Day 1: Wednesday, 7 October

8:00 - 9:00 **Registration** | Name Tags, Welcome Packages, Coffee

Auditiorium (Hall C)

9:00 - 9:15 **Opening**
Hein Timmerman *(EHEDG President & Diversey)*

Plenary speeches:

9:15 - 9:55
- **Religion of Food Safety: Prioritising Spending and Investing in Equipment**
  Frank Cervi (Mondelez)

9:55 - 10:30
- **The Importance and Benefits of Diversity & Inclusion: Impact on Creativity and Design**
  Kristen Anderson *(How Women Lead)*

10:30 - 11:00
- **Hygienic Design Is a Decision, Not a Detail – The Message of EHEDG Guideline 8**
  Jürgen Hofmann *(Hygienic Design Weihenstephan)*

11:00 - 11:30 **Coffee break** | Posters, speaker booths, sponsor visits

	Auditorium (Hall C) - Food Safety & Hygienic Building Design	Room II (2.15)- HD of Components	Room III (2.31)- Automation, Data & Food Safety	Main Hall - (Foyer A)
11:30 - 11:50	**GL 44 / Part 2 – Managing of Building Work and Equipment Installation/ Removal During Food Production** Gun Wirtanen *(SEAMK)*	**GL 20 & 14 – Hygienic Design and Safe Use of Mixproof Valves & Requirements for Valves in Hygienic Processes** Uwe Heisswolf *(Kieselmann GmbH)*	**GL 62 – Robotics** Alan Friis *(FORCE Technology)*	Guided Sponsor Visits
11:55 - 12:10	**GL 44 / Part 3 – Hygienic Design Principles for Food Factories** Patrick Wouters *(EHEDG)* & Herwig Nollet *(Volker Aufderhaar)*	**GL 65 – Sampling Systems For Representative Liquid Sampling** Carsten Rosendal *(KEOFITT)*	**Sustainability in Food Factories Through Best Practice Food Safety** Andrew Still *(SMC)*	Guided Sponsor Visits
12:10 - 12:30	**GL44 / Part 4: Implementing and Sustaining Hygienic Building Envelope Integrity for New Build and Refurbishment** Karen-Louise Habermann & Rod Benson *(Sika)*	**The Gauss Illusion: Why Flux Density Does Not Measure Magnetic Separation Performance** *Conré Oostrom (Goudsmit Magnetics)*	**Turning Hidden Risks into Actionable Decisions: A Data-Driven Approach to Food Safety** Brett Ira *(ACO)*	Guided Sponsor Visits

14:20 - 14:45
- **Making Hygienic Design Happen in the Food Factory**
  Adam Ruskin *(Ecolab)*

Main Hall

14:45 - 15:15
- **Hygienic Inner Envelope**
  Ahmad Roustom *(BLÜCHER)*

Guided Sponsor Visits

15:15 - 15:40 **Coffe break** | Posters, speaker booths, sponsor visits

Main Stage

15:40 - 16:10
- **Biofilms in Food Processing: Persistence, Removal, Validation**
  Felix Schottroff *(BOKU)*

16:10 - 16:50
- **From Recalls to ROI: Rethinking Hygienic Design & Sanitation Through Risk, Not Zero-Tolerance**
  Nathan Mirdamadi *(Kerry)*

16:50 - 17:00 **Closing | Wrap-up**
Hein Timmerman *(EHEDG President & Diversey)* & Gerhard Schleining *(BOKU)*

