



EHEDG Introduction

Content

- Why Hygienic Design?
- Key Areas of Hygienic Design
- What is EHEDG?
- Organization and Activities

Why Hygienic Design?

Benefits of Hygienic Design (random order)

- Hazard control (microbiological, chemical (allergens), foreign matter)
- Improved product-quality
- Life-cycle cost reduction
- Quick changeovers
- Pest-control
- Personal safety
- Housekeeping
- Equipment reliability
- Dietary compliance (Halal, Kosher, organic)
- Regulatory Compliance



5 Key Areas in Hygienic Design

1

HYGIENIC BUILDING DESIGN

- Hygienic floors, walls, ceilings, drains
- Zoning
- Food Defence, e.g. site-security, fencing
- HVAC, cabling, ducts, cabinets



2

HYGIENIC UTILITIES

- Water, Steam
- Air



3

HYGIENIC EQUIPMENT AND PROCESS DESIGN

- Materials of construction
- Hygienic Welding
- Maintenance
- Cleanability and Drainability



4

CLEANING AND SANITATION (DISINFECTION)

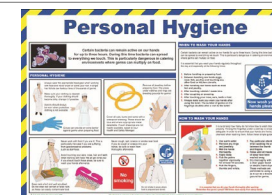
- Clean In Place (CIP) Design
- Dry cleaning, Clean out of Place, Open-plant Cleaning
- Cleaning Procedures
- Cleaning Validation
- Cleaning and disinfection Chemicals



5

PERSONAL HYGIENE

- Gowning, e.g. Hand/Shoe cleaning devices
- Culture
- Practices



Who is EHEDG?

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

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

The mission: EHEDG enables safe food-production by providing guidance as an authority on hygienic engineering and design.



The “Big 40” of over 400 EHEDG member companies to date

Overall objectives

- To provide guidance on hygienic design and engineering to ensure food-safety and -quality
- To offer a platform for the food-industry to discuss issues on hygienic design
- To develop science-based guideline-documents on hygienic-design requirements and practices to facilitate compliance to legislation
- To maintain a transparent and unambiguous certification-scheme for hygienic equipment
- To identify areas where hygienic-design knowledge is insufficient and to initiate and promote research and development in those areas

EHEDG Membership Benefits

- Company-members are authorized to use the EHEDG Company-Member logo under agreed conditions. Note that the logo may not be used to imply EHEDG-certification.
- Companies may initially avail of one up to four contact persons. Additional persons may be listed later on for active or corresponding Workgroup-membership and/or active involvement in EHEDG regional activities
- Publication of the company logo and name on the EHEDG website, conference programs, brochures, etc.
- Hyperlink from the EHEDG website to the company website
- Whole series of the EHEDG Guidelines in all language versions, including updates, for free download by all staff members
- Discount or waiver of registration-fees for EHEDG-sponsored events
- Discount on EHEDG training-course participation

The Vision

MARKET

A globally-recognized authority

All stakeholders in the production of safe food

- Producers & retailers
- Equipment- & system-suppliers
- Service-suppliers & building-designers
- Academia
- Legislators and enforcement-agencies

PRODUCTS

A consensus-based product-portfolio

A comprehensive product-portfolio

- Guidelines on processes, services and buildings, striving for harmonization on a global scale
- Testing & Certification
- Training & Assessment

