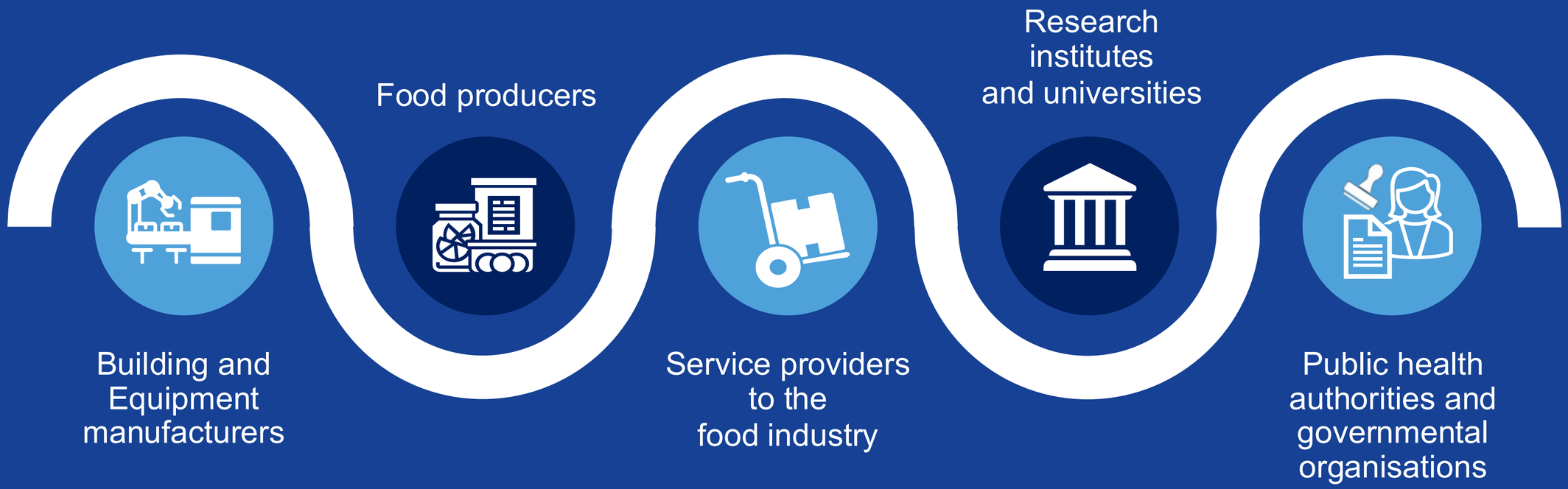
European Hygienic Engineering & Design Group

Introduction
2025

Who is EHEDG?

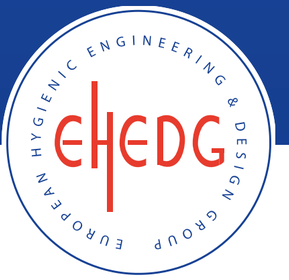
European Hygienic Engineering & Design Group (EHEDG) founded in 1989 as a non-profit consortium



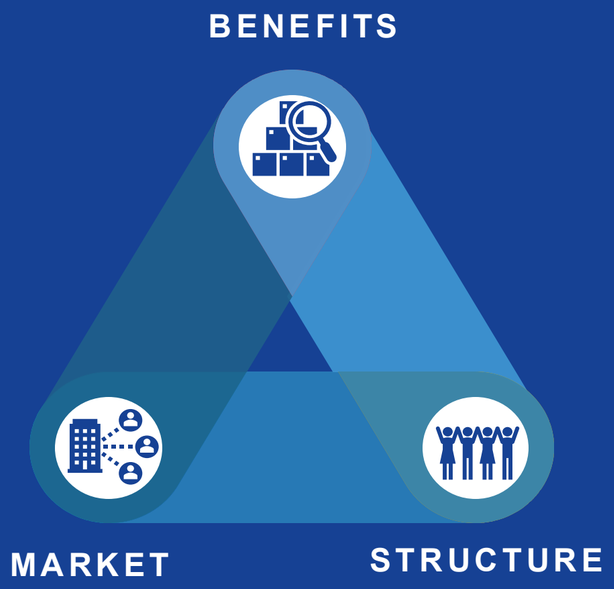
Platform

The platform to discuss and define hygienic design and engineering requirements to manage food safety and quality, efficiency and sustainable operations