18:00 **Buses to Dinner Venue**

19:00 - 19:30 **Arrival & Welcome Cocktail**

19:30 - 23:00 **Congress Dinner at Orangerie Schönbrunn**

Day 2: Thursday, 8 October

8:00 - 9:00	**Registration** | Name Tags, Welcome Packages, Coffee			
	Auditiorium (Hall C)			
9:00 - 9:15	**Opening** - Hein Timmerman *(EHEDG President & Diversey)*			
9:15 - 9:40	• **GL 63 – Chocolate** **Speaker:** Matilda Freund *(EHEDG)* **Co-Speakers:** Adam Ruskin *(Ecolab)*, Anett Winkler *(Cargill)*, Chloe Pallister *(Nestle)*, Edyta Margas *(Bühler Group)*, Guiseppe Allais *(Ammega Group)*, Jitendra Rai *(Mondelēz International)*, John Holah *(Kersia)*, Kelly Calixto *(Diversey)*, Matti Heide *(TU Dresden)*, Miomir Niksic *(University of Belgrade)*, Natacha Holmud *(FORCE Technology)*, Nicola Stringer *(Barry Callebaut)* & Shaun Pitcher *(HPS Pigging)*			
9:40 - 10:05	• **Productivity – The Implementation of Hygienic Design in the Development of a New Site** Vicky Van den Bossche *(Agristo)*			
10:05 - 10:30	• **Innovative Flushing Approaches: Experimental Investigations on Complex Components Used in Chocolate-Processing** Matti Heide *(TU Dresden)*			
10:30 - 11:00	• **From Connected Assets to Business Outcomes: Using Industrial Data to Improve Food Safety, Sustainability and Operational Performance** Mohamed Al Kadari *(ifm)*			
11:00 - 11:30	**Coffee break** | Posters, speaker booths, sponsor visits			
	Auditorium (Hall C) - HD for Dry Materials	Room II (2.15) - CIP: Challenges & Solutions	Room III (2.31) - Equipment, Water & Hygienic Design	Main Hall (Foyer A)
11:30 - 11:50		**GL 50 – Hygienic Design Requirements for CIP Installations** Hein Timmerman & Joe Matthews *(Sycamore Process Engineering)*	**GL42 – Disc Stack Centrifuges - Design and Cleanability** Thomas Kleimann *(GEA Group)*	Guided Sponsor Visits
11:50 - 12:10	**GL 22/41/38/60 – Dry Materials** Gabrie Meesters *(Delft University of Technology)* & Martijn van der Hoeven *(Danone Nutricia Research)*	**Interaction Between Surface Finish and Adhesion Behaviour of Media on Differently Treated Stainless Steel Surfaces** Arnulf Hörtnagl *(THWS)*	**GL28/ Safe and Hygienic Treatment, Storage and Distribution of Water in Food and Beverage Factories** Anett Winkler *(Cargill)*	Guided Sponsor Visits
12:10 - 12:30	**Sanitation in the Chocolate Industry and the Importance of Hygienic Design** Nicola Stringer *(Barry Callebaut)*	**Digital assistant is the future of CIP & COP processes** Vasyl Mazov *(Viravix)*	**Inside the US Dairy Market: A Regulator's Field Perspective** Meri Beth Wojtaszek *(3-A Sanitary Standards, Inc.)* & Chris Hylkema *(NYS Dept. of Agriculture & Markets)*	Guided Sponsor Visits
12:30 - 13:30	**Lunch** | Posters, speaker booths, sponsor visits			
	Auditorium - Thermal Processing	Room II - Food Packaging & Equipment	Room III - Professional Growth in Hygienic Engineering	
13:30 - 13:50	**GL 39 – Design Principles for Equipment and Process Areas for Aseptic Food Manufacturing** Oliver Martini	**GL 43 – Hygienic Design of Belt Conveyors for the Food Industry** Enrico Visconti *(Habasit)*	**Storytelling in Technical Presentations: How to Keep Your Audience Truly Engaged** Juliane Dias *(Flavor Food Consulting)*	
14:30 - 14:50	**Coffe break** | Posters, speaker booths, sponsor visits			
13:50 - 14:10	**GL 12 – The Continuous or Semi-Continuous Flow Thermal Treatment of Liquid Particulate Foods** Bengt Eliasson *(Tetra Pak)* & Joerg Zacharias *(Krones AG)*	**GL 29 P2 – Hygienic Design of Packaging Systems for Solid Foodstuffs – Part 2: Thermoforming Packaging Machinery** Peter Golz & Tobias Braunegger *(MULTIVAC)*	**Effost & Eye Mentorship Programme** Gabriela Versteeg *(Effost)*, Adwy van den Berg *(EHEDG)* & mentors	
14:10 - 14:30	**Insights to Crack and Biofilm Detection** Samuel Peppin *(Bioscan)*	**GL 23 Part 1 & Part 2 - Lubricants** Taco Mets *(Van Meeuwen Lubrication)* & Sofia Öberg	**EHEDG Summer Course** Dirk Nikoleiski & Dr. Gerhard Schleining *(EHEDG)*	
14:30 - 14:50	**Coffe break** | Posters, speaker booths, sponsor visits			
	Auditorium (Hall C)			
14:50 - 15:30	• **Sustainability** **Moderator:** Niamh Burke *(Dairy Processing Technology Centre)* **Panel:** Ludvig Josefsberg *(Tetra Pak)*, Georg Kalss *(Bühler Group)*, Patrick Wouters *(EHEDG)*, Raquel Ezcurra Barcos *(University of Limerick)*, Andrew Still *(SMC)*			
15:30 - 16:10	• **Foreign Bodies** Debra Smith *(Vikan)* & Intisar Khan *(Nestle)*			
16:10 - 16:50	• **Why Do We Dare to Take the Next Bite? Food, Safety and the Strange Act of Putting the Outside World Inside Our Bodies** Marije Vogelzang *(Food Design Playground)*			
16:50 - 17:00	• **Closing | Wrap-up of EHEDG World Congress 2026 & Poster Awards** Hein Timmerman *(EHEDG President & Diversey)* & Gerhard Schleining *(BOKU)*			