



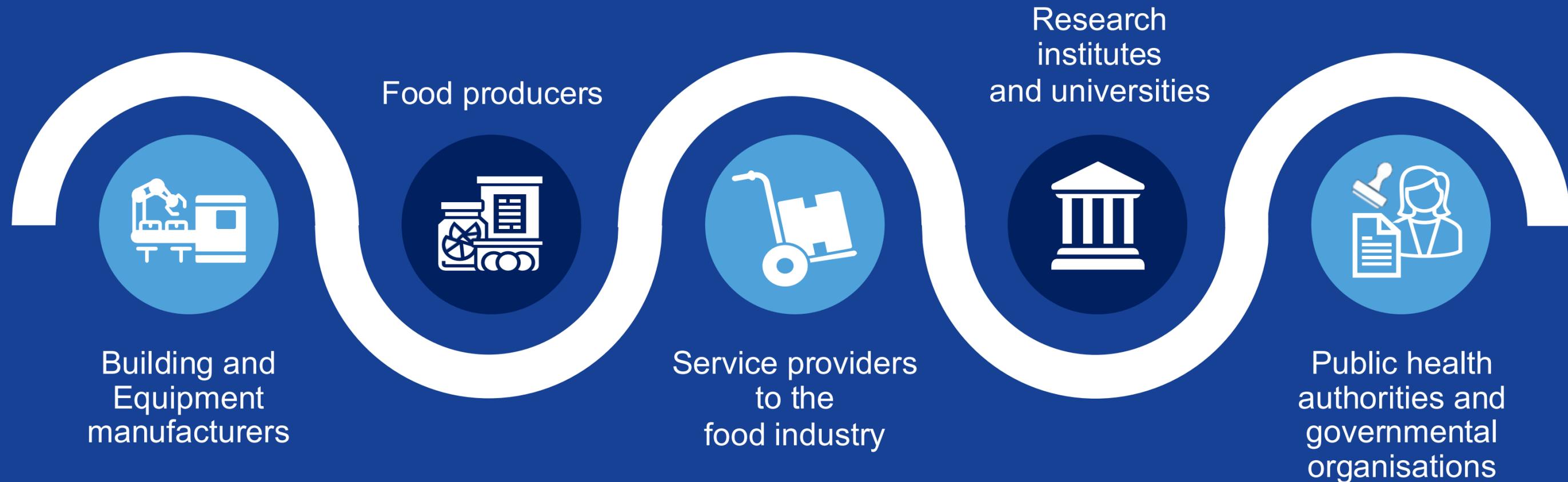
European Hygienic Engineering & Design Group

Introduction
2026

Who is EHEDG?



