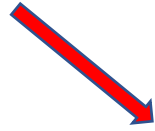




# EHEDG in Poland, new opening

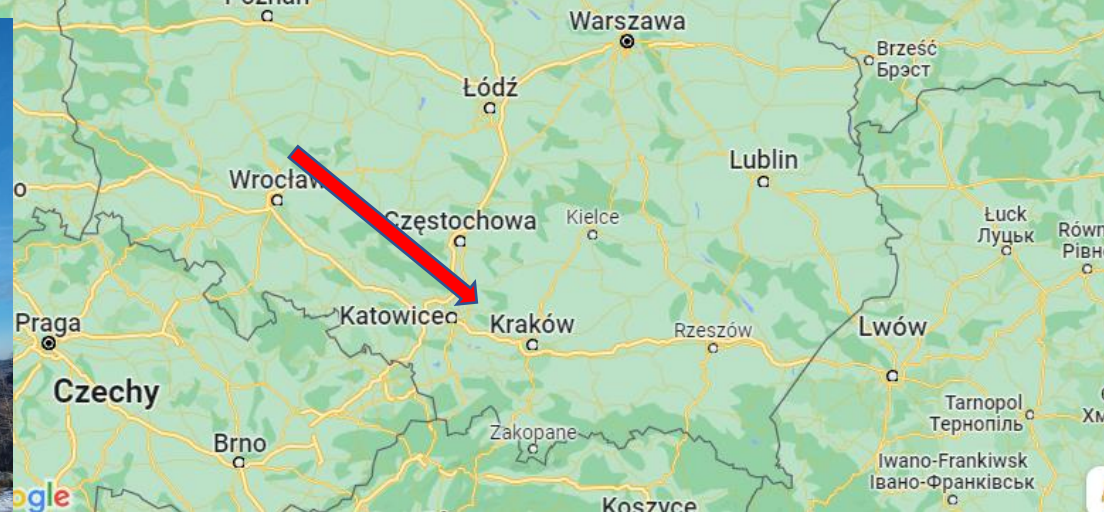
Marcin Rebalski, ATT, Export Sales Director

# ATT – say hello!



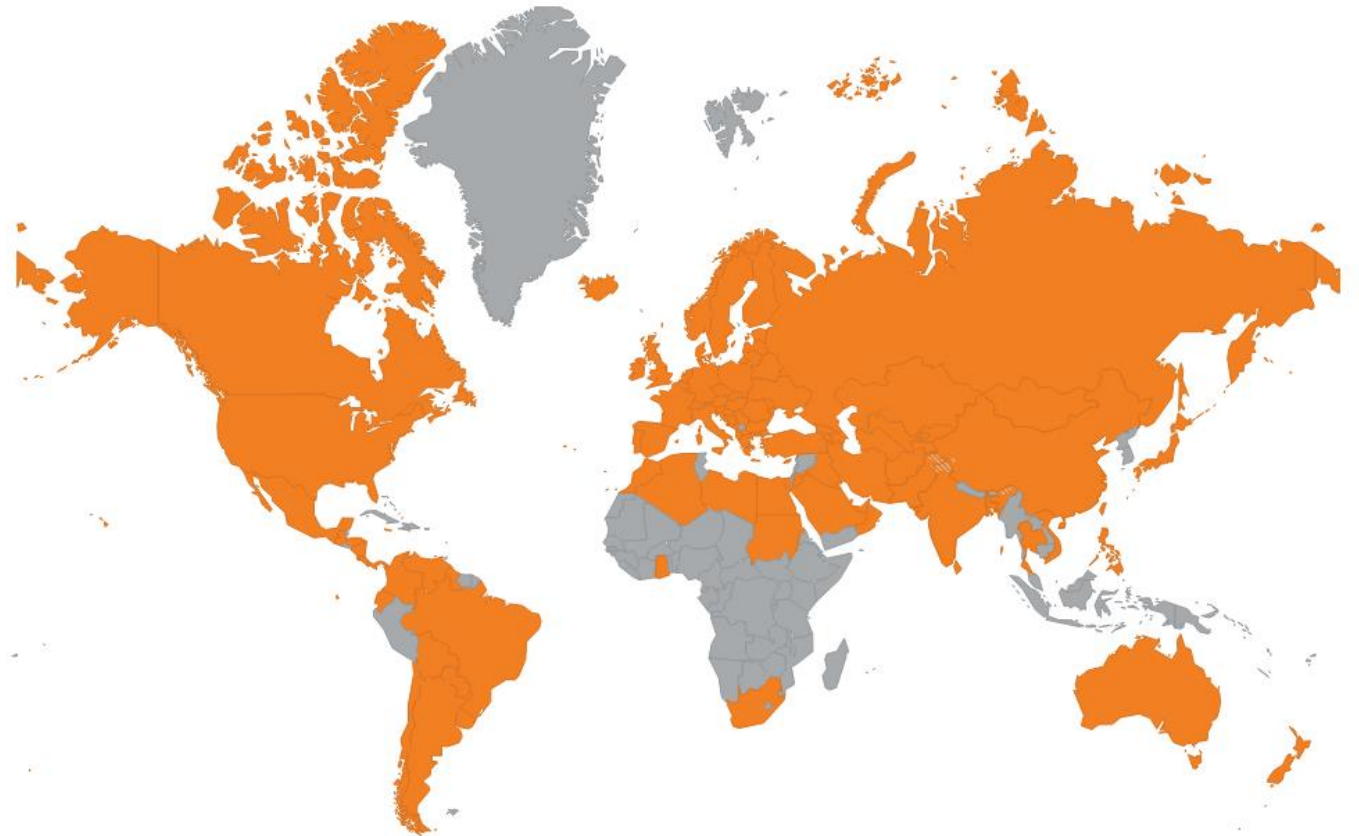
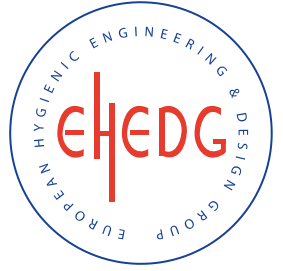


