

Overview of EHEDG Guidelines by Topics

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(Part 1 and 2) 26 Hygienic engineering of plants for the processing of dry particulate materials (Document was withdrawn in March 2016.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processing equipment 4 A method for the assessment of in-line pasteurisation of food processing equipment (Document was withdrawn in March 2016) 5 A method for the assessment of in-line sterilisability of food processing equipment 7 A method for the assessment of bacteria-tightness of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15 A method for the assessment of in-place cleanability of moderately sized food processing equipment (Document was withdrawn in March 2016) 19 A method for assessing the bacterial impermeability of hydrophobic membrane filters

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Factory Design including Design of Utility Systems	27 Safe storage and distribution of water in food factories 28 Safe and hygienic water treatment in food factories 24 The prevention and control of Legionella spp (incl Legionnaires Disease) in Food Factories 30 Guidelines on air handling in the food industry (Document was withdrawn in September 2016.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
Closed Equipment for Liquid Food	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
Closed Equipment for Dry Particulate Materials	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
Open Equipment	13 Hygienic design of equipment for open processing 43 Hygienic Design of Belt Conveyors for the Food Industry

Field of application	Document Number and Guideline Title
Packaging Machinery including Filling Machinery	3 Microbiologically safe aseptic packing of food products 11 Hygienic packing of food products 21 Challenge tests for the evaluation of the hygienic characteristics of packing machines for liquid and semi-liquid products 29 Hygienic design of packing systems for solid foodstuffs
Heat Treatment	1 Microbiologically safe continuous pasteurization of liquid food 6 The microbiologically safe continuous flow thermal sterilisation of liquid foods 12 The continuous or semi-continuous flow thermal treatment of particulate foods
Cleaning & Validation	45 General principles of cleaning validation in the food industry

New EHEDG Guideline Titles (work in progress)	
New Guidelines in Progress	Elastomeric Seals (final title to be agreed) Food Refrigeration Equipment (final title to be agreed) Hygienic Design Principles for Bakery Equipment (final title tba) Fish Processing Meat Processing Basic Principles in Cleaning & Disinfection Cleaning in Place (final title to be agreed) Foreign Bodies Tank Cleaning