



EHEDG Plenary Meeting 14 October 2025

27-10-2025



2025

EHEDG Plenary Meeting Agenda 2025



MORNING

- | | | |
|---------------------------------|----------------|--------|
| 1. Opening & Welcome | 09:00 – 09:10h | Hein |
| 2. EHEDG Organisation Update | 09:10 – 09:50h | Adwy |
| 3. Sub-Com Training & Education | 09:50 – 10:10h | Irene |
| 4. Sub-Com Certification | 10:10 – 10:30h | Jürgen |

Coffee Break: 30 mins – 10:30 – 11:00h

- | | | |
|---------------------------------|----------------|---------------|
| 5. Sub-Com Working Groups | 11:00 – 11:25h | Patrick & Uwe |
| 6. Sub-Com Regional Development | 11:25 – 11:50h | Helga & Adwy |
| 7. OGSM - Strategy 2030 | 11:50 – 12:15h | Adwy |
| 8. Intro to Afternoon Programme | 12:15 – 12:30h | Adwy |

EHEDG Plenary Meeting Agenda 2025



AFTERNOON

Lunch: 60 mins – 12:30 – 13:30h

9. House of Commons Sessions 13:30 – 14:15h all

Coffee Break: 15 mins – 14:15 – 14:30h

10. House of Commons Sessions 14:30 – 15:15h all

Coffee Break: 15 mins – 15:15 – 15:30h

11. Feedback Presentations 15:30 – 16:50h Deb, Dean, Jim, Steve

12. Closing 16:50 – 17:00h Hein



Opening & Welcome

Vision & Mission



Our vision

- The aspirational goal that drives our foundation is to be the leading source of hygienic design and engineering expertise, and enhance food safety and quality across the whole industry. This is the shared ambition that shapes our role in the outside world.

Our mission

- The outline around our logo captures the mission we're relentlessly committed to: to raise awareness of hygienic design and engineering, develop guidance and solutions, provide a platform to promote our expertise and facilitate networking across the world.

Constitution, Internal Rules & Code of Conduct



- Why do we have a Code?
- Who must follow our Code?
- What does the Code require from me?
- What should I do if I learn about or suspect misconduct?
- What will happen if someone does not follow the Code?

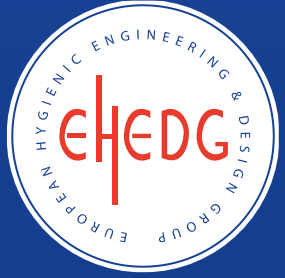
1. We follow the law

- Following Applicable Laws

2. We conduct our activities with integrity

- Anti-Bribery
- Gifts and Entertainment
- Fair Competition
- Intellectual Property

Constitution, Internal Rules & Code of Conduct



3. We keep accurate and transparent records

4. We honour our organisational obligations

- Trust in Relationships

5. We treat people with dignity and respect

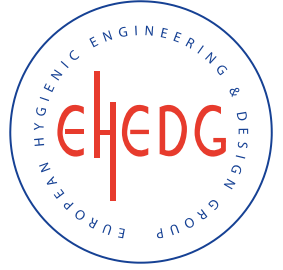
- Human Rights
- Strength through Diversity
- Alcohol and Drugs
- Harassment and Violence

6. We protect EHEDG's information, assets and interests

- EHEDG Property and Resources
- Political Activity

EHEDG Organisation Update

EHEDG Organisation updates



Internal Development



1. Productivity & Efficiency

- 1.1 Testing and parallel run of new CRM / finance system (Odoo)
- 1.2 Integrated with our website backend system
- 1.2 Microsoft Teams implemented for all WGs



2. Tools development / Projects

- 2.1 E-learning module
- 2.2 Summer Course
- 2.3 Introducing new sections, functionality and landing pages on ehedg.org

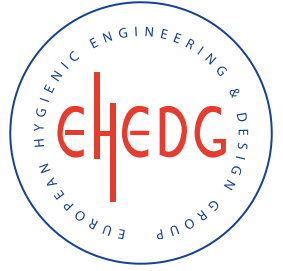


3. Head Office Team Development

- 3.1 Recruited Development Director
- 3.2 Digital nomad in communication team
- 3.3 Two new interns per half year
- 3.4 Hiring new financial manager and events intern



EHEDG Organisation update



Value creation for members



4. Portfolio management

- 4.1 Establishing and implementing product dev strategy with SCWGs
- 4.2 Streamlining guideline development process



5. Event management & execution

- 5.1 EHEDG World Congress 2026 and 2028 (incl. PM)
- 5.2 Chairs and Full Working Groups Days
- 5.3 EHEDG PanAm Congress 2027
- 5.4 EHEDG APAC Congress 2027

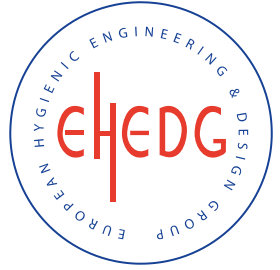


6. Partnerships

- 6.1 Strengthening collaboration with EFFoST
- 6.2 Conferring with 3-A SSI, CIFST, IAFP and other (potential) partners



EYE Mentorship Programme



The EYE (EHEDG & Young EFFoST) Mentorship Programme organised its inaugural 3-day Midway Event in the Netherlands on 22-24 May, with mentors and mentees gathering to exchange experiences at the halfway point of the cycle. This event marked the first face-to-face meeting for many pairs, strengthening their collaboration.

Registrations for Round 2 will be open in two weeks!

[Read more here](#)



EHEDG Organisation update



Market presence



7. Communication

- 7.1 Quarterly comms programmes
- 7.2 Expert networking platform
- 7.3 Company landing pages



8. Regional development

- 8.1 Defining membership strategy
- 8.2 Growing and consolidating strategy in sync with SCRD
- 8.3 Enhanced planning and budget process

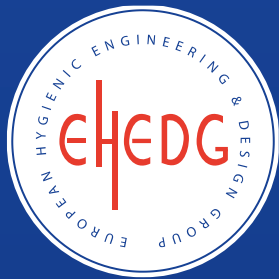


9. Marketing

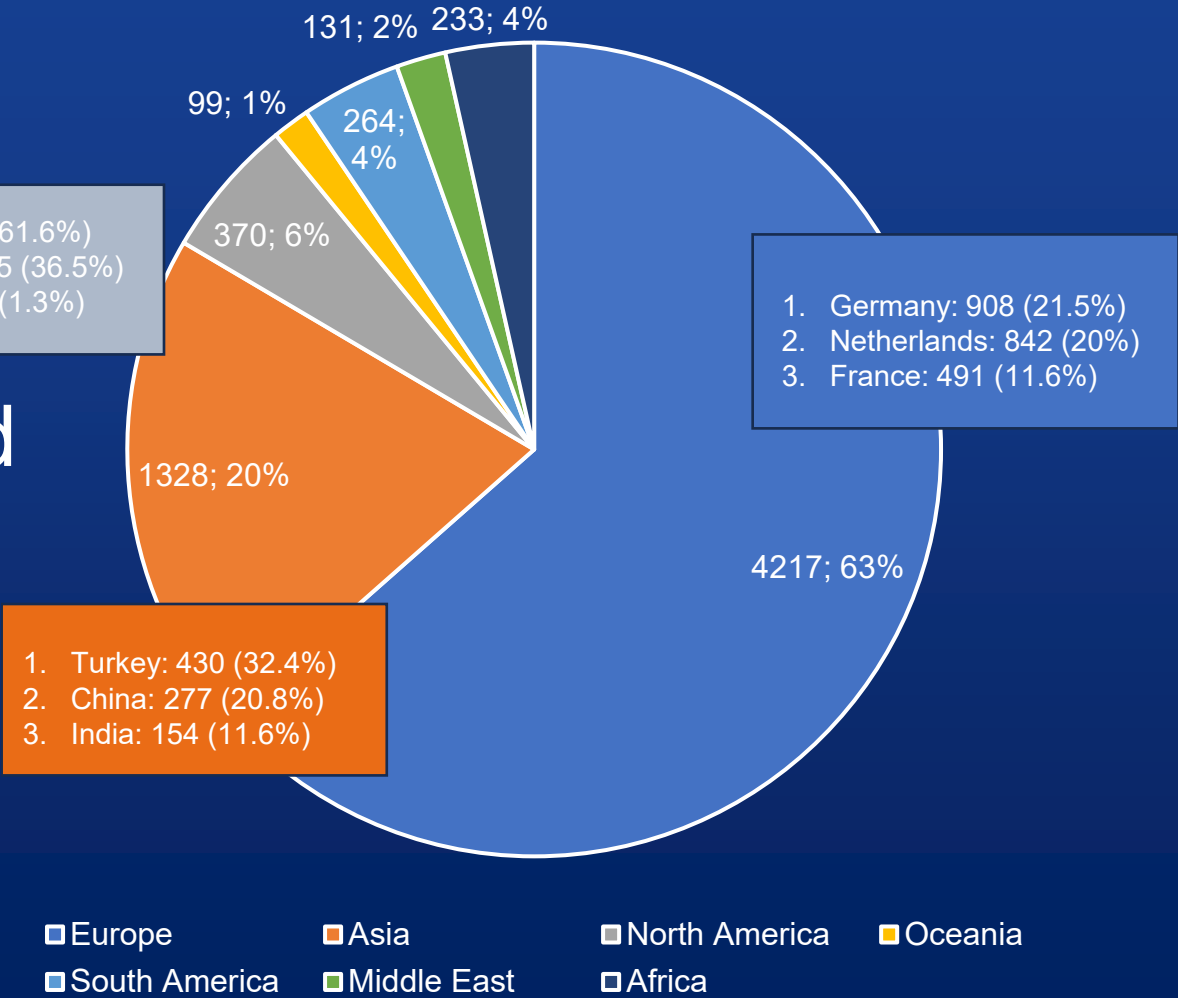
- 9.1 Website performance, content, SEO
- 9.2 Newsletters, e-mail campaigns, LinkedIn posts
- 9.3 EHEDG Yearbook 2024



EHEDG Guideline downloads



GLs downloaded
in 2024: 6,642



Downloads	EHEDG.org
2021	4,658
2022	5,047
2023	5,828
2024	6,642
2025*	4.273

Jan - Aug

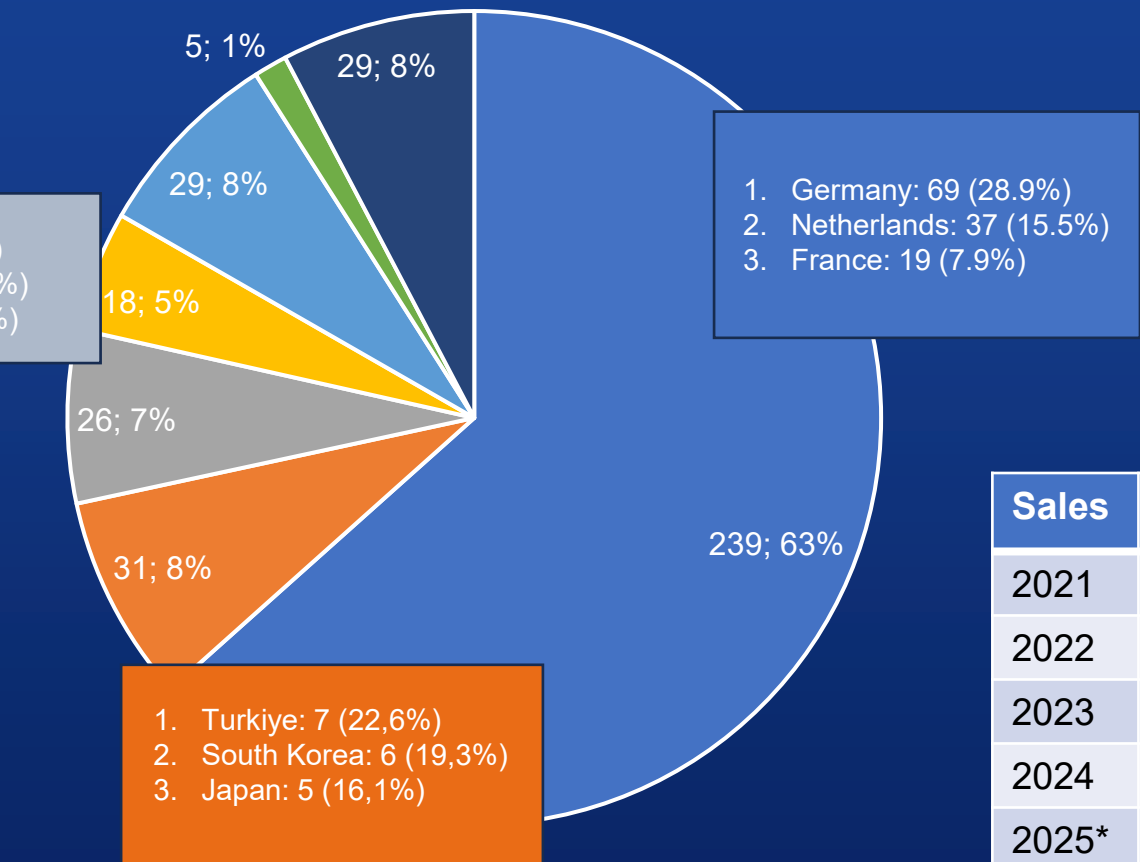


2025

EHEDG Guideline sales



GLs sold in 2024
on ehedg.org:
498



Sales	EHEDG.org	VDMA.org	Total
2021	0	326	326
2022	0	250	250
2023	346	66	412
2024	472	26	498
2025*	255	14	269

*Jan - Aug

- Europe

Asia

North America

Oceania

South America

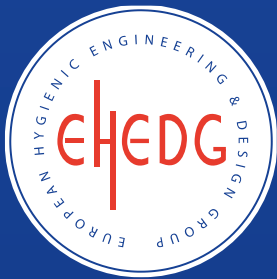
Africa

Middle East



2025

EHEDG Guideline sales



in

+

31 610 216 958

EHEDG Office

EHEDG Certification

EN

FAQ

Login

Memberships & Regional Sections

Guidelines & Working Groups

Training & Education

Certification & Testing

News & Events

About EHEDG

Doc. 51 Hygienic Design Aspects for Tank and Vessel Cleaning in the Food Industry

First edition, March 2023.

