

Publications

EHEDG provides articles on selected topics in the international scientific and technical press, is present on various internet platforms and delivers comprehensive information on its activities in the Yearbook. The EHEDG guidelines can be ordered from the webshop

<http://www.vdmashop.de/EHEDG>

in many languages or are available for free of charge download by EHEDG company and institute members from www.ehedg.org > 'Guidelines'.

How to become an EHEDG member

EHEDG is aiming to enhance the dialogue between equipment manufacturers, food producers, scientists and public health authorities offering members at the same time an international knowledge platform and bundled know-how in hygienic design and engineering. The EHEDG members are

- Companies for the manufacturing of food and food equipment, pharmaceutical and cosmetic production
- Companies supplying engineering services
- Universities, scientific and research organisations
- Health authorities

Individual Membership

Working party members are actively contributing to the aims of EHEDG by their know-how and are addressing themselves to the task of developing and writing up guidelines in a team of experts.

Corresponding members receive minutes of the working group meetings and updates on the progress of their work. Individual members receive all general EHEDG information and mailings and have the option to join a Regional Section.



Other Benefits

- 50 % discount on the sales price of EHEDG guidelines purchased from the webshop: <http://www.vdmashop.de/EHEDG>
- Complimentary copies of selected guidelines (for working party members who are guideline co-authors)
- Discounts on other selected publications
- Discount on registration fees to conferences, seminars and training courses
- Free of charge copies of EHEDG reports and the Yearbook
- Networking on an international level and liaison to our Regional Sections
- Participation in regional EHEDG events

Company and Institute Membership

Company and institute members are essential to help EHEDG achieve its long-term goal of assisting in the prevention of food hygiene problems, through the application of hygienic engineering. These companies and organisations are committed to the highest standards of food safety and strive to improve the overall image of the industry in the eyes of the consumer. Through the network within the EHEDG organisation and its objectives, they can promote their views related to their scope of expertise; they can influence trends and earn international recognition for their efforts. A company membership also includes Working Group membership.

Other Benefits

- Full set of the EHEDG guidelines including future updates in all language versions for free of charge download from the EHEDG website by all staff members
- Free listing of active staff members (number depending on the company's contribution)
- Use of the EHEDG member logo under agreed conditions
- Publication of the company's logo and name in the EHEDG member list and website link
- Discounted or free of charge participation in EHEDG-sponsored events and discounts on EHEDG training course participation
- Opportunities for the establishment of global contacts and liaison to our Regional Sections

EHEDG Benefits

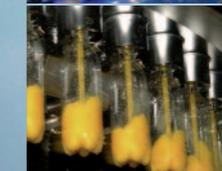
- We create a central, internationally recognised source of excellence on hygienic engineering
- We provide networking on an international level, opportunities for the establishment of global contacts and are interlinking our Regional Sections
- We are a platform for an exchange of state-of-the-art know-how and offer our members an advancement in hygienic engineering knowledge
- We provide influence in setting global standards and rules and have impact on regulatory bodies
- We are offering a legal basis by practically demonstrating how to follow existing requirements and standards
- Our guidelines are referenced by international organisations and provide practical know-how
- Our guidelines are created by gathering the expert know-how of our members who are equipment manufacturers of food and packaging machinery as well as food processing companies, research institutes and health authorities
- We follow up new trends and help to share, disseminate and canalise hygienic design know-how
- We extend the EHEDG mission to 'environmental issues' and are aiming to support food safety and sustainability
- We evaluate hygienic design in relation to shelf-life
- We provide international, high-level training & education and our training material is developed by recognised experts in the field
- We provide equipment certification by EHEDG-authorized test institutes
- Our certification methods are continuously further developed and complemented by new test methods
- We provide reference publications like the EHEDG Yearbook and press articles in scientific journals and trade magazines
- We enhance the reputation of our member companies and help them to become leaders in hygienic design and processing

Contact

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European Hygienic Engineering and Design Group



Training

Expertise

Guidelines

Certification

Networking

Objectives and Major Tasks

Founded in 1989, the European Hygienic Engineering & Design Group EHEDG is a consortium of equipment manufacturers, food industries and their suppliers, research institutes and universities as well as of public health authorities whose common goal is the promotion and improvement of hygiene during the processing and packaging of food products. The EHEDG helps creating a central, internationally recognised source of excellence by imparting knowledge on hygienic engineering of equipment and by specifying best practices in respect to their hygienic operation, supply and maintenance.

