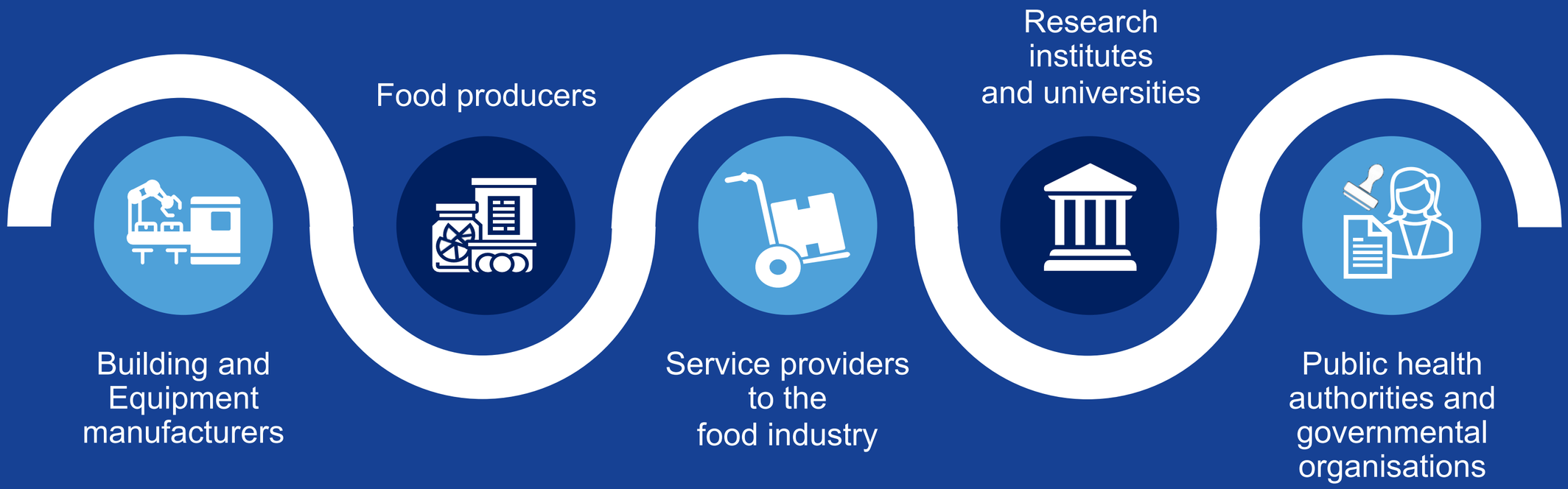
European Hygienic Engineering & Design Group

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







































































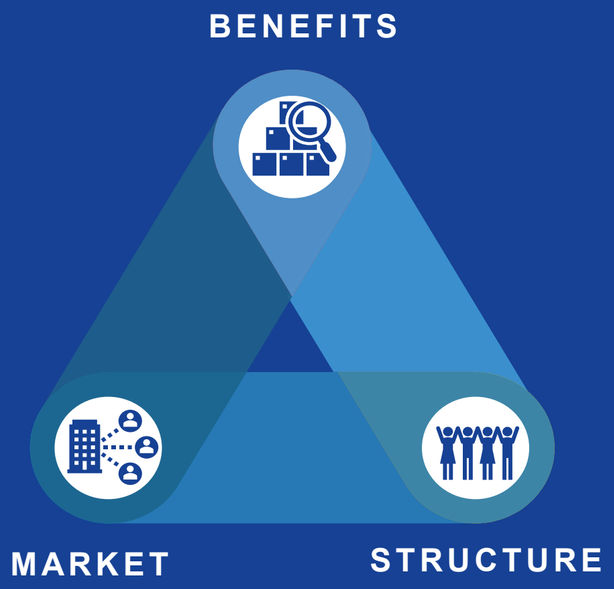








EHEDG organisation



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

FOOMA JAPAN INTERNATIONAL FOOD MACHINERY & TECHNOLOGY EXHIBITION

SIIIA

Global Harmonization Initiative

Cfia

EFFoST

IFS International Featured Standards

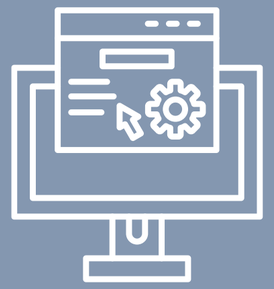
FSSC 22000

International Association for Food Protection

What are our objectives?