This guideline aims to provide a basic understanding of the cleaning and hygienic design of tank cleaning devices and the tanks they are intended to clean. Alongside a tool to help in making the initial selection of tank cleaning technology, background information is provided on tank cleaning principles, total cost of ownership, and the sizing and installation of tank cleaning devices, as well as working principles, special considerations and design issues relating to tank cleaning devices. Finally, the design of the tank itself is also considered because this has a great impact on the effectiveness of the tank cleaning device.

English

Add to cart

€ 109.00 *
Price incl. VAT
€ 100.00 excl. VAT

Working group

Tank Cleaning

Chairs and Contact Information

Working group cluster

Request to join the group

You might also be interested in

Doc. 51 Hygienic Design Aspects for Tank and Vessel Cleaning in the Food Industry

Doc. 2 A method for assessing the in-place cleanability of food processing equipment

Doc. 45 Cleaning Validation, Monitoring and Verification

Become an EHEDG member to access 50+ guidelines for free!

Join now

Free download for EHEDG Company and Institute members (after login)

Download

© EHEDG European Hygienic Engineering & Design Group

Contact

Disclaimer

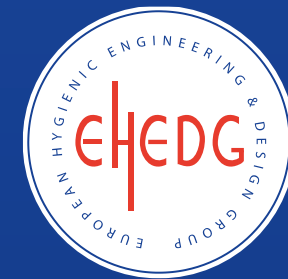
Privacy Policy

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2021	0	326	326
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*Jan - Aug



Global & Regional Third-Party Events 2025

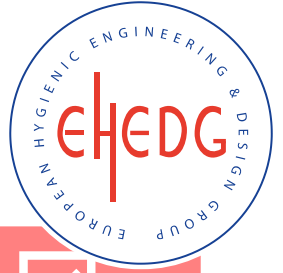


Meeting/Event/Exhibition/Congress	Country	City	Start	End
FOOMA	Japan	Tokyo	10-Jun	13-Jun
Propak Asia	Thailand	Bangkok	11-Jun	14-Jun
NZIFST Conference	New Zealand	Auckland	24-Jun	26-Jun
GHI World Congress	Netherlands	Rotterdam	25-Jun	27-Jun
Food-Tech Taipei	Taiwan	Taipei	25-Jun	28-Jun
IAFP	USA	Cleveland	27-Jul	30-Jul
Anuga Select India	India	Mumbai	20-Aug	22-Aug
IUNS Paris, International Congress of Nutrition	France	Paris	26-Aug	28-Aug
SAAFoST Congress	South-Africa	Pretoria	25-Aug	27-Aug
FoodTech PackTech	New Zealand	Auckland	2-Sep	4-Sep
Asia Fruit Logistica	China	Hong Kong	3-Sep	5-Sep
DrinkTec	Germany	Munich	15-Sep	19-Sep
Fachpack	Germany	Nuremberg	23-Sep	25-Sep
PPMA	United Kingdom	Birmingham	23-Sep	25-Sep
Anuga Food Tech	Germany	Cologne	4-Oct	8-Oct
Food Tech Eurasia	Turkey	Istanbul	22-Oct	25-Oct
Drink Technology India	India	TBD	15-Sep	19-Sep
Beverage NZ Annual Conference	New Zealand	TBD	Oct	Oct
Food Eurasia	Turkey	Konya	19-Nov	22-Nov
Growtech	Turkey	Antalya	19-Nov	22-Nov

Exhibitions, congress or events in which EHEDG will participate, with board and head office representatives or regional committee members, part of EHEDG's (regional) activities, included in our overall and/or regional annual plans.



Participated third-party events 2025



<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
IPPE	Gulfood	Fouling and Cleaning in Food Processing	GFSI	IFFA	3-A Annual Meeting	FOOMA	PROPACK
28 - 30 January	17 - 21 February	25 - 27 March	31 - 03 April	03 - 08 May	06 - 08 May	10 - 13 June	11 - 14 June
Atlanta	Dubai	Dresden	Dublin	Frankfurt	Chicago	Tokyo	Bangkok
Hein, Adwy, Patrick	Adwy, Hein	Hein, Marc & many more	Hein, Patrick & Adwy	Dirk	Hein, Patrick, Adwy	Hein, RS Japan	Hui, Helga, Joshua, Onur, Adwy



Participated / Planned third-party events 2025



GHI World Congress

25 – 27
June

Rotterdam
(NL)

Matilda,
Gerhard



IAFP

26 – 31
July

Cleveland
(US)

Patrick, Adwy



DrinkTec

15 – 19
September

Munich
(Germany)

Adwy,
Jurgen, Dirk



PPMA

23 – 25
September

Birmingham
(UK)

UK Regional
Section

Gulfood

4– 6
November

Dubai
(UAE)

SC GCC
Hein & Adwy

EFFoST

17 – 19
November

Porto
(Portugal)

Hein, Joshua,
Karljn,
mentors and
mentees

DIFSC

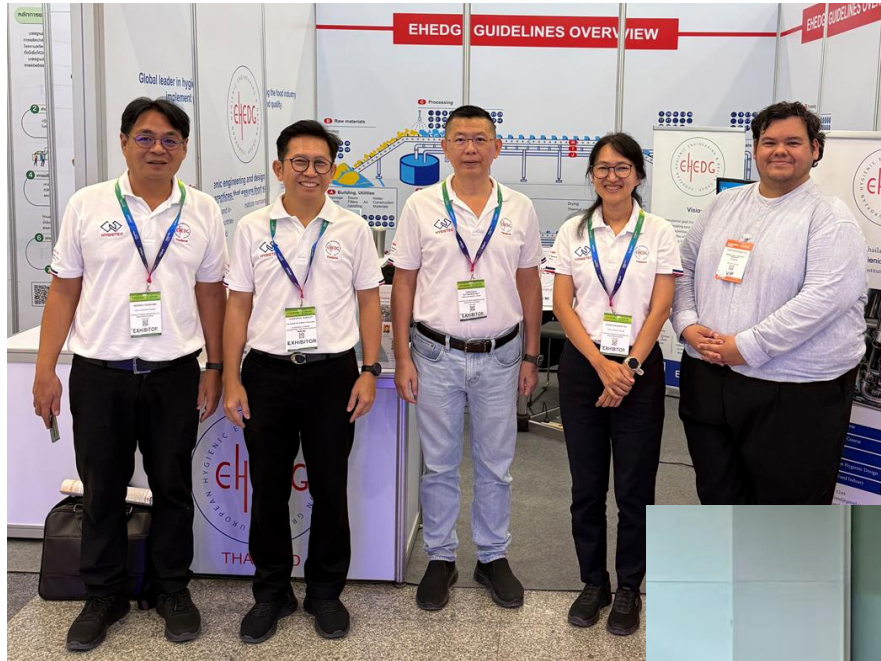
17– 19
November

Dubai
(UAE)

SC GCC
Adwy

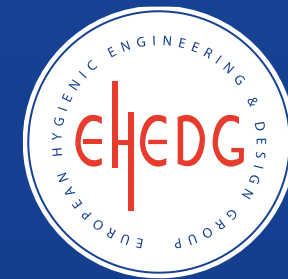


Some impressions from attended events



FOOMA Japan 2025 start
open now,
June 10th 2025 – June 13th 2025

Global & Regional Third-Party Events 2026



Meeting/Event/Exhibition/Congress	Country	City	Start	End
Indus Food Tech	India	Greater Noida	8-jan	10-jan
Gulfood	UAE	Dubai	6-jan	30-jan
IPPE	USA	Atlanta	27-jan	29-jan
EMPACK	Switzerland	Bern, Zurich	28-jan	29-jan
GFAS	Netherlands	Amsterdam	28-jan	31-jan
ProSweets	Germany	Cologne	1-feb	4-feb
Southern Manufacturing & Electronics	UK	Farnborough	3-feb	5-feb
Fruit Logistica	Germany	Berlin	4-feb	6-feb
Packaging Birmingham	United Kingdom	Birmingham	11-feb	12-feb
Foodtech	Bulgaria	Plovdiv	17-feb	21-feb
Pumps & Valves Trade show	Germany	Dortmund	25-mrt	26-mrt
CFIA Expo	France	Rennes	10-mrt	12-mrt
Foodex Japan	Japan	Tokyo	10-mrt	13-mrt
Gastropan International	Romania	Sibiu	19-mrt	21-mrt
Valves & Pumps Expo	Poland	Warsaw	24-mrt	26-mrt
GFSI Conference	Canada	Vancouver	24-mrt	26-mrt
Dairy innovation Strategies	Netherlands	Amsterdam	25-mrt	26-mrt
Pumps & Valves Trade Show	Belgium	Antwerp	25-mrt	26-mrt
ISH China & CIHE 2026	China	Beijing	31-mrt	2-apr
ISTCI - FNH Congress	Singapore	Singapore	8-apr	10-apr
MACH	Birmingham	UK	20-apr	24-apr
Seafood Expo Global	Spain	Barcelona	21-apr	23-apr
FHA Food & Beverage	Singapore	Tampines	21-apr	24-apr
Chubu Pack	Japan	Nagoya	22-apr	25-apr
ECFST	Switzerland	Bern	24-apr	26-apr
The Health & Safety Event	UK	Birmingham	28-apr	30-apr
EHEDG WG Chair Day	Netherlands	Schiphol	21-may	22-may
3-A Summit on Hygienic Design	USA	Chicago	5-mei	7-mei

Exhibitions, congress or events in which **EHEDG will / can** participate, with board members, head office representatives or regional committee members.

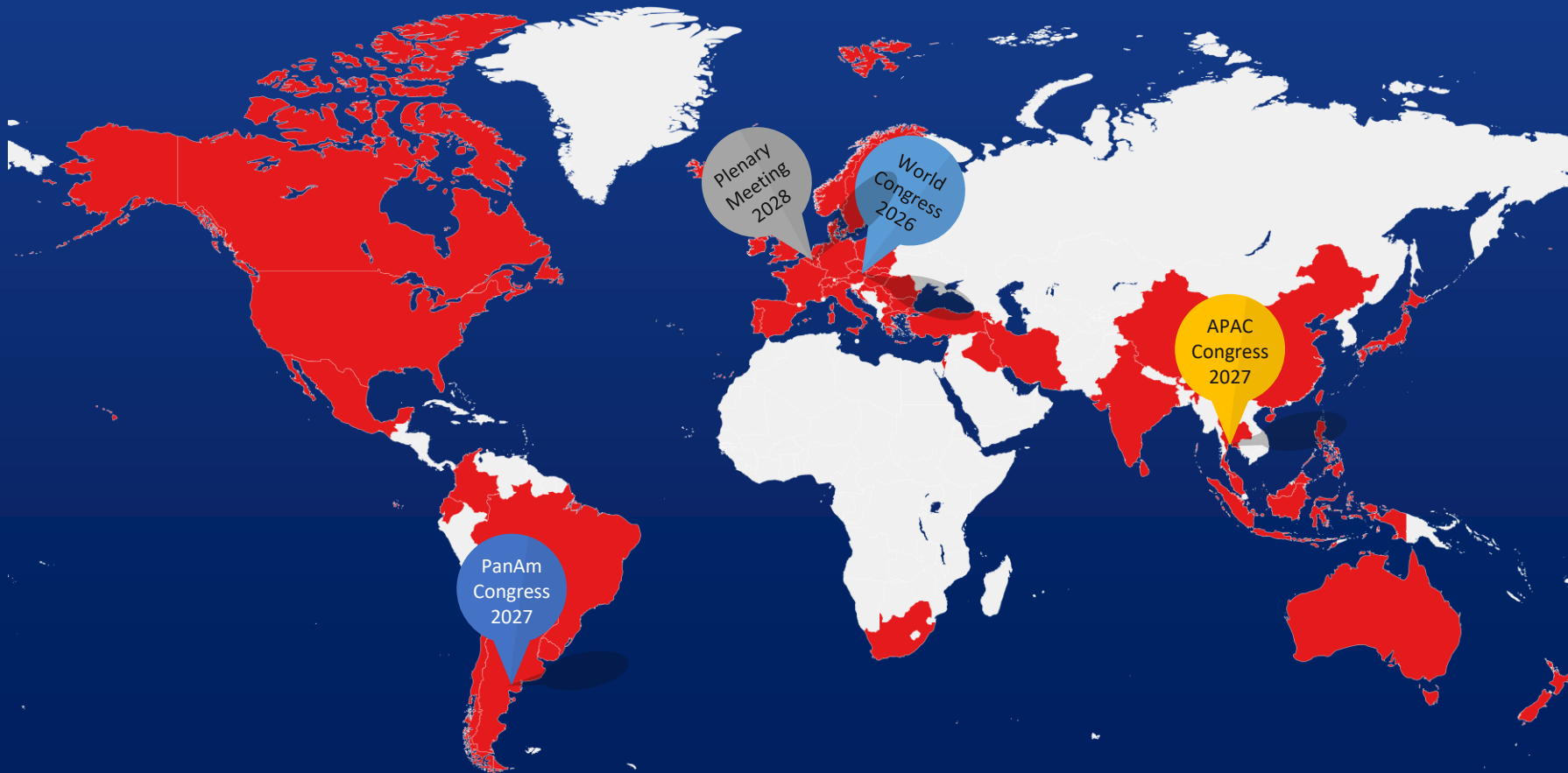
Ensure this is part of EHEDG's (regional) activities, included in our overall and/or **your regional annual plans.**