Some of our members



EHEDG organisation



MARKET

Worldwide ‘end-to-end’ food production supply chain

BENEFITS

- Health and safety of consumers
- Prevent reputation damage
- Cost effective operations
- Sustainable operations

STRUCTURE

- Voluntary contribution of members
- Interesting for big, medium and small enterprises
- > 750 members and growing

Collaborations

ANUGA FOOD TEC

A3

IFS International Featured Standards

FOOMA JAPAN International Food Machinery & Technology Exhibition

SIIIA

Interclean

Global Harmonization Initiative

FSSC 22000

Cfia

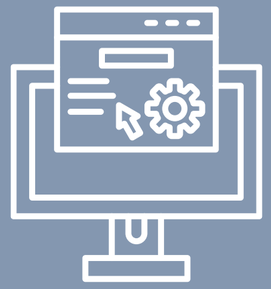
Freskon HELEXPO

EFFoST

International Association for Food Protection

What are our objectives?

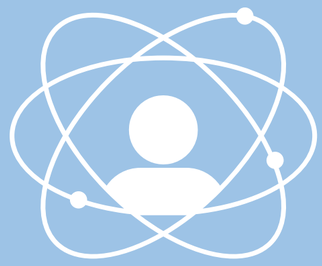
To provide guidance on hygienic design and engineering to ensure food safety and quality



To offer a platform for the food industry to discuss issues on hygienic design

To develop science-based guideline documents on hygienic design requirements and practices to facilitate compliance to legislation

To maintain a transparent and unambiguous certification-scheme for hygienic equipment



To identify areas where hygienic-design knowledge is insufficient and to initiate and promote research and development in those areas

EHEDG's role in hygienic design

- 55+ industry Guidelines
- 300+ active certificates in the market
- Help prevent reputation damage, ensure health and safety of consumers
- Contribute to producing safer food in a more hygienic way
- Saving costs
- Protecting the environment as to water, energy, and chemical consumptions

Uniqueness of EHEDG

Comprehensive Guidelines

Collaborative approach

Worldwide presence and recognition

Hands on Trainings and education

Addressing hygienic design challenges

Holistic approach

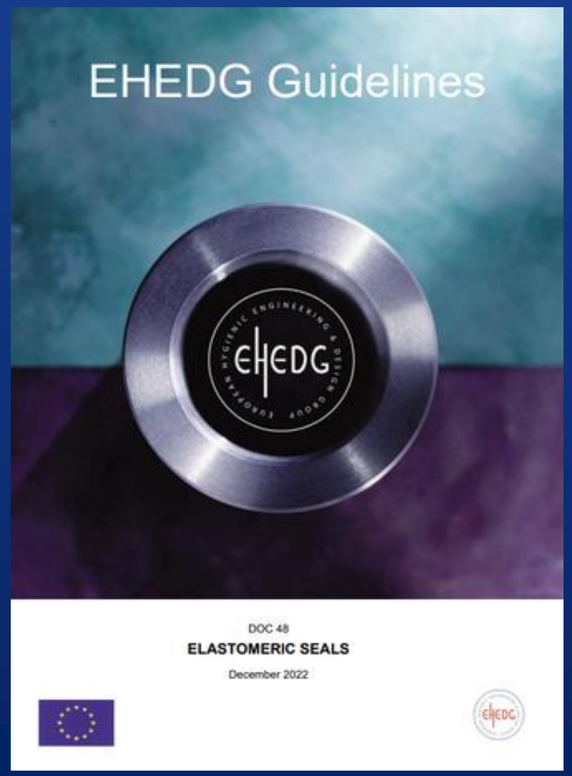
Unlock member benefits today!