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



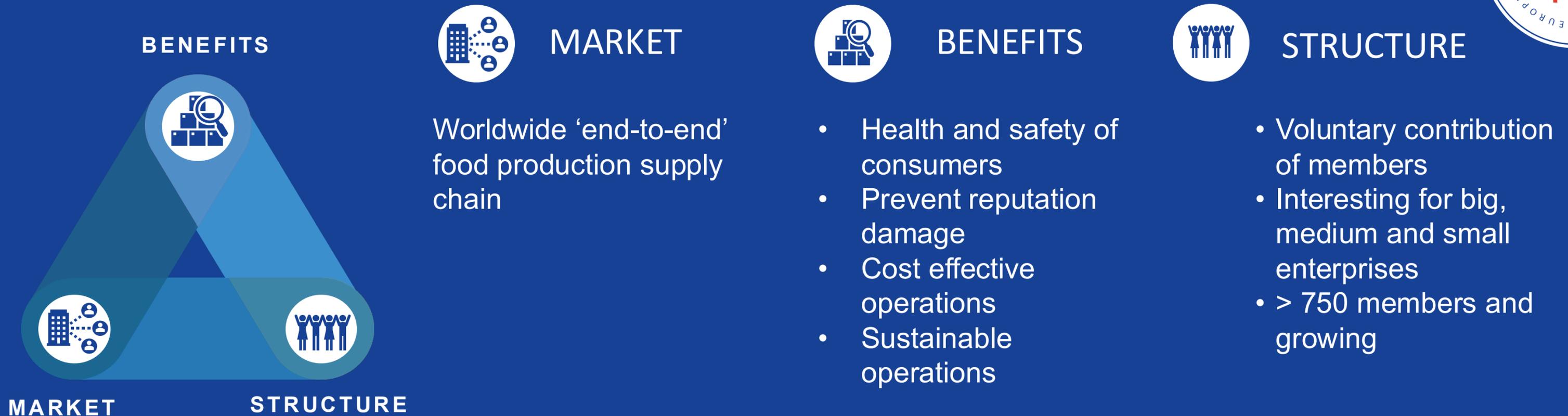
Platform

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



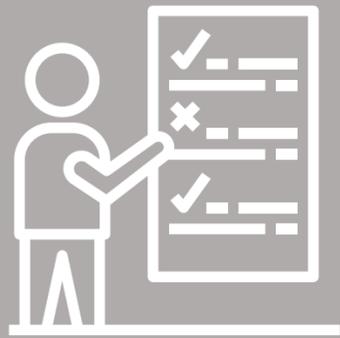
EHEDG organisation



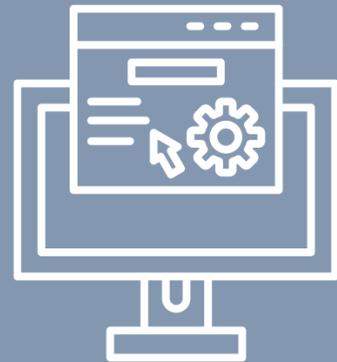
Collaborations



What are our objectives?



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



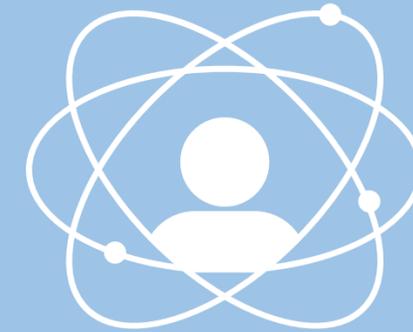
To offer a platform for the food industry to discuss issues on hygienic design



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

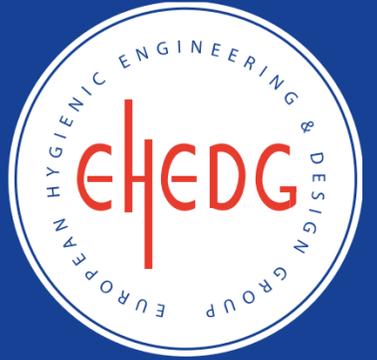


Saving costs



Protecting the environment as to water, energy, and chemical consumptions

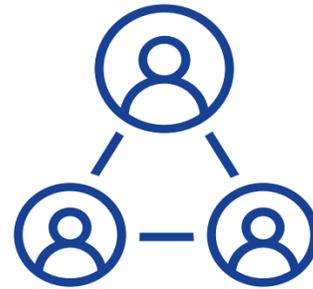
Uniqueness of EHEDG



**Comprehensive
Guidelines**



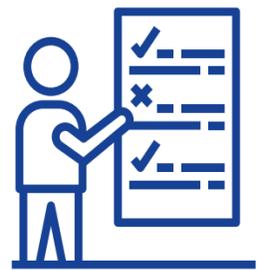
**Collaborative
approach**



**Worldwide
presence
and recognition**



**Hands on
Trainings and
education**



**Addressing
hygienic
design challenges**



Holistic approach



Unlock member benefits today!



