

Shih-Rong Huang

Shih-Rong Huang studied Food Engineering (with a focus on food process) and holds a degree in Bio-industry Mechatronic Engineering at the National Taiwan University .

He is working for Food Industry Research and Development Institute & being the principal investigator of government project of smart manufacturing in food industry for five years.

His main focus is on food process engineering integration, sterilization effectiveness and aseptic cold filling process & hot fill validation service, design of linear aseptic filler. With these experience, he provides technical assistance to companies in the development, implementation and auditing food safety management systems (HACCP, GHP, ...etc.) as well as in hygienic design of equipment and facilities. He is also a FIRDI Academy trainer for cleaning and disinfection, basic hygienic design of food processing equipment, CCPs of food processing & BPCS trainer for principles of acidified foods, principles of thermal processing, heat distribution and heat penetration test, retorts and design principle, aseptic processing and packaging systems.

Shih-Rong also involved in other projects mainly related to retort process and is laboratory manager of the accredited test laboratory at FIRDI for the examination and EHEDG certification of equipment.

He is a member of the EHEDG Working Group 'Certification' & 'Training & Education' and secretary for the Taiwan Regional Section of EHEDG.



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