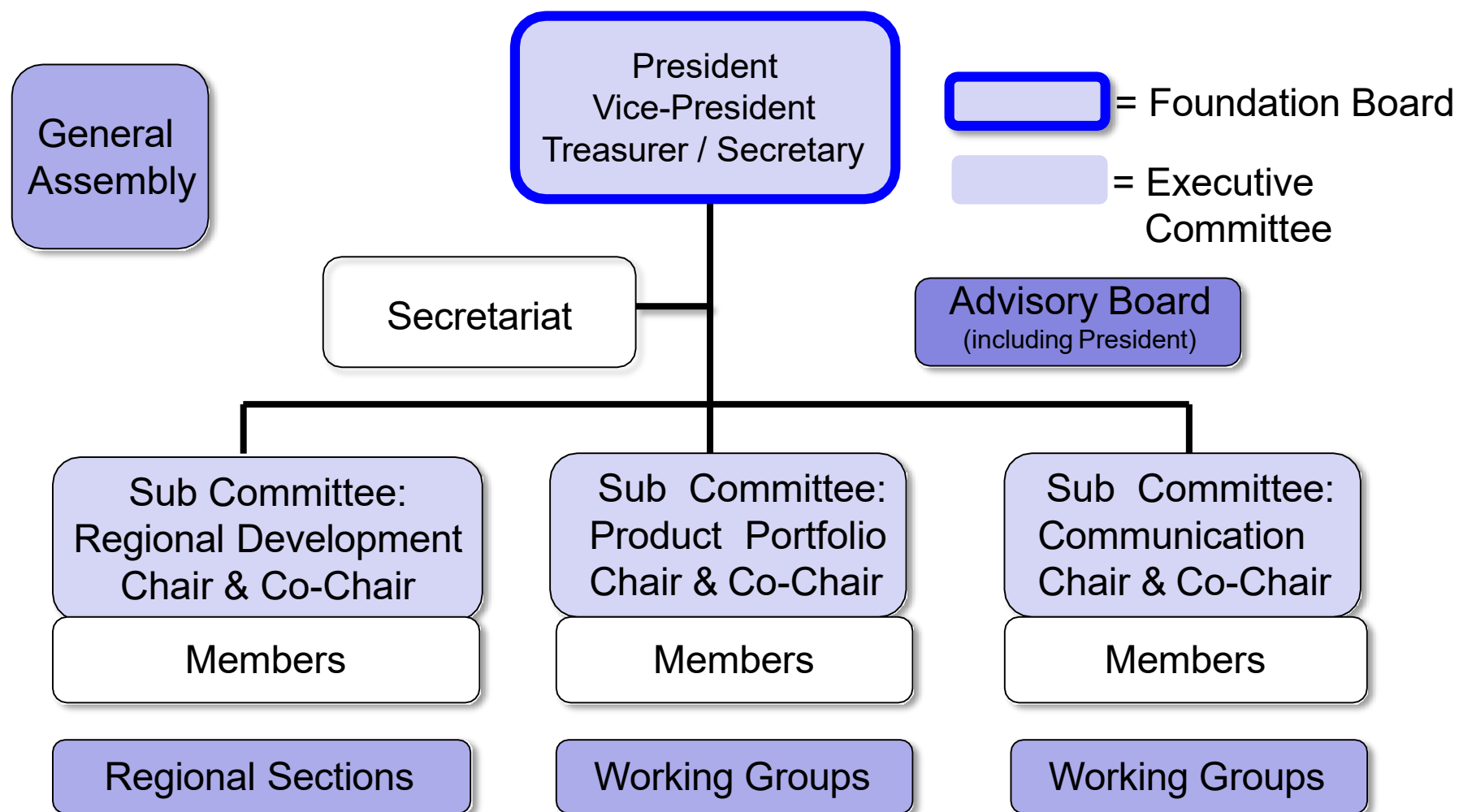
STRUCTURE

A well-balanced membership with global coverage

A fully-transparent, **non-profit** organization

- Funded by strongly committed members,
- Relying upon voluntary contribution and active involvement
- Attractive for large and small