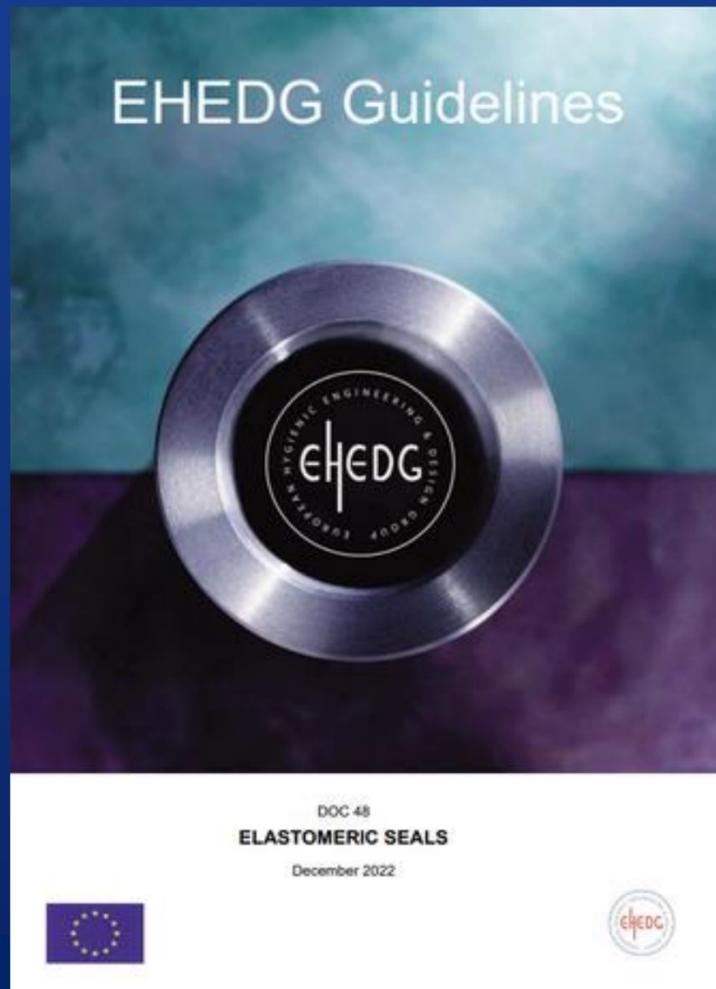
- Download 55+ guidelines free of charge;
- Let up to 100 colleagues access the EHEDG environment and resources;
- Meet fellow members through our Regional Sections and widen your network;
- Contribute your expertise in our Working Groups;
- Join fundamentals and advanced courses on hygienic design at 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

