

Training Course on Advanced Processing Technology of Agricultural Products for Pakistan

Program name	Training Course on Advanced Processing Technology of Agricultural Products for Pakistan		
Organized by	China National Research Institute of Food and Fermentation Industries Corporation Limited		
Time	2026-11-12 -- 2026-12-02	Language used	English
Countries invited	Pakistan		
Planned number of participants	25		
Requirements for the Participants	Age	Under 50 for the Director General; under 45 for the Division Director	
	Health condition	In good health; delivering health certificates or physical checkup feedback issued by public hospitals; without diseases prohibited from entry according to laws and regulations in China; without serious chronic diseases such as serious high blood pressure, cardiovascular and cerebrovascular diseases, diabetes, etc.; without mental illness or infectious diseases that may pose serious threats to public health; not during the recovery period after a medical operation or during the outbreak period of acute diseases; without severe physical disability; non-pregnancy	
	Language competence	English listening, speaking, reading, and writing proficiency meets instructional requirements.	
	others	Participants are not permitted to bring spouses or relatives during the training program.	
Venue	Beijing City	Weather conditions	-6°C~5°C
Cities to be visited	Dezhou City, Shandong Province Shijiazhuang City, Hebei Province	Weather conditions	Dezhou City, Shandong Province:-3°C ~ 9°C Shijiazhuang City, Hebei Province:-3°C~7°C
Remarks	1. Please prepare materials related to the theme in advance. 2. Please wear formal attire, traditional ethnic clothing, or work uniforms for formal events. 3. Please bring commonly used medications. 4. Please bring your own computer if needed as they are not provided by the Chinese side. 5. Personal changes to flight tickets to and from China are not permitted. If such changes are essential, please contact the Economic and Commercial Office of the Chinese Embassy in your country to make the necessary arrangements. 6. If you are unable to depart on time due to special circumstances or experience flight delays during transit, please promptly inform the Economic and Commercial Office or the contact person of the host organization of your updated flight information to facilitate airport pickup. 7. During transit, please confirm whether luggage needs to be rechecked. 8. After collecting your luggage upon arrival, please proceed to the international or domestic arrivals exit and wait patiently for staff members who will be holding a pickup sign. If the wait exceeds 15 minutes, please contact the organizer. 9. It is recommended to download and register for WeChat in advance.		

Contact information of the organizer	Contact person for the program	Mr.PENG Hao
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About the Organizer	Established in 1955 and wholly owned by Sino-light Corporation (affiliated to China Poly Group that is listed in Global 500), China National Research Institute of Food and Fermentation Industries Corporation Limited (hereinafter referred to as CNRIFFI) is the largest, oldest state-level research institute with strong comprehensive strength as well as the most important research platform and the founder of multiple food sectors in China's food industry. With its strong capability, CNRIFFI is prestigious in R&D of food products, technology development, standards formulation, quality checking, etc. Since 2005, permitted by Chinese government, CNRIFFI has organized 290 seminars and training courses and provided training to 11,000 participants from around 138 developing countries and regions. The above-mentioned training programs cover a wide range of subjects in food sector: food safety checking and management, biotechnology application in food industry, agricultural products processing, food processing and preservation technology, fruit processing and comprehensive utilization, grain processing and checking technology, alcohol distribution & management and promotion, etc. CNRIFFI has been organizing seminars on "Agricultural Products Processing and Preservation", "Food Processing and Preservation Technology", etc., which receive compliments from all sides. Throughout the years, we have been actively reviewing the successful experience and are open to suggestions from participants, which allows us to improve training methods, teaching arrangement, and visits experiences, and to achieve standardization, normalization and accurateness.	
Training content	1. Main Lectures (general information) (1)An Overview of China: Knowledge about China in all respects, including politics, economy, society and culture, etc.; Belt and Road Initiative; (2)Xi Jinping Thought on Socialism with Chinese Characteristics for a New Era: Xi Thought in guiding economic development, well-being improvement and foreign affairs; (3)An Overview of Agricultural Products and Processing Technology: Introduction of major and important agricultural products; processing technology; (4)Processing and Preservation Technology of Crops (Rice): Introduction of technology on rice processing and preservation; increasing capacity and decreasing waste; (5)Processing and Preservation Technology of Corn: Introduction of corn preservation and deep processing technology; (6)Cotton Planting and Processing: Introduction of improving output and pest control; cotton processing; (7)Sugarcane Processing Technology: Introduction of sugarcane processing and refining; (8)Tobacco Processing and Cigarette Production: Introduction of tobacco processing, including flue-curing, etc.; (9)China Agricultural Product Industry Development: Introduction of the development of China agricultural and subsidiary industry; 2. Visits (cities may be adjusted according to needs)	

	The training course will organize on-site visits to Dezhou City of Shandong Province and Shijiazhuang City of Hebei Province. We will visit agricultural products processing and preservation enterprises and related institutes. 3. About Exchange and Discussion Sessions: During the training, renowned experts and scholars as well as representatives of food enterprises will interact with participants on agricultural products processing and preservation technologies through discussion. 4. Profile of Lecture Professors (general information) (1)Gao Shangtao: Ph.D., Professor, at China Foreign Affairs University; specializing in international relations, especially Middle East related research (2)Sun Jiwen: former Chinese diplomat, once served as the Ambassador Extraordinary and Plenipotentiary of the People's Republic of China to Gabon. (3)Liang Jianfen: Ph.D., Professor, tutor of the Doctor's Degree and Master's Degree; at China Agricultural University; specializing in food science, crops, edible oil and plant protein (4)Tong Litao: Ph.D., Researcher, tutor of the Doctor's Degree; at China Agricultural University; specializing in the deep processing of rice and other crops (5)Peng Xingyun: Ph.D., Associate Professor; at China Agricultural University; specializing in corn processing and preservation (6)Wang Songfeng: Associate Researcher; at Chinese Academy of Agricultural Sciences; specializing in tobacco processing, including flue-curing (7)Feng Lin: Senior Engineer, at China National Research Institute of Food and Fermentation Industries; introducing China agricultural product industry development
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