

Proposed schedule / topics:

09:00 – 09:15

Welcome by organizers; Introduction

09:15 – 10:45

Overview on the “Cool Chain” best practices

- Product groups
 - Deep frozen products
 - Chilled products
 - Dairy
 - Meat
 - Fish
 - Fruit and vegetables
- Optimal storage requirements of different products
 - Temperature requirements
 - Atmosphere requirements
 - Airflow
 - Packaging
- Potential damages to products
- The “Links” of the cold chain
 - Production / Pre-cooling
 - Storage (long and short term)
 - Road transport
 - Air transport
 - Sea transport
 - Retail Stores
- Discussion

10:45 – 11:15

Coffee break

11:15 – 12:45

**The “Cool Chain Quality Indicator” (CCQI) Standard
– The concept to improve the quality of the cool chain**

- The Idea of the CCQI standard
 - The breakdown of the cool chain into its links
 - The Management system
 - The Master tables
 - The Benchmarks
 - The Certification
- How to improve the Cool Chain in China by applying the CCQI standard?
- Discussion

12:45 – 14:00

Lunch break

14:00 – 16:00

Best practices for some operations according to the CCQI standard (case studies)

- Pre-Cooling
- Truck + Trailer Transport
- Long term storage
- Short term storage
- Retail stores
- Discussion

16:00 – 16:30

Networking reception

16:30

End of workshop