Ensuring safe food production by providing guidance as an authority on hygienic engineering and design for food manufactured in or imported into Europe
Belgium, land of beer and chocolates...

And also
Sealed Air

We protect what’s important - helping people live healthier, eat better and ship products safely around the world. We strive to be the global leaders in food safety & security, facility hygiene and product protection.

- Approximately 25,000 employees
- Net sales of ~ $8 billion
- Operations in 62 countries with distribution reaching 175 countries
- 145 manufacturing facilities
- 56 Labs/Research Facilities
- More than 500 scientists and engineers
- More than 1000 equipment and application experts
- 4,600 patents
- More than 9000 trademarks
Problem Statement

Although manufacturers and food companies comply with standards and regulations, yearly thousands of food-born diseases happen as a result of not hygienically designed food processing equipment, process lines or plants.

The reason is that there are two major gaps:

• Lack of practical guidelines
• Lack of education
What is EHEDG?

EHEDG was founded 1989 as a non-profit consortium of:

- Equipment manufacturers
- Food industries
- Suppliers to the food industries
- Research institutes and universities
- Public health authorities

Since that time, the European Hygienic Engineering & Design Group is guiding the industry in hygienic design solutions by offering practical guidelines, test procedures, training and education.
EHEDG tasks and objectives

- Fill the existing gaps by practical guidelines and education
- Offer expertise and networking on a voluntary basis
- Discuss and further develop hygienic design issues
- Prepare scientific and technical guidelines on all aspects of state-of-the-art hygienic design requirements in accordance to EU legislation
- Develop test methods in order to identify and eliminate HACCPs of equipment used in food production
EHEDG tasks and objectives

- Offer training courses, seminars and workshops on hygienic design
- Strengthen the participation in standardisation bodies like CEN, ISO, DIN, JIS, 3-A, NSF etc.
- Strengthen the cooperation with the EU (i.e. food contact material directive, traceability and other EU-Projects)
- Promote and disseminate hygienic design know-how by print media, congresses, seminars and workshops
EHEDG Strategy

"EHEDG enables safe food production by providing guidance as an authority on hygienic engineering and design for food manufactured in or imported into Europe" (EHEDG ExCo, mission agreement 2012)
EHEDG Strategy Discussion

• The Executive Committee is appointed by the Board (every 3 years).
  ➢ Members: President, Vice-President, Treasurer as well as the Leaders and Co-Leaders of each Sub-Committee.
  ➢ Main tasks: to drive implementation of EHEDG work plans and approved work programmes, develop a strategy for EHEDG with annual budgets, fees and plans, secure approval by the Board. The Executive Committee regularly communicates important decisions, progress and accomplishments to the members.

• In addition, the following Sub-Committees are established to develop the future organisational structure of EHEDG in the following thematic clusters:
  ➢ Product Portfolio (Guidelines/Subgroups, Training, Certification)
  ➢ Regional Sections
  ➢ Communications & Membership relations
  ➢ Sub-committees consist of a leader, a co-leader and appointed members (experts in the field). The role of the Sub-Committees is to lead and develop the specific strategies and programs in relation to their own area of responsibility.
EHEDG Membership Development

July 2014:
about 1,130 persons
234 individual members
302 member companies and institutes

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Introduction of EHEDG, July 2014
EHEDG Working Groups

**Active:**

- Air Handling*
- Bakery Equipment
- Building Design**
- Cleaning in Place
- Cleaning Validation
- Conveyor Systems**
- Dry Materials Handling
- Fish Processing
- Food Refrigeration* (finalization of draft 2005)
- Heat Treatment (Update of Doc. 1 and 6)*
- Materials of Construction in Contact with Food (update of Doc. 32)*
- Mechanical Seals*
- Open Equipment*
- Seals
- Tank Cleaning
- Test Methods
- Training & Education
- Valves*
- Welding*

**Projected:**

- Membrane Filtration
- Hygienic Equipment (i.e. brushes)

* = Update of existing documents  
** = Draft under final review

Today: Over 400 voluntary experts actively involved into 19 Working Groups  
42 guidelines published - THANK YOU !

for further information see www.ehddg.org
The EHEDG Working Groups meet to develop guidelines and revise existing documents (based on reference documents, research work and development of own test methods).