Coming EHEDG events



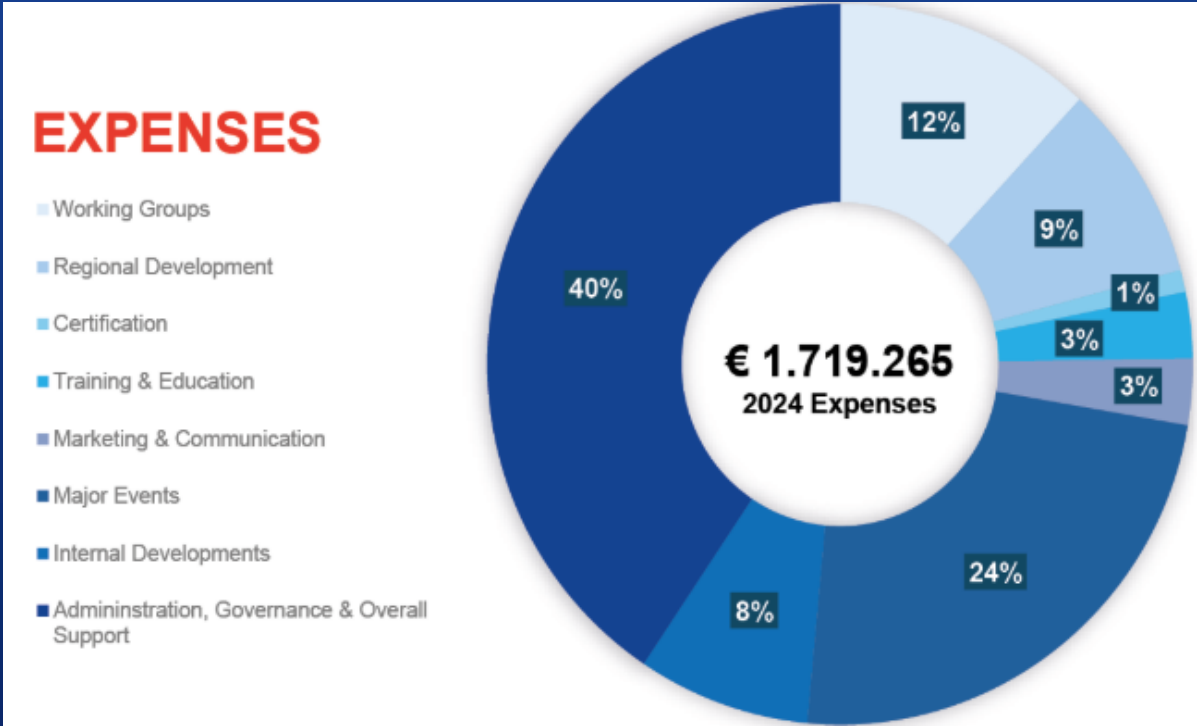
EHEDG is growing and gaining a stronger global footprint
We want to get closer and create more engagement in our non-European regions, therefore organising ...



- World Congress in even years
- PanAm Congress in odd year
- APAC Congress in odd year
- Annual Plenary Meeting combined either with World Congress or FWGD in Europe

Membership Development & Finances

Financial results 2024



EHEDG Board Elections 2024



Vacancies for the term 2025-2028 (4 years)

- **Foundation Board:**

- Vice-President

- **Advisory Board:**

- 1 representative of food producing companies (to replace Anne-Claire)
- 1 representative of equipment suppliers (to replace Tim)

- Elections were held in November 2024



Vice-President

- Dirk Nikoleiski (CFS)

Advisory Board

Food producers

1. Johnson Alao (Nestle)
2. Nathan Mirdamadi (Kerry)

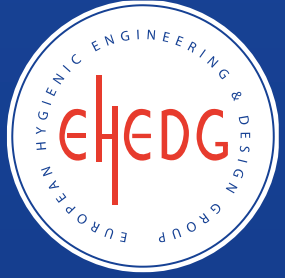
Equipment / system suppliers

1. Bernd Roser (Habasit)
2. Didier Piffet (Staubli)
3. Maximiliano Moreira (Mettler-Toledo)
4. Steve Arnold (SMC)

Other

1. Peter Overbosch (ex-Metro)
2. Uğurcan Kartal (Consultant)

Selected candidates



Vice-President

- Dirk Nikoleiski (CFS)

Advisory Board

Food producers

1. Johnson Alao (Nestle)
2. **Nathan Mirdamadi (Kerry)**

Equipment / system suppliers

1. Bernd Roser (Habasit)
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4. **Steve Arnold (SMC)**

Other

1. Peter Overbosch (ex-Metro)
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2025

Sub-Committee Training & Education

SCT&E Structure Distributed Responsibilities



Training & Education
Chair: Marc Mauermann
Co-Chair: Irene Llorca

Training Courses

Expectations:

- Recommendations for
- Training content for focus groups
- Content for “scalable, flexible” training courses, depending on student needs
- New training content
-

Responsible: Alan, Hein, Irene, Udo

Learning Formates - HOW -

Expectations:

- Analyse trends
- Define new formats (e.g. e-learning, ...)
-

Responsible: Alan Friis, Gerhard, Patrick, HO

T&E Materials - WHAT -

Expectations:

- Update existing materials
- New topics
- Videos/animations
-

Responsible: Marc and all T&E members

Trainers - WHO -

Expectations:

- Define qualification and skills
- Applications
- Train the Trainer
- Regular communication
- 5 year Re-evaluation SCP 3.2.
- ...

Responsible: Irene, Hui, Roland

KLP Task Force

- Alan
- Gerhard
- Giampaolo
- Hui
- Irene
- HO



2025

- **New presentations**

GL 58 Hygienic Design Risk Management

GL 65 Sampling Systems For Representative Liquid Sampling

- **Updated presentations**

- ✓ Working on new solutions to professionalise the content updating process

C&D, Materials → good process between T&E, presentation owner, WG (Co-)Chair

- ✓ New courses presentation design. Improve the appearance of slides, image quality, etc...: coming soon, perhaps in 2026

E-learning Module Development



Objectives: Reviewing



High level overview of cleaning and disinfection (sanitation) topics



An invitation to attend advanced training – connecting the insights with the other guidelines



Exploration of the latest technologies and solutions currently available in the market



Introduction to Topics for Future Advanced Trainings



2025

Training Proposal



Trainings based on
Doc 52 - Basic Principles of Cleaning and Disinfection in Food Manufacturing,
Doc 50 - HD requirements for CIP Installations
Doc 51 - Design Aspects for Tank and Vessel Cleaning, Doc 45 – Cleaning Validation

E-learning Module

Understanding Core Principles of Cleaning & Disinfection in Food Manufacturing

What is cleaning?
Why cleaning?
Sinner circle
Target level of cleaning

The Essentials of Soil Characteristics and Cleaning Agents

Proteins - Fat/Oil
Carbohydrates
Minerals
Microorganisms
Cleaning agents

Cleaning Mechanisms

What happens during cleaning
Transport process
Mechanical action
Physiochemical Reactions

Introduction in Wet Cleaning

7 steps
Equipment Cleaning Systems
CIP, OPC, COP

Hygienic Design Requirements for CIP Installations

CIP System Design
Options
CIP Control

CIP Circuit Installation
CIP Validation
Management of CIP Systems

Design aspects for Tank and Vessel Cleaning

Principles of tank cleaning
Tank cleaning devices

Selection of tank cleaning devices
Hydrodynamics on tank cleaning
Hygienic tank design
HD of cleaning devices

Excellence in Dry Cleaning

Techniques and Tools
Compressed Air
Vacuum Cleaning
Dry Ice / Dry Steam
Push Through / Purging 'Pigging'

The Critical Role of Cleaning Validation Monitoring and Verification

What, why and when
Prerequisite and preparation
Cleaning Validation
Master Plan and Examples

Learning points

Additional Trainings



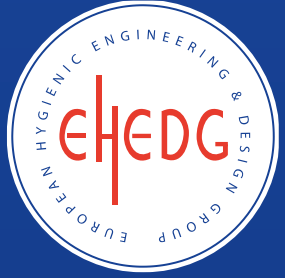
2025

Progress Overview



	Planning & Structuring	Content Scripting	Design & Production	Review & Delivery
1) Understanding Core Principles of Cleaning & Disinfection in Food Manufacturing	Done	Done	Done	Under Review
2) The Essentials of Soil Characteristics and Cleaning Agents	Done	Done	Done	Under Review
3) Cleaning Mechanisms	Done	Done	Done	Under Review
4) Introduction in Wet Cleaning	Done	Done	In Progress	Awaiting Input
5) Hygienic Design Requirements for CIP Installations	Done	Draft review	In Progress	-
6) Design aspects for Tank and Vessel Cleaning	Done	Draft review	In Progress	-
7) Excellence in Dry Cleaning	Done	Draft review	In Progress	-
8) The Critical Role of Cleaning Validation Monitoring and Verification	Done	Draft review	In Progress	-

Centralised online examination



1



First digital exam

- Platform is now developed and functioning
- Existing questionnaire digitalised and available in English
- A number of trainers will start using the tool to test before January.

23 June - 18 July 2025

2

Enhancing Exams

- Exploring new question options.
- Translations in multiple languages
- Adding video.
- Integration with EHEDG website e.g. payment process.

Nov – Dec 2025



EHEDG Course certificates



- Certificate of Successful Completion for the Advanced Course
- NEW: Certificate of Attendance for the Fundamentals Course



Certificate of Successful Completion *EHEDG Advanced Course on Hygienic Design*

{Name}

15 September 2025

Marc Mauermann
Chairman EHEDG SubCom
Training & Education

Alan Friis
Authorised Trainer



Certificate of Attendance *EHEDG Fundamentals Course on Hygienic Design*

{Name}

15 September 2025

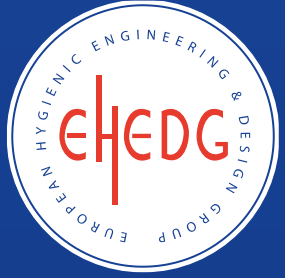
Marc Mauermann
Chairman EHEDG SubCom
Training & Education

Alan Friis
Authorised Trainer



2025

Trainers

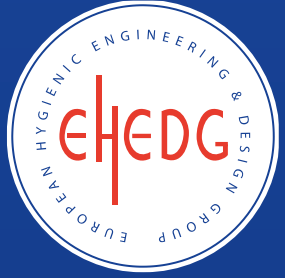


- **New Authorised Trainers:**
 - Anthony Chemaly (South Africa)
 - Enrico Visconti (Switzerland/Italy)
 - Felix Schottroff (Austria)
- **Train-the-Trainer session**, to discuss the technical content and specific aspects of the training modules, has been postponed until 2026 due to scheduling issues. Preliminary topics:
 - ✓ GL 57 A Method for the Assessment of Open Process Equipment Cleanability
 - ✓ GL 58 Hygienic Design Risk Management
 - ✓ GL 13 Hygienic Design Criteria for Equipment Used in Wet Cleaned Open Food-Processing Environments
 - ✓ GL 20 Hygienic design and safe use of mixproof valves
 - ✓ GL 35 Hygienic welding of stainless-steel tubing in the food processing industry
- **Trainers meeting**, focused on keeping trainers up to date on the SCPs and general EHEDG activities, will take place on 10 & 19 November 2025 (two identical sessions to choose from)

