

Final Press Release



Frankfurt, November 2016

EHEDG World Congress on Hygienic Engineering & Design 2016 – Denmark held from 2-3 November 2016 on occasion of FoodTech Herning

With an attendance of about 320 high-level professionals from food and food equipment manufacturers, food safety and quality experts, engineers and designers as well as managers of food-related industries and academia, the **EHEDG World Congress on Hygienic Engineering & Design** held 2-3 November 2016 in Herning/Denmark offered an excellent platform for sharing the EHEDG expert know-how with the interested target groups and stakeholders. Designed to educate, equip and empower the delegates, EHEDG's flagship congress was set to deliver practical know-how in hygienic engineering and design for improving product safety, process efficacy, and production efficiencies.

The range of topics was of high relevance to the target industries, starting with the keynote lectures on the importance of hygienic engineering & design in food safety and auditing programs, as well as on the requirements to hygienic design from a food producer's viewpoint. Other expert lectures highlighted product contact surface materials, latest findings in surface aspects and easy-to-clean equipment design, as well as typical hygienic hazards in critical equipment areas such as elastomeric seals. The speakers of the open processing equipment session introduced the needs of hygienic manufacturing in particular industries such as fish, meat and fresh produce. On congress day two, the lecturers gave an insight into new trends in cleaning validation, EHEDG test method development and dry cleaning aspects, while the final session was dedicated to the economic and environmental benefits of hygienic design as a tool for cost reduction and improvement of factory design. At the end of the event, it was finally concluded that any kind of equipment can be only considered as hygienic if being well-installed as an integral part of hygienic production and processing lines. By the lecture program, the congress delegates gained a comprehensive overview of the most recent EHEDG guideline know-how, future trends and best practices recommended by the EHEDG experts. For all program details, see <http://www.ehedg-congress.org/?nr=8&lang=en>.

By attracting delegates from 35 countries, the EHEDG has once more consolidated its position as a global source of hygienic engineering & design excellence, thus contributing to food safety, quality and economic as well as environmental performance.

The event was enriched by plenty of networking opportunities, expert talks and discussions in the dedicated sponsor's and poster exhibition area. Taking place in the framework of Northern Europe's leading trade fair in food technology, the delegates were also invited to visit FoodTech (<http://uk.foodtech.dk/>), where they had an opportunity to make their individual one-to-one business meeting appointments in the "EHEDG lounge" on the fairground.

The delegates enjoyed a perfectly organized event hosted under the umbrella of EHEDG International and EHEDG Denmark in cooperation with MCH Messecenter Herning. "The Danish EHEDG Committee ambitiously applied for the EHEDG World Congress 2016 and is proud of having been rewarded with hosting this major event", said Congress Chairman Jon Kold. "We are very pleased with the thematic congress sessions which have attracted the world-wide communities interested in hygienic design. It is our intention to inspire the industry and to gain followers who will actively participate in the EHEDG work, for the sake of simultaneously improving hygienic design and production efficiency in their daily work lives", concluded Kold.

"The EHEDG World Congress 2016 offers an excellent opportunity to gain a deeper understanding of the importance and impact of hygienic engineering and design as a prerequisite for safe food production, as well as on the mission of EHEDG", added EHEDG President Ludvig Josefsberg. "The EHEDG flagship event provides quality answers to many issues in the area of a safe food production."

On the pre-congress day of 1 November 2016, 80 EHEDG chairpersons from 31 countries together with the EHEDG Executive Committee and the Advisory Board members gathered for their annual Plenary Meeting. The participants discussed the future alignment of the EHEDG strategy and operational work with a focus on further geographical expansion, technical portfolio and activity clusters, as well as on added value proposals for food producers. The Sub-Committees on Product Portfolio, Regional Development and Communication introduced their strategic planning in above fields. After restructuring, the EHEDG website www.ehedg.org was relaunched and set into live operation on the same day and its new features were introduced to the Plenary Meeting delegates. In addition, the new EHEDG Regional Sections Austria, China and Romania were gladly welcomed and introduced themselves.

The Congress gala dinner offered the platform for the presentation of the "Hygienic Study Award" on an international level in honour for three outstanding PhD theses in the field of hygienic engineering & design of machinery and equipment, best practices in material usage and material surfaces under hygienic aspects as well as the general field of fouling and cleaning of food-related materials, food contact materials, tailored surfaces and the attachment of microbial species. The winners were Dr. Christiane Boxler, USA (1st price), Sebastian Kricke, Germany (2nd price) and Ellen Angerbauer, Austria (3rd price). Details about the awardees and the topics can be found on the congress website www.ehedg-congress.org under "Program & Speakers > HSA Winners".

In addition, EHEDG gladly honored three of its experts for their outstanding and long-term commitment as well as for their distinguished services to the organization, namely Patrick Wouters (Netherlands), Dirk Nikoleiski (Germany) and Vladimir Kakurinov (Macedonia).

The highly informative congress days in Herning fulfilled all expectations of the delegates and the organizers. Sponsors and exhibitors found ample opportunities to showcase their hygienic engineering & design-related products and services to a targeted customer base. Poster presenters introduced their latest scientific findings – and all participants enjoyed the high-level lecture program and an excellent networking platform. The next opportunity for participating in this biennial major event of EHEDG will be the

**EHEDG World Congress on Hygienic Engineering & Design - UK
from 21 to 22 November 2018 on occasion of Food Matters Live
at the ExCel Exhibition Centre London.**

The next EHEDG Plenary Meeting will take place from 19-20 October 2017 in Amsterdam/Netherlands.

To learn more about the past EHEDG World Congress in Herning, please visit www.ehedg-congress.org. All details related to the upcoming Congress will be announced on the same webpage as well as on www.ehedg.org in due time. For more information, please contact the EHEDG Secretariat.

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