



# EHEDG Introduction

# Content

- Why Hygienic Design?
- Key Areas of Hygienic Design
- What is EHEDG?
- Organization and Activities

# Why Hygienic Design?

## Benefits of Hygienic Design (random order)

- Hazard control (microbiological, chemical (allergens), foreign matter)
- Improved product-quality
- Life-cycle cost reduction
- Quick changeovers
- Pest-control
- Personal safety
- Housekeeping
- Equipment reliability
- Dietary compliance (Halal, Kosher, organic)
- Regulatory compliance



# 5 Key Areas in Hygienic Design

1

## HYGIENIC BUILDING DESIGN

- Hygienic floors, walls, ceilings, drains
- Zoning
- Food Defence, e.g. site-security, fencing
- HVAC, cabling, ducts, cabinets



2

## HYGIENIC UTILITIES

- Water, Steam
- Air



3

## HYGIENIC EQUIPMENT AND PROCESS DESIGN

- Materials of construction
- Hygienic Welding
- Maintenance
- Cleanability and Drainability



4

## CLEANING AND SANITATION (DISINFECTION)

- Clean In Place (CIP) Design
- Dry cleaning, Clean out of Place, Open-plant Cleaning
- Cleaning Procedures
- Cleaning Validation
- Cleaning and disinfection chemicals



5

## PERSONAL HYGIENE

- Gowning, e.g. Hand/Shoe cleaning devices
- Culture
- Practices



## Who is EHEDG?

EHEDG was founded 1989 as a non-profit consortium of:

- Equipment manufacturers
- Food industries
- Suppliers to the food industry
- Research institutes and universities
- Public health authorities and governmental organisations

The mission: EHEDG enables safe food-production by providing guidance as an authority on hygienic engineering and design.



The “Big 40” of over 400 EHEDG member companies to date

# Overall 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 Membership Benefits

- Company-members are authorized to use the EHEDG Company-Member logo under agreed conditions. Note that the logo may not be used to imply EHEDG-certification.
- Companies may initially avail of one up to four contact persons. Additional persons may be listed later on for active or corresponding Workgroup-membership and/or active involvement in EHEDG regional activities
- Publication of the company logo and name on the EHEDG website, conference programs, brochures, etc.
- Hyperlink from the EHEDG website to the company website
- Whole series of the EHEDG Guidelines in all language versions, including updates, for free download by all staff members
- Discount or waiver of registration-fees for EHEDG-sponsored events
- Discount on EHEDG training-course participation

# The 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 harmonization on a global scale
- Testing & Certification
- Training & Assessment

