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NSW Agriculture

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CHINA GLOBAL BRI FOOD AND AGRICULTURE DEVELOPMENT AND SERVICE CENTER



中国全球一带一路食品农业开发和服务平台



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AGRIFOOD PRODUCTION AND INDUSTRIAL CHAIN

现代农产品食品技术与产业链



AI ASSISTED PRODUCTION PLANNING



Market and customer survey



Variety selection



Farm site selection and preparation



Farming technology and management



Harvest maturity standard and technology



Pre Cooling technology and equipment



Postharvest technology and quality maintenance



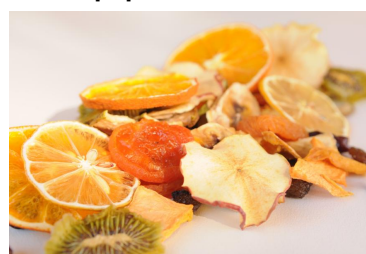
Storage technology and equipment



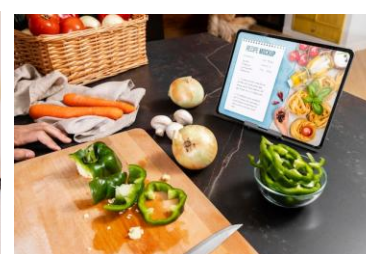
Transportation technology and cold chain logistics



Value adding and new product development



Dehydrated long storage food



Pre prepared convenience meal/food



Deep value adding Eg. nutraceuticals



水果和蔬菜



谷物和豆类



经济作物



肉类



海鲜



中草药

The principles for all food and agriculture products are the same from farming to postharvest management to processing and product development – BUT vary widely in technology and equipment requirements -从种植、保鲜处理, 加工到产品开发, 所有食品和农产品的原则都是相同的 - 但在具体的技术和设备要求方面有很大差异

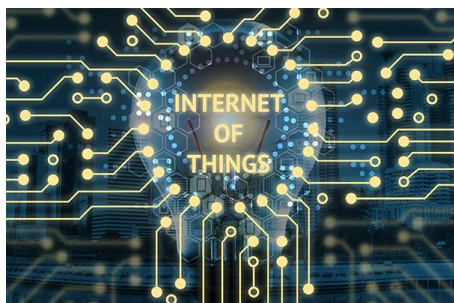
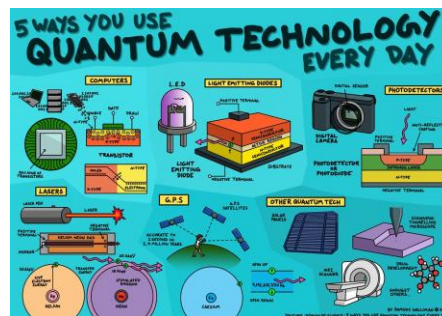
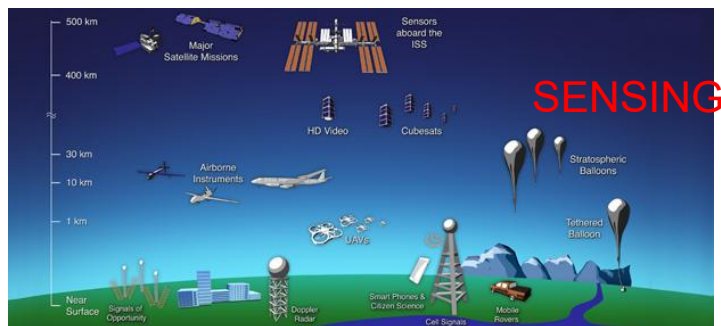
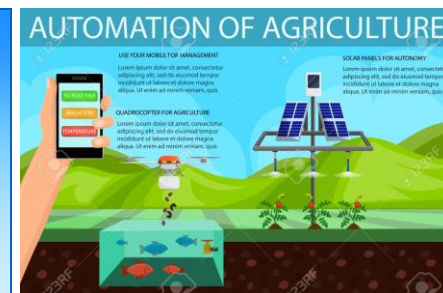
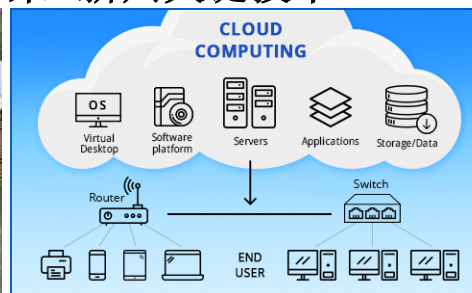


