European Hygienic Engineering & Design Group

Introduction
2024
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
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: Nantes, 2-3 October 2024);
- Get the chance to run for our bi-annual Board Elections.
## Membership fee scheme

<table>
<thead>
<tr>
<th>Food-related Turnover P.A.</th>
<th>Contribution P.A.</th>
<th>Free Staff Member</th>
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<tbody>
<tr>
<td>Over 500 million EUR</td>
<td>€10,000</td>
<td>100</td>
</tr>
<tr>
<td>50 to 500 million EUR</td>
<td>€5,000</td>
<td>50</td>
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<tr>
<td>10 to 50 million EUR</td>
<td>€2,500</td>
<td>25</td>
</tr>
<tr>
<td>1 to 10 million EUR</td>
<td>€1,000</td>
<td>10</td>
</tr>
<tr>
<td>Less than 1 million EUR</td>
<td>€500</td>
<td>5</td>
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[Become a member](#)
Our Product Portfolio

Guidelines
30+ Working Groups and 50+ published documents

Testing & Certification
400+ 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
A truly global network

Austria
Belgium
Bulgaria
Croatia
Denmark
Finland
France
Germany
Ireland
Italy
Macedonia
Netherlands
Norway
Portugal
Poland
Romania
Serbia
Spain
Sweden
Switzerland
Turkey
United Kingdom
A truly global network

South America
- Argentina
- Brazil
- Chile
- Colombia
- Mexico
- Uruguay

Asia
- Armenia
- China
- India
- Israel
- Japan
- Taiwan
- Thailand

Oceania
- New Zealand
- Australia
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
EHEDG World Congress 2024

‘Achieving hygienic excellence by design’

Register now!

2-3 October | Nantes, France

Breakout sessions, Poster area, Sponsor tours, Networking
Any questions?
Reach out to us!

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