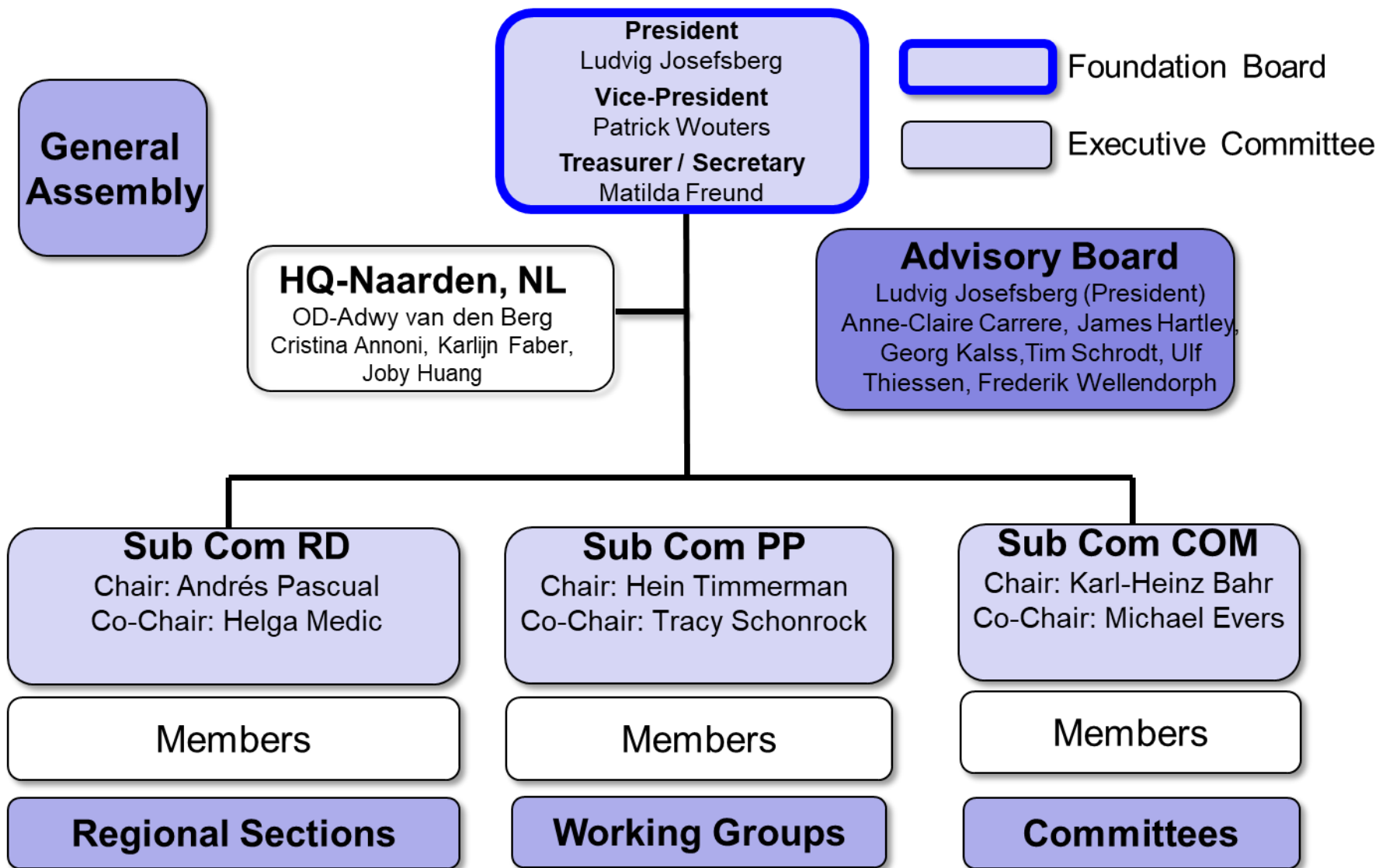
## STRUCTURE

**A well-balanced membership with global coverage**

A fully-transparent, non-profit organization

- Funded by strongly committed members,
- Relying upon voluntary contribution and active involvement
- Attractive for large and small