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THE FUTURE OF MODERN FARMING – APPLICATION OF EMERGING TECHNOLOGIES 现代农业的未来 - 新兴关键技术



AI 大数据 云计算 超级计算机 遥感和近距离传感技术 量子技术 IOT 5/6G 区块链技术 机器人技术
无人机和无人飞行器



CHINA FOOD AND AGRICULTURE



MINISTRY OF AGRICULTURE
OF THE PEOPLE'S REPUBLIC OF CHINA



POSTHARVEST LOSSES – The weakest link in China's agriculture sector is the critical lack of a modern postharvest technology system [保鲜处理技术] and a postharvest chain to minimize the quantitative and qualitative loss of harvest products. Loss of food and agriculture products after production is very serious in China. UN estimated that ~35-40% of China perishable food and agriculture products are wasted before reaching the consumer, the processors or the market due to lack of postharvest knowledge, technology, equipment, facilities, cold chain logistics and a modern food and agriculture distribution and marketing systems.

China does not have to produce more food to feed its 1.4 billion population – just reduce postharvest losses

Improving postharvest technology, equipment, facilities and management to increase food availability does not require more land, more water, more farm inputs such as fertilizers and pesticides and does not cause more air, land and water pollution

农产品食品产后保鲜处理





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农产品食品产后保鲜处理和冷链物流
POSTHARVEST AND COLD CHAIN LOGISTICS TECHNOLOGY



FARM PRE COOLING TECHNOLOGY OF BURGER LETTUCE REQUIREMENTS 农场生菜预冷技术要求



BURGER LETTUCE FARM REQUIREMENTS

The key requirements for lettuce used in burgers focus on specific varieties, strict temperature controls, and high-safety processing standards to ensure a consistent, crispy texture.

McDonald's primarily uses **Iceberg lettuce**, often combined with Cos (Romaine) lettuce in certain markets, processed specifically for maximum crunch.



Key Requirements:

Variety & Texture: 种类和口感 Iceberg lettuce is preferred for its unique, crisp texture, which holds up well in a warm burger environment.

Processing (Shredded): 粉碎和加工 The lettuce is typically shredded to a specific size, cleaned, and vacuum-packed before arriving at restaurants.

Temperature Control ("Cold Chain"): 冷链要求 Lettuce must be processed and cut cold to maintain its crispiness. It is stored and used from a refrigerated "cold table" within the restaurant.

Freshness Standards: 新鲜度标准 Suppliers must adhere to strict, rapid delivery times (often within 10 days of harvest) to ensure it is not old, and it is frequently checked/restocked throughout the day to avoid wilting.

Food Safety (SQMS): 食品安全 Lettuce suppliers must pass rigorous food safety audits, including McDonald's Supplier Quality Management System (SQMS) and Global Good Agriculture Program (GLOBALG.A.P.) standards.

No Preservatives: 不含防腐剂 The processed lettuce is typically delivered fresh without added preservatives.



AGRICULTURAL PRODUCT HARVESTING TECHNIQUES AND REQUIREMENTS

农产品收获技术及要求



**BASIC POSTHARVEST AGRICULTURE PRODUCTS TECHNOLOGY AND
MANAGEMENT CENTER 简单农产品采后技术,保鲜与管理中心**



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**LARGE SCALE POSTHARVEST
TECHNOLOGY AND MANAGEMENT
CENTER 大规模农产品采后技术,保鲜
与管理中心**



Low Temperature Fruit and Vegetables Dehydration
Technology and Equipment 低温脱水果蔬技术及设备

活性成分对高温非常敏感
容易丢失或毁坏



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很容易丢失或毁坏



活性成分对高温非常敏感 - 很容易丢失或毁坏

活性成分对高温非常敏感
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很容易丢失或毁坏



ADVANCED COMPUTERIZED LOW TEMPERATURE AIR RECIRCULATION AGRIFOOD DRIER



Stage 1 (0 %)