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



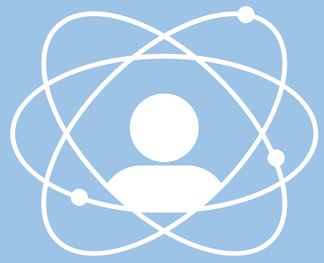
To offer a platform for the food industry to discuss issues on hygienic design



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



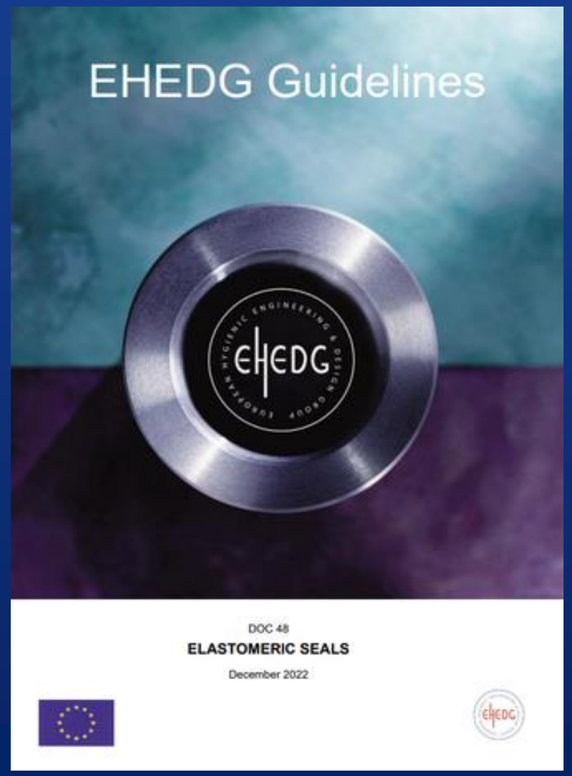
Unlock member benefits today!

- 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

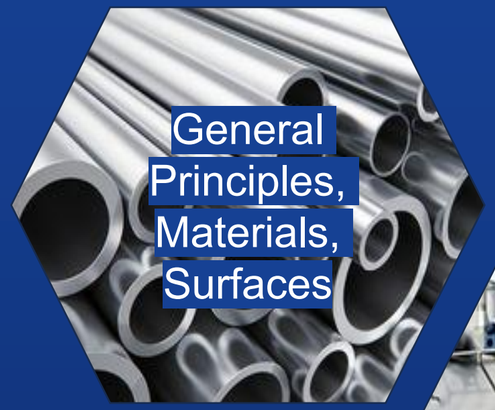
Signed _____ *EHEDG Certification Officer*
Karlijn Faber

EHEDG
Karspeldreef 8
1101 CJ Amsterdam
Netherlands

©EHEDG

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



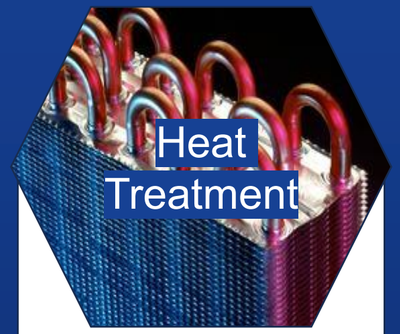
- In-place cleanability
- In-line sterilizability
- Bacteria-tightness
- Pipe couplings
- Bacterial impermeability
- Open Process Equipment Cleanability