- Download 55+ guidelines free of charge;
- Let up to 100 colleagues access the EHEDG environment and resources;
- Meet fellow members through our Regional Sections and widen your network;
- Contribute your expertise in our Working Groups;
- Join fundamentals and advanced courses on hygienic design at reduced fees;
- Attend the World Congress at discounted member rate (next: Vienna, 7-8 October 2026);
- Get the chance to run for our bi-annual Board Elections.

Become a member

Our Product Portfolio

Guidelines & Working Groups



30+ Active Working Groups updating existing and writing new guidelines
55+ published documents

Training & Education

Certificate of Attendance

EHEDG Advanced Course on Hygienic Design

Organized by
EHEDG New Zealand Regional Section
Waikato Innovation Park, Hamilton March 8th – 10th 2022

Marc Mauermann
Chairman WG Training & Education
EHEDG

David Lowry & Shane Mason
Authorised Trainers

Fundamentals, advanced and inhouse bespoke courses in many countries around the world

Certification & Testing

CERTIFICATE OF COMPLIANCE

EL Class I

Date of issue: 4 December 2023
Valid until: 31 December 2025

EHEDG hereby declares that the product

2031/2731/2103/2303/2063/3323/3363 Diaphragm Valves with order code PI01

from

Bürkert Werke GmbH & Co. KG, Christian-Bürkert-Straße 13-17 , 74653 Ingelfingen, Germany

has/have been evaluated for compliance and meets/meet the current criteria for Hygienic Equipment Design of of the EHEDG

Certificate No. EHEDG-C2300076

Signed _____ *President EHEDG*
Hein Timmerman

Signed _____ *EHEDG Certification Officer*
Karlijn Fabri

EHEDG
Karspeldreef 8
1101 CJ Amsterdam
Netherlands

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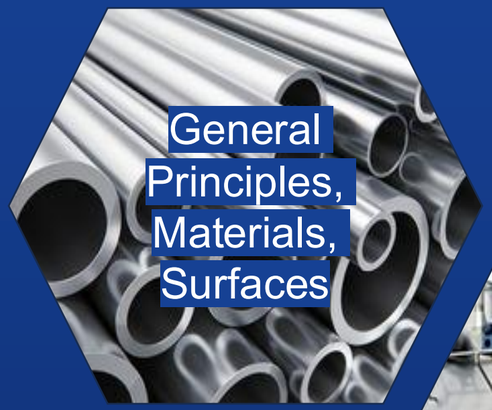
300+ HD certified equipment, certification scheme for equipment cleaned with liquids or dry cleaned only

Focus areas of Working Groups



Focus areas of Working Groups

- Design Principles
- Hygienic Integration Systems
- Lubricants
- Materials of Construction
- Welding

- Air Handling
- Building Design
- Water Management

- Dry Materials Handling

- Packaging Machinery

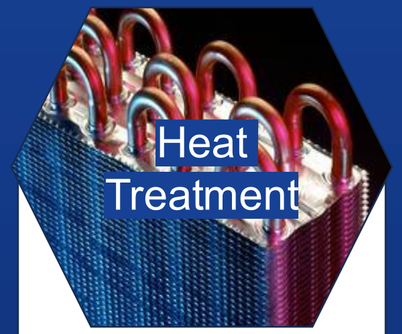
- Cleaning & Disinfection
- Cleaning in Place
- Cleaning Validation
- Foreign Bodies
- Tank Cleaning

Focus areas of Working Groups

- In-place cleanability
- In-line sterilizability
- Bacteria-tightness
- Pipe couplings
- Bacterial impermeability
- Open Process Equipment Cleanability

- Mechanical Seals
- Pumps, Homogenizers and Dampening Devices
- Sensors
- Separators
- Valves

