



Wouter Burggraaf



After graduating in Chemical Engineering from University of Twente (1983), Wouter Burggraaf worked at Unilever Research & Engineering as project manager (Unit operations Food&Drinks). He was involved in building and testing factories according to hygienic design principles as described in the EHEDG guidelines..

As the plant manager of Hertog Ice Cream, he afterwards built a new factory which was the first one in the Netherlands with a quality and environmental control system before this became legally mandatory.

As the Technical Director and later on Managing Director of Harimex (a company processing slaughterhouse blood), he started a system for hygienic blood collection for slaughterhouses in Western Europe.

Since 2004, he is self-employed as an international trainer and consultant for hygienic design both for equipment manufacturers and food producers. He employs three staff members and his office performs QuickSans of existing production sites especially in cases of contaminations without obvious reason. Further, his company offers design audits for new equipment and complete manufacturing lines with a focus on hygienic design, microbiological safety and cleanability. Since 1993, Wouter Burggraaf has trained more than 2,000 engineers from almost all areas of food processing and equipment manufacturing.



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