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



- Bakery Equipment
- Conveyor Systems

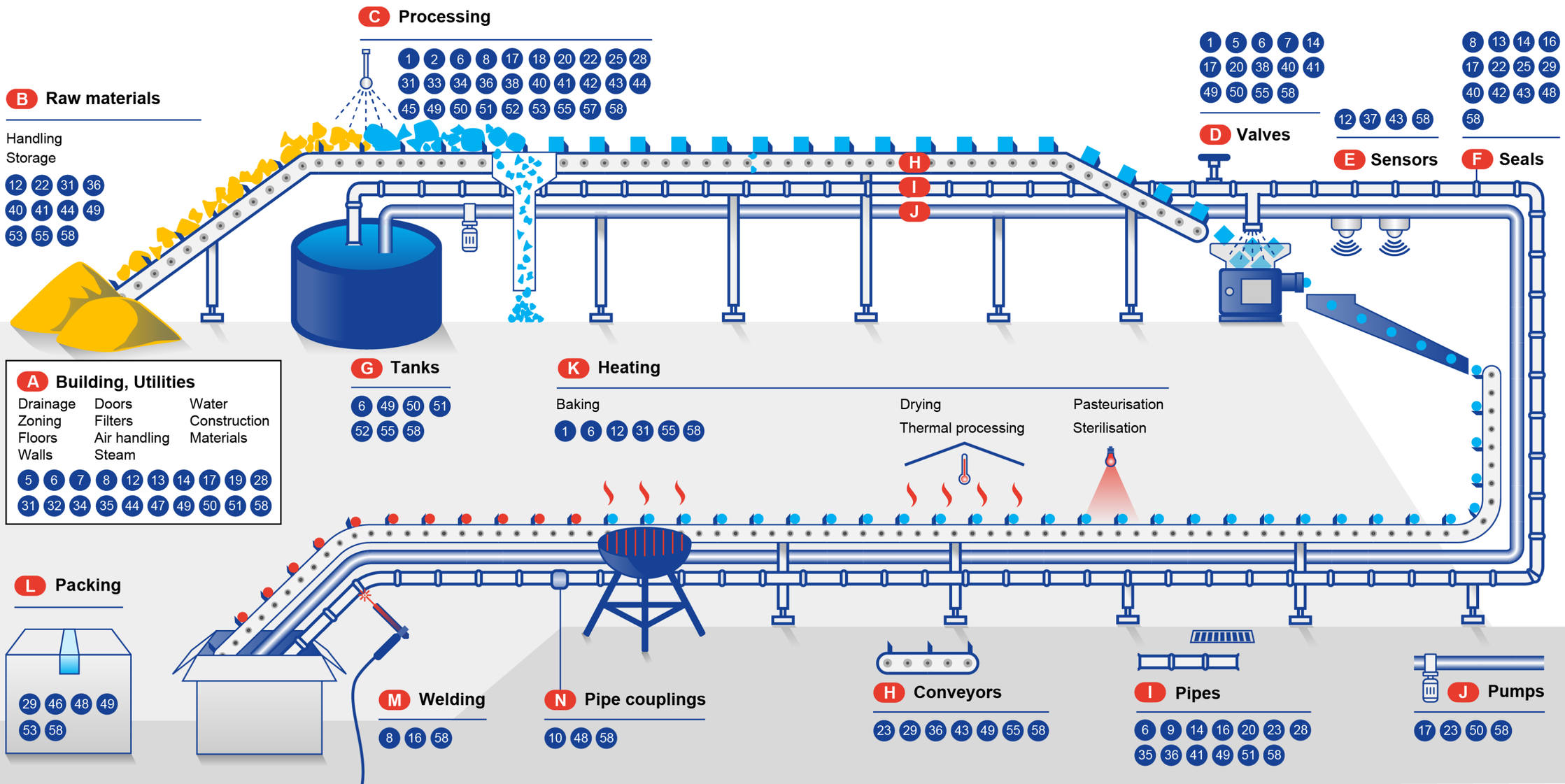


- Continuous Pasteurization
- Continuous UHT Sterilization
- Continuous /Semi Flow thermal treatment