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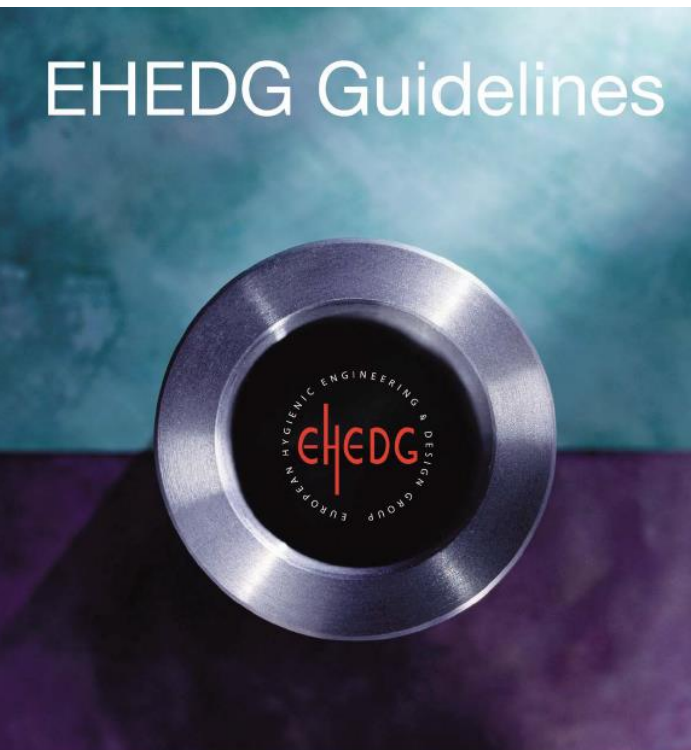




# ATT – say hello!



# ATT – EHEDG, long story ... short.



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European Hygienic Engineering & Design Group

## The development of stainless steel production technology and its impact on hygiene

By Krzysztof Kaczmarczyk, ATT INOX DRAIN, e-mail kaczmarczyk@att.eu, Poland

## EHEDG Yearbook 2017/2018

European Hygienic Engineering & Design Group

of the machinery among the engineering staff permits the elimination of impromptu solutions at the construction stage, which may not meet the hygiene standards that have been set.

Today, as quality and hygiene requirements for food processing plants continue to grow, it is wise for equipment manufacturers to invest in a research and development (R&D) department. The R&D team keeps track of the market in terms of the demands of the end customer, modifies existing products and introduces new ones, and supports the work of the sales and design departments.