When possible, the two meetings could be combined



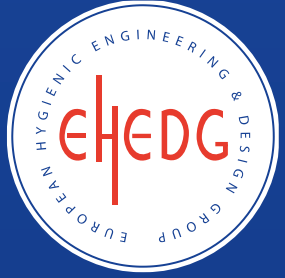
Re-Authorisation: suggested criteria



1. New criteria to be added: **Trainer must be an EHEDG member** (paying or endorsed).
2. Criteria: Trainer must be active in organising and delivering courses, or offering lectures at universities.
 - a points system recognising different types of training contributions
 - Gerhard, Alan and Patrick will draft a point-based proposal
3. Criteria to ensure that trainers are up-to-date with EHEDG GL / T&E material (further elaborated):
 - **Option:** Participation in (annual) Trainer the Trainer sessions
 - **Option:** Proposal: multiple-choice test or confirmation after TdT sessions
 - **Approach to get more reviewers:** broad support for requiring trainers to participate in at least 1–2 guideline peer review processes over a five-year period as part of re-authorisation.
4. Criteria for monitoring course quality and success (further elaborated)
 - Support for development and implement of a standardised feedback system for official Advanced and Fundamentals courses



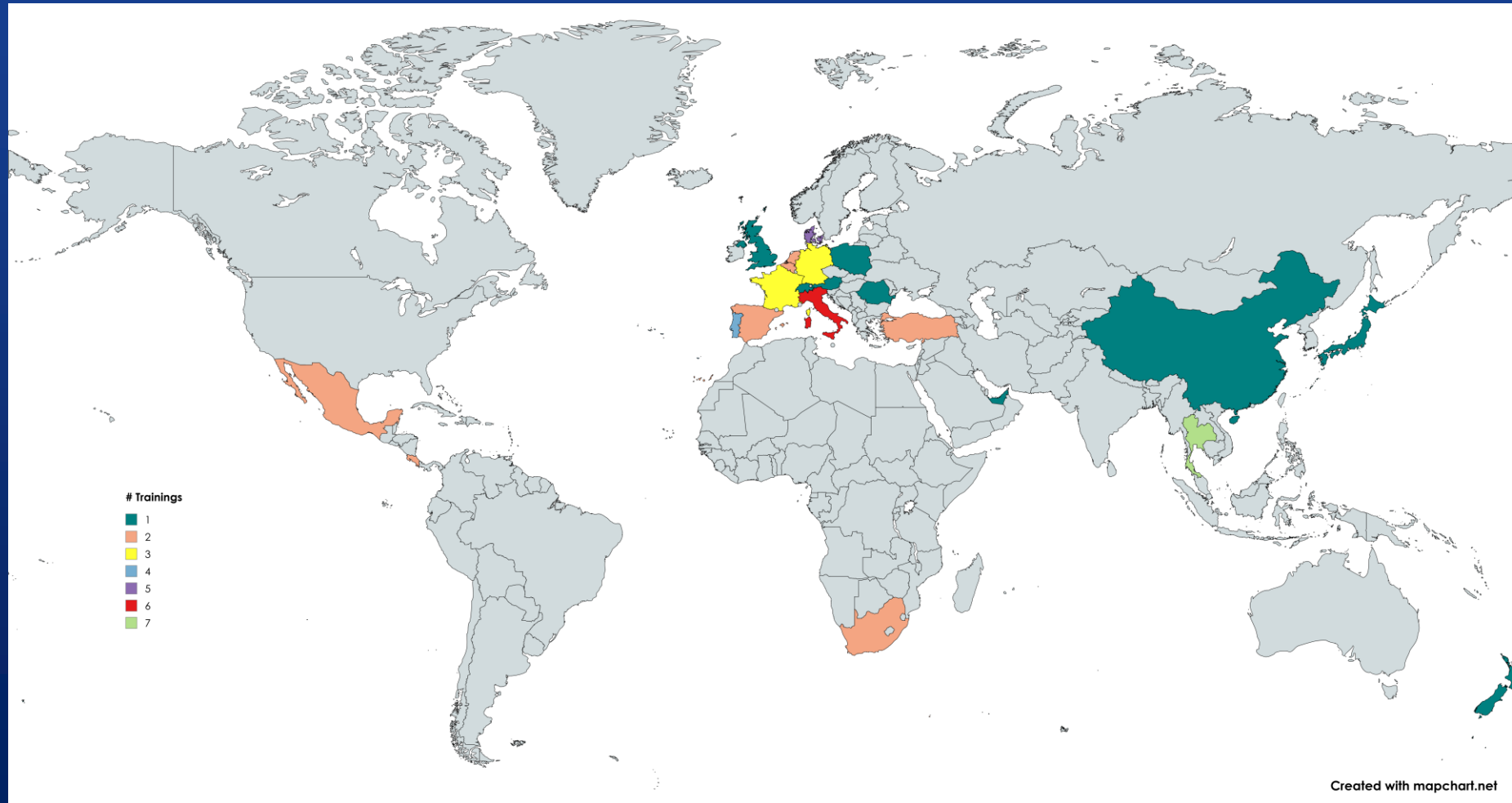
Some facts (figures from Q4-2024 until Q3-2025)



- **58** EHEDG Authorised Trainers
- **51** trainings delivered
 - 38 Advanced Courses
 - 13 Fundamentals Courses
- **900+** attendees

Number of trainings per country

from Q4-2024 until Q3-2025 (Data provided by the Head Office based on communicated courses, 06/10/2025)



Country	# Trainings
Austria	1
Belgium	2
China	1
Costa Rica	2
Denmark	5
France	3
Germany	3
Italy	6
Japan	1
Mexico	2
Netherlands	2
New Zealand	1
Poland	1
Portugal	4
Romania	1
South Africa	2
Spain	2
Switzerland	1
Thailand	7
Türkiye	2
UAE	1
UK	1

Sub-Committee Certification



Sub Com Certification



Annual SubCom Meeting



27-10-2025



Annual SubCom Meeting



27-10-2025



Sub Com Certification update

AEOs and ATLs



Home > Certification & Testing > Authorised Testing Laboratories and Evaluation Officers > List of Authorised Evaluation Officers (AEO)

EHEDG Authorised Evaluation Officers

The following individuals are authorised by EHEDG to evaluate equipment and prepare certification files for use of the EHEDG Certification Logo:



Giampaolo Betta
SIIIA
Phone: +39 340 6 97 58 69
Email: giampaolo.betta@siiia.org



Yu Ming Chen
FIRDI
Phone: +886 52 91 89 04
Email: cym@firdi.org.tw



Alan Friis
FORCE Technology
Phone: +45 43 25 00 64
Email: Alfr@forcetechnology.com



Jürgen Hofmann
Hygienic Design Weihenstephan, Consulting
Phone: +49 174 32 00 566
Email: hofmann@ehedg-aeo.de



Shih Rong Huang
FIRDI
Phone: +886 52 91 89 10
Email: hsr@firdi.org.tw



Irene Llorca
ainia centro tecnológico
Phone: +34 96 1 36 60 90
Email: illorca@ainia.es

Home > Certification & Testing > Authorised Testing Laboratories and Evaluation Officers > List of Authorised Test Laboratories (ATL)

List of Authorised Testing Laboratories



Denmark
FORCE Technology
Testing capabilities according to EHEDG Guideline 2
Park Allé 345
DK-2605 Brøndby
Contact: Alan Friis
Tel: +45 4262 7064
Alfr@forcetechnology.com



France
Actalia
Testing capabilities according to EHEDG GL 2, 5, 7, 57
Centre d'Expertise Agroalimentaire, Dept. Research
50000 SAINT LO, 310 rue Popielujko, France
Contact: Dr. Nicolas Rossi
Tel. +33 6 03 45 62 98 / +33 02 33 06 71 71
n.rossi@actalia.eu / nicolas.rossi@idele.fr



Germany
TU München
Testing capabilities according to EHEDG Guidelines 2, 5, 7
Forschungszentrum Weihenstephan
für Brau- und Lebensmittelqualität
Alte Akademie 3
85354 Freising
Contact: Dr. Jürgen Hofmann
Tel. +49 174 32 00 566
j.hofmann@mytum.de



Germany
Fraunhofer IVV
Testing capabilities according to EHEDG Guideline 57
Heidelberger Str. 20
01189 Dresden
Contact: Dr. Jürgen Hofmann
Tel. +49 174 32 00 566
jh@hd-experte.de



Japan
Japan Food Research Laboratories (JFRL)
Testing capabilities according to EHEDG Guideline 2
Tama Laboratory
6-11-10 Nagayama, Tama-shi, Tokyo 206-0025, Japan
Contact: Tadashi Tauchiya
Tel: +81-3-3469-7135
tutiyat@jfri.or.jp



Spain
ainia
Testing capabilities according to EHEDG GL 2, 5, 7, 57
Departamento de Calidad y Medio Ambiente
Parque Tecnológico de Valencia
c/Benjamin Franklin, n° 5-11
46980 Paterna (Valencia)
Contact: Irene Llorca
Tel. +34 961 366 090
illorca@ainia.es

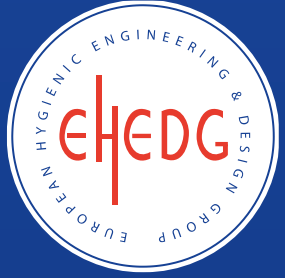


EHEDG Taiwan Region
FIRDI Food Industry Research and Development Institute
Testing capabilities according to EHEDG Guidelines 2, 5, 7
Chiayi Industry Innovation and Research Center.
569, Sec. 2, Bo-Ai Road
60060 Chiayi City
Contact: Shih-Rong Huang
Tel: +886-5-2918910
hsr@firdi.org.tw
Contact: Yu-Ming Chen
Tel: +886-5-2918904
cym@firdi.org.tw



United States
The University of Tennessee
Testing capabilities according to EHEDG Guideline 2
2510 River Drive
Knoxville, TN 37996-4539
Contact: Mark T. Morgan, Ph.D., P.E.
Professor and Head, Food Science & Technology Director
Tel. +1 865 974 74 99
Mark.Morgan@utk.edu

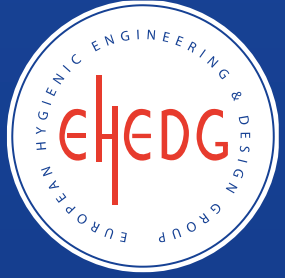
Sub Com Certification update



New AEOs and ATLs

- Denmark, Force Technology: Natacha completed the certification files for distribution to the group for review.
- Germany, Fraunhofer: AEO training with Enrico is ongoing.
- France, Actalia: Piyush (new AEO) is now attending the regular meetings of SCC and continuing his training with Nicolas Rossi.
- China, NTCID: on hold
- Taiwan, FIRDI: start of OPC Testing

Sub Com Certification update



GL2 Ring Trial between ATLs

- Equipment items (sensor with process adapter) distributed to ATLs for Ring Trial. Testing is ongoing.
- Thierry Benezech (France) has agreed to review clean ability reports for consistency evaluation and ISO 17025 compliance.

Test GL5 (sterilisation) and GL7 (bacteria tightness) updates to be completed after new Template, ongoing.

The Certification Contract includes the statement about maintaining a database for food contact materials by the manufacturer.

SCC will liaise with WG for updates and content with respect of certification requirements, ongoing.

Next face to face meeting (annual meeting) confirmed at FIRDI, November 2026

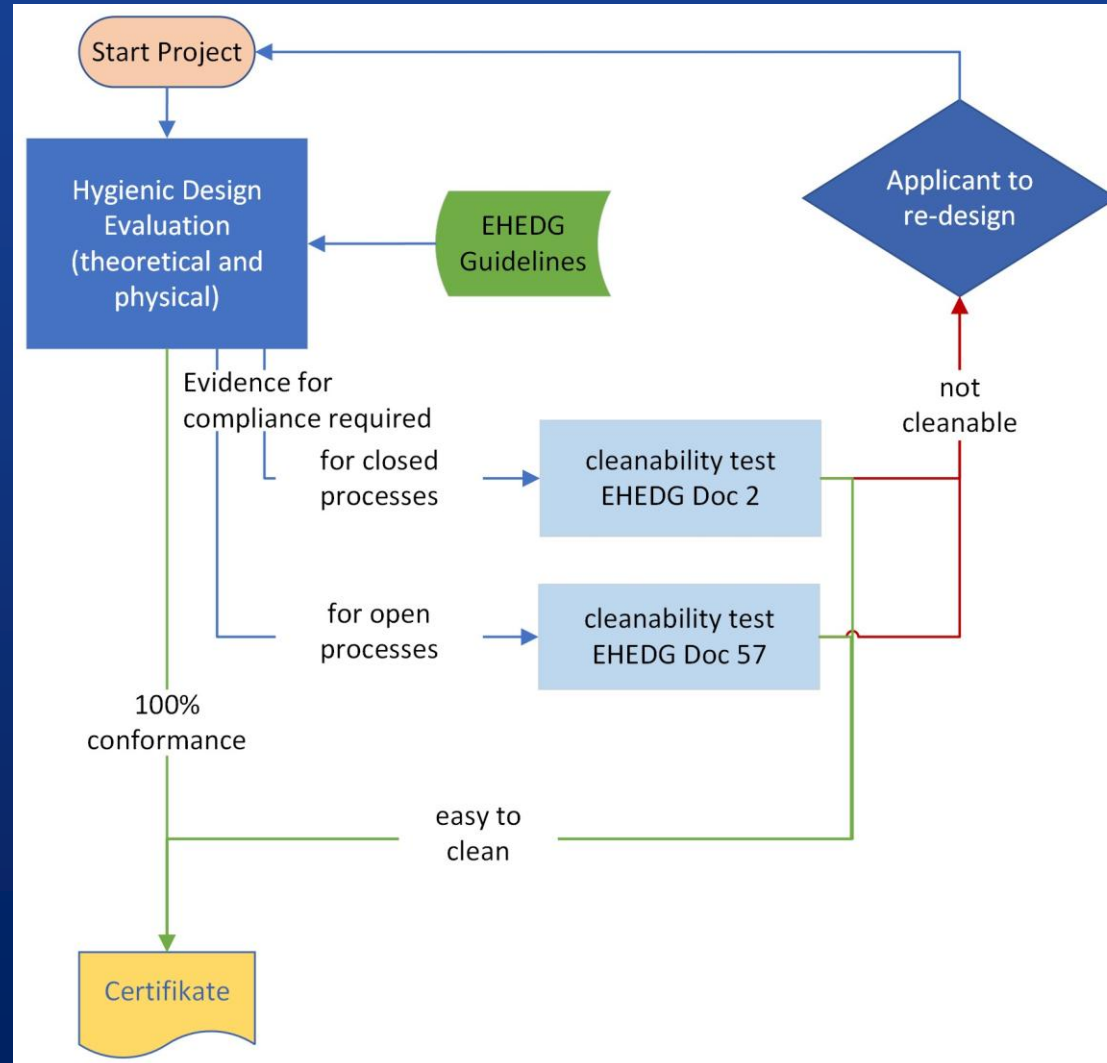
Documents to be updated



- Position Paper will be updated
- SCR will be updated

GL	Title	
	EHEDG Glossary	Download
	EHEDG Position Paper	Download
	Supplementary Testing & Certification Requirements V2 2024	Download