EHEDG actively supports European legislation, which requires that handling, preparation processing and packaging of food is done hygienically using hygienic machinery and in hygienic premises (EC Directive 2006/42/EC for machinery, EN 1672-2 and EN ISO 14159 for hygiene requirements).

EHEDG offers an advancement of know-how in the hygienic design of process units and helps identifying knowledge gaps in order to enhance research and design in these areas.

EHEDG Guidelines

The EHEDG guidelines describe the most important hygiene-relevant design features according to the latest research results and technical developments. The documents offer their readers guidance and practical advice in implementing national and international legislation into their design practices and manufacturing processes.

To date, the EHEDG Working Group experts have developed and published more than 45 guidelines which are regularly updated. Various other topics are under progress and will complement this series. The EHEDG guidelines are creating value to their users by

- bundling the know-how of experts behind them
- bringing 'theory into practice' supplemented by practically-oriented training modules
- being translated into various languages to spread them worldwide.

Guideline Development

Guideline development is undertaken by working parties within the following Working Group clusters:

- Hygienic Design Principles
- Development of EHEDG Test Methods
- Equipment and Components
- Processing, Services and Utilities
- Training and Education

For details about the scope of the EHEDG Working Groups and their chairpersons please refer to www.ehedg.org > 'Working Groups'.

EHEDG Equipment Certification

The EHEDG test institutes are internationally recognised and set quality standards which are strived for by manufacturers who are aiming to design equipment for the food industry in accordance to the highest hygienic standards. The EHEDG-authorized institutes offer certification to the benefit of both equipment suppliers and food manufacturers:

Equipment Suppliers

Their equipment can be approved by the EHEDG-authorized organisations to be in compliance with EHEDG criteria. In certain cases, approval may only be granted after testing by a laboratory accredited by a notified body, using EHEDG test methods.

Food Manufacturers

They may select hygienically designed equipment for use in their production facilities but have to validate the suitability of such equipment for its intended use.

Certification

EHEDG may authorise the use of its Certification logo for equipment which has been successfully tested or evaluated and is complying with the relevant EHEDG hygienic design criteria at the date of issue (month + year). Certification may involve testing of equipment according to the certification class type.



Current Test Methods

- In-place cleanability of small and moderately sized closed equipment
- Steam sterilisability
- Bacteria tightness

More details about the EHEDG procedures for evaluating, testing and certification of process equipment can be found on www.ehedg.org > 'Certification'.

To apply for the evaluation and/or testing of equipment or products for certification, please contact any of the authorised EHEDG test institutes. The addresses of these organisations and an up-to-date list of certified products/components are published on www.ehedg.org.

Training and Education

EHEDG courses are especially designed as a train-the-trainer program for equipment manufacturers or instructors from the food industry who want to gain a deeper understanding of hygienic engineering and design and applications in the field. These courses are relevant to engineers, hygiene technologists, QA personnel, sales engineers as well as to operators, auditors and inspectors. The courses offer a balanced and modular system of lectures and practical sessions centered around the use of the EHEDG Trainer's Toolbox which is an interactive teaching aid consisting of pictures, drawings, animations and videos including actual engineering applications. More details and the EHEDG training course schedule can be found on www.ehedg.org > 'Training & Education'.

EHEDG Regional Sections

The Regional Sections are the local extensions of the EHEDG and are established to promote hygienic manufacturing of food through their local activities. EHEDG has founded Regional Sections in many European countries and overseas while others are still in the course of formation. These groups organise local meetings, courses and workshops. The Regional Sections provide:

- Translation and dissemination of the EHEDG guidelines in the local language(s)
- Feedback to EHEDG International about local affairs and new developments
- Advisory function to legislators and standards groups
- Creation of a networking platform in hygienic design for local experts.

More details can be found on www.ehedg.org 'Home > More about EHEDG' or under 'News & Events > Regional Activities'.

Congresses, Symposia and Workshops

The international and local EHEDG congresses and symposia are a gathering of hygienic design expertise and a meeting point of all interested target groups. Skilled EHEDG experts share their know-how and deliver an insight into their state-of-the-art work. The lectures are often complemented by workshops and meetings and the participants are offered opportunities for networking and exchange of experiences.

All EHEDG events are published on www.ehedg.org 'News & Events > Training, Events and Congresses' and 'News & Events > Regional Activities'.