In addition, stainless steel equipment manufacturers can raise the hygienic quality of their components by working closely with food processors to identify troublespots in the production process itself. An analysis of these processes and the creation of production management systems make it possible to create a flexible production process that can be adapted so that the final product meets the highest standards of quality. By fully engaging the production personnel who have working knowledge of the food product characteristics and process protocols, potential trouble areas can be identified at every stage of production. In turn, this analysis helps the equipment manufacturer design and engineer components that meet the hygienic needs of the food plant.

In an asset for manufacturers of stainless steel equipment and components has been the development of laboratory techniques for the study of stainless steel. These studies have resulted in the accumulation of very precise knowledge about the chemical composition, malleability characteristics

and mechanical properties of the material. This knowledge enables the equipment manufacturer to select the appropriate type of material and machining technology for a given product. The near universal automation of stainless steel machining processes, such as CNC cutting and shaping machines and automated welding systems, is another advancement that helps to create smoother and therefore more hygienic surfaces. This combination of detailed knowledge of the material being used, the automation of its production, and appropriately selected design technologies means that a final product can be achieved that meets the highest standards of quality and hygiene.

Among relevant examples of technologies that have a positive impact on the manufacturing of stainless steel equipment elements are:

- Pressing elements of the body, trap, and other components means that the number of welded joints can be reduced, thus limiting areas where bacteria can collect. Figure 1 illustrates the smooth surface of a pressed body.



Figure 1. Pressed body. The arrow points to the smooth bottom surface of a pressed drain body where absence of welds has eliminated a typical hygiene troublespot.

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## Consider this before investing in drainage systems

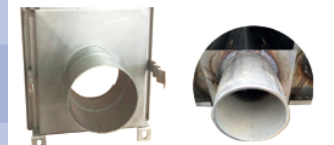
By: Krzysztof Kaczmarczyk, Technology Manager & Marcin Rebański, Export Sales Director ATT

Regardless of whether we engage in a greenfield construction project or the modernisation of existing food production environments – the

Now let's look into the parameters of key functionalities and methods in more detail.

### I. Material and drains production environment.

The preferred choice of material for drainage construction is stainless steel. This material is widely acknowledged to offer the best properties for safe food production. However, there's less consensus on what exactly should be considered to be the best type of stainless steel. The most popular grades are 304, 316L, 316Ti. The choice depends on the production environment, the product itself and the production and cleaning chemicals that can interact with the floor materials and the drainage and sewage system. Click here <https://att.eu/en/tocrm/> for a study indicating the resistance of the two most popular types of stainless steel types: 304 and 316L to widely used chemical substances.



The processes of pickling and passivation of processed steel are important factors here, because they can influence the safety and hygiene of goods. Both methods are used to rebuild and consolidate the oxide layer, known as the passive layer, so that the steel does not rust. The passive layer is restored after each water cleaning. The quality of materials that are suitable for the food industry depends on the raw materials that are used, the environment

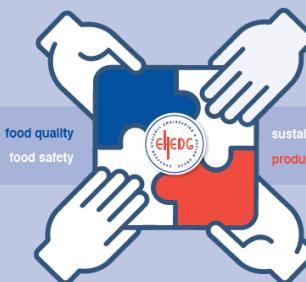
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### Hygienic Design Strategy where technology meets food industry needs



1. type of stainless steel and its surface finish technology;
2. features of hygienic design;
3. flow rates of liquids discharged to canalisation;
4. load class of a system.

# ATT – EHEDG, long story ... short.

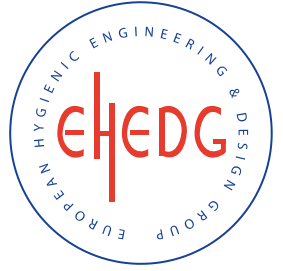


*Thank You!*

Representative for EHEDG  
Regional Section Poland



# Poland – why hygiene matters to all?



- 5<sup>th</sup> most populated country in European Union
- market of 38 million citizens
- generates 4% of EU GDP