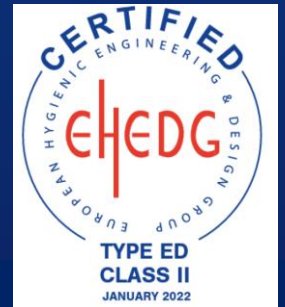
Certification Process



Types of Certificates



Certificate Type*	EL CLASS I	EL ASEPTIC CLASS I	EL CLASS I	EL CLASS II	EL ASEPTIC CLASS II	ED CLASS I	ED CLASS II
Cleaning procedure						dry	
						cleaning without dismantling	cleaning with dismantling
Processes	closed/open	closed		closed / open	closed	cleaning without dismantling	cleaning with dismantling
Fulfilled requirements according to EHEDG Guidelines	8, (9, 10, 16, 32, 35) **	8, (9, 10, 16, 32, 35, 39) **		8, (9, 10, 13, 32, 35) **	8, (9, 10, 16, 32, 35, 39) **	closed	closed / open
						8, (9, 22, 26, 32, 35) **	8, (9, 22, 26, 32, 35) **










Database of certified equipment



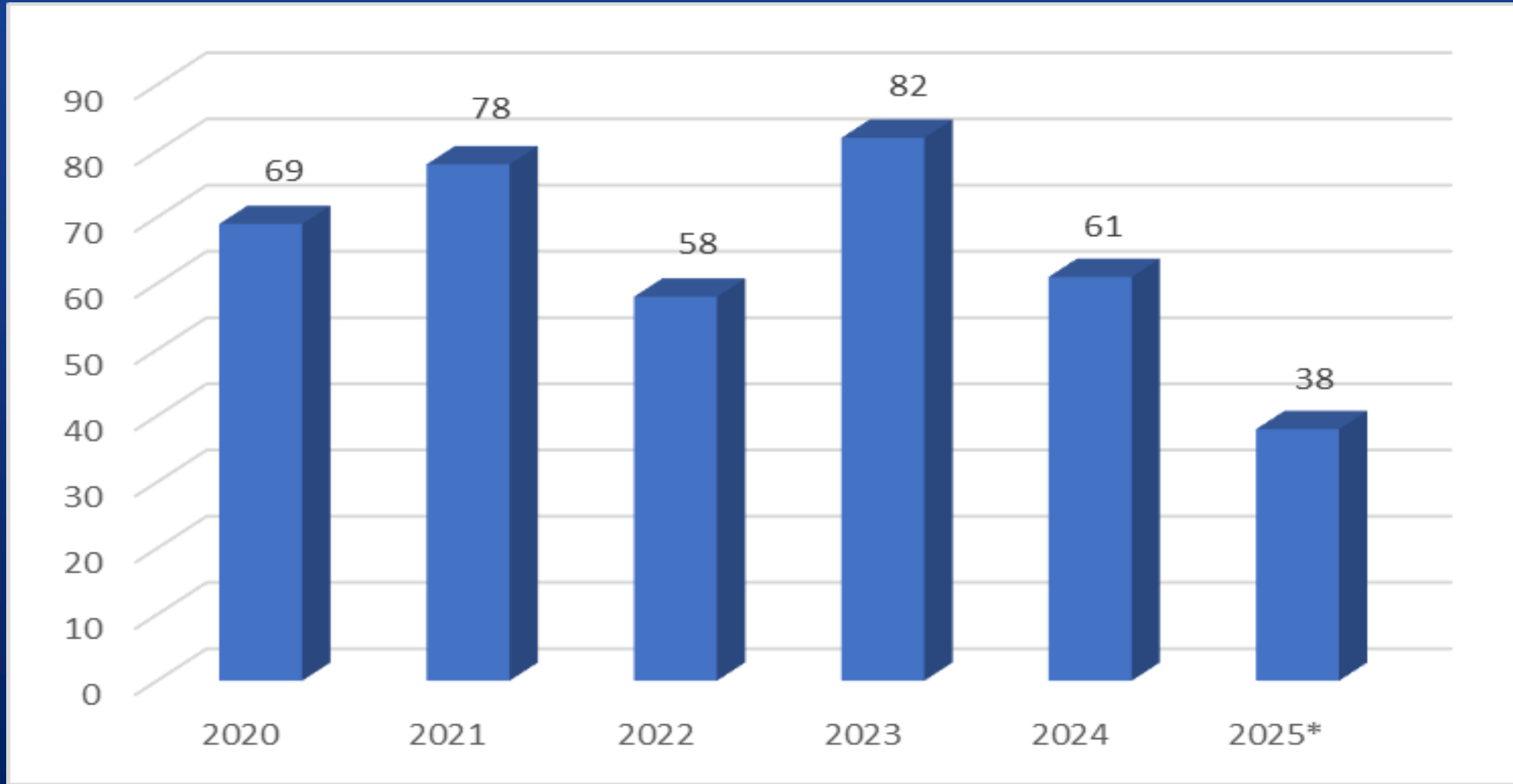
Home > Certification & Testing > Certified Equipment > List of Certified Equipment

Certified Equipment

In this database all EHEDG certified equipment is published and can be sorted by product name, type or company. The list also allows viewing and downloading the certificate of compliance together with Appendix 3 of the contract.

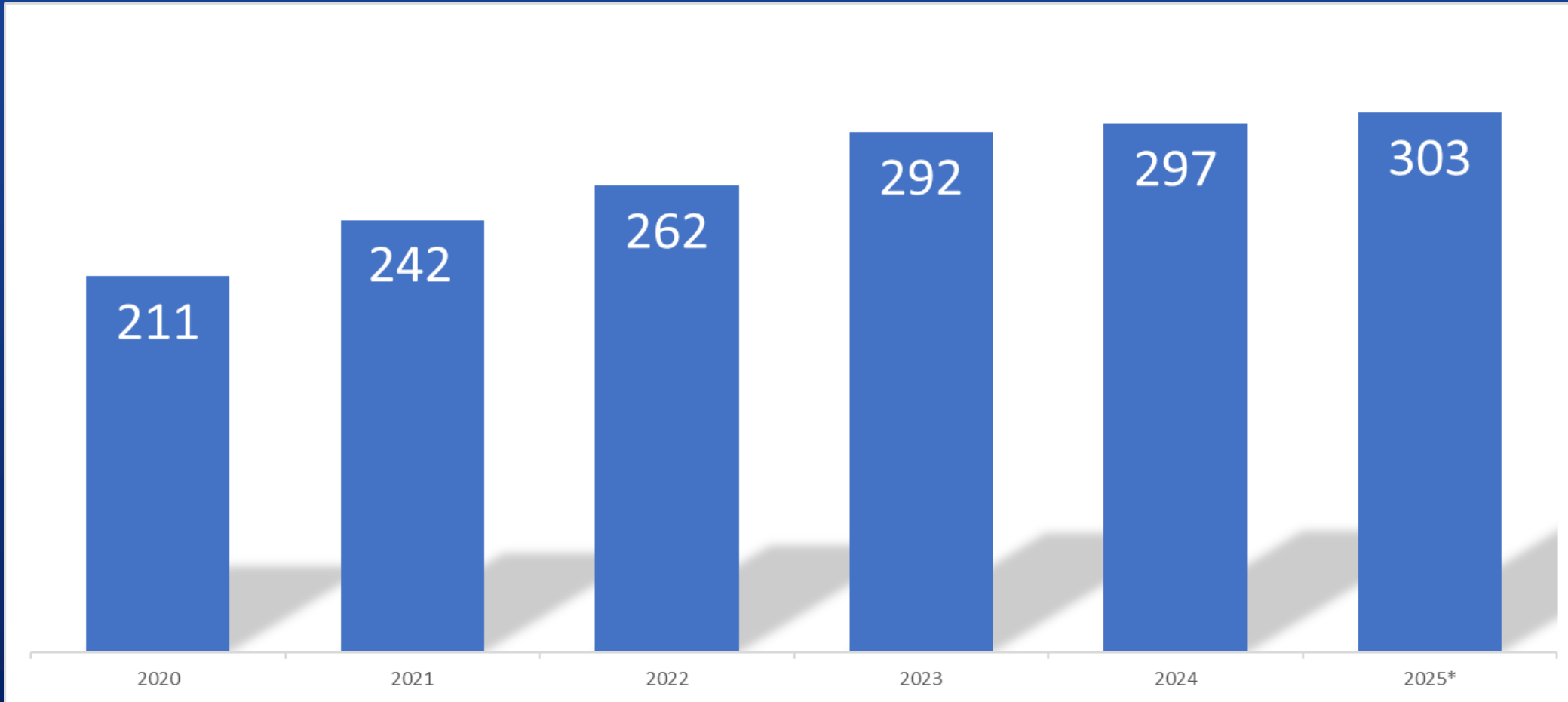
Full Text Search	List Sort	Component type	
<input type="text"/>	Name ascending	All	<input type="button" value="Go"/>
Levelflex FMP52 / OFMP52 (2 "+3") and Liquicap M FMI51 / OFMI51, FTI51 / OFTI51 (2") PFA PTFE			Company Member
Certification Class: closed process applications Certificate type: EL Class I Certification date: 2024		Component type: Level Sensor - All Products	
 Certificate (279 KB)		 Endress+Hauser Endress+Hauser SE+Co. KG	
2031/2731/2103/2303/2063/3323/3363 Diaphragm Valves with order code PI01			Company Member
Certificate type: EL Class I Certification date: 2023		Component type: Diaphragm-Type Valve	
 Certificate (223 KB)		 Bürkert Werke GmbH & Co.	
2"OD/DN50 Varivent® Mixproof Valve Type R with EPDM seals and seat lifting			Company

