2016 Taiwan Functional Foods and Ingredients

An introduction of mainstream Taiwan-made functional ingredients and their derived products

*Objective*

The functional food industry in Taiwan presents it fruitful achievement under the support of government and academy, not only developed by bio-technologies but also supported by strong scientific evidence. The supply chain of functional food has been ready for providing the customized service for global market.

The most representative functional foods such as *Lactobacteria, Antrodia* and *Chlorella* are famous internationally due to the high quality and significant health benefit. The major suppliers of the high quality functional foods will be invited to present their unique products and share their experience of developing functional foods and ingredients. English simultaneous translation will be provided during the presentation.

It will be a good opportunity for you to understand more Taiwan functional foods, which will bring you a great business in the future.

Welcome and see you then!

*Date & Time*

12:30 - 16:30, June 16, 2016

*Location*

Conference room #1, 2th Floor, Taipei World Trade Center Exhibition Hall 1
(NO.5, Hsin-Yi Rd., Sec 5, Taipei, Taiwan, 11011, R.O.C.)

*Registration fee*

Free

*Registration method*

On-Site Registration or registration in advance through e-mail (It will be better if you can register in advance.)

*Contact us*

Alice Tsai (Tel: 886-2-26101010 ext 254 ; e-mail: alice.tsai@cgprdi.org.tw)
Cindy Tzeng (Tel: 886-2-26101010 ext 253 ; e-mail: sinyi.tzeng@cgprdi.org.tw)
## Agenda

<table>
<thead>
<tr>
<th>Time</th>
<th>Item</th>
<th>Speaker</th>
</tr>
</thead>
<tbody>
<tr>
<td>12:30-13:00</td>
<td>Registration</td>
<td></td>
</tr>
<tr>
<td>13:00-13:10</td>
<td>Greetings</td>
<td></td>
</tr>
<tr>
<td>13:10-13:40</td>
<td>Address by Host: Industry Develop Bureau of Ministry of Economic Affairs</td>
<td>Maggie Wang, Vice President, GeneMont Biotech Co., Ltd.</td>
</tr>
<tr>
<td>13:10-13:40</td>
<td>Address by Executer: China Grain Products R&amp;D Institute</td>
<td></td>
</tr>
<tr>
<td>13:10-13:40</td>
<td>The current of Lactobacteria ingredients and their application for health food products</td>
<td>Maggie Wang, Vice President, GeneMont Biotech Co., Ltd.</td>
</tr>
<tr>
<td>13:40-14:10</td>
<td>Development and Application of Probiotics and <em>Antrodia cinnamomea</em> for liquid fermentation</td>
<td>Chin-Chu Chen, Vice President, GrapeKing Bio Ltd.</td>
</tr>
<tr>
<td>14:10-14:40</td>
<td>Food safety of <em>Antrodia cinnamomea</em> in toxicological studies</td>
<td>Chei-Hsiang Chen, President, Taiwan Leader Biotech Corp.</td>
</tr>
<tr>
<td>14:40-15:00</td>
<td>Break</td>
<td></td>
</tr>
<tr>
<td>15:00-15:30</td>
<td>Introduction for Extract of <em>Antrodia cinnamomea</em> Mycelium and Asian patent Lactobacteria strains</td>
<td>Jenny Chang, Nutritionist, GeneFerm Biotechnology Co., Ltd</td>
</tr>
<tr>
<td>15:30-16:00</td>
<td>Health beneficial effects and the utilization of Chlorella</td>
<td>Jian-Kai Tzeng, Domestic Sales Vice Manager/Pharmacist, Taiwan Chlorella Manufacturing Co., Ltd</td>
</tr>
<tr>
<td>16:00-16:30</td>
<td>Development and application of functional rice bran</td>
<td>Mei-Ying Su, Chief, China Grain Products R&amp;D Institute</td>
</tr>
<tr>
<td>16:30~</td>
<td>The end</td>
<td></td>
</tr>
</tbody>
</table>