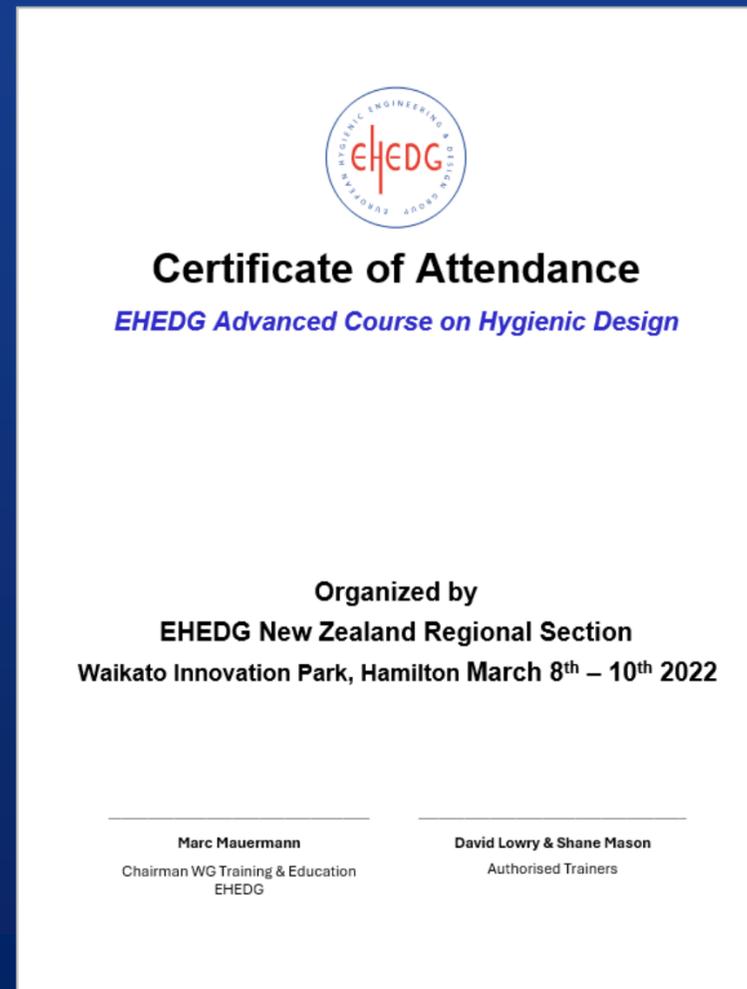


Guidelines & Working Groups



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

Training & Education



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

Certification & Testing

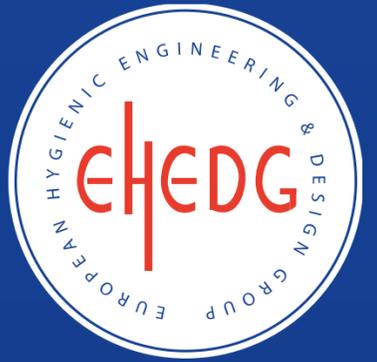


300+ HD certified equipment, certification scheme for equipment cleaned with liquids or dry cleaned only

Focus areas of Working Groups



Focus areas of Working Groups



General Principles, Materials, Surfaces

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



Factory Design Incl. Design of Utility Systems

- Air Handling
- Building Design
- Water Management



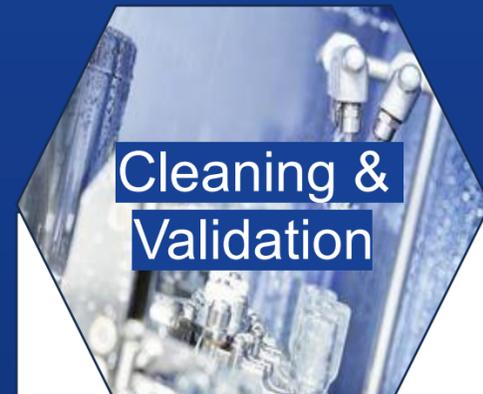
Closed Equipment for Dry Particulate Material

