

## Overview of EHEDG Guidelines by Topics

Field of application	Document Number and Guideline Title
<b>General</b>	EHEDG Glossary
<b>General principles including Materials and Surfaces</b>	<ul style="list-style-type: none"> <li>8 Hygienic Design Principles</li> <li>9 Welding stainless steel to meet hygienic requirements</li> <li>18 Chemical treatment of stainless steel surfaces</li> <li>23 Production and use of food-grade lubricants (Part 1 and 2)</li> <li>26 Hygienic engineering of plants for the processing of dry particulate materials (Document was withdrawn in March 2016. Doc. 26 has been integrated into Doc. 44)</li> <li>32 Materials of construction for equipment in contact with food</li> <li>34 Integration of hygienic and aseptic systems</li> <li>35 Hygienic welding of stainless steel tubing in the food processing industry</li> <li>39 Design Principles for Equipment and Process Areas for Aseptic Food Manufacturing</li> </ul>
<b>Test methods</b>	<ul style="list-style-type: none"> <li>2 A method for assessing the in-place cleanability of food processing equipment</li> <li>4 A method for the assessment of in-line pasteurisation of food processing equipment (Document was withdrawn in March 2016)</li> <li>5 A method for the assessment of in-line sterilisability of food processing equipment</li> <li>7 A method for the assessment of bacteria-tightness of food processing equipment</li> <li>15 A method for the assessment of in-place cleanability of moderately sized food processing equipment (Document was withdrawn in March 2016)</li> <li>19 A method for assessing the bacterial impermeability of hydrophobic membrane filters</li> </ul>

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<b>Factory Design including Design of Utility Systems</b>	27 Safe storage and distribution of water in food factories 28 Safe and Hygienic Treatment, Storage and Distribution of Water in Food and Beverage Factories 30 Guidelines on air handling in the food industry (Document was withdrawn in September 2016. Doc. 30 has been integrated into Doc. 47) 44 Hygienic Design Principles for Food Factories 47 Guidelines on Air Handling Systems in the Food Industry - Air Quality Control for Building Ventilation
<b>Closed Equipment for Liquid Food</b>	10 Hygienic design of closed equipment for the processing of liquid food 14 Hygienic design of valves for food processing 16 Hygienic pipe couplings 17 Hygienic design of pumps, homogenizers and dampening devices 20 Hygienic design and safe use of double-seat mixproof valves 25 Design of mechanical seals for hygienic and aseptic applications 37 Hygienic Design and Application of Sensors 42 Disc Stack Centrifuges - Design and Cleanability
<b>Closed Equipment for Dry Particulate Materials</b>	22 General hygienic design criteria for the safe processing of dry particulate materials 31 Hygienic engineering of fluid bed and spray dryer plants 33 Hygienic engineering of discharging systems for dry particulate materials 36 Hygienic Engineering of Transfer Systems for Dry Particulate Materials 38 Hygienic Engineering of Rotary Valves in Process Lines for Dry Particulate Materials 40 Hygienic Engineering of Valves in Process Lines for Dry Particulate Materials 41 Hygienic Engineering of Diverter Valves in Process Lines for Dry Particulate Materials
<b>Open Equipment</b>	13 Hygienic design of equipment for open processing 43 Hygienic Design of Belt Conveyors for the Food Industry 49 Hygienic Design Requirements for Processing of Fresh Fish

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<b>Packaging Machinery including Filling Machinery</b>	<p>3 Microbiologically safe aseptic packing of food products (Document was withdrawn in April 2018. Doc. 3 has been integrated into Doc. 46.)</p> <p>11 Hygienic packing of food products (Document was withdrawn in April 2018. Doc. 11 has been integrated into Doc. 46.)</p> <p>21 Challenge tests for the evaluation of the hygienic characteristics of packing machines for liquid and semi-liquid products (Document was withdrawn in April 2018. Doc. 21 has been integrated into Doc. 46.)</p> <p>29 Hygienic design of packing systems for solid foodstuffs</p> <p>46 Aseptic and Hygienic Filling Machines – Installation, Qualification and Operation</p>
<b>Heat Treatment</b>	<p>1 Microbiologically safe continuous pasteurization of liquid food</p> <p>6 The microbiologically safe continuous flow thermal sterilisation of liquid foods</p> <p>12 The continuous or semi-continuous flow thermal treatment of particulate foods</p> <p>24 The prevention and control of Legionella spp (incl Legionnaires Disease) in Food Factories (Document was withdrawn in March 2018. Doc. 24 has been integrated into Doc. 28.)</p>
<b>Cleaning &amp; Validation</b>	<p>45 General principles of cleaning validation in the food industry</p>

New EHEDG Guideline Titles (work in progress)	
<b>New Guidelines in Progress</b>	<p>Design of Elastomeric Seals</p> <p>Food Refrigeration Equipment</p> <p>Hygienic Design Principles for Bakery Equipment</p> <p>Meat Processing</p> <p>Basic Principles in Cleaning &amp; Disinfection</p> <p>Cleaning in Place</p> <p>Foreign Bodies</p> <p>Tank Cleaning</p>