# Organisational Chart



# Foundation Board

Election by General Assembly – In service as of 2021



**Ludvig Josefsberg**  
President  
ExCo Member since 2010

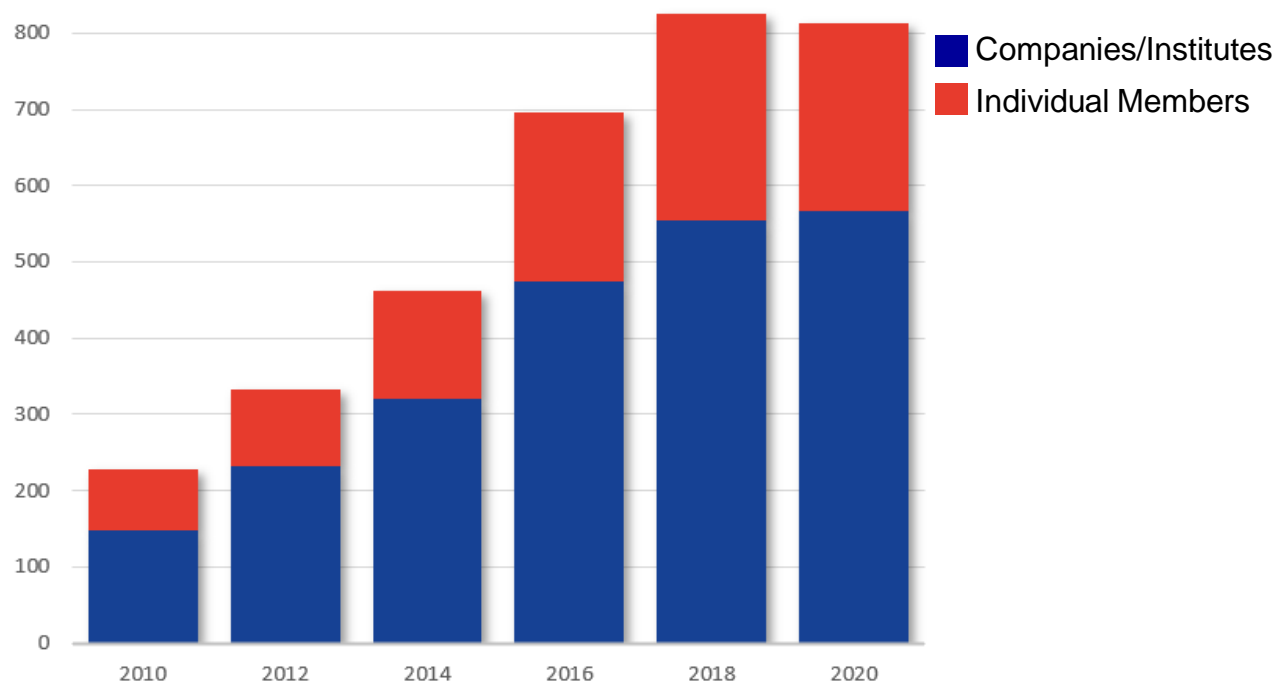


**Matilda Freund**  
Treasurer/Secretary  
AB Member since 2015



**Patrick Wouters**  
Vice-President  
ExCo Member since 2010

# Membership development



- EHEDG membership is continues to grow
- EHEDG has a global reach



## 2020:

- Over 1,750 main contact persons world-wide
- Hundreds of individual members
- 566 member companies and institutes with thousands of EHEDG resources behind

# A global network

**EHEDG is growing worldwide and today has members in 38 countries**

## Existing Regional Sections (35):

- Argentina
- Armenia
- Australia
- Austria
- Belgium
- Brazil
- Bulgaria
- Chile
- China
- Colombia
- Croatia
- Denmark
- France
- Germany
- India
- Italy
- Japan
- Lithuania
- Macedonia
- Mexico
- Netherlands
- New Zealand
- Nordic (FI, S, NO)
- Portugal
- Romania
- Russia
- Serbia
- Spain
- Switzerland
- South Africa
- Taiwan
- Thailand
- Turkey
- UK & Ireland
- Uruguay



# A global network

## Existing Regional Sections Europe (21)

Armenia  
Austria  
Belgium  
Bulgaria  
Croatia  
Denmark  
France  
Germany  
Italy  
Lithuania  
Macedonia  
Netherlands  
Nordic (FI, NO, SE)  
Portugal  
Romania  
Russia  
Serbia  
Spain  
Switzerland  
Turkey  
UK & Ireland



# A global network

Existing Regional Sections Africa (1), America (6), Australia & Asia (7)



# Regional development

## Objectives

- Improve awareness and recognition of EHEDG
- Raise the importance and knowledge regarding safe food-production
- Provide guidance and support to local stakeholders
- Enhance cooperation between Regional Sections
- Support the continuous development of EHEDG International



