Optimal CIP and cleaning evaluation with hands-on exercises

2-day training course

FORCE Technology offers a unique opportunity to experience optimization of CIP cleaning and cleaning validation in practice together with FHNW / School of Life Sciences, Muttenz, CH. The 2-day event is a variation of lectures on cleaning of closed processes including simulation of flow and ways to optimize cleaning and practical sessions in pilot plant with methods for visualization of cleaning efficiency in practice employing fluorescent and testing according to EHEDG Doc 2 of closed equipment.

The course is primarily intended for designers, engineers and people working with validation and commissioning in food, pharma and biotech. Participants are expected to have some prior experience with hygienic design.

All topics are delivered in a practice-oriented format, supported by examples.

DATES	October 23rd to 24th, 2025
VENUE	FORCE Technology, Brøndby, Denmark
TRAINERS	Alan Friis, Wolfgang Riedl and more

Contact: Alan Friis, EHEDG Authorised Trainer & Authorised Evaluation Officer
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Practical information

About the course

The course provides access to practical tools to address hygienic issues within your own organization. The course is organized by FORCE Technology and the language is English.

The trainers

Alan Friis is heading the EHEDG Accredited Testing Laboratory (ATL) at FORCE Technology - an independent technology provider. He is EHEDG Authorized Trainer with more than 25 years' experience with aspects of hygienic design.

Wolfgang Riedl FHNW is Lecturer in Process & Chemical Engineering and Head of Pilot Plants: Thermal Separation Processes, Biorefinery and Natural Products. He has more than 20 years' experience with industrial production and cleaning of biological processes.

Course fee

The course fee is 2000 EUR per participant for non-members of EHEDG and 1800 EUR for participants from EHEDG company members.

The fee will be invoiced and should be paid in full prior to the event.

The fee comprises course material, refreshments and the meals mentioned in the program. Upon registration you receive an order confirmation and a request for detailed information concerning billing information & special dietary requirements.

Registration

Please register at the latest on September 19th, 2025, using the link below:

https://forcetechnology.com/en/courses-and-training/food-safety/hygienic-design-and-cleaning/optimal-cip-cleaning-evaluation-methods-hands-on-exercises

Cancellation policy

The conditions for cancellation of participation are as follows:

- Up to four weeks before, the course fee will be fully reimbursed except for an administration fee of 100 EUR
- Until two weeks before, 50% of the course fee will be reimbursed
- Later than two weeks before, no reimbursement will be possible. However, it is always possible to send a substitute.

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Program

Day 1: Thursday 23rd of October 2025

8.00 – 8.45	Welcome, coffee and presentation of participants and program
8.45 – 9.15	Sustainable and economical ROI for Hygienic Design
9.15 – 10.15	Introduction to CIP cleaning and cleaning efficiency
10.15 – 10.45	Short introduction to practical exercises: EHEDG testing, cleaning efficiency, visualization using fluorescent & inspection of welds
10.45 – 11.00	Break
11.00 – 11.30	EHEDG testing I part 1
11.30 - 12.30	Lunch
12.30 – 13.15	EHEDG testing I part 2
13.15 – 14.45	CIP cleaning
14.45 – 15.15	Q&A in class concerning the practical exercises
15.15 – 15.30	Break
15.30 – 17.00	Insight into optimization of CIP (online)

Day 2: Friday 24th of October

8.00 – 8.30	Feedback and learning from the first day
8.30 – 9.15	EHEDG testing II
9.15 – 10.00	Tank 'cleaning' with visualization of coverage
10.00 – 10.15	Break
10.15 – 10.45	Q&A in class concerning the practical exercises
10.45 – 11.30	Optimization of cleaning using flow simulations
11.30 – 12.30	Lunch
12.30 – 14.00	Endoscope inspection of pipes
14.00 – 14.15	Break
14.15 – 14.45	Relationship between cleaning and surface geometry features
14.45 – 15.30	EHEDG certification, testing requirements & worst case selection
15.30 – 16.00	Closing Q&A