- Dry Materials Handling



Packaging Machinery Incl. Filling Machinery

- Packaging Machinery



Cleaning & Validation

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

Focus areas of Working Groups



Test
Methods

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



Closed
Equipment
for Liquid
Food

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



Open
Equipment

- Bakery Equipment
- Conveyor Systems



Heat
Treatment

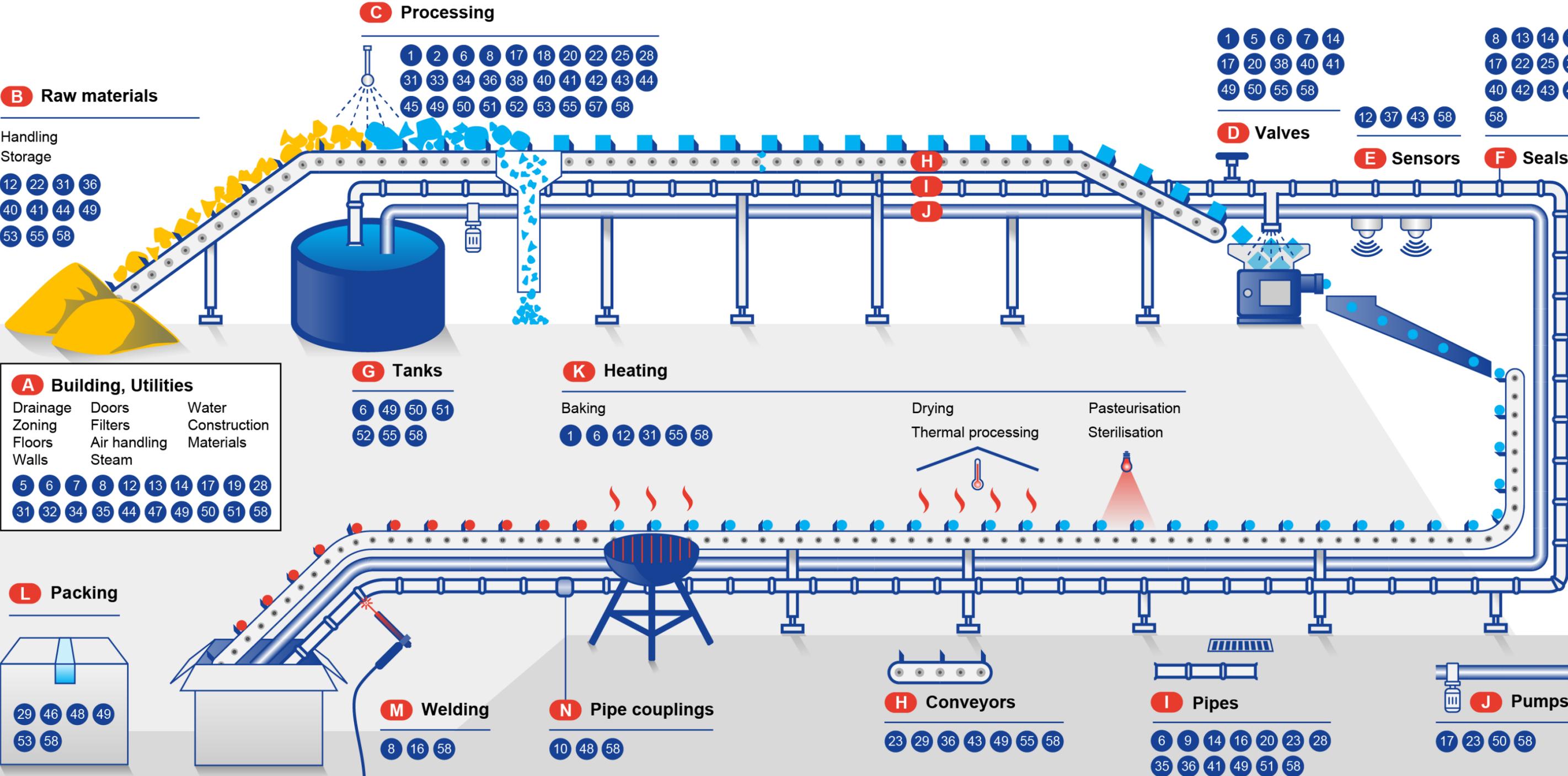
- Continuous Pasteurization
- Continuous UHT Sterilization
- Continuous /Semi Flow thermal treatment



