



European Hygienic Engineering & Design Group

Introduction
2025

Who is EHEDG?



EHEDG was founded in 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- & system-suppliers
- 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 harmonisation on a global scale
- Testing & Certification
- Training & Education

STRUCTURE

A well-balanced membership with global coverage

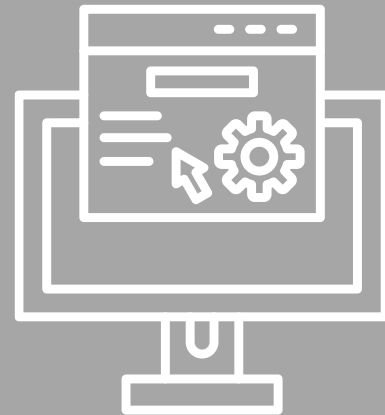
A fully-transparent, non-profit organisation

- 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



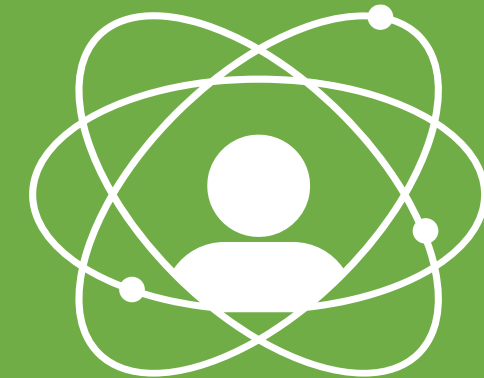
To offer a platform for the food industry to discuss issues on hygienic design



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



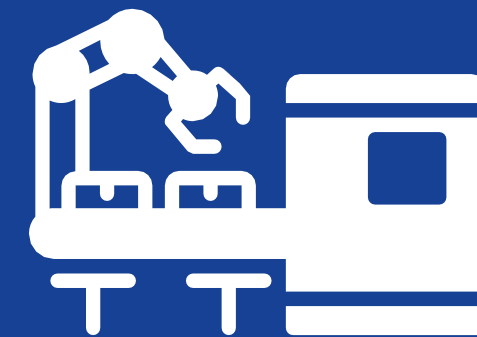
EHEDG has produced more than 50+ industry Guidelines



59 new certificates in 2024
Total **298** active certificates in the market.



Helping prevent reputation damage for producers and the industry as a whole, and most importantly, ensures the health and safety of consumers.



Contributing to producing safer food in a more hygienic way will save costs and protects the environment as to water, energy, and chemical consumptions.

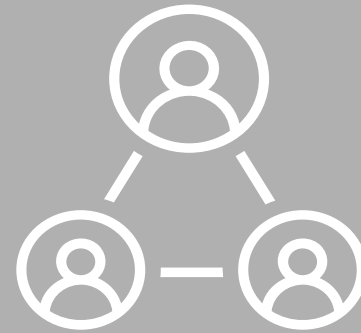
Uniqueness of EHEDG



**Comprehensive
Guidelines**



**Collaborative
approach**



**Worldwide presence
and recognition**



**Hands on
Trainings and
education**



**Addressing hygienic
design challenges**



Holistic approach



Unlock member benefits today!



- Download 50+ 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;
- Sharpen competencies on the latest hygienic design topics with a reduced registration fee for our Fundamentals and Advanced courses;
- Attend our World Congress at a discounted member rate (next edition: Vienna, 7-8 October 2026);
- Get the chance to run for our bi-annual Board Elections.