New certificates/Year



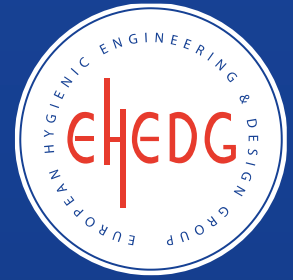
* = till 1 September 2025

Active certificates/year

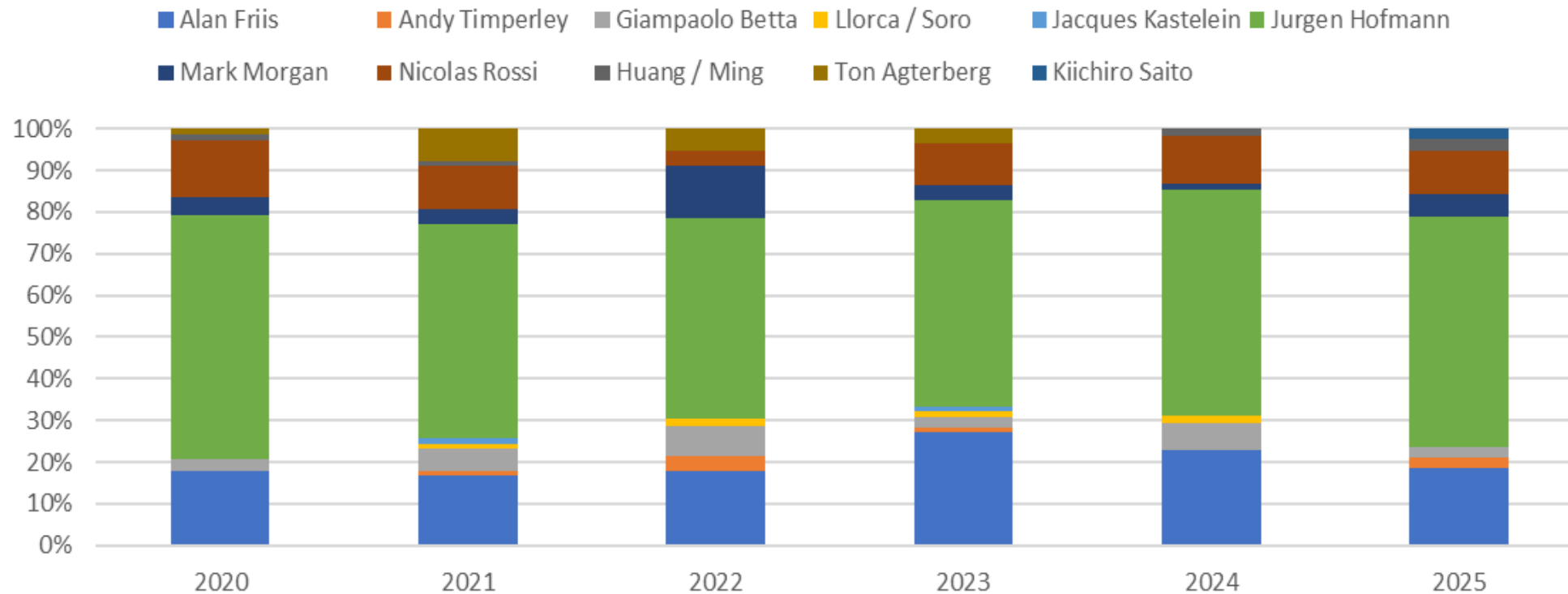


* = till 1 September 2025

New certificates per ATL

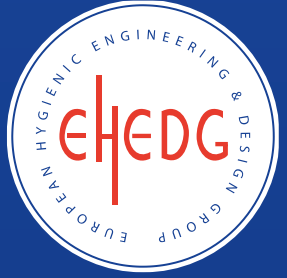


New certificate per ATL 1 September 2025



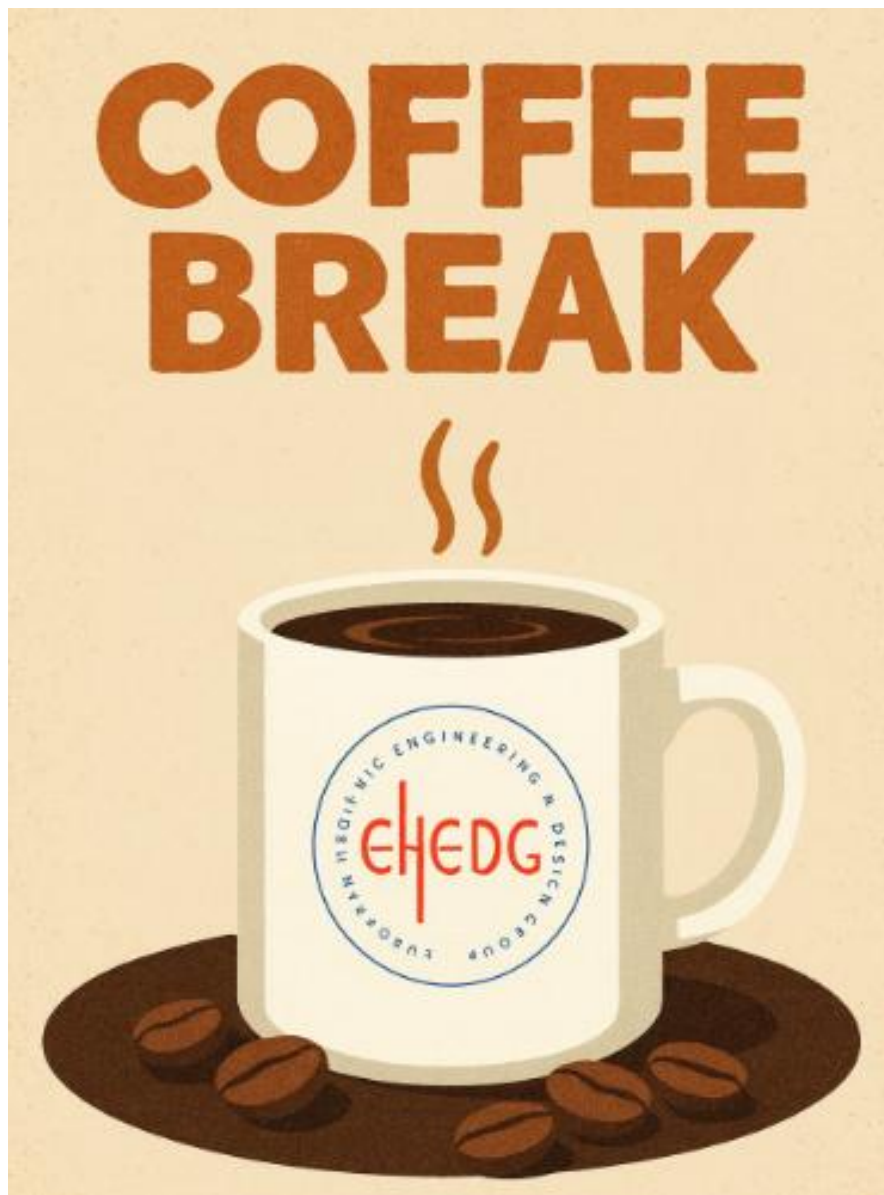
* = till 1 September 2025

Limits of Certification



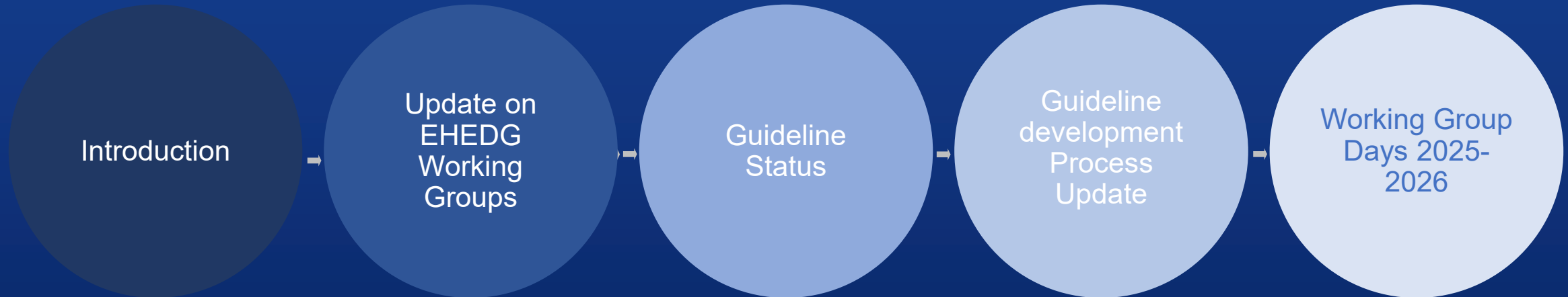
- Lack of requirements
- Not suitable for testing





Sub-Committee Working Groups

Sub-Committee Working Groups



Introduction Co-chairs

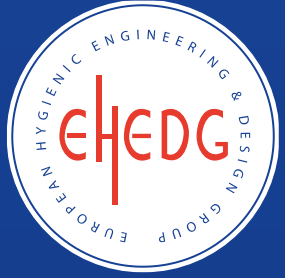


Patrick Wouters - EHEDG



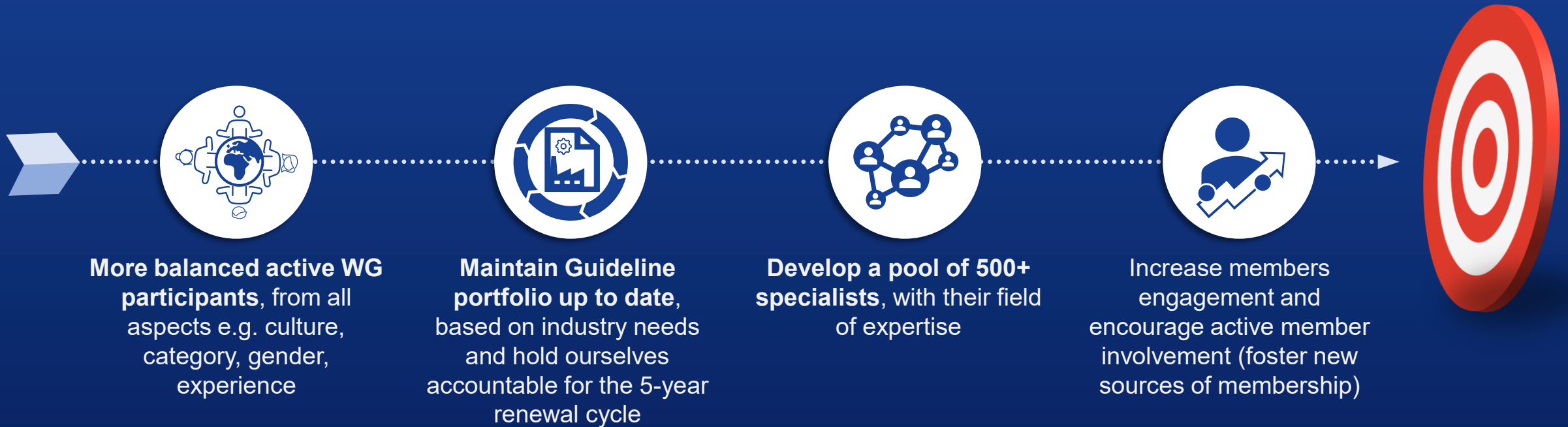
Uwe Heisswolf - Kieselmann

Our Subcom Working Groups Guide

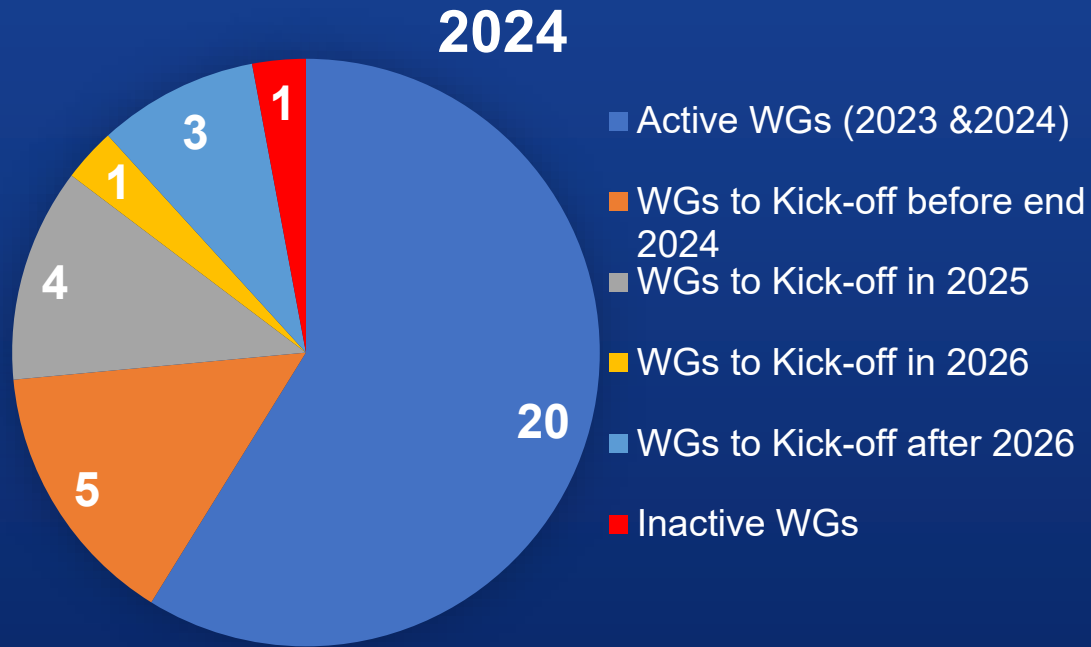


- Vanessa Amani

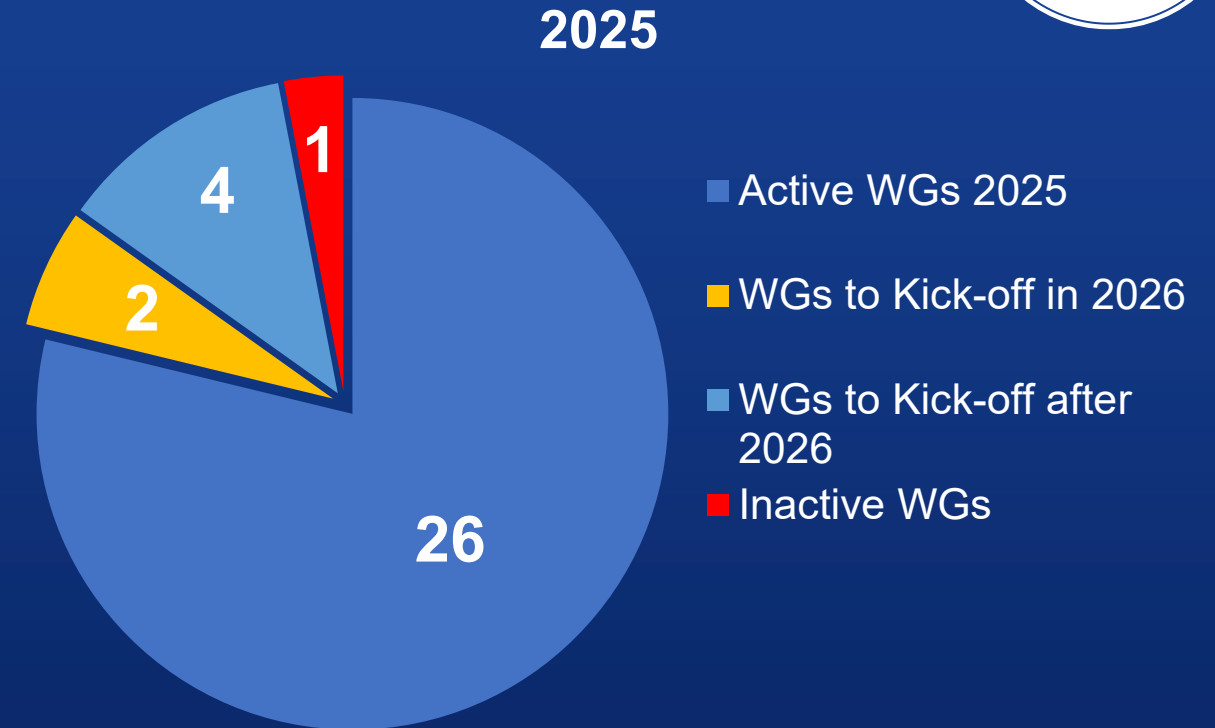
OGSM / strategic goals for SubCom Working Groups



