



# **EHEDG Regional Brazil: Highlights & Achievements**

# EHEDG Regional Brazil



The EHEDG Regional Brazil started in October 2015.

EHEDG Regional Brazil is headquartered at the Institute of Food Technology - Itai, a research institute of the São Paulo State Government

31,000 m<sup>2</sup> of built area

29 pilot plants

74 laboratories

2,600 specialized technological services



# Training on Hygienic Design



Five Advanced Courses, 2016, 2017, 2018, 2019 and 2022

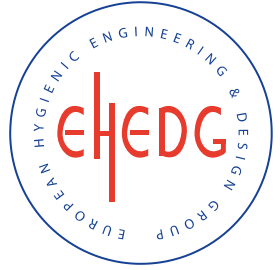
Six in-house Advanced Courses

More than 150 professionals have completed the advanced course

First Basic Training Course in 2022



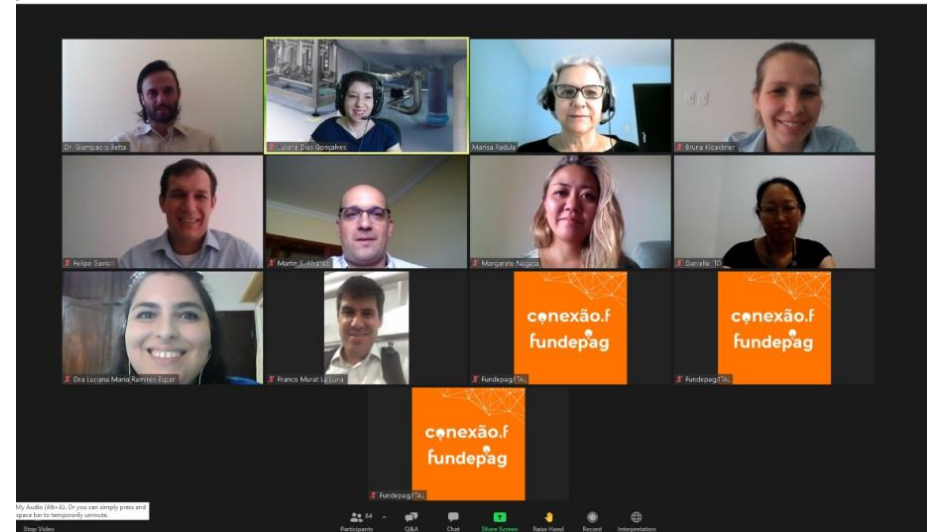
# Seminars



Three seminars on innovations in hygienic design were organized: in 2015, 2017, and 2019 with more than 100 attendees in each of them.



During the pandemic, in 2021, the First Online Seminar on Hygienic Design for the Food Industry and the First webinar were held in March and October.

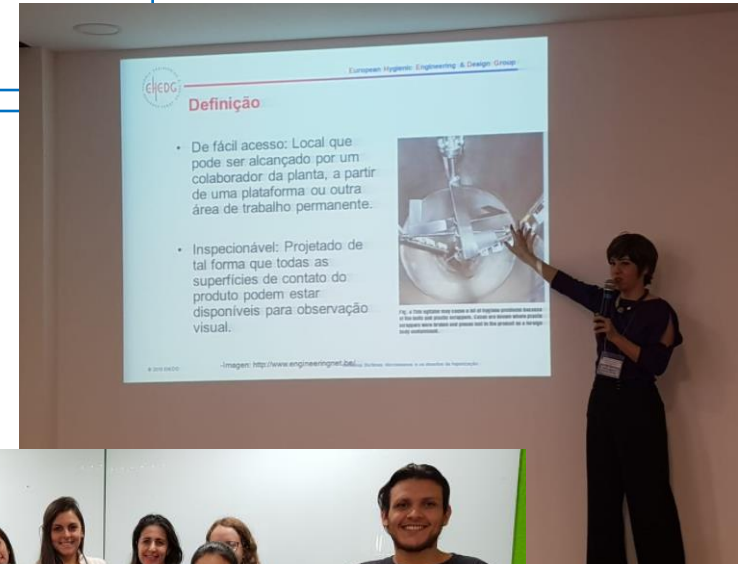


# Dissemination of the hygienic design concept



Participation and classes in events on food safety, lectures at universities and technical schools

Hygienic design principles and environmental monitoring  
3M and Food Safety Brazil  
70 attendees



# Participation in EHEDG working groups



Participation for two years in the Technical Working Group on Hygienic Design that discussed how hygienic design could be incorporated into certification standards.

April 16th “Hygienic Design management from GFSI perspective”

# Guidelines translation

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➤ 21 Guidelines have been translated into Portuguese (Docs. 6, 8, 10, 17, 18, 22, 23-1, 23-2, 28, 29, 31, 32, 38, 39, 43, 44, 45-1, 46, 47, 49, 50)

➤ In final review (2022):

I. DOC 52

Basic Principles of Cleaning and Disinfection in Food Manufacturing

II. DOC 45

Cleaning Validation, Monitoring, and Verification

III. DOC 37 – Part 1

Hygienic Design and Application of Sensors

IV. DOC No. 55

Hygienic Design Requirements for Bakery Equipment

# Future:

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- ➡ Carry on the dissemination of the importance of hygienic design, through courses, seminars, lectures and social media
- ➡ Support some groups to study and discuss critical points in the hygienic design
- ➡ Establish a space/laboratory for practical classes with equipment and accessories at Ital





**Thank you for your  
attention!**