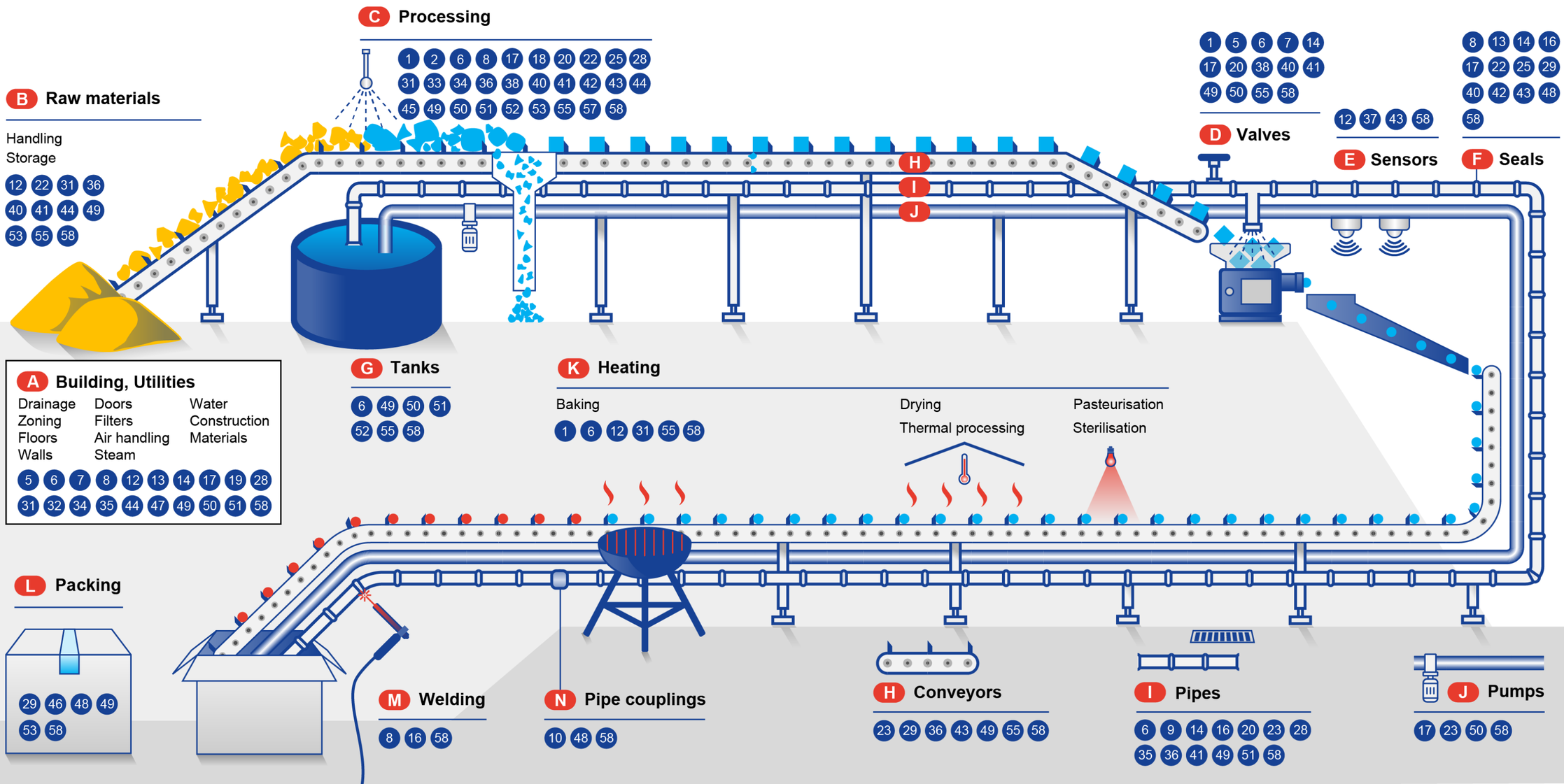
- Bakery Equipment
- Conveyor Systems



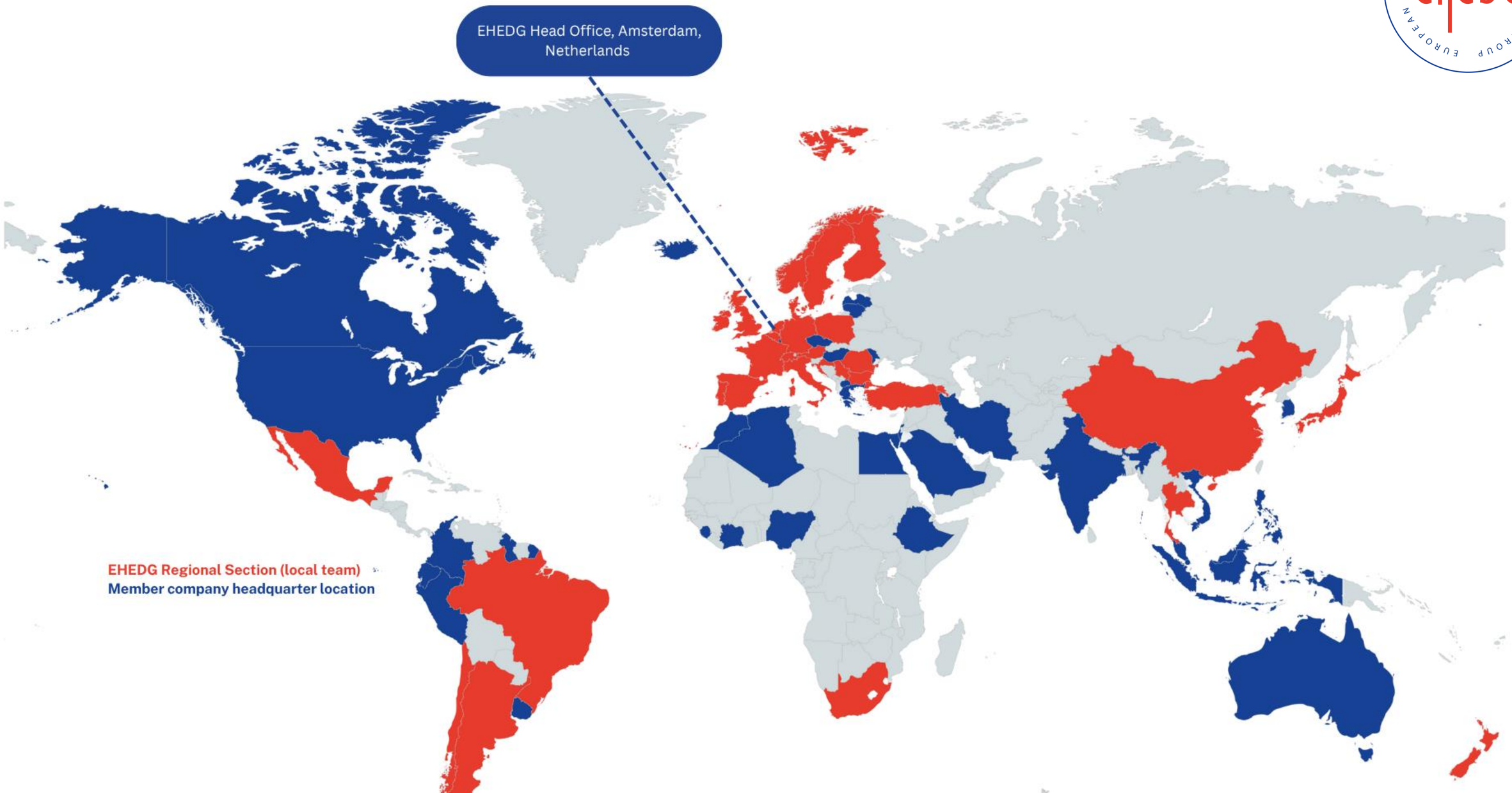
- Continuous Pasteurization
- Continuous UHT Sterilization
- Continuous /Semi Flow thermal treatment