Product
Line

- Chocolate
- Fish processing
- Meat processing

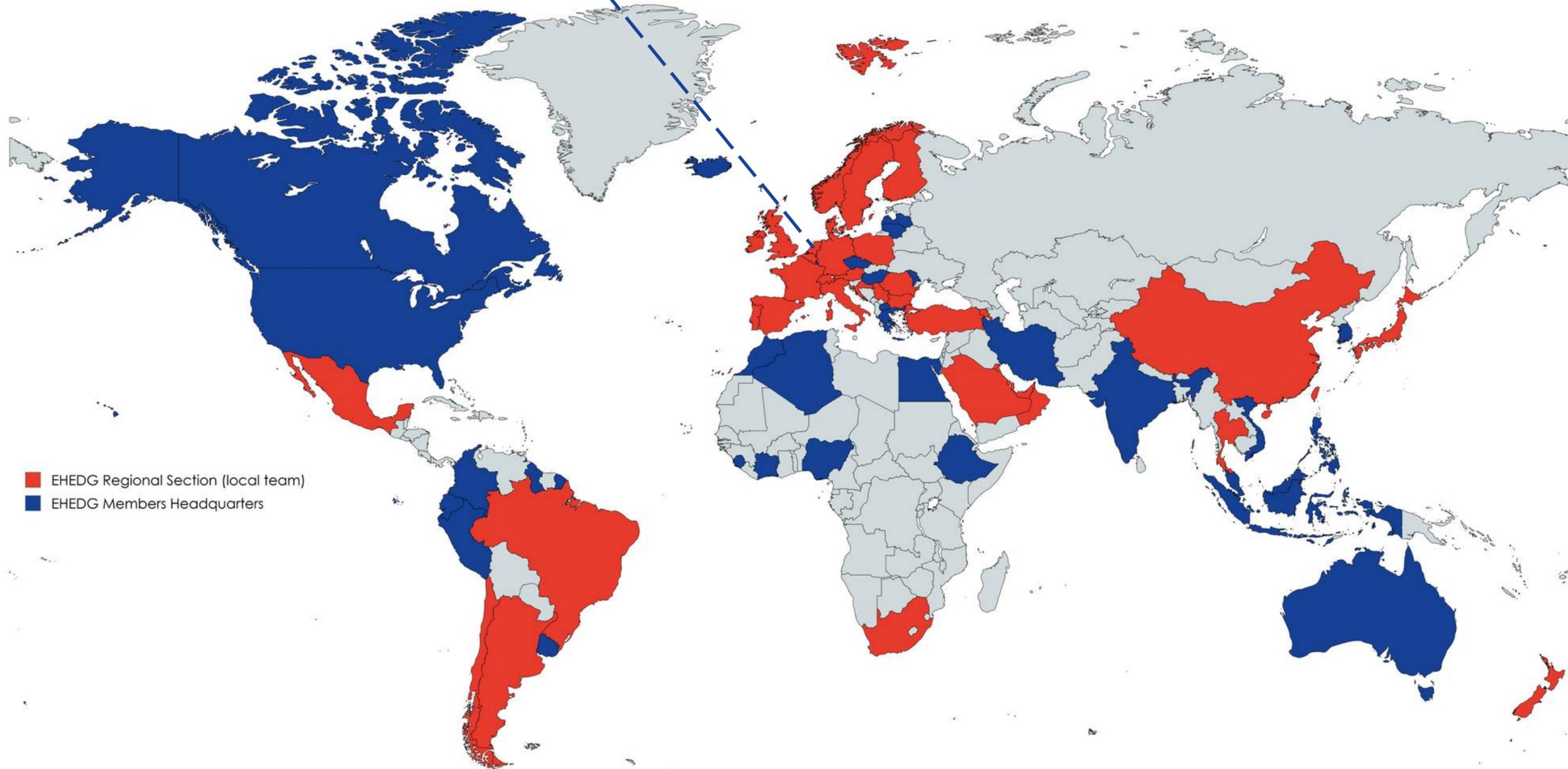
EHEDG Guideline Overview



EHEDG – European based – global reach



EHEDG Head Office,
Amsterdam, Netherlands



- EHEDG Regional Section (local team)
- EHEDG Members Headquarters

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



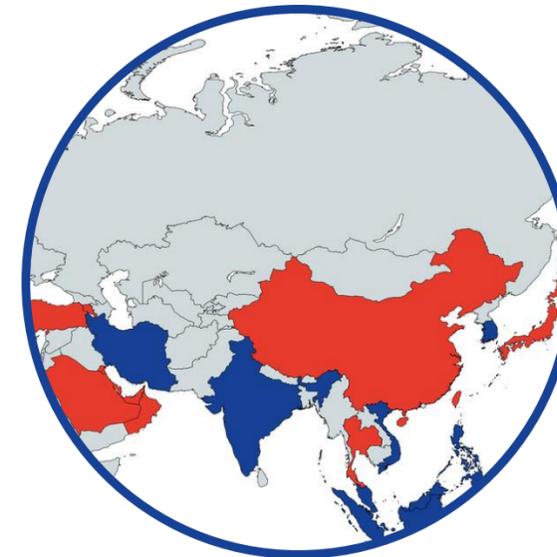
Argentina
Brazil
Chile
Mexico

AFRICA



South Africa

ASIA



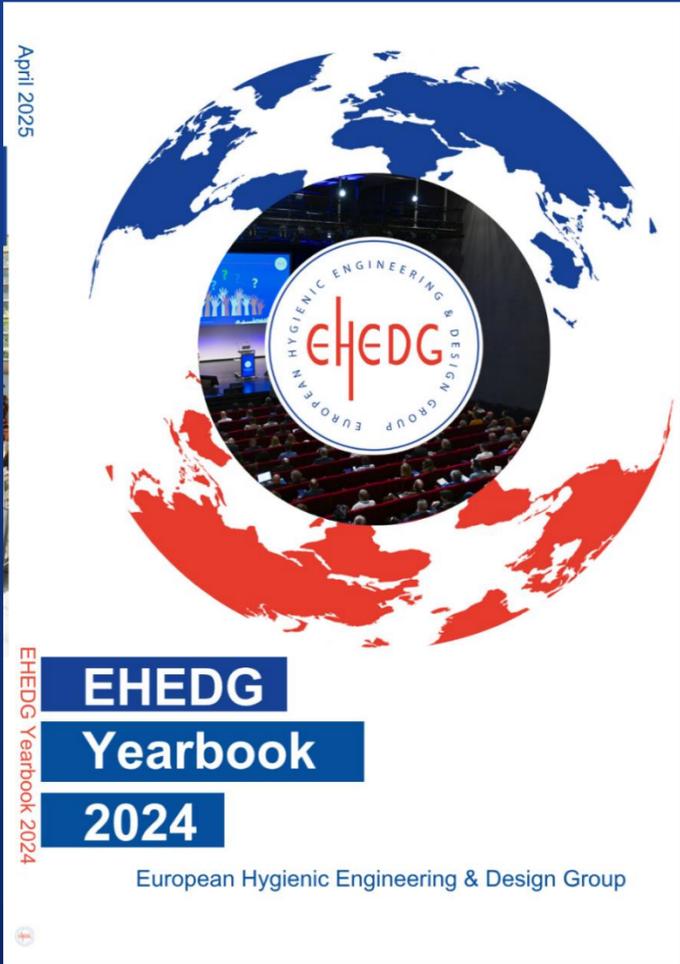
Armenia
China
India
GCC*
Japan
Taiwan
Thailand

OCEANIA



New Zealand

EHEDG Communication



European Hygienic Engineering & Design Group (EHEDG)
16,296 followers
1w · Edited

Make 2025 the Year of Growth – Register now for one of the EHEDG Fundamental Hygienic Design Online Courses
As we move further into 2025, it's the perfect time to turn your **New Year's resolutions** into action. If expanding your knowledge and tackling new challenges is on your list, the **EHEDG Fundamental Hygienic Design Online Courses** (taught in English) is the ideal place to start.

The upcoming sessions will be held on 20 March, 20 May, 15 September, and 4 December 2025.

- **Format:** Online, interactive, and practicalx
