**Session Name: 论坛题目**

**Looking back, looking forward - Research on Beef production and quality in China and France (CSFB) and between Australia-France-China (The Triangle Project)**

**中法肉牛生产和肉类品质合作研究及中-法-澳肉类合作**

**(铁三角)项目的回顾与展望**

**Chairman：**Dr. Jingjing Liu；Dr. David Pethick

论坛主席：刘晶晶博士（中国）；Dr. David Pethick（澳大利亚）

**Description 论坛内容简介**

In order to strengthen bilateral cooperation in research and development of beef cattle production, the Center for Sino-French Beef Development and Research (CSFB) was established in 2005 based on a formal agreement signed by the French and Chinese Agriculture Ministers. CSBF is a technical platform for mutual exchanges of scientific information between France and China in the livestock sector to encourage the development and the cooperation in the meat industry. In the past 20 years, on the basis of CSBF, the French side (INTERBEV, FGE, INRAE, IDELE) and the Chinese side (China Agricultural University) have collaborated on the strengthening of improvement of genetics, nutrition, management, slaughter practice, carcass deboning, grading and meat quality of beef cattle and sheep. With the development of the innovative beef grading system (Meat Standards Australia, MSA), Chinese, French and Australian scientists have collaborated in the field of beef quality by using the MSA grading scheme. The project of the scientists from these three countries, so called the “Australia-China-France Triangle”, will discuss and envision the future cooperation of research on farming systems, animal nutrition and management, carcass grading and meat quality.

为了加强双方在肉牛生产研发方面的合作，中法肉牛研究与发展中心(CSFB)于2005年在中法两国农业部长签署正式协议的基础上成立。CSFB是中法畜牧业科学信息交流的技术平台，旨在促进两国肉类产业的发展与合作。20年来，在CSBF的基础上，法方(INTERBEV、FGE、INRAE、IDELE)和中方(中国农业大学)在肉牛和肉羊领域遗传、营养、管理、屠宰实践、胴体去骨、分级和肉质等方面加强了合作。随着创新牛肉分级系统(澳大利亚肉类分级标准，MSA)的发展，中国、法国和澳大利亚的科学家在肉牛生产和牛肉品质领域开展合作，成功应用MSA胴体分级系统。来自中国、法国和澳大利亚三个国家的科学家的肉类合作项目被称为“澳-中-法铁三角项目”，他们将讨论和展望未来在牛羊养殖系统、动物营养和管理、胴体分级和肉质方面的研究合作。