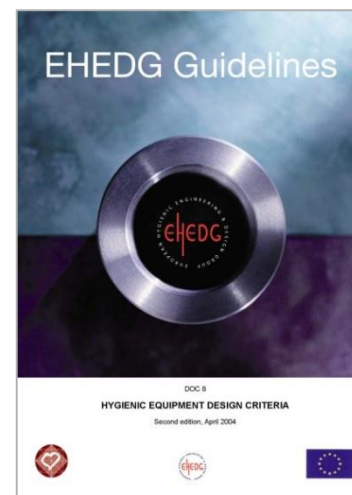
# Product Portfolio

## 3 Main Areas

- Guidelines
- Testing & Certification
- Training & Education

## Some facts

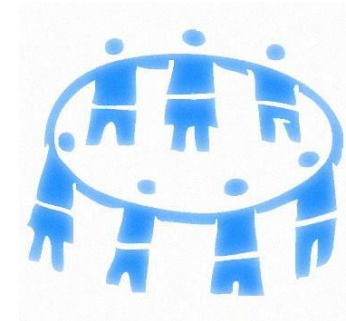
- 29 working groups
- 51 published guidelines
- 400 volunteers participating
- > 400 items of equipment certified



# Product Portfolio

## Objectives

- Ensure **high quality** of guidelines, training materials, and certification services - **Transparent and unambiguous**
- Define, plan and schedule updates and developments of product-portfolio activities, -documents and -procedures
- Initiate and assist with establishment and management of working- groups to assure participation of all stakeholders
- Establish procedures and guidance to assure uniformity of presentation and coordination, across all product-portfolio documents and services



## Focus areas of Guideline Working Groups

### Continuous development and updating

**General**

Glossary

**General  
Principles,  
Materials,  
Surfaces**

Doc. 8, 9, 18, 23,  
32, 34, 35, 39

**Test  
Methods**

Doc. 2, 5, 7, 19

**Factory  
Design incl.  
Design of  
Utility  
Systems**

Doc. 27, 28, 44, 47

**Closed  
Equipment  
for Liquid  
Food**

Doc. 10, 14, 16,  
17, 20, 25, 37, 42

**Closed  
Equipment  
for Dry  
Particulate  
Materials**

Doc. 22, 31, 33,  
36, 38, 40, 41

**Open  
Equipment**

Doc. 13, 43, 49

**Packaging  
Machinery  
incl. Filling  
Machinery**

Doc. 29, 46

**Heat  
Treatment**

Doc. 1, 6, 12

**Cleaning &  
Validation**

Doc. 45

### Training & Education

All EHEDG Documents

# Continuous Process



\* = Update of existing documents

Today: Over 400 voluntary experts actively involved in 29 Working Groups

51 guidelines published (9 withdrawn)

## Focus areas of Training & Education

**Continuous development and improvement of  
EHEDG course-modules for all guideline-contents**

**Case-  
Studies**

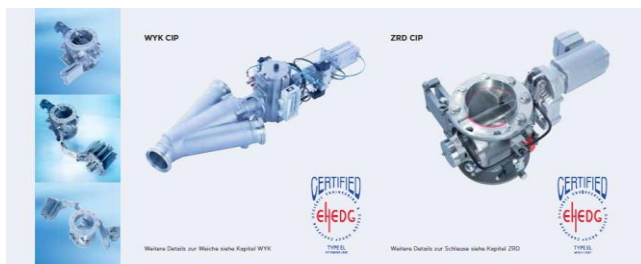
Drawings,  
hands-on  
equipment,  
hands-on pilot  
plant