Stage 2 (25 %)



Stage 3 (50 %)



Stage 4 (75 %)



Stage 5 (100 %)



HARVEST MATURITY, MARKET STANDARDS and USAGE 收获成熟度,市场标准和用途

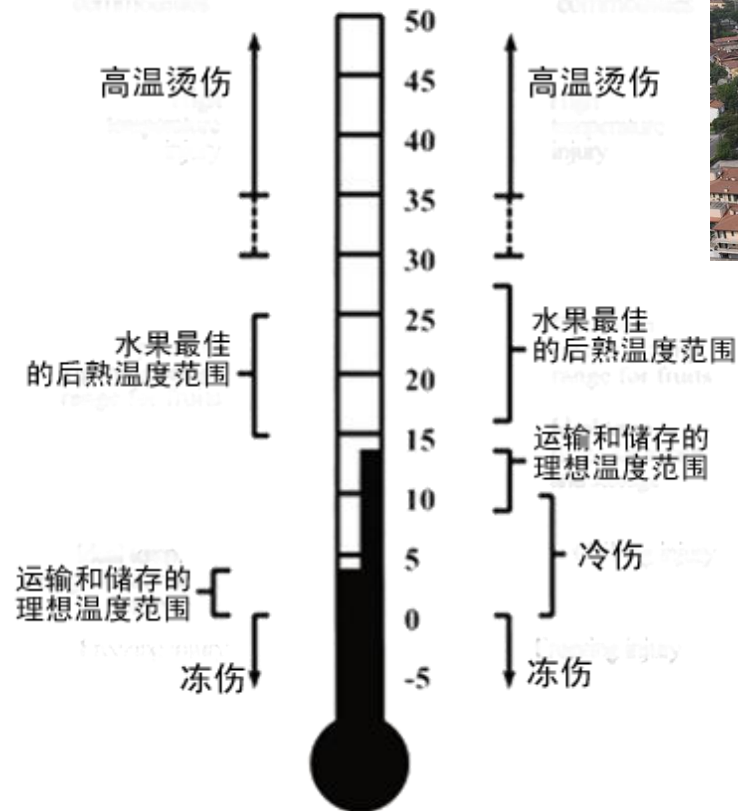


PACKAGING DESIGN and TECHNOLOGY

包装设计与技术



非冷却敏感型的产品 °C 冷却敏感型的产品



TEMPERATURE SENSITIVITY OF DIFFERENT AGRICULTURE PRODUCTS – STORAGE AND COLD CHAIN REQUIREMENTS

不同农产品的温度敏感性,冷藏和冷链要求



FORCED AIR PRE COOLING SYSTEM AND PRINCIPLES

强制空气预冷系统及其原理



ONION, GARLIC + CITRUS FRUIT HIGH TEMP CURING TECHNOLOGY 洋葱、大蒜和柑橘类水果 - 防发芽和防伤害技术及设备



BANANA RIPENING AND MANAGEMENT TECHNOLOGY

香蕉成熟度及管理技术



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**CA COLD ROOMS – O₂ [~3%] + CO₂ [~5%] + N₂ LEVELS + C₂H₄ REMOVAL +
TEMPERATURE + RH – PRODUCT SPECIFIC**