OGSM Goal 1 - EHEDG Working Groups 2024 & 2025



34 Working Groups



33 Working Groups

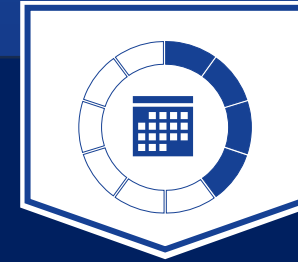


OGSM Goal 1



Working Group Member Overview 2025

Number of WGs	33
Total number of active WG members	352
Male Members	304
Female Members	48
Number of Corresponding Members	33
Peer Reviewers	19
Total Peer Reviews	39 of 8 guidelines
Members Born Before 1989	344
Members Born After 1989	8



Status 2025

List of Key indicators



OGSM Goal 2



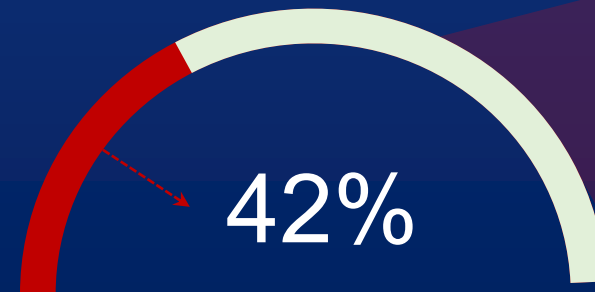
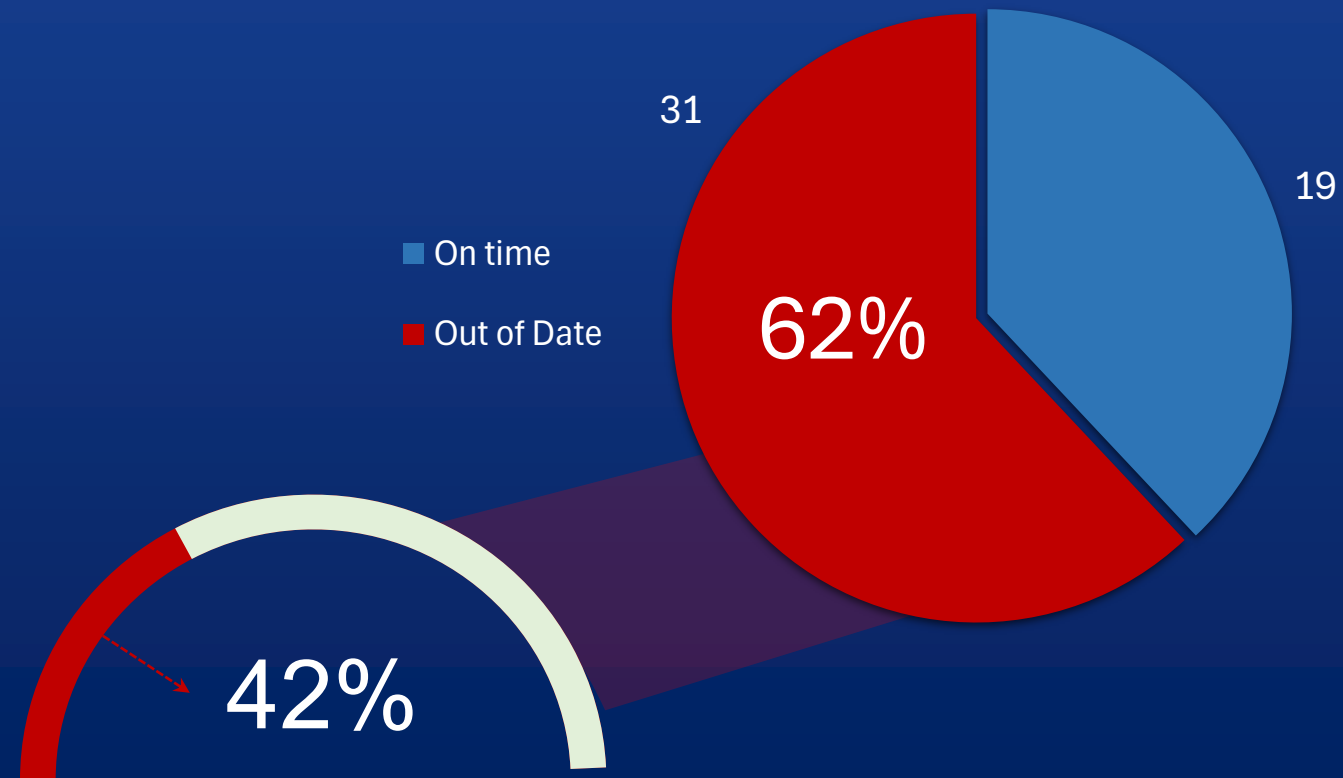
Maintain
Guideline portfolio
up to date, based
on industry needs
and hold
ourselves
accountable for
the 5-year
renewal cycle

27-10-2025

01.

Published Guidelines Status Sep 2024

Total of 50 documents



of the 31 documents with "Out of
Date" status, 13 not yet
addressed 68



2025

OGSM Goal 2



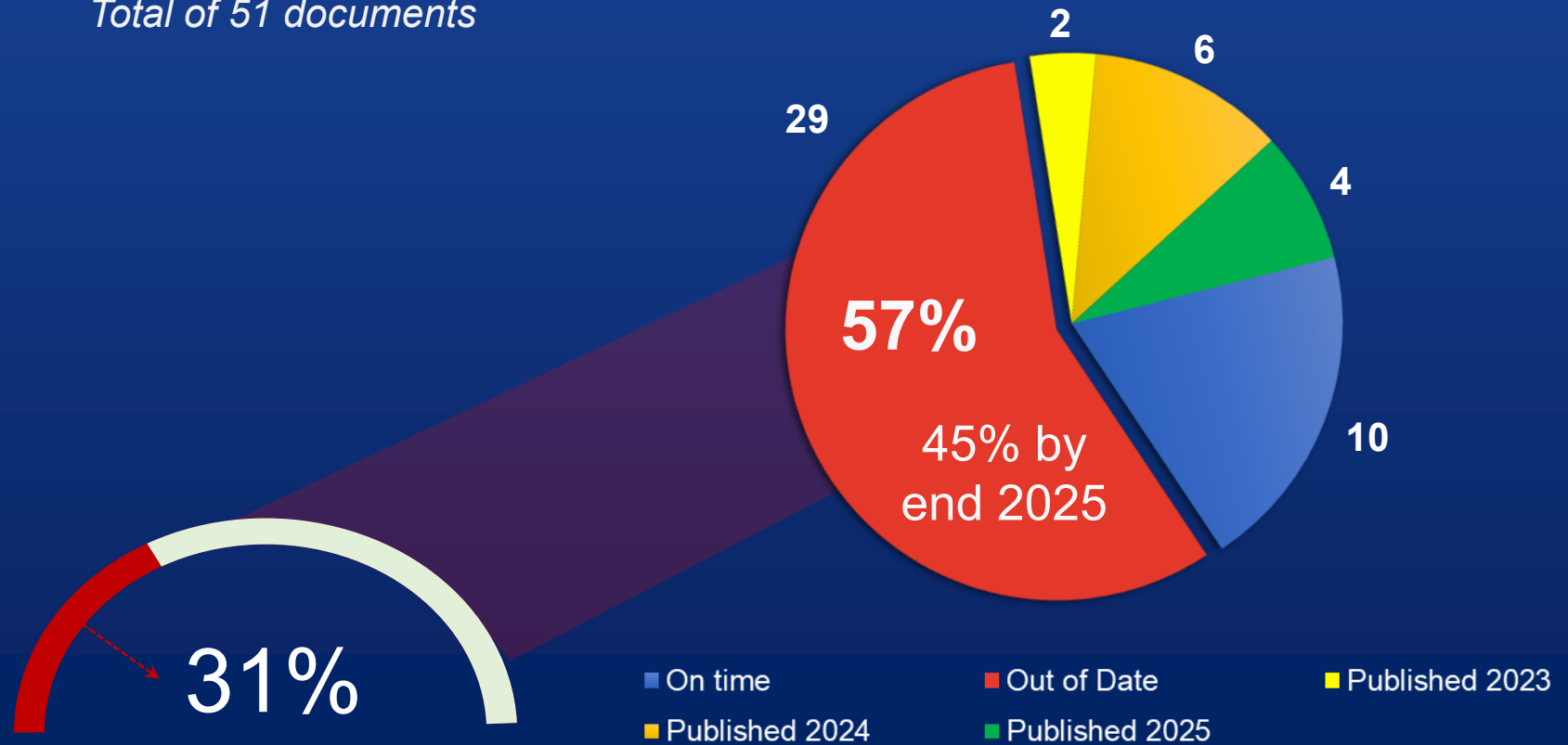
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ourselves
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the 5-year
renewal cycle

27-10-2025

01.

Published Guidelines Status Sep 2025

Total of 51 documents



OGSM Goal 2



Maintain Guideline portfolio up to date, based on industry needs and hold ourselves accountable for the 5-year renewal cycle

01.

Published Guidelines in 2025

4

WG	WG Chair	GL	GL Name
Valves	Uwe Heisswolf	20	Hygienic design and safe use of Mixproof valves
Separators	Reinhard Moss	42	Disc Stack Centrifuges - Design and Cleanability
Building design	Gun Wirtanen	44-2	Managing of Building Work and Equipment Installation/Removal During Food Production
Valves	Carsten Rosendal	65	Sampling Systems For Representative Liquid Sampling

Goals Explained



Maintain Guideline portfolio up to date, based on industry needs and hold ourselves accountable for the 5-year renewal cycle

02.

Guidelines Progress

8

Guidelines soon to be published (2025)

GL N°	GL Name	Publication
8	Hygienic Design Principles	Q4/2025
29-2	Hygienic design of packing systems for solid foodstuffs - part 2: Thermoforming Packaging Machinery	Q4/2025
28	Safe and Hygienic Treatment, Storage and Distribution of Water in Food and Beverage Factories	Q4/2025
12	Continuous or Semi-Continuous Thermal Treatment of Liquid Particulate Foods	Q4/2025
23-1	Use of H1 & HT1 Registered Lubricants	Q4/2025
22	General hygienic design criteria for the safe processing of dry particulate materials	Q4/2025
41	Hygienic Engineering of Diverter Valves in Process Lines for Dry Particulate Materials	Q4/2025
WP	White Paper on Sustainability	Q4/2025



Goals Explained



Maintain
Guideline portfolio
up to date, based
on industry needs
and hold
ourselves
accountable for
the 5-year
renewal cycle

02.