**Hygienic  
-Design  
Checklist**

**E-learning**

**Picture  
Database**  
(for training  
-material and  
-guidelines)

## Focus areas of Testing & Certification



### Continuous development and improvement of Testing & Certification procedures

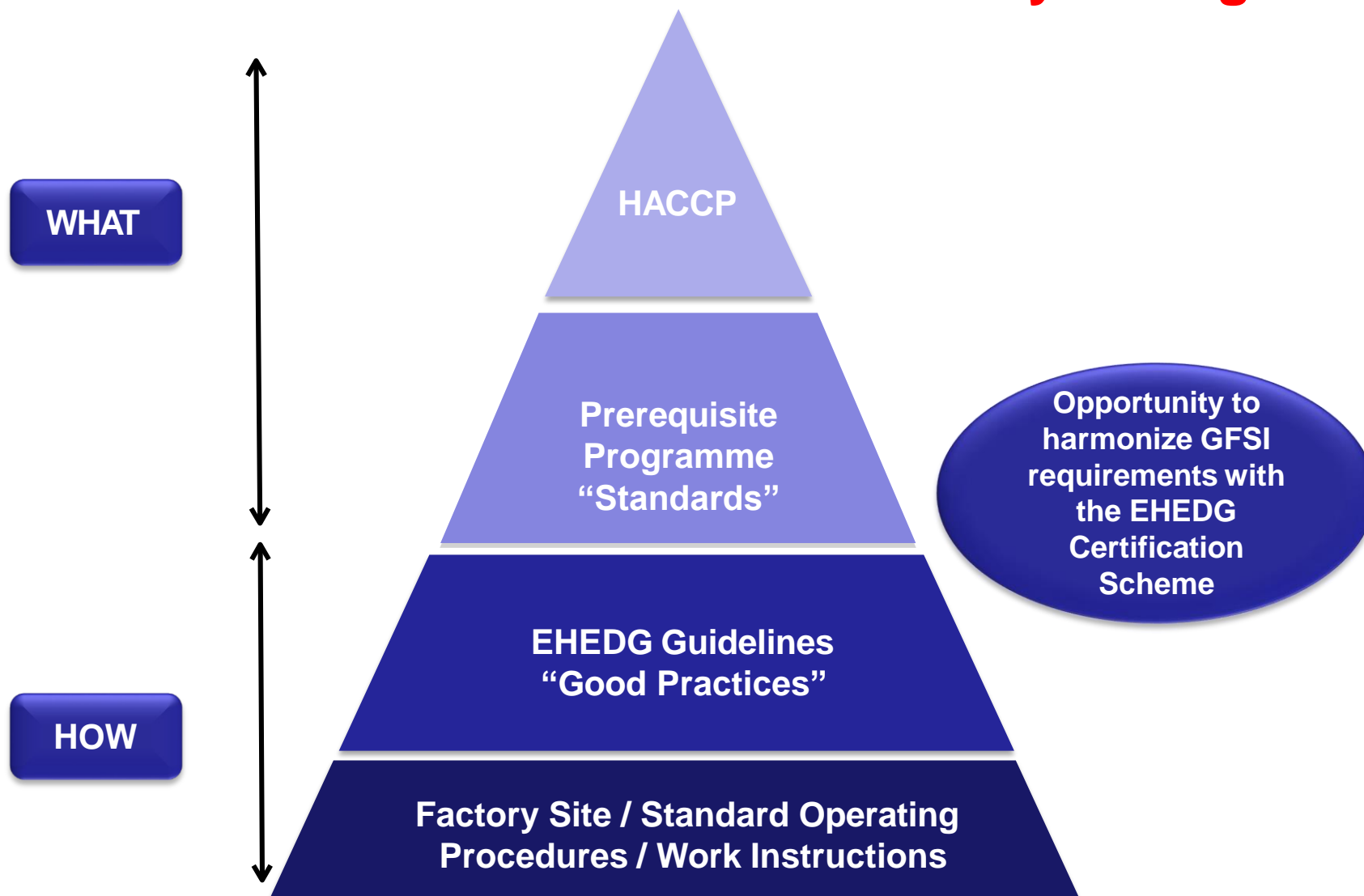
Development of  
a test-method for  
equipment &  
open processing  
(started in 2016)

