

2025 International Xianggu Supply Chain Conference — Special Training Session

Wednesday, November 5, 2025

Session 1: How QIHE Biotech Builds a Global Supply Chain System

1. QIHE Brand Origin and Development Philosophy
2. QIHE's Global Market Positioning and Development Goals
3. How QIHE Builds a Global Supply Chain System
4. How QIHE Ensures High-Quality Products and Services

Q&A

Practical Visit: Exhibition Hall at Xilou Plant

Lunch

Session 2: How QIHE Biotech Continuously Improves and Maintains Strain Performance

1. QIHE's Variety Update Principles and Strategies
2. Setting and Selecting of Varieties' Performance Targets
3. Maintaining of Mother Spawn Quality and Variety Performance

Q&A

Practical Visit: Technology Research Institute of QIHE Biotech

Dinner

Thursday, November 6, 2025

Session 3: How does QIHE Biotech Guarantee the Quality of Their Logs/Bags in Production?

1. Importance of Raw Material Selection, and How to Choose High-Yield Raw Materials?
2. What are the Key Technical Points in Mixing, Sterilizing and Inoculating to Improve Fruiting results?
3. How to Adjust the Yield and Quality of Logs through Early, Mid and Late Incubation stages?
4. How Significant is the Impact of Low-Temperature Storage and Transportation on Yield and Quality?
5. Production Techniques and Key Points for Other Exotic Mushrooms

Q&A

Practical Visit: Log Production and Incubation Workshop at Xilou Plant

Lunch

Session 4: How do QIHE Biotech's Farms Produce High-Quality Mushrooms?

1. How should Received Low-Temperature Transported Logs be Handled to Achieve Better Condition?
2. How to Adjust Your Farm Facilities to the Optimal State for Fruiting?
3. How to Organize and Create an Excellent Fruiting Management Process?
4. Do You Want to Produce Huagu? Maybe You Just Want to Do a Little Better Than Now – Here's How!
5. What does Good Second-Flush Fruiting Look Like? You Probably haven't Seen it!
6. What? Your Greenhouse doesn't have AC! No Problem, I can Still Produce Mushrooms, Do it Like this.....
7. I Know Dealing with Spent Mushroom Substrate is a Headache, Perhaps You can Do this!
8. Fresh Mushrooms do Go Bad Easily, How can They be Stored for a Month?

Q&A

Practical Visit: Fruiting Base at Xilou Plant

Dinner

Friday, November 7, 2025

Session 5: How QIHE Biotech Enhances Supply Chain Quality and Assurance Systems

1. Raw Material Quality is Paramount, What Efforts and Improvements have We Made?
2. Paying Attention to Details in the Production Process, We Never Slack off!
3. Strict Control in Product Inspection, We are Even More Cautious!
4. Equipment Upgrades are not for Efficiency, but for Effect (Consistency)!
5. Staff Training is not Just for Safety, but for Quality (Stability)!
6. We are Continuously Building Our Supply Chain and System

Q&A

Practical Visit: Mushroom Packaging Workshop at Xilou Plant

Lunch

Session 6: Sustainable Development and Future Prospects of QIHE Biotech

1. We will have Logs/Bags for more mushroom varieties!
2. We will have More Diverse Cooperation Models!
3. Technological Innovation Drives Our Future Development!
4. We will have more international trade opportunities!

Q&A

Dinner