Organisational Chart



Foundation Board

Election by General Assembly in December 2017



Ludvig Josefsberg
President

ExCo Member since 2010



Piet Steenaard
Treasurer/Secretary

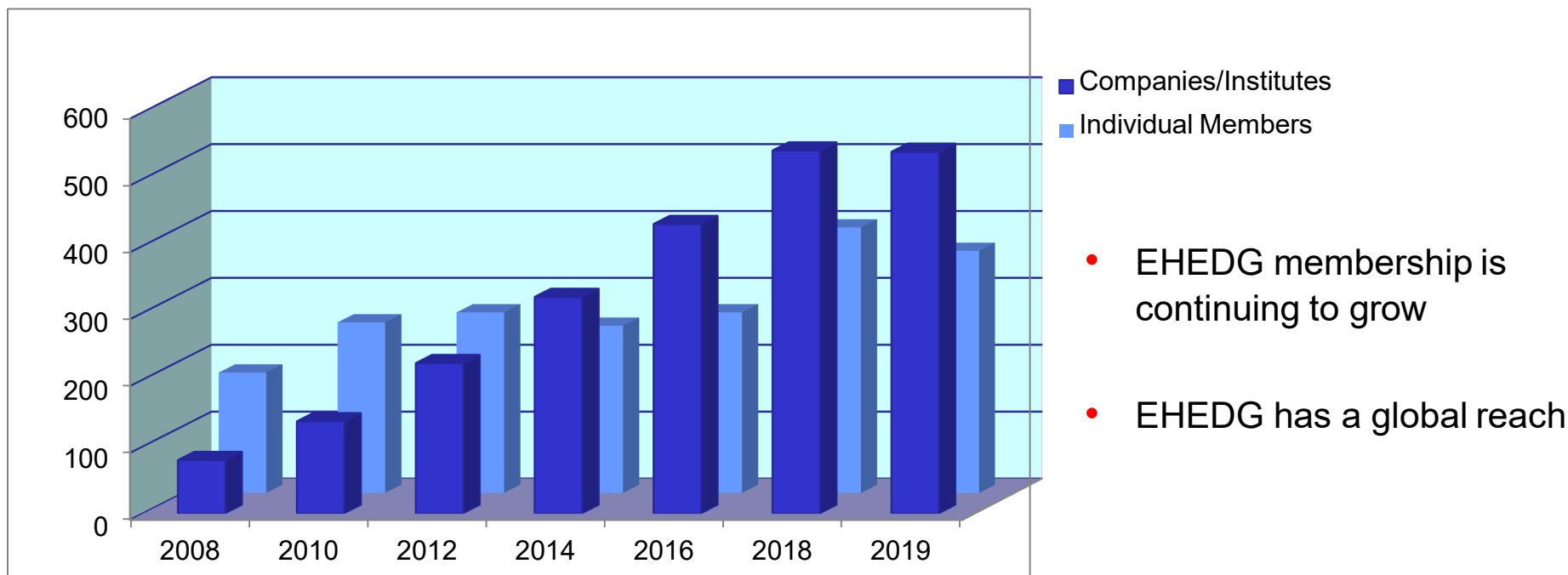
ExCo Member since 1992



Patrick Wouters
Vice-President

ExCo Member since 2010

Membership development



October 2019:

- Over 1,740 main contact persons world-wide
- 490 individual members
- 561 member companies and institutes with thousands of EHEDG resources behind



A global network

EHEDG is growing worldwide and today has members in 55 countries

Existing Regional Sections (36):

- Argentina
- Armenia
- Australia
- Austria
- Belgium
- Brazil
- Bulgaria
- China
- Colombia
- Croatia
- Czech Republic
- Denmark
- France
- Germany
- India
- Italy
- Japan
- Lithuania
- Macedonia
- Mexico
- Netherlands
- New Zealand
- Nordic (FI, S, NO)
- Poland
- Romania
- Russia
- Serbia
- Spain
- Switzerland
- South Africa
- Taiwan
- Thailand
- Turkey
- Ukraine
- UK & Ireland
- Uruguay



A global network

Existing Regional Sections Europe (23)

Armenia
Austria
Belgium
Bulgaria
Croatia
Czech Republic
Denmark
France
Germany
Italy
Lithuania
Macedonia
Netherlands
Nordic (FI, NO, SE)
Poland
Romania
Russia
Serbia
Spain
Switzerland
Turkey
UK & Ireland
Ukraine



A global network

Existing Regional Sections Africa (1), America (4), Australia & Asia (5)



Regional Development

Objectives

- Improve awareness and recognition of EHEDG
- Raise the importance and knowledge regarding safe food-production
- Provide guidance and support to local stakeholders
- Enhance cooperation between Regional Sections
- Support the continuous development of EHEDG International