Establishment  
of new test -  
institutes  
world-wide

Centralisation  
of EHEDG  
Certification

Implementation  
of a 5-year-  
renewal-  
cycle for all  
certificates

# Position of EHEDG in Food Safety Management



# 15 Pre-Requisite Programs

## Covered by the EHEDG guidelines

- Construction and layout of buildings and associated utilities
- Layout of premises, including workspace and employee facilities
- Supplies of air, water, energy and other utilities
- Supporting services, including water and sewage disposal
- Suitability and accessibility of equipment for cleaning, maintenance and preventive maintenance
- Management of purchased materials
- Measures for the prevention of cross-contamination
- Cleaning and disinfection [sanitization]

- Pest-control
- Personal Hygiene
- Rework
- Product-recall procedures
- Warehousing
- Product-information and consumer-awareness
- Food defence, biovigilance and bioterrorism

# Working Groups

## Active:

- Air Handling
- Bakery Equipment
- Building Design
- Certification
- Cleaning in Place
- Cleaning Validation
- Cleaning & Disinfection
- Design Principles
- Dry Materials Handling
- Food Refrigeration
- Foreign Bodies
- Hygienic Systems Integration
- Materials of Construction
- Meat Processing
- Mechanical Seals
- Seals
- Sensors
- Tank Cleaning
- Training & Education
- Valves
- Welding

Today: Over 400 voluntary experts actively involved in 29 Working Groups  
51 guidelines published