- Chocolate
- Fish processing
- Meat processing

EHEDG Guideline Overview



EHEDG – European based – global reach



Regional sections

EUROPE

Austria
Belgium
Bulgaria
Croatia
Denmark
France
Germany
Ireland
Italy
Netherlands
Nordics (No, Se, Fi)
Poland
Portugal
Romania
Serbia
Spain
Switzerland
Turkey
United Kingdom

Regional sections - a truly global network

AMERICAS

Argentina
Brazil
Chile
Mexico

AFRICA

South Africa

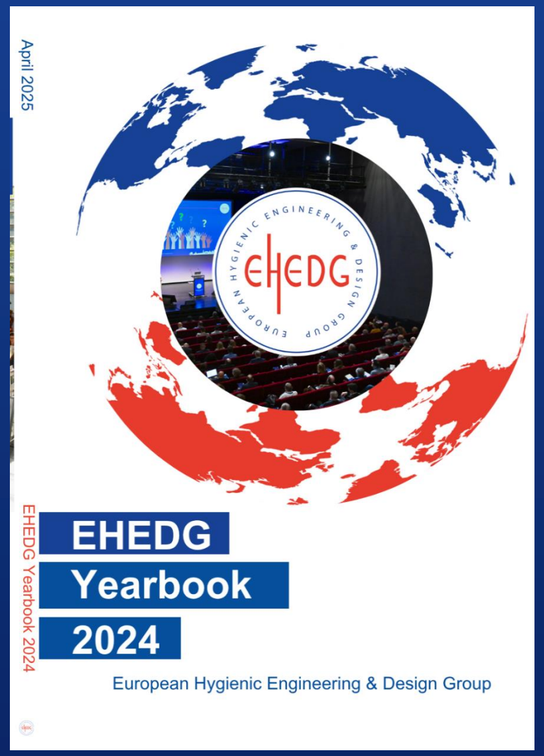
ASIA

Armenia
China
India
Japan
Taiwan
Thailand

OCEANIA

New Zealand

EHEDG Communication



EHEDG Publications

EHEDG LinkedIn Page

EHEDG Newsletter

Learning opportunities: EHEDG Webinars

Webinar-External 24-09-2025

Hygienic Design of Separators in Dairy Processing | New EHEDG Webinar

Read more →

Webinar-External 15-07-2025

Hygienic Design Risk Management: Industry Challenges | New Webinar

Read more →

Webinar-External 24-06-2025

Hygienic Design Considerations for Efficient CIP Systems | New EHEDG Webinar

Read more →

Webinar-External 20-05-2025

Clean Air, Safe Dairy: Hygienic Design Solutions for Dairy Processing | New EHEDG Webinar

Read more →

Sign-up here

Benefits of Hygienic Design

Documented Cost Savings & ROI

1

Nestlé Dairy Facility

30% reduction in CIP water use, shorter CIP cycles also meant energy savings, less chemical usage due to more efficient cleaning.

2

GEA Brewery Implementation

Product yields increase by 2–5%, because leftover beer in the lines could be reclaimed, water needed for flushing lines decreased significantly.

3

Retrofit Meat Processing Plant

Fewer cleaning hours, lower maintenance labour, and spare-part costs. Longer intervals between major overhauls. Equipment lifespans increased by several years.

4

Krones Beverage Processing Line:

Downtime between production runs dropped by 15–20%, due to shorter CIP cycles. More predictable maintenance schedule, reducing unplanned stoppages.

5

Tetra Pak CIP system in confectionery plant:

Reduced risk of chemical exposure for operators, lower volume of cleaning chemicals due to more effective use of targeted sprays.