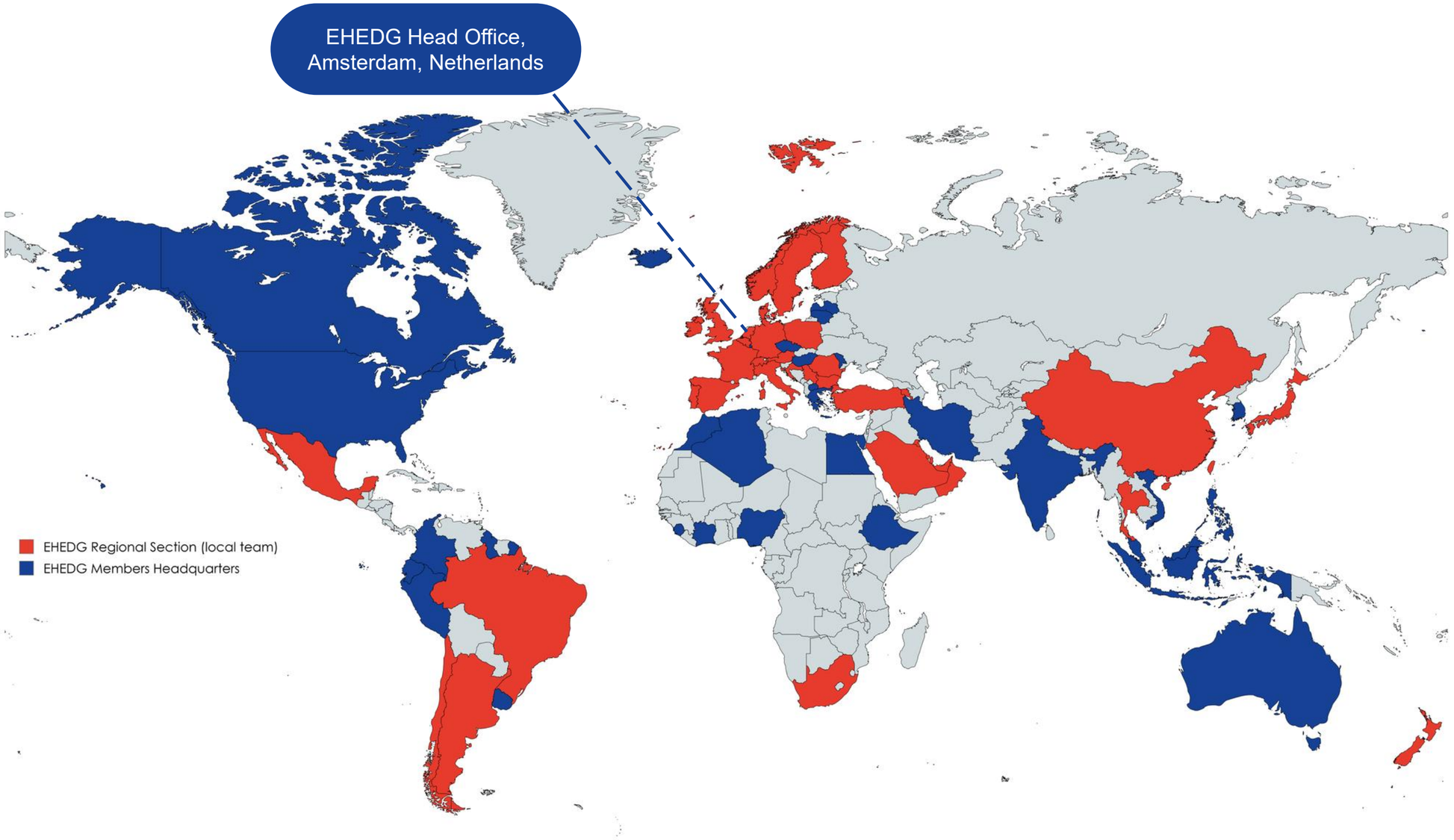


- Chocolate
- Fish processing
- Meat processing

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



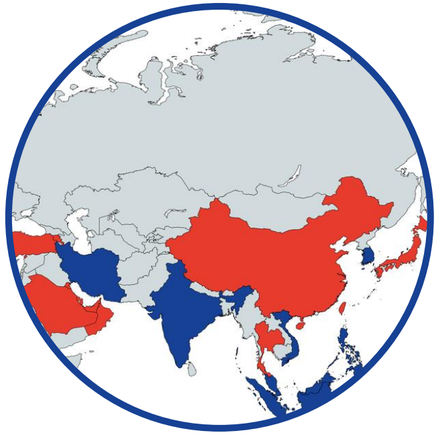
Argentina
Brazil
Chile
Mexico

AFRICA



South Africa

ASIA



Armenia
China
India
GCC*

Japan
Taiwan
Thailand

OCEANIA



New Zealand

Learning opportunities: EHEDG Webinars



Webinar-External 07-07-2026

Thermal Treatment of Liquid Particulate Foods | 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

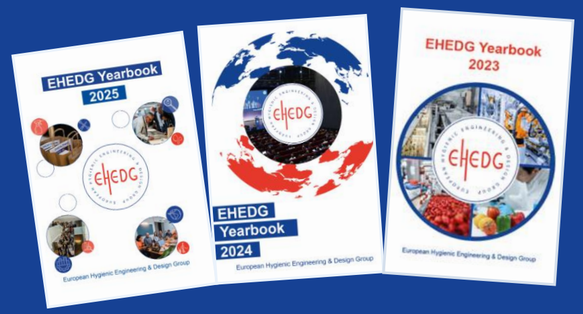
Read more →

Sign-up here

Stay informed and be part of the network

EHEDG Yearbook

365 Days in Review



- EHEDG's annual publication, bringing together the highlights of the year
- Messages and perspectives from the EHEDG Boards and leadership
- Expert insights, industry stories and achievements

Read it now →

EHEDG LinkedIn Page

News, insights and network updates



- Latest news and event updates
- Highlights from Working Groups and members
- Insights, photos and expert perspectives

Follow us on LinkedIn →

EHEDG Newsletter

Stay in the loop



- Keep up with the latest EHEDG news and developments
- Discover new guidelines, training opportunities and upcoming events
- Delivered regularly to your inbox

Stay up to date →

Benefits of Hygienic Design















Any questions?
Reach out to us!

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