Sophie Daulmerie

CV

Hygienic & Aseptic Engineering Design Head Danone Global Engineering

Professional Profile

Senior engineering leader with extensive international experience in hygienic design, aseptic processing, food safety, cleaning technologies, and manufacturing excellence within the food and beverage industry.
As Hygienic & Aseptic Engineering Design Head at Danone Global Engineering, I support manufacturing sites and capital projects worldwide by developing engineering standards, promoting hygienic design best practices, and driving improvements in product safety, operational efficiency, and sustainability. My role involves close collaboration with engineering, quality, operations, R&D, and equipment suppliers to deliver practical and robust solutions across dairy, plant-based, water, and specialized nutrition businesses.

Areas of Expertise

- Hygienic Design of process equipment and manufacturing facilities
- Aseptic Processing and Filling Technologies
- Food Safety by Design and Contamination Prevention
- Clean-In-Place (CIP) Design, Validation and Optimization
- Cleaning Validation, Microbiological Risk Management and troubleshooting
- Process Engineering and manufacturing Excellence
- Sustainability, Water and Energy optimization
- Global Engineering Standards and governance

Key Contributions at Danone

- Development and deployment of global hygienic and aseptic engineering standards.
- Technical leadership of hygienic design reviews for international CAPEX projects.
- Global technical leadership of CIP UNITED, supporting 136 factories in food safety, contamination control, cleaning effectiveness, process reliability, and continuous improvement.

- Leadership and promotion of CIP optimization initiatives aimed at improving cleaning performance while reducing water, energy and chemical consumption.
- Collaboration with leading equipment manufacturers and technology suppliers to improve equipment cleanability and hygienic performance.

EHEDG and Industry Engagement

Strong advocate of EHEDG principles and active promoter of hygienic engineering within a global food manufacturing environment. Through my role at Danone, I continuously support the implementation of hygienic design guidance in real industrial applications and foster collaboration between end users, engineering teams, quality professionals, and equipment suppliers.

Motivation letter

Dear Members of the EHEDG Election Committee,

I am pleased to submit my application for the EHEDG Advisory Board.

As Hygienic & Aseptic Engineering Design Head at Danone Global Engineering, I have dedicated my career to advancing hygienic design practices, food safety, aseptic manufacturing, and cleaning technologies across the food and beverage industry. Working within a global organization operating multiple product categories and manufacturing technologies has given me extensive exposure to the practical challenges associated with hygienic equipment design, contamination prevention, cleaning validation, and operational performance.

Throughout my career, I have consistently promoted the integration of hygienic design principles into engineering projects and manufacturing operations. My current role involves supporting engineering teams and production sites worldwide, developing global standards, participating in design reviews with suppliers, leading global CIP initiatives, building capability across our teams and helping ensure that food safety remains a fundamental consideration from concept development through industrial operation.

EHEDG has played an important role in advancing hygienic engineering practices across our industry. Its guidance documents, training activities, and collaborative approach provide a valuable link between supplier knowledge and industrial implementation. As an end-user representative, I believe I can bring to the advisory board the perspective of a global engineering organization, translating hygienic design principles into practical equipment, process and project decisions across diverse manufacturing environments.

My motivation for joining the Advisory Board is to support the continued development and adoption of hygienic engineering principles that enhance food safety, product quality, sustainability, and manufacturing efficiency. I am particularly interested in strengthening collaboration between equipment suppliers, engineering companies, academic experts, and food manufacturers to ensure that EHEDG guidance remains both technically robust and practically applicable.

I would be honored to contribute my experience, international perspective, and commitment to continuous improvement to the EHEDG Advisory Board. I strongly believe that the combination of supplier design excellence and practical industrial implementation is essential to address the future challenges of food production, and I would welcome the opportunity to support EHEDG in this mission.Thank you for considering my application.

Yours sincerely,
Sophie Daulmerie
Hygienic & Aseptic Engineering Design Head Danone Global Engineering