Documented Benefits of Hygienic Design

Water Usage: Companies consistently see 20–40% reduction in CIP water use

Energy: Heating less water (or pumping less through CIP) cuts steam or electricity consumption.

Chemicals: Reduced cleaning agents (up to 50% less) because of quicker, more thorough coverage.

Labour: Fewer cleaning hours or manual interventions.

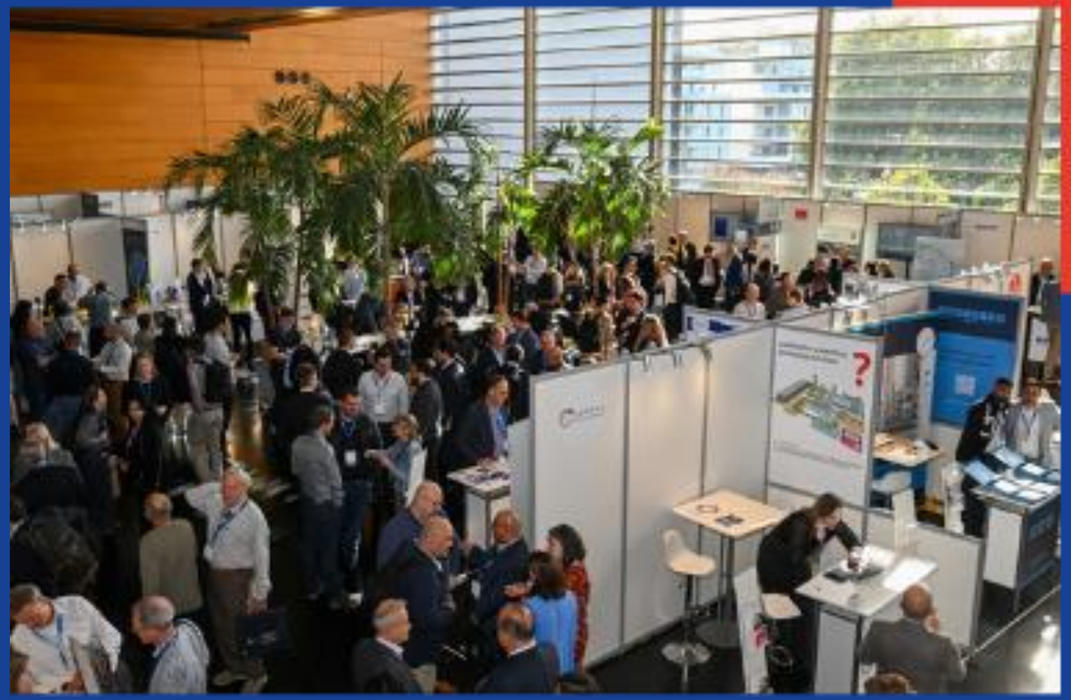
Maintenance: Longer equipment life, fewer part replacements, more time in operation.

Waste Handling: Fewer by-products and lower disposal costs.

Recommendations

- Hygienic design helps to reduce planned downtimes to a large degree, increasing product safety at the same time
- The system design needs to be adapted to modern cleaning and sterilisation regimes
- Still potential to reduce drying time is accessible through hygienic design
- Poor hygienic design accounts to over 50.000 € lost profit per week in the shown example