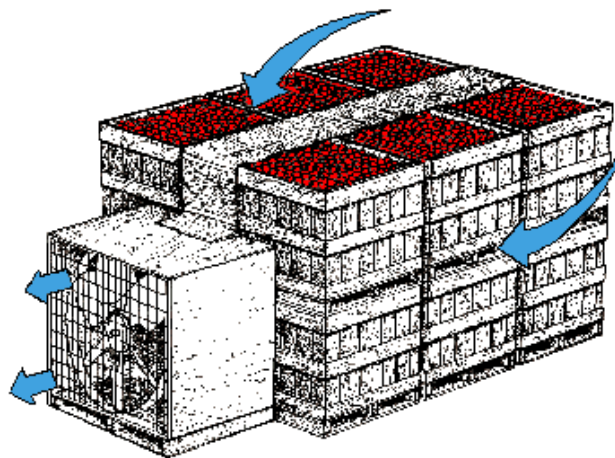
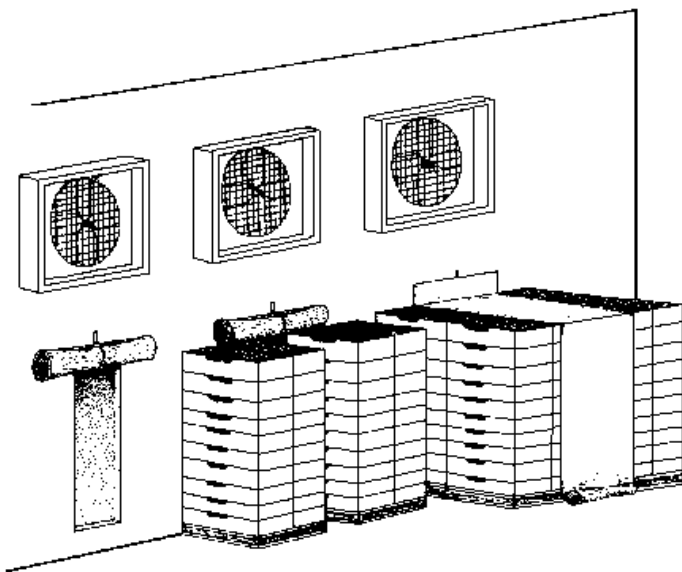
气调存储技术



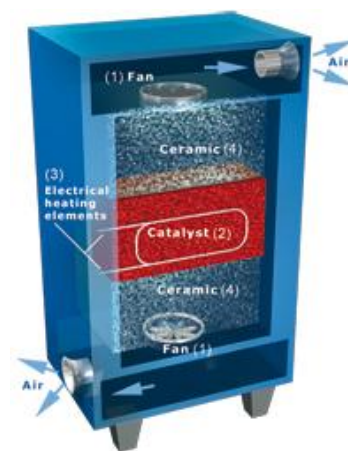
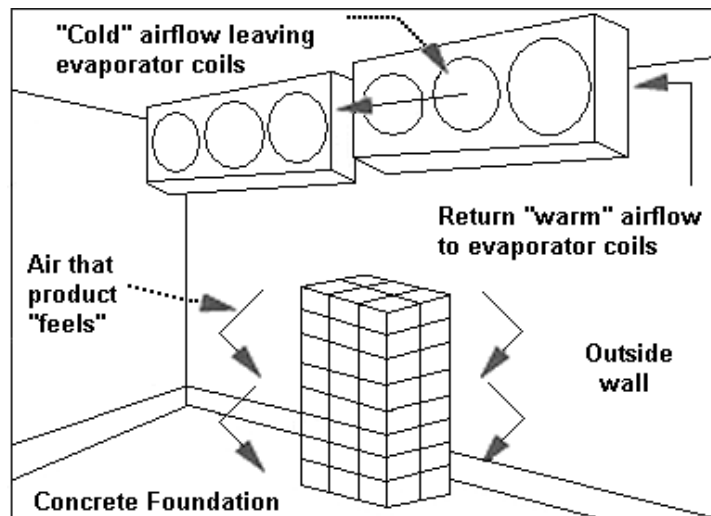
PRE-COOLING SYSTEMS & EQUIPMENT

预冷 - 强制空气
冷却系统及设备





**AGRICULTURE PRODUCTS COOLING
TECHNOLOGY & PRINCIPLES** 农产品冷却技术及原理



COOL ROOM DESIGN TECHNOLOGY – TEMP + HUMIDITY + C₂H₄ + AIR FLOW

冷库设计技术



出口检疫昆虫和微生物熏蒸室



Bactrocera cucurbitae Coquillett



Antoine Franck - CIRAD

消灭果蝇, 蛾和甲虫



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冷链物流技术- 路，海洋,火车和飞机



海运集装箱技术



空运集装箱技术



KEYS TO SUCCESSFUL MODERNIZATION OF CHINA FOOD AND AGRICULTURE INDUSTRIES

中国农产品食品成功发展的关键

1. 现代化
2. 国际化
3. 科技化
4. 工业化
5. 规模化
6. 系统化
7. 信息化
8. 标准化
9. 质量化
10. 市场化
11. 机器化
12. 组织化
13. 计划化
14. 安全化





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