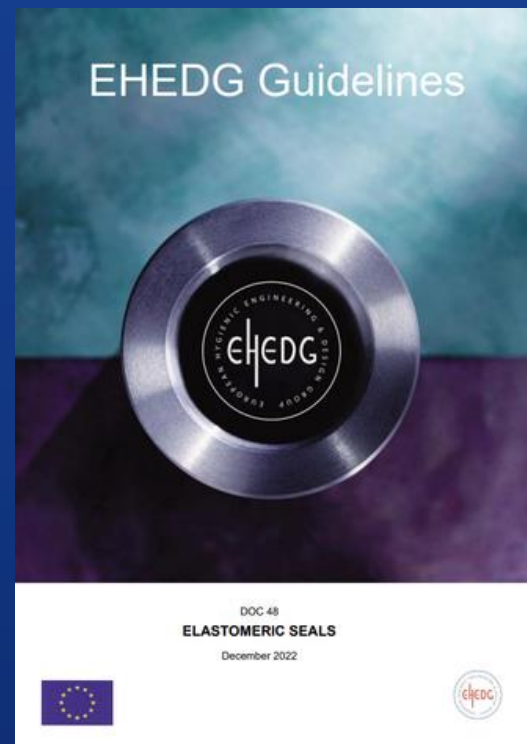
Membership fee scheme



Food-related Turnover P.A.	Contribution P.A.	Free Staff Member
Over 500 million EUR	€10,000	100
50 to 500 million EUR	€5,000	50
10 to 50 million EUR	€2,500	25
1 to 10 million EUR	€1,000	10
Less than 1 million EUR	€500	5

[Become a member](#)

Our Product Portfolio



Guidelines

30+ Working Groups and
50+ published documents



Testing & Certification

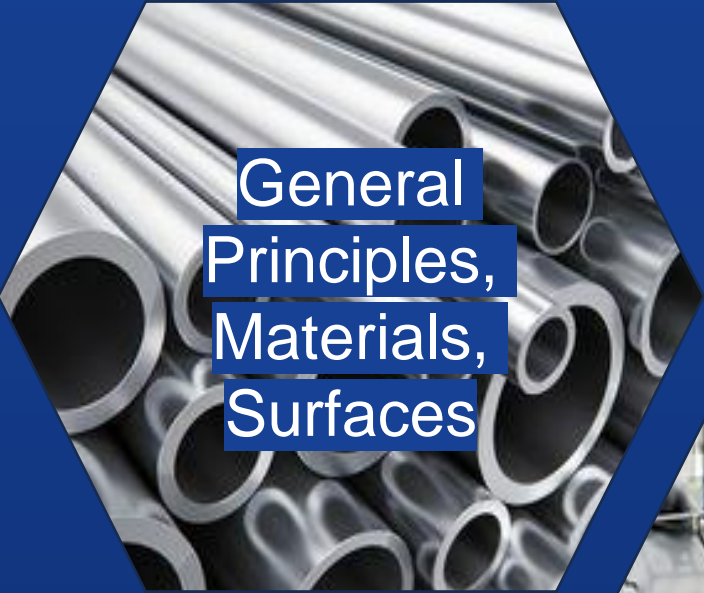
290+ certified equipment, cleaned
with liquids or dry-cleaned only




Training & Education

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

Focus areas of Working Groups




General
Principles,
Materials,
Surfaces



Closed
Equipment for
Dry Particulate
Material



Cleaning &
Validation



Packaging
Machinery Incl.
Filling
Machinery



Product Line



Heat Treatment



Open
Equipment



Factory Design
Incl. Design of
Utility Systems



Closed
Equipment for
Liquid Food



Test Methods

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



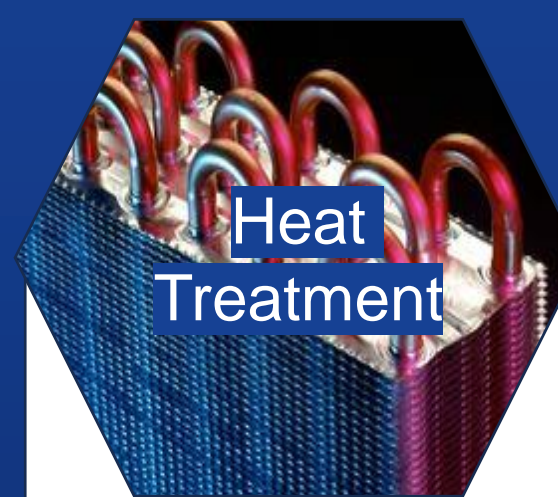
- In-place cleanability
- In-line sterilizability
- Bacteria-tightness
- Pipe couplings
- Bacterial impermeability
- Open Process Equipment Cleanability



