



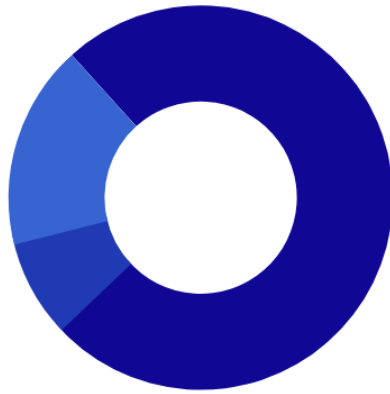
OUR FACTS & FIGURES 2022

OUR MEMBERS



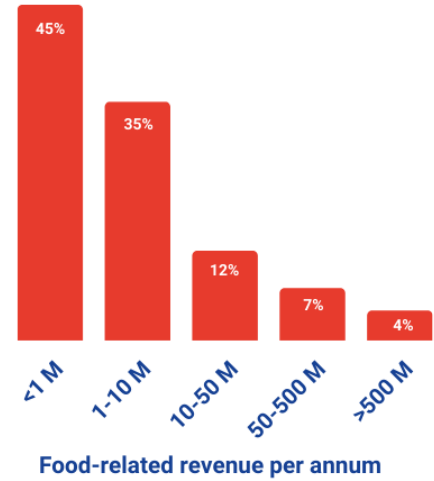
141
Individuals

67
Institutes



610
Companies

Companies breakdown



OUR GEOGRAPHICAL PRESENCE



OUR WORLD CONGRESS



Munich, Germany

12 & 13 October 2022



300+
Participants

38

Break out sessions



16

Speakers



33

Sponsors



3 Congress themes

- Food Factory of the Future
- Hygienic Design meets Digitalisation
- Intelligent Food Production

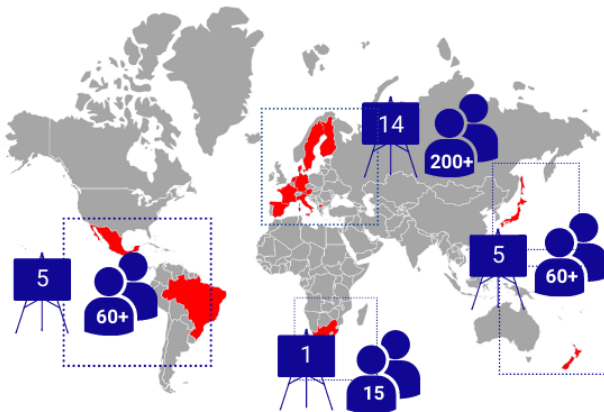


10

Posters



OUR TRAININGS AND ATTENDANTS



54
Authorised
Trainers



600+
hours
delivered



335+
trainees



OUR CERTIFICATION PROGRAMME



8
Testing Labs
Worldwide



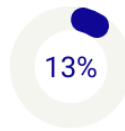
12
Evaluation
Officers



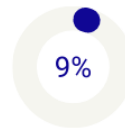
270
Active
Certificates



Sensors



Pumps

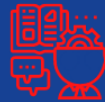


Valves



Others

OUR PRODUCT PORTFOLIO



10
Focus Areas



30
Active
Working Groups



450+
Volunteers



55+
Guidelines

1



General Principles

Design Principles
Hygienic Integration Systems
Lubricants
Maintenance
Materials of Construction
Seals
Welding

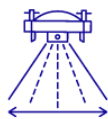
2

Factory Design

Air Handling
Building Design
Food Refrigeration
Water Management



3



Closed Equipment for Liquid Food

Mechanical Seals
Pumps, Homogenizers
Sensors
Separators
Valves

4

Closed Equipment for Dry Particulate Materials

Dry Material Handling



5



Open Equipment

Bakery Equipment
Conveyor Systems
Fish Processing
Meat Processing

6

Packaging Machinery Incl. Filling Machinery

Packaging Machines



7



Heat Treatment

Heat Treatment

8

Cleaning & Validation

Cleaning & Disinfection
Cleaning in Place
Cleaning Validation
Foreign Bodies
Tank Cleaning



9



Test Methods

Testing & Certification

10

Training Material

Training & Education