# Poland – why hygiene matters to all?



## F&B in Poland

- constitutes of approximately 26% of total Polish industrial production
- approx. 6% of Polish production value added
- close to 1,3 t companies over 49 employees
- 16% of active population employed by F&B
- 6th largest producer of F&B in EU-27
- leader in production of: poultry, rye, apples





# Poland – why hygiene matters to all?

## Presence of international corporations



# Poland – why hygiene matters to all?

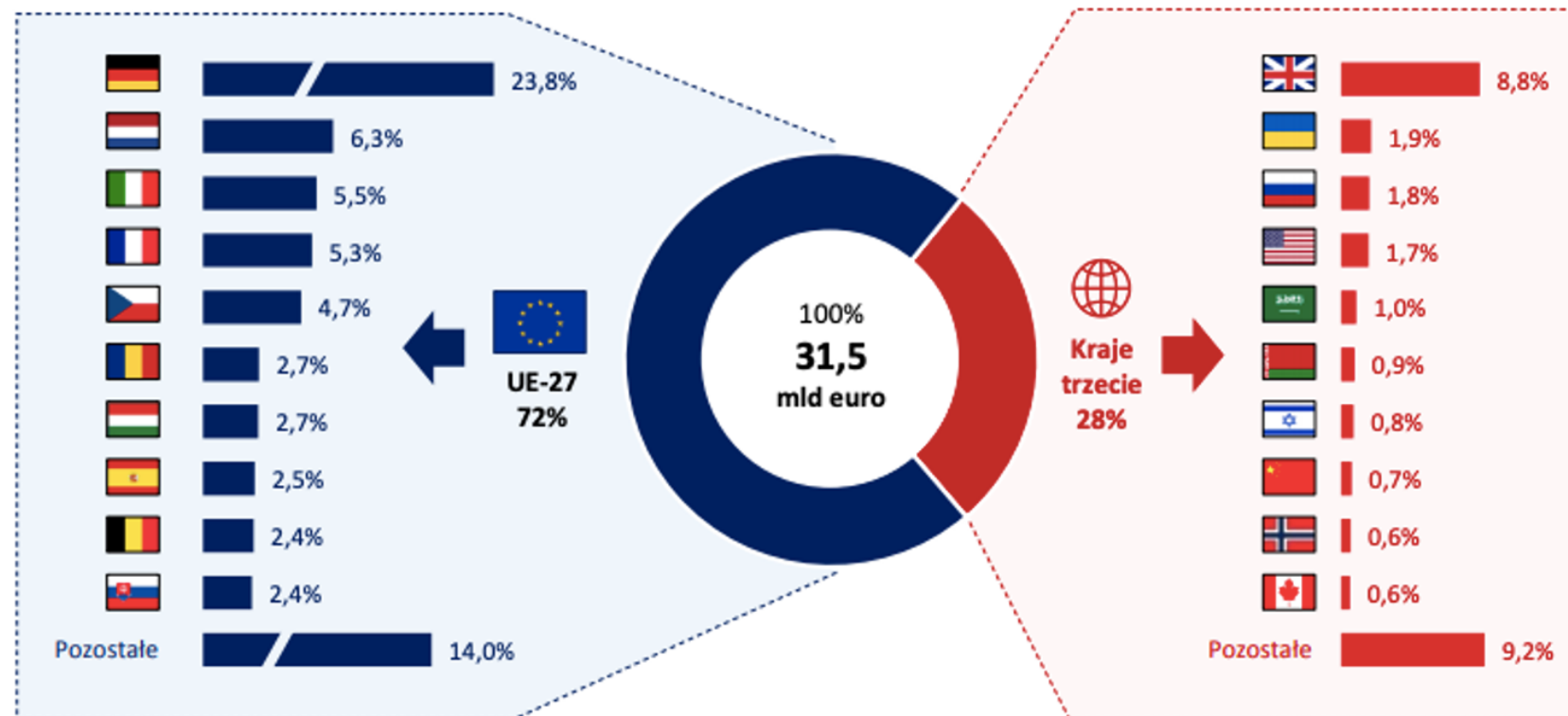


## Polish capital – multinational producers



# Poland – why hygiene matters to all?

- over 44% of Polish F&B goods is exported
- mainly (73%) to European Union market
- export value of F&B in 2021 -> approx. 40 billion EUR





# ATT, Representative for EHEDG Regional Section Poland