The Working Groups highlight selected topics and describe typical problem statements, hygiene risks as well as causes of faults and defects.

• EHEDG guidelines define likely weak points and describe problem solving; they are picture-illustrated and practically oriented
  ➔ Keep things simple and easy to understand!

• Where appropriate, guidelines are added by special considerations (i.e. trouble shooting, traceability and maintenance tasks)

• EHEDG documents are harmonized with 3-A standards

Further, the EHEDG Working Groups provide guideline translation by experts who are native speaking experts and they publish technical articles

For activities and expertise required, see www.ehedg.org > News > Working Group Activities
Regional Sections

EHEDG is growing world wide and has members in 55 countries today

Existing Regional Sections (24):
Armenia, Belgium, Croatia, Czech Republic, Denmark, Germany, France, India, Italy, Japan, Lithuania, Macedonia, Mexico, Netherlands, Nordic (FI, S, NO), Poland, Russia, Serbia, Spain, Switzerland, Taiwan, Thailand, Turkey, Ukraine

Coming soon:
Brazil, China, U.K., Uruguay

A global network!

for further information see www.ehedg.org
Disseminate know-how in hygienic design by

• Organization of seminars and workshops
• Organization of local training courses
• Organization of trade shows

Guideline translation
Publications and articles
Activities to gain new members
Translate EHEDG website contents, publish local news on the web and in the Newsletter
Prepare and fulfil an annual business plan
EHEDG Regional Sections – YOUR Network

The „Big Thirty“:

Make use of the EHEDG to strengthen your relations with the important market players who are part of our network and also involve your subsidiaries abroad. Please recommend us and let us know of your contacts at site to get them connected to EHEDG.

We enhance the reputation of our member companies and help them to become leaders in hygienic design and processing.

We provide networking on an international level, opportunities for the establishment of global contacts and are interlinking our Regional Sections.
EHEDG Education and Training

- EHEDG provides international, high-level training & education and our training material is developed by recognized experts in the field.

- Translation of the training material into many languages is in progress by the regions.

- The 'International Advanced Course on Hygienic Design' is standardized and offered in many countries.

- EHEDG courses in 2014: Germany, Italy, Japan, Mexico, Netherlands, USA, Spain, Taiwan, Turkey.

- Attendees who have successfully passed an EHEDG training course exam are published on our website (if agreed).
EHEDG Publications

42 guidelines (many available in different languages)

Extended guideline summaries available in *Trends in Food Science and Technology*

Yearbook – new issue 2015/2016 under preparation
Handbooks:
- *Hygienic Design of Food Factories*
- *Hygiene in Food Processing*
- *Handbook of Hygiene Control in the Food Industry*

EHEDG members receive a 35% discount on above Woodhead publications

Articles in technical press and journals:
*New Food, Food Engineering, Journal on Hygienic Engineering & Design and others*
EHEDG Website

The website www.ehedg.org is the major EHEDG information and communication platform.
EHEDG Website

All Working Group information is available from the website back-end download section.
Guidelines can be purchased by non-members and individual members (at a 50% discount) from the webshop which is interlinked from “Guidelines” on the EHEDG website.