- 👤 **EHEDG Authorised Trainer:** Dr Alan Friis, a recognised expert with over 25 years of experience in hygienic design, food safety, and engineering.

This course offers a **practical introduction to hygienic design**, empowering professionals in **quality assurance, technical sales, management, and support functions** to improve food safety and product quality—no prior experience necessary.

📖 **Read more about the course here:** <https://lnkd.in/e7NPrjFZ>
📌 **Register here:** <https://lnkd.in/eE4M5pN3>
#EHEDG #HygienicDesign #FoodSafety #ProfessionalDevelopment

EHEDG Fundamental Hygienic Design Online Courses

🗣️ English 📍 Online

20 MARCH	8 AM - 5 PM
20 MAY	8 AM - 5 PM
15 SEPT	8 AM - 5 PM
4 DEC	8 AM - 5 PM

Registration link in description

👍❤️🗨️ 23 · 2 Comments

👍 Like 🗨️ Comment ➔ Share

Dive into the latest EHEDG news

2024 has been a remarkable year of growth for EHEDG, driven by our volunteers across the world. We were thrilled to welcome 93 new members, bringing fresh perspectives and expertise to our network, to see an increase in guideline sales, downloads, and trainings, along with global expansion that highlights the rising importance of hygienic design across industries and regions.

