Preparations from Chrysanthemum Cinerariifolium to Controlling Stored Grain Beetles.** Pu Wei, Chengdu Grain Storage Research Institute, State Administration of Grain Reserve

**9:30 Prospect for Application Diatomaceous Earth Control Insect Pests in Chinese Grain Industry.** Cao Yang, Grain College, He'nan University of Technology

**9:50 Application of Detective Technology of Grain Status on Security of Stored-Grain.** Liu Zili, Zhengzhou BeiBo Electronic Inc.

### ***B<sub>3</sub>, Anti-Oxidation Technology of Oil***

**Chairpersons:** **Guo Shuntang**, Prof., Vice President of College of Food Science & Nutritional Engineering, China Agriculture University; **Zhou Ribao**, Prof. of Grain College, He'nan University of Technology

**10:30 Antioxidative Effect of Green Tea Polyphenols of Nature Antioxidant in Oil.** Chen Zhihua, Wuxi Science Research & Design Institute, State Administration of Grain Reserve

**10:50 Functional Components, Antioxidant Additives and Healthy Function of The Perilla Seed Oil.** Liu Dachuan, Wuhan Polytechnic University

**11:10 Study on a New Complex Natural Antioxidant.** Chen Fusheng, Grain College, He'nan University of Technology

**11:30 Enzymatic preparation of feruloyl oligosaccharides with antioxidant activity.** Yuan Xiaoping, School of Food Science and Technology, Southern Yangtze University

**11:50 Synthesis of L-Ascorbyl Palmitate by Transesterification and its Antioxidant Effect.** Feng Guangzhu, Chemistry and Chemical Engineering Dept., He'nan University of Technology

**13:30—17:50, Wednesday Afternoon June 16, 2004**

***A<sub>9</sub>, New Technology of Food Processing (Two)***

**Chairpersons:** Prof. R. Hamer, Wageningen, Netherlands, **Tao Wenyi**, Prof., President of Southern Yangtze University

**13:30 Pilot scale use of conventional biotechnology in a modern wheat starch plant.** Prof. F. Meuser/TU Berlin (Germany)

**13:50 Application of corn starch to pasta processing.** Nzigamasabo Aloys, School of Food Science and Technology, Southern Yangtze University

**14:10 The Composition and Quantity of Wheat Glutenin Subunits in Relation to High Molecular Weight Glutenin Polymers and their Effects on Breadmaking Quality.** Wang Fengcheng, Grain College, He'nan University of Technology

**14:30 Effect of Pentosans on Gluten Formation and Properties.** Prof. R. Hamer (Netherlands)

**14:50 Effect of Alfalfa Powder on the Properties of Spaghetti.** Wei Yimin, Researcher of Academy of Farm Produce Processing Science, Chinese Academy of Agricultural Sciences

**15:10 The modern bakery:** Mr. Böwe/ Reimelt Company (Germany)

***A<sub>10</sub>, Comprehensive Utilization of farm Product and Technology and safety of Feed***

**Chairpersons:** **Wang Weiguo**, Prof. of Bio-engineering Dept., He'nan University of Technology; **Jin Zhengyu**, Prof., Vice President of School of Food Science and Technology, Southern Yangtze University

**15:50 Healthful properties in rice and wheat bran by extrusion processing.** Dr. Kahlon Talwinder/ USDA (USA)

**16:10 Isolation and Partial Structure Characterization of an Immunomodulating Polysaccharide from Defatted Rice Bran.** Jiang yuan-rong, School of Food Science and Technology, Southern Yangtze University

**16:30 Extrusion cooking of cereals for food, feed and plastics application.** Mr. Wiedmann /Coperion (Germany)

**16:50 Technology and Process of Feed machining.** Yi Bingquan, Jiangsu Muyang Group Co.

**17:10 Feed Nutrition and Safety?.** Hendrik Embrechts/ Bühler (France)

**17:30 Animal Nutrition,** Dai Mingan, Zhengchang Group Feed Science and Technology Ltd. Co.

**Poster Exhibition**

**Opening Time:** 12:00-17:30p.m., June 14, 2004

8:00-17:30p.m., June 15, 2004

8:00-12:00p.m., June 16, 2004

**Venue:** Demonstrate Hall, the Second Floor of Shanghai Everbright Convention & Exhibition Center  
International Hotel

**Trade Exhibition**

**Exhibition Content:** New Technology, New Equipments, New Production and Analyzing Equipments in  
the Field of Processing and Distributing of Cereal, Oil & Food

**Opening Time:** 12:00-17:30p.m., June 14, 2004

8:00-17:30p.m., June 15, 2004

8:00-12:00p.m., June 16, 2004

**Venue:** Demonstrate Hall, the Second Floor of Shanghai Everbright Convention & Exhibition Center  
International Hotel

**Post-Conference Technology Visit**

**Time:** June 17, 2004

Detailed program will be available later

## **General Information**

### **Conference Venue**

Shanghai Everbright Convention & Exhibition Center International Hotel and Huaxia Hotel

No.66 Caobao Road, Xuhui, Shanghai, P. R. China

Tel: +86-21-6484-2500

Fax: +86-21-6484-5595

### **Hotel Accommodation**

Shanghai Everbright Convention & Exhibition Center International Hotel and Huaxia Hotel

No.66 Caobao Road, Xuhui, Shanghai, P. R. China

Tel: +86-21-6484-2500

Fax: +86-21-6484-5595

Shanghai Huaxia Hotel

No.38 Caobao Road, Xuhui, Shanghai, P. R. China

Tel: +86-21-6436-1602 or +86-21-6436-0100-5108

Fax: +86-21-6433-3724 or +86-21-6470-2678

### **Meals**

-Time for Breakfast: Starting 6:30 (June 14-16, 2004)

-Time for Lunch: 12:00a.m. -13:00p.m. (June 14-16, 2004)

-Time for Dinner: 18:30a.m. -20:00p.m. (June 15-16, 2004)

-Venue: Shanghai Huaxia Hotel

### **Identity Badge**

During ISSCOF2004, all the delegates are required to wear the identity badges issued by the conference, which serves as a pass for all the sessions and meals.

### **Working Languages**

English and Chinese are the official working languages of ISSCOF2004.

### **Simultaneous Interpretation**

Simultaneous interpretation will be available on Plenary Session and Technical Sessions.

### **Telephone Dialing-Out and Fax**

During accommodation, the delegates who dial the telephone number outside the hotel would be charged with accessional fee in his/her bill.

The Fax to delegates from outside can be sent to the Business Center of the hotel and noted with the room No. of the receiver.

### **Insurance**

Please check the validity of your own insurance because ISSCOF2004 organizers can't bear the responsibility for delegates' insurance.

### **Ticket Services**

The ticket agency in the lobby of Hotel can provide delegates with both airline and train tickets reservations. Delegates can reconfirm and book their tickets there.

### **Secretariat**

Please find the room No. of ISSCOF2004 Secretariat on the bulletin in the lobby of Shanghai Everbright Convention & Exhibition Center International Hotel and Shanghai Huaxia Hotel

### **Notes:**

To ensure the smooth run of the conference delegates (speakers) should come to the hall 10 minutes before each session. Please switch off all the mobile phones.