# Communication

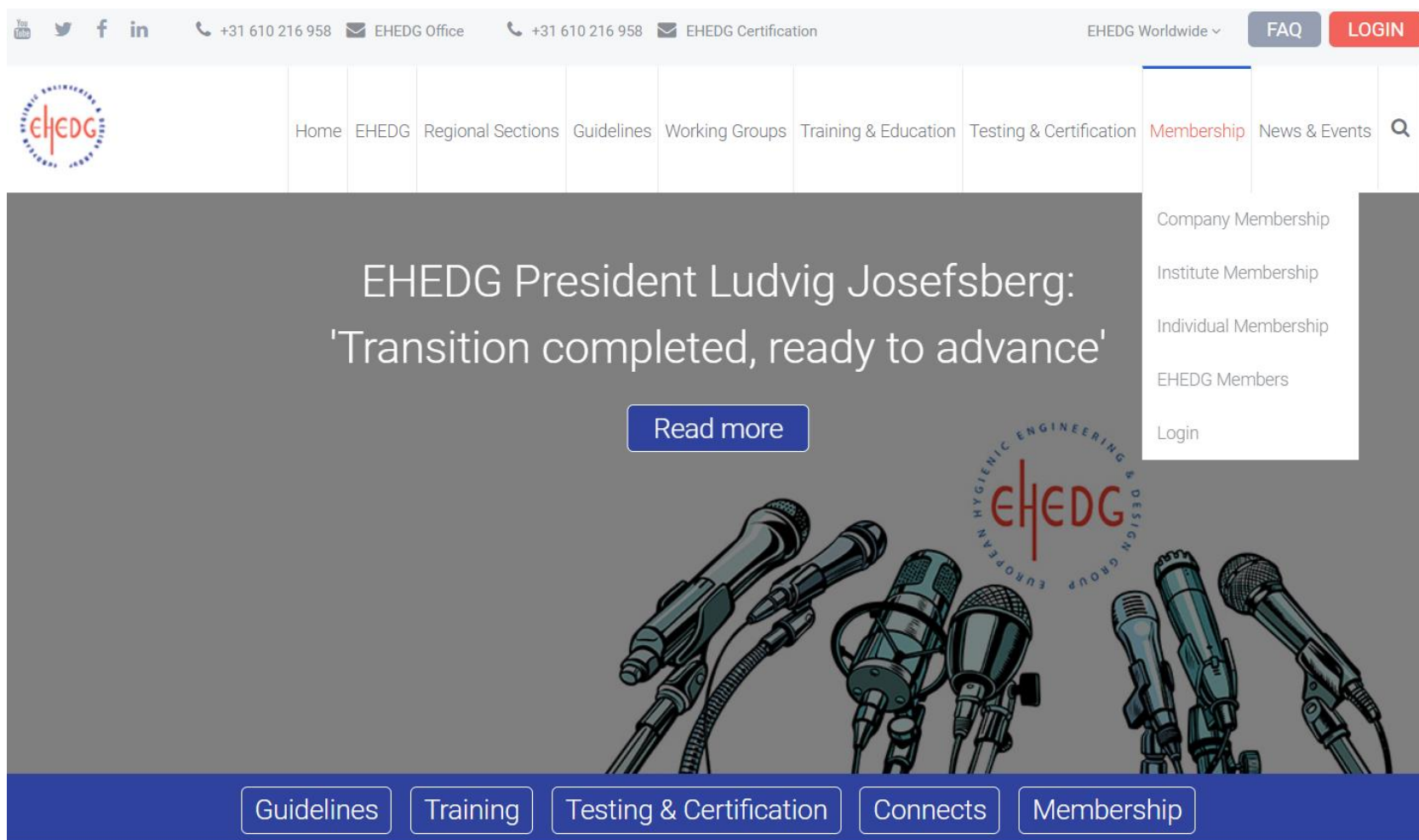
Responsible for strategy regarding

1. Membership relations
2. External Communication
3. Internal Communication tools
4. EHEDG International Events



## Website

The website [www.ehedg.org](http://www.ehedg.org) is the major EHEDG information- and communication-platform

A screenshot of the EHEDG website homepage. The top navigation bar includes social media icons (YouTube, Twitter, Facebook, LinkedIn), contact information (+31 610 216 958, EHEDG Office, EHEDG Certification), and a 'LOGIN' button. The main navigation menu lists: Home, EHEDG, Regional Sections, Guidelines, Working Groups, Training & Education, Testing & Certification, Membership (highlighted), and News & Events. A dropdown menu for 'Membership' shows options: Company Membership, Institute Membership, Individual Membership, EHEDG Members, and Login. The main content area features a large banner with the text 'EHEDG President Ludvig Josefsberg: 'Transition completed, ready to advance'' and a 'Read more' button. The banner background shows several microphones and the EHEDG logo. The footer contains buttons for 'Guidelines', 'Training', 'Testing & Certification', 'Connects', and 'Membership'.

**For questions or further information please contact us:**

**EHEDG Head Office**

Gooimeer 1, 1411 DC Naarden, Netherlands



**Cristina Annoni**

*Comms & Web Services*

- FPC 3rd parties and press
- Support (potential) members
- Website support & development
- FPC for Sub-Committee Communication; promotions, PR materials, press releases and publications
- Brand management
- Connects Advertising



**Karlijn Faber**

*Certification Officer*

- Certification admin, finance and correspondence
- FPC certification holders, labs and evaluation officers
- Part of workgroup meetings
- Safeguard compliance



**Joby Huang**

*Info Management Officer*

- FPC SubCom PP
- WG meetings; (Support) coaching, document management, assist with editing Guideline proposals, coordinate cross referencing GL, training material admin
- Support liaison, collaboration with Sub-Committees
- FPC World Congress and Plenary Meeting
- Financial admin support



**Adwy vd Berg**

*Operations Director*

- Budgeting, monitoring, reporting, auditing
- Support FB, AB and ExCo
- Safeguard and communicate EHEDG values, brand and activities in and externally
- Active in Sub-Committees Product Portfolio, Working Groups, Regional Sections
- Event management
- Key Customer Management

register now



## You are welcome to join us!

Online Registration:  
[www.ehedg.org](http://www.ehedg.org)

> Membership > Company Membership  
or  
> Membership > Institute Membership

**Thank You!**  
**Any Questions?**