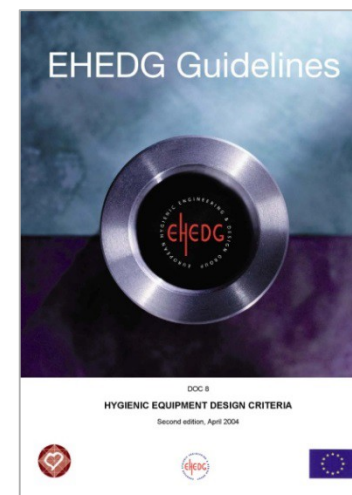
Product Portfolio

3 Main Areas

- Guidelines
- Testing & Certification
- Training & Education

Some facts

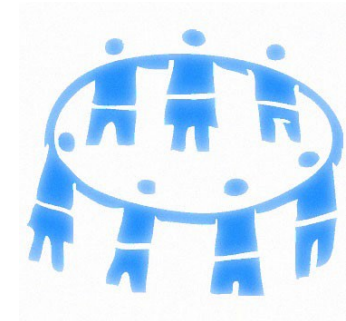
- 21 working groups
- 46 published guidelines
(with 10 currently being updated)
- 400 volunteers participating
- > 400 items of equipment certified



Product Portfolio

Objectives

- Ensure **high quality** of guidelines, training materials, and certification services - **Transparent and unambiguous**
- Define, plan and schedule updates and developments of product-portfolio activities, -documents and -procedures
- Initiate and assist with establishment and management of working- groups to assure participation of all stakeholders
- Establish procedures and guidance to assure uniformity of presentation and coordination, across all product-portfolio documents and services



Focus areas of Guideline Working Groups

Continuous development and updating

General

Glossary

**General
Principles,
Materials,
Surfaces**

Doc. 8, 9, 18, 23,
32, 34, 35, 39

**Test
Methods**

Doc. 2, 5, 7, 19

**Factory
Design incl.
Design of
Utility
Systems**

Doc. 27, 28, 44, 47

**Closed
Equipment
for Liquid
Food**

Doc. 10, 14, 16,
17, 20, 25, 37, 42

**Closed
Equipment
for Dry
Particulate
Materials**

Doc. 22, 31, 33,
36, 38, 40, 41

**Open
Equipment**

Doc. 13, 43, 49

**Packaging
Machinery
incl. Filling
Machinery**

Doc. 29, 46

**Heat
Treatment**

Doc. 1, 6, 12

**Cleaning &
Validation**

Doc. 45

Training & Education

All EHEDG Documents

Continuous Process



Today: Over 400 voluntary experts actively involved in 21 Working Groups
48 guidelines published (8 withdrawn)

Focus areas of Training & Education

**Continuous development and improvement of
EHEDG course-modules for all guideline-contents**

**Case-
Studies**

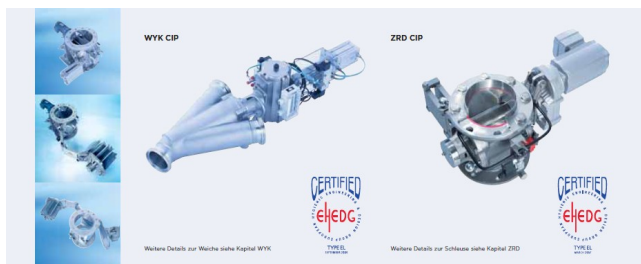
Drawings,
hands-on
equipment,
hands-on pilot
plant

**Hygienic
-Design
Checklist**

E-learning

**Picture
Database**
(for training
-material and
-guidelines)

Focus areas of Testing & Certification



Continuous development and improvement of Testing & Certification procedures

Development of
a test-method for
equipment &
open processing
(started in 2016)

Establishment
of new test -
institutes
world-wide

Centralisation
of EHEDG
Certification

Implementation
of a 5-year-
renewal-
cycle for all
certificates

Position of EHEDG in Food Safety Management



15 Pre-Requisite Programs

- Construction and layout of buildings and associated utilities
- Layout of premises, including workspace and employee facilities
- Supplies of air, water, energy and other utilities
- Supporting services, including water and sewage disposal
- Suitability and accessibility of equipment for cleaning, maintenance and preventive maintenance
- Management of purchased materials
- Measures for the prevention of cross-contamination
- Cleaning and disinfection [sanitization]

Covered by the
EHEDG guidelines

- Pest-control
- Personal Hygiene
- Rework
- Product-recall procedures
- Warehousing
- Product-information and consumer-awareness
- Food defence, biovigilance and bioterrorism