Upcoming Events



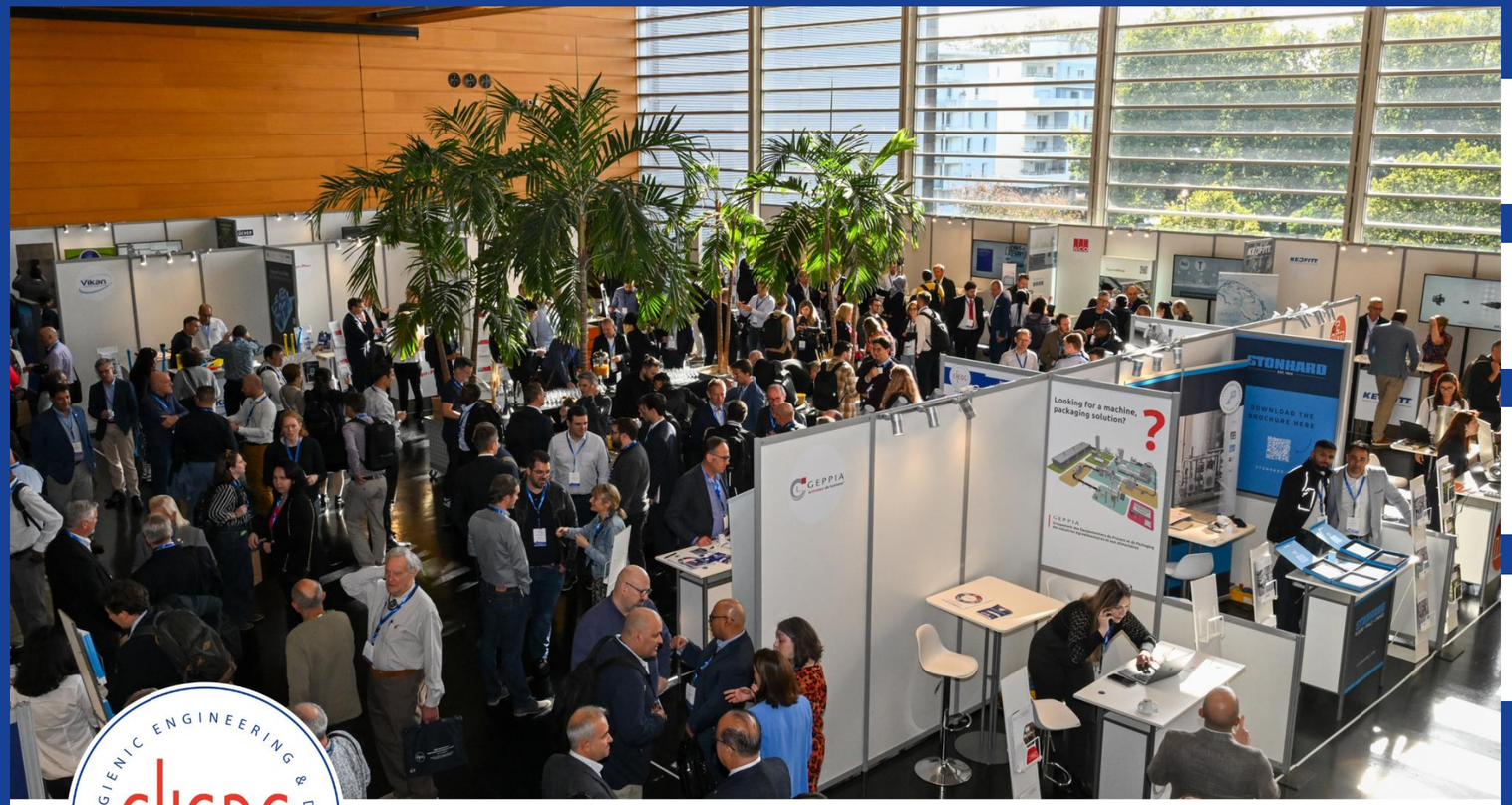
EHEDG World Congress 2026

7 & 8 October

Vienna, Austria

“Hygienic Design and Engineering; Ensuring Food Safety and Optimising Production”

Explore Sponsorship opportunities



EHEDG WORLD CONGRESS 2026

7 & 8 October 2026

Austria Center Vienna
Bruno-Kreisky-Platz 1, 1220 Vienna, Austria

- Gold Sponsorship
- Silver Sponsorship
- Bronze Sponsorship
- Austrian Pavilion

Learn more

Useful links

To become an EHEDG member

To sign up for a training course

To see our guidelines offer

To request a training course

To request to join an EHEDG Working Group

To request a certification for your component

Any questions?
Reach out to us!

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