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



- Bakery Equipment
- Conveyor Systems

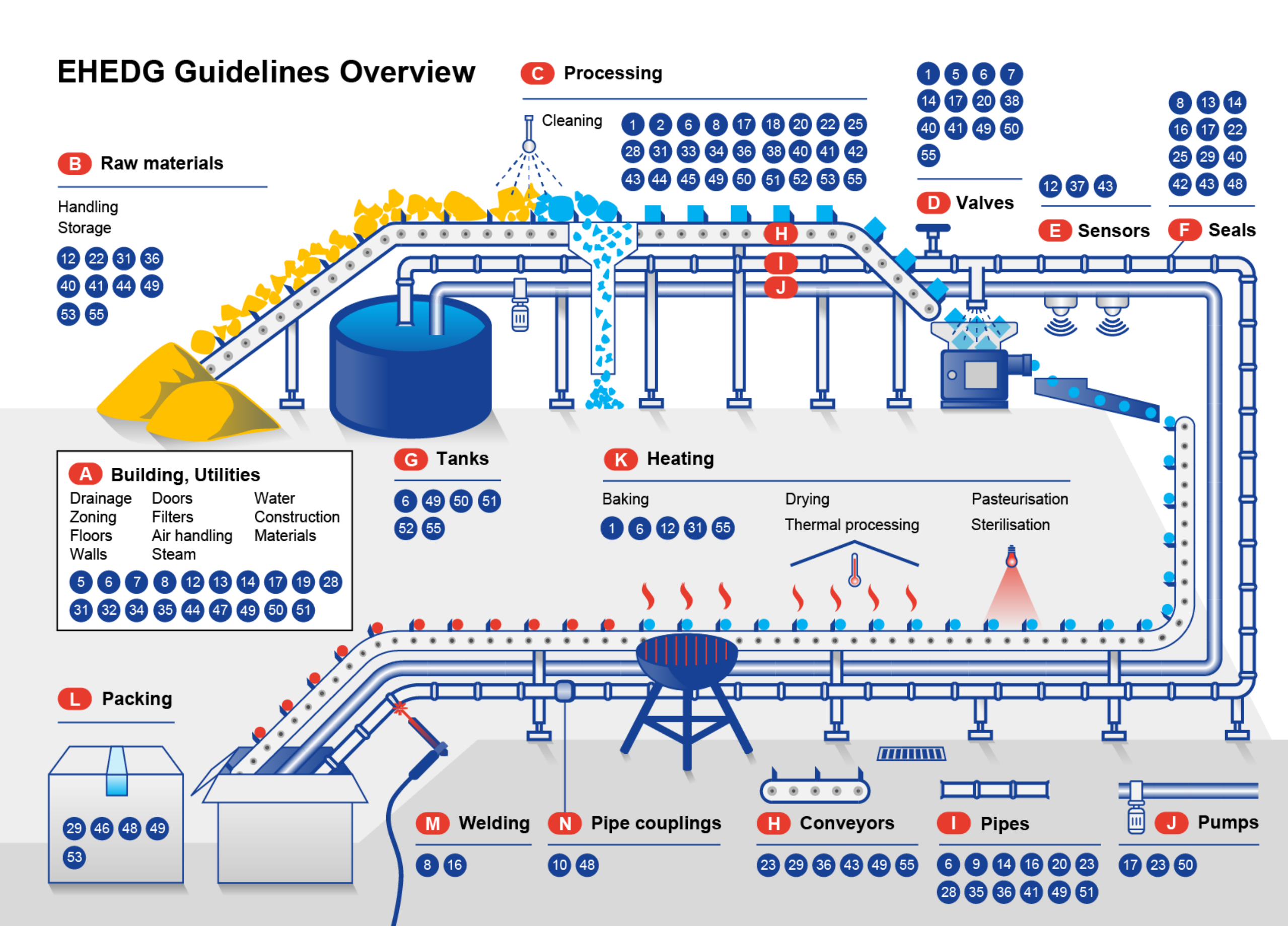


- Continuous Pasteurization
- Continuous UHT Sterilization
- Continuous /Semi Flow thermal treatment



