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Under Secretary Jim Miller Visit to Meat Cooking Event Highlights Quality and Demand

副部长吉姆 米勒先生参加美国肉类烹调活动并强调食品质量和消费者需求

SHENYANG, September 17, 2010 – U.S. Department of Agriculture Under Secretary for Farm and Foreign Agricultural Services Jim Miller visited a U.S. meat cooking demonstration organized by the U.S. Meat Export Federation in Shenyang today. Under Secretary Miller is visiting Shenyang to mark the launch of the USDA's fifth Agricultural Trade Office in China.

2010年9月17日沈阳

美国农业部副部长（主管农场和农产品对外贸易）吉姆·米勒先生参加了由美国肉类出口协会主办的美国肉类烹调活动。米勒副部长出席美国农业部在华第五个农业贸易办公室的开业典礼。

Under Secretary Miller commented, "Rising per capita incomes and steady economic growth are creating new demand for U.S. foods and beverages in this region." With an eye on meeting this demand, today's Northeast China chef salon gathered approximately 40 chefs to sample and prepare several high quality U.S. pork cuts.



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米勒部长评价说：“东北地区人均收入的提高和稳定的经济增长使当地居民对美国食品和饮品的需求进一步增加。今天东北厨师烹调技术展示汇集了大约 40 名烹调高手，他们使用高品质的美国猪肉为各位嘉宾奉献了拿手菜。

For the first seven months of 2010, the U.S. exported over U.S. \$72 million in pork products to China, down slightly from the pace of last year because of closure of the market through the spring of this year due to AH1N1-related import restrictions. "Chinese consumers enjoy the high quality of U.S. pork," remarked Under Secretary Miller, "U.S. meat exporters look forward to a resumption of U.S. beef trade in the near future."

2010 年的头 7 个月，美国向中国出口了 7 千 2 百多万美金的猪肉制品。由于今年春天开始的 AH1N1 病毒，导致了相关进口的限制规定，以至这一数字和去年同期相比略有下降。米勒副部长说：“中国消费者非常认可高质量的美猪肉”。美国肉类出口商正在酝酿在不久的将来重新开始和中国的美国牛肉贸易。

The U.S. Meat Export Federation (USMEF) implements a number of foodservice-oriented educational activities throughout China. In addition to the hands-on training and sampling, chefs are introduced to basic attributes of U.S. pork, including product quality standards, and the USDA's Food Safety Inspection Service (FSIS) meat inspection system.

美国肉类出口协会在中国推行很多以餐饮服务为目的的教育活动，除了亲自培训和展示，厨师还会介绍美国产猪肉的基本情况，包括肉制品产品质量标准和美国农业部食品安全监督条例里有关肉类监督系统的内容。

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