**Survey of all language versions**

1. Microbiologically safe continuous pasteurization of liquid food.
   - dutch | english | french | ukrainian
2. A method for assessing the in-place cleanability of food processing equipment.
   - armenian | dutch | english | french | german | italian | macadonian | spanish
3. Microbiologically safe aseptic packing of food products.
   - armenian | dutch | english | french | ukrainian
   - armenian | dutch | english | french | ukrainian
5. A method for the assessment of in-line sterilisability of food processing equipment.
   - armenian | dutch | english | french | german
6. The microbiologically safe continuous flow thermal sterilisation of liquid foods.
   - dutch | english | french | ukrainian
EHEDG Events & Congresses

EHEDG World Congress on Hygienic Engineering & Design, 30 - 31 October 2014 in Parma/Italy in conjunction with Cibus Tec – Food Pack

Topics

The congress will be a ‘summit’ in hygienic design and will highlight the following topics:

• Hygienic design of equipment for the food, pharmaceutical and cosmetics industries
• Hygienic design of food factories and utilities
• New trends in cleaning & disinfection, surface treatments, validation, sustainability and others
• Materials in contact with the product

Programme

• 2 days international congress
• Excellent sponsoring opportunities and exhibition area for companies
• Call for articles and poster’s area
• One-to-One business meetings
• Official congress dinner
• Guided exhibition tour
• Hygienic Study Awards Ceremony

Registration open at discounted rates for EHEDG members
Please visit the congress webpage for all programme details, sponsorship opportunities and registration
EHEDG Individual Membership

- 50% discount on the sales price of EHEDG guidelines
- Complimentary copies of selected guidelines (for working party members being co-authors)
- Discounts on other selected publications
- Discount on registration fees to conferences, seminars and training courses
- Free copy of EHEDG reports and the yearbook
- Networking with other members on issues of common interest
- All individual members receive general information about EHEDG and have the option to join a Regional Section and its activities.

Individual Working Party Members contribute to EHEDG by their know-how and are addressing themselves to the task of developing and writing up guidelines in a team of other experts.

Corresponding Members receive minutes of the working group meetings and updates on the progress of their work.  
Individual Membership fee: 100 Euros p.a.

Online Registration:  
www.ehedg.org > Membership > Individual Membership
EHEDG Company Membership

Graduated membership fee depending on food-related turnover

- Whole series of EHEDG guidelines in all languages including updates (to be downloaded from the EHEDG website) available to all staff members
- Contribute to work of EHEDG Working Groups and co-decide on Working Group activities
- Use of the EHEDG Company Member Logo under agreed conditions
- One to four complimentary staff memberships
- Discounts on other selected publications, discounted registration fees to conferences, seminars and training courses
- Publication of company logo and link on the EHEDG Website and in other print media
- Discounted or complimentary EHEDG training toolbox

Online Registration:
www.ehedg.org > Membership > Company Membership
EHEDG Institute Membership

- Available to institutes, universities, schools, research centres and governmental authorities

- Same benefits like company members including use of the “Institute Member” Logo at a reduced membership contribution of EUR 500 p.a.

Online Registration:
www.ehedg.org > Membership > Institute Membership
EHEDG Benefits

- EHEDG creates a central, internationally recognized source of excellence on hygienic engineering
- We provide networking on an international level, opportunities for the establishment of global contacts and are interlinking our Regional Sections
- We are a platform for an exchange of state-of-the-art know-how and offer advancement in knowledge
- We provide influence in setting global standards and rules and have impact on regulatory bodies
- We are offering a legal basis by practically demonstrating how to follow existing requirements and standards
- Our guidelines are referenced by international organisations and provide practical know-how
- Our guidelines are created by gathering the expert know-how of our members who are equipment manufacturers of food and packaging machinery as well as food processing companies, research institutes and health authorities
EHEDG Benefits

• We follow up new trends and help to share, disseminate and canalize hygienic design know-how
• We extend the EHEDG mission to “environmental issues” and are aiming to support food safety and sustainability
• We evaluate hygienic design in relation to shelf-life
• We provide international, high-level training & education and our training material is developed by recognized experts in the field
• We provide equipment certification by EHEDG-accredited test institutes
• Our certification methods are continuously further developed and complemented by new test methods
• We provide reference publications like the EHEDG Yearbook and press articles in scientific journals and trade magazines
• We enhance the reputation of our member companies and help them to become leaders in hygienic design and processing
For questions or further information please contact:

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