

European Hygienic Engineering & Design Group

Introduction 2022

Who is EHEDG?



EHEDG was founded 1989 as a non-profit consortium of

Equipment manufacturers

Food producers

Suppliers to the food industry

Research institutes and universities

Public health authorities and governmental organisations

Some of our members



























































The EHEDG Vision



MARKET

A globally recognized authority

All stakeholders in the production of safe food

- Producers & retailers
- Equipment- & systemsuppliers
- Service-suppliers & building-designers
- Academia
- Legislators and enforcement-agencies

PRODUCTS

A consensus -based product portfolio

A comprehensive product portfolio

- Guidelines on processes, services and buildings, striving for harmonization on a global scale
- Testing & Certification
- Training & Education

STRUCTURE

A well-balanced membership with global coverage

A fully-transparent, nonprofit organisation

- Funded by strongly committed members
- Relying upon voluntary contribution and active involvement
- Attractive for large and small companies

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



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 Membership: what are the benefits?

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- EHEDG guidelines, including updates, for FREE download for up to 100 staff members, depending on the membership fee tier;
- Possibility to share your knowledge in EHEDG Working Groups;
- EHEDG logo and assets for your communication and marketing materials;
- Hyperlink from the EHEDG website to yours;
- Discount on EHEDG training course participation;
- Discount or waiver of registration fees for EHEDG sponsored events like the EHEDG World Congress (upcoming edition: 12 & 13 October 2022, Munich).

Become a member

Our Product Portfolio





Guidelines



Testing & Certification



Training & Education

30+ Working Groups and 50+ published documents

400+ certified equipment, cleaned with liquids or drycleaned only

Introductory and advanced courses, online and inperson in many countries around the world

Focus areas of Working Groups



General Principles, Materials, Surfaces

Factory Design including design of utility systems

Closed Equipment of Liquid Foods

Test

Open

Equipment

Method Closed Equipment for Dry Particulate Materials

> Packaging Machinery including Filling Machines

Heat Treatment

Cleaning &

Training &

Education

Continuous development and updating

Validation

A truly global network





Armenia Austria Belgium Bulgaria Croatia Denmark Finland France Germany Ireland Italy

Macedonia Netherlands Norway **Portugal** Romania Serbia Spain Sweden Switzerland Turkey United Kingdom

A truly global network









Argentina

Australia

Brazil

Chile

China

Colombia

Japan

Mexico

New Zealand

Taiwan

Thailand

Uruguay

EHEDG Communication





#EHEDG #FoodSafety #FoodQuality #Productivity #Sustainability #Cleaning #Validation #CleaningValidation



EHEDG publishes new Guideline Cleaning Validation in the Food Industry...

EHEDG Connects Magazine

EHEDG LinkedIn Page

Useful links



- To become an EHEDG member
- To see our guidelines offer
- To request to join an EHEDG Working Group
- To sign up for a training course
- To request a training course
- To request a certification for your component

Any questions? Reach out to us!



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