

CV Dr. Georg Kalss

Candidate EHEDG Advisory Board



Dr. Georg Kalss studied Technical Chemistry with focus on Materials Sciences at Vienna University of Technology. After working for several years in the automotive industry he joined in 2010 the Haas Group, the leading supplier for wafer, biscuit and ice cone lines. At Haas he has held different positions in Innovation, Quality Management, Production and Research & Development. In R&D his main fields of work are non-stick food contact coatings and laser based cleaning processes for bakery equipment, where he holds several patents. Together with experts from OFI he developed a methodology to evaluate heavy metals release from metallic food contact items into baked goods during machine startup as a basis for certification according to EU 1935/2004.

In 2013 Dr. Georg Kalss chaired the development first Haas Group-wide standard on hygienic design for wafer, biscuit, cones and waffles equipment that was implemented and presented to the industry on Interpack 2014. He consequently attended conferences on hygienic design and promoted the active membership of Haas in the EHEDG. In 2014 Haas experts joined the working group for EHEDG DOC. 55 on "Hygienic Design Requirements for Bakery Equipment", where much expertise from Haas on baking ovens was included.

In 2018 Haas became part of the Bühler Group. Dr. Georg Kalss took over the position of Food Safety Officer for the Bühler Business Unit Wafer. In this role he focuses on the implementation of hygienic design and food safety solutions in the Bühler Wafer portfolio and to create machines that offer food safety USPs to the customer. By radically redesigning a wafer spreading machine according to hygienic design principles cleaning effectiveness could be improved and a reduction of cleaning time up to 60% can be realized. The economic value of these improvements for the food manufacturer was quantified with the Hygienic Design Value Calculator developed by Bühler. Dr. Georg Kalss works also on training Bühler staff on food safety and hygienic design - by himself and also by trainers from EHEDG.

In 2021 Dr. Georg Kalss was elected to the EHEDG Advisory Board as one of the representatives for the equipment manufacturers' community in EHEDG.

Letter of Motivation

I have the honor to serve EHEDG since 2021 as member of the Advisory Board by providing my insights from an equipment suppliers point of view and would like to carry on for the next term. Hygienic design and food safety have been my main field of work since I joined the food industry. From the perspective of an equipment supplier these topics are of highest importance to provide our customers with machines that allow safe food production. But how can this be achieved? From my point of view there are three prerequisites to be met - gathering know-how, propagate it to the right people and creating awareness that all this is really important. Every company in the industry has to tackle these tasks - but luckily not alone. EHEDG has developed in the last years to a strong support for the industry - by providing DOCs over a wide field of topics, offering an elaborate training program and pushing hygienic design by conferences, fairs, expert committees and exchange with legislators.

From my personal experience at Bühler the use of EHEDG certified components is highly appreciated by our customers - a sure sign of the wide acceptance EHEDG has gained in the industry. I am convinced that machine certifications will be one of the most important developments of EHEDG in the next years, therefore I participated in the development of the project charter for the expansion of testing and certification portfolio to machines and whole lines. The ongoing implementation of the new GFSI benchmarking requirements – most notably scopes JI and JII will further increase the importance of a common understanding of hygienic design and the corresponding certification systems.

I am also aware that designing new equipment is associated with fulfilling multiple requirements, such as e.g. people safety, hygienic design or cost. Finding the right balance is a key to designing equipment which is fit for purpose but proves to be difficult in the food industry. Over years of experience, I have learned to select the right level of design - not 'over-engineered' and also 'spot-on' in terms of preventing contamination. This aspect is in my opinion still missing in many guidelines and it would be good to take it up further. Also, I have a vast experience on showing the financial benefits when choosing equipment with higher design level, which certainly helps with convincing food manufacturers about the value of hygienic design. These insights would help to promote further hygienic design topic and EHEDG as a group.