Working Groups

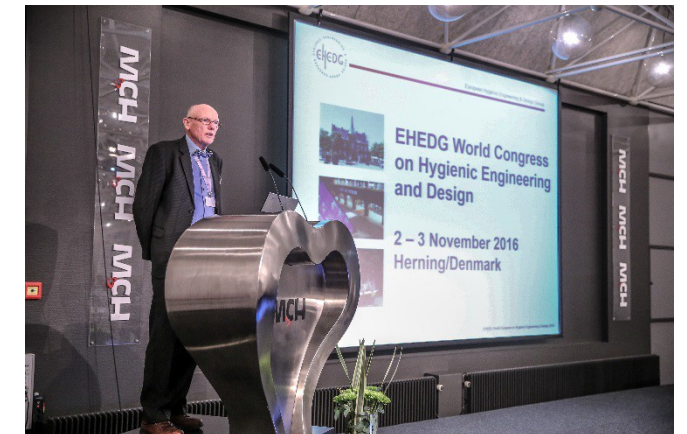
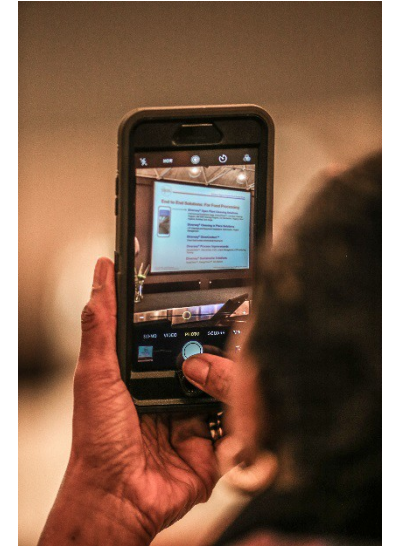
Active:

- Air Handling
 - Bakery Equipment
 - Certification
 - Cleaning in Place
 - Cleaning Validation*
 - Cleaning & Disinfection
 - Dry Materials Handling*
 - Food Refrigeration*
 - Foreign Bodies
 - Hygienic Systems Integration*
 - Materials of Construction in Contact with Food*
 - Meat Processing
 - Mechanical Seals*
 - Seals
 - Sensors*
 - Tank Cleaning
 - Training & Education
 - Valves*
 - Welding**
- * = Update of existing documents
** = Draft under final review / subject to publication