[EHEDG Publications](#)

[EHEDG LinkedIn Page](#)

[EHEDG Newsletter](#)

Learning opportunities: EHEDG Webinars



Webinar-External

27-01-2026

Hygienic Design for Safe Dry Processes |
New EHEDG Webinar

[Read more →](#)



Webinar-External

23-10-2025

Keep It Running, Keep It Safe: Building
Works During Food Production | New EHEDG
Webinar

[Read more →](#)



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 →](#)

[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

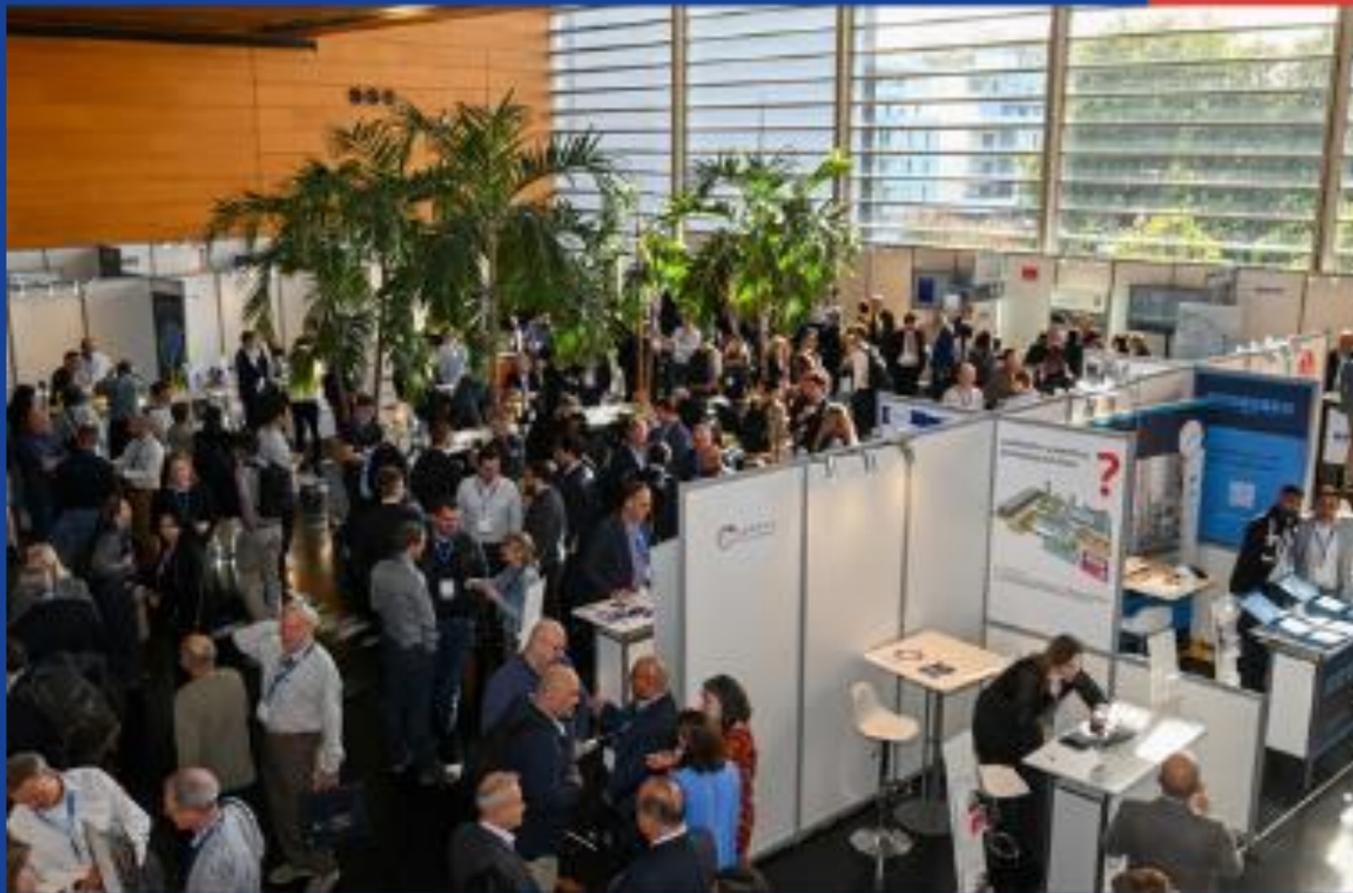


Still potential to reduce drying time is accessible through hygienic design



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



Gold Sponsorship

SOLD OUT

Silver Sponsorship

Bronze Sponsorship



EHEDG WORLD CONGRESS 2026

7 & 8 October 2026

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

[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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