- Chocolate
- Fish processing
- Meat processing

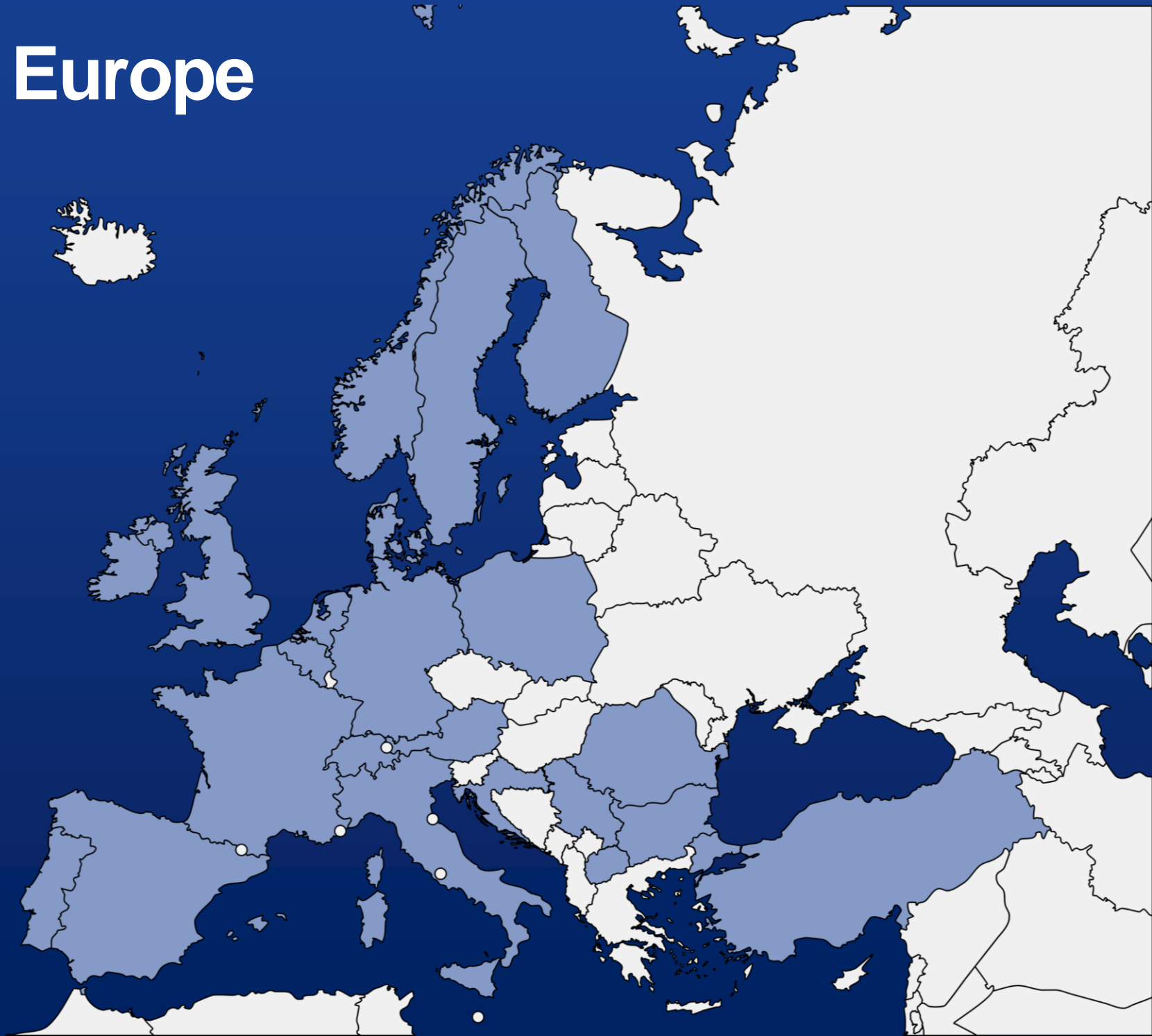
EHEDG Guideline overview



A truly global network



Europe



Austria
Belgium
Bulgaria
Croatia
Denmark
Finland
France
Germany
Ireland
Italy

Netherlands
Norway
Poland
Portugal
Romania
Serbia
Spain
Sweden
Switzerland
Turkey
United Kingdom

A truly global network



Argentina
Brazil

Chile
Mexico



Armenia
China
India
Israel

Japan
Taiwan
Thailand



New Zealand
Australia



EHEDG LinkedIn Page



Learning opportunities: EHEDG Webinars



FREE EHEDG WEBINAR

Anthony Chemaly [IBL Africa]
Food Safety Auditor & AI Expert

AI Serving Food Safety
Bridging Knowledge Gaps
in Resource-Limited Settings



[Sign-up here](#)

Useful links



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[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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