**Today: Over 400 voluntary experts actively involved in 21 Working Groups
46 guidelines published**

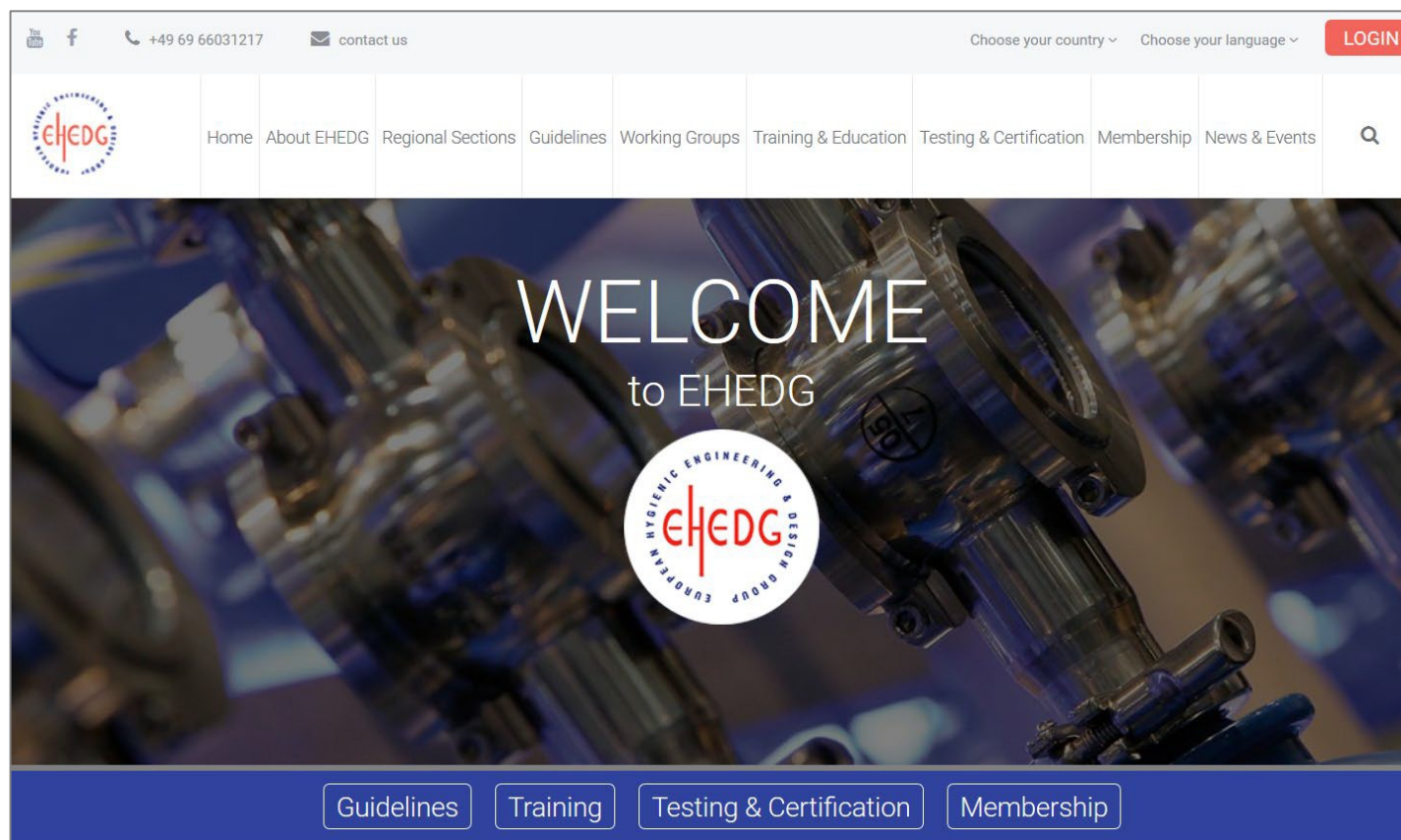
Responsible for strategy regarding

1. Membership-relations
2. External Communication
3. Internal Communication-tools
4. EHEDG International Events



Website

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



For questions or further information please contact us:

EHEDG Secretariat, c/o VDMA
Lyoner Strasse 18
60528 Frankfurt am Main
Germany



Susanne Flenner
EHEDG Secretariat
secretariat@ehedg.org
Phone: +49 69 6603-1217



Alexandra Scheinost
EHEDG Secretariat
alexandra.scheinost@ehedg.org
Phone: +49 69 6603-1430

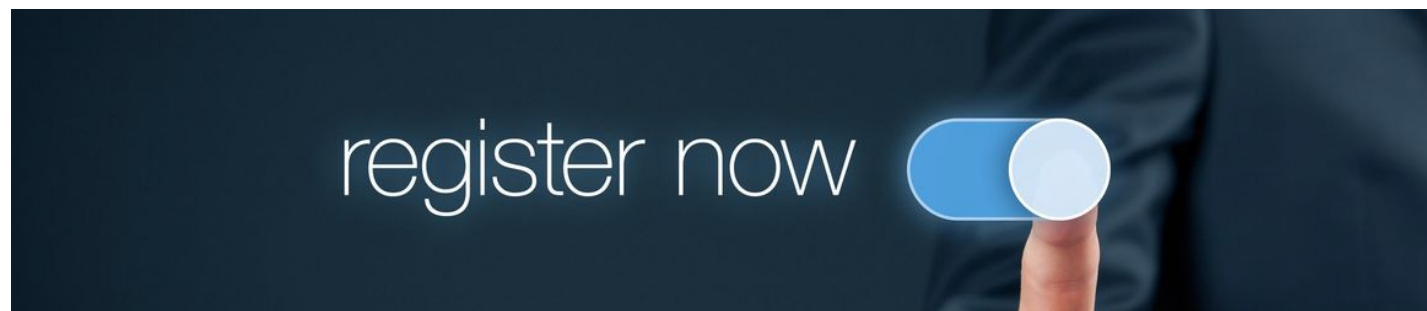


Johanna Todsén
EHEDG Secretariat
johanna.todsén@ehedg.org
Phone: +49 69 6603-1882



Mirjam Steenaard
Certification Officer
mirjam.steenard@ehedg.org
Phone: +49 151 54771420

www.ehedg.org



You are welcome to join us!

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

Thank You!
Any Questions?