Guidelines Progress

11

Guidelines to be published (2026)

GL N°	GL Name	Publication
23-2	Production of H1&HT1 Food Grade Registered Lubricants	Q1/2026
38	Hygienic Engineering of Rotary Valves in Process Lines for Dry Particulate Materials	Q1/2026
62-1	Hygienic Design Criteria for Robots in Food Processing Environments – Part 1: Fundamental Requirements	Q1/2026
44	Hygienic Design Principles for Food Factories	Q1/2026
56	Foreign Bodies	Q1/2026
43	Hygienic Design of Belt Conveyors for the Food Industry	Q2/2026
60	Milling system for Dry Particulate Materials	Q2/2026
14	Requirements for Valves in Hygienic and Aseptic Processes	Q2/2026
39	Design Principles for Equipment and Process Areas for Aseptic Food Manufacturing	Q2/2026
63	Chocolate Processing	Q4/2026
37-2	Hygienic Design and Application of Sensors, Part 2	2026



Progress since FWGD Nov 2024



27-10-2025



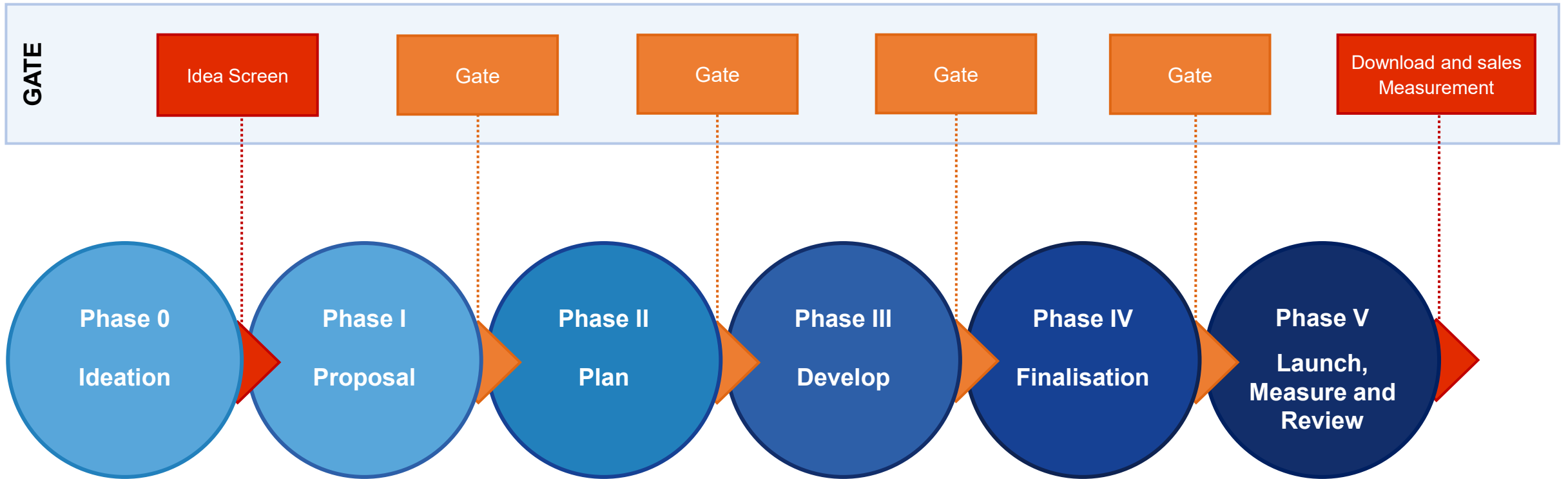
2025

....and CWGD May 2025



Our # 4 Tasks

1. Stage-gated Guideline Development Process
2. Guideline Template
3. Annual Plan
4. Symbols & Colour Coding



Flexible, Targeted Guidelines

A New Template Approach

Breakout Sessions Spark a Unified, Modular Guideline Strategy

New guideline template proposal:

- **Equipment-type** (e.g. pumps, valves, sensors)
- **Process/Methods-type** (e.g. cleaning validation)
- **Technology/Product-type** (e.g. sector-specific: fish, meat, bakery)



Goal

One flexible template to manage different content types



Typical structure of different types of guidelines

Guideline Template for Equipment

1. Summary
2. Introduction
3. Objectives & Scope
4. Normative References
5. EHEDG Documents
6. Definitions
7. Hygienic Design Criteria
- ▶ 8. Functional Description
 - 8.1 [.....](#)
 - 8.2 [.....](#)
 - 8.3 [.....](#)
9. Design Features
 - 9.1 [.....](#)
 - 9.2 [.....](#)
 - 9.3 [.....](#)
10. Application and Use
11. Summary of Requirements
 - 11.1 [.....](#)
 - 11.2 [.....](#)
12. Key Learning Points

ANNEX A
ANNEX B

Guideline Template for Processes/Methods/Technology

1. Summary
2. Objectives & Scope
3. Normative References
4. EHEDG Documents
5. Process Description
 - 5.1 [.....](#)
 - 5.2 [.....](#)
6. Hygienic Design Criteria
 - 6.1 [.....](#)
 - 6.2 [.....](#)
 - 6.3 [.....](#)
7. System Design Concepts (Equipment)
 - 7.1 [.....](#)
 - 7.2 [.....](#)
 - 7.3 [.....](#)
8. Maintenance
9. Summary of Requirements
 - ▶ 9.1 [.....](#)
 - 9.2 [.....](#)
10. Key Learning Points
11. Definitions
12. References (Further reading)

ANNEX A
ANNEX B

Guideline Template for Products

1. Summary
2. Introduction
3. Objectives & Scope
4. Normative [References](#)
5. EHEDG Documents
7. [Processing](#) Conditions
- ▶ 8. Processing
 - 8.1 [.....](#)
 - 8.2 [.....](#)
 - 8.3 [.....](#)
9. General Considerations
10. General Considerations
- ▶ 11. Equipment
 12. Validation
 13. Maintenance
14. [Procurement](#) Recommendations
15. Key Learning Points
16. Definitions
17. References (Further reading)

ANNEX A
ANNEX B

New Guideline Template

Introduction as a fixed section

Topic of the guideline as a flexible section


Closing as a semi-fixed section

Guideline Template for ...	
Introduction (fixed section)	Disclaimer 1. Abstract (Summery + Introduction) 2. Objectives & Scope (incl. target audience) 3. Normative References 4. EHEDG Guideline references 5. Glossary (Definitions / terms used in the guideline) 6. Key Learning Points
Topic of the guideline (flexible section)	This section can be adapted to the specific requirements of the guideline and its topic. 7. - Functional description, process description, - Hygienic (design) requirements - Specific requirements - System design concepts - Application of Equipment - Maintenance & Service - Validation - Summary of requirements - n.
Closing (fixed section)	n+1. Sustainability (if applicable) n+2. References & Further reading ANNEX A (if necessary) ANNEX B (if necessary)

Launch of the new template for guidelines

- For **ongoing** projects, the WGs can continue with the existing template till 31st Dec 2026
Note: if you like you can use the new template
- For **new** projects, the WGs should use the new template from 1st of January 2026 onwards – a new EHEDG Macro Template will be ready for this

- As regional sections
- From 2026 onwards
- Request to WG co-chairs



European Hygienic Engineering & Design Group

22/09/2025

Working Group Activity Plan 20yy

Working Group <<Insert Working Group Name>>

Guideline << insert guideline(s) number(s)>>

(Co-)Chair(s) <<insert (co-)chair(s) name(s)>>

Stichting EHEDG
Korndijkstraat 8
1101 CJ Amsterdam
The Netherlands

E-Mail: office@ehedg.org
Website: www.ehedg.org
Phone: +31 6 10219555

Reg.-No.: 24292365 at the Chamber of
Commerce/Rotterdam
VAT-No. NL 807854013 B01

President: Hein Timmerman
Director: Adley van den Berg

1. About EHEDG Working Group <<Insert Working Group Name>>

Information about your EHEDG Working Group, members, peer reviewers and related guidelines.
Table 1. EHEDG Working Group <<insert working group names>> 20yy.

Please update your Working Group member overview for 20yy including the names of (Co-)Chair(s), Secretary, Planner and any other Working Group Members. Also, explain changes in the team, new roles or any relevant information.

EHEDG Working Group

Position	Name	Position	Organisation	Availability (~hrs/m)
(Co-)Chair				
Co-chair				
Secretary				
Planner				
Member				
Member				
Member				


<<Add your comments>>

Stichting EHEDG
Korndijkstraat 8
1101 CJ Amsterdam
The Netherlands

E-Mail: office@ehedg.org
Website: www.ehedg.org
Phone: +31 6 10219555

Reg.-No.: 24292365 at the Chamber of
Commerce/Rotterdam
VAT-No. NL 807854013 B01

President: Hein Timmerman
Director: Adley van den Berg




European Hygienic Engineering & Design Group

Table 2. EHEDG **Insert Working Group**. Peer reviewing members.

Please, give an overview of the subject matter experts that you engaged as peer reviewers for your guideline(s) production reading, editing and providing your working group with feedback, on the early development phases (before the actual writing on the guideline starts), each chapter or paragraph written or after each working group meeting, as well as your final draft.

EHEDG members / peer reviewers

Name	Position	Organisation	Comment / Feedback



European Hygienic Engineering & Design Group










Table 3. EHEDG Related Guidelines.

List the guidelines related to the guideline(s) that your working group is conducting:

Guideline number	Guideline title



Reserved Colours

Colour	Material	RGB Definition	CMKY Definition
	Product	0,176,240	100,27,0,6
	Water / Condensate	182,221,232	22,5,0,9
	Bacterial film or soil	255,192,0	0,25,100,0
	Detergent	0,255,0	100,0,100,0
	Low Hygiene Risk	0,176,80	100,0,55,31
	High Hygiene Risk	255,0,0	0,100,100,0
	Critical attention area		
	Medium Hygiene Risk	255,255,0	0,0,100,0
	Oil/Food Quality grease	255,240,0	0,6,100,0
	Disinfecting agent	153,0,204	25,100,0,20
	Elastomeric seal	153,153,153	0,0,0,40
	Weld	77,77,77	0,0,0,70
 27-10-2025	Buffer/Barrier Fluid	22,65,148	85,56,0,42

- New Colours are agreed on
- Except for metal, welds and elastomers (grey and black grading levels needs to be defined)

Working Groups Days 2026



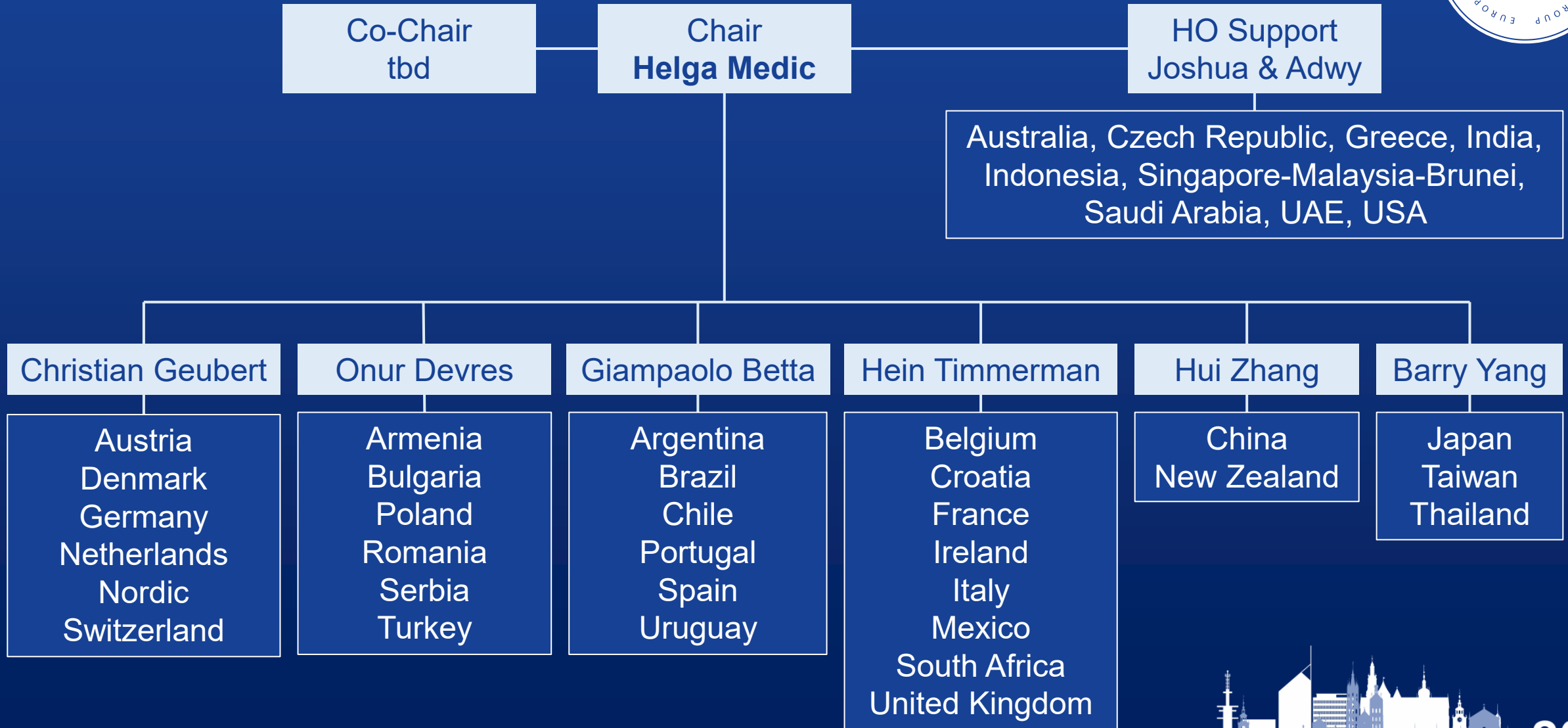
21-22 May Chairs and Co-Chairs
Working Group Day (CWGD)



4th - 5th November All members of the
Working Groups (FWGD)

Sub-Committee Regional Development

Organisational chart SCRD per 1/1/25



2025

Regional Activities 2025



Video presentation in the corridor

Please make yourself familiar with the activities of the regional sections

EHEDG China

Cooperate with Seven Star Alliance & Yicai (Media) in Sep Hangzhou



Seven Star Alliance (SSA) will be leading EHEDG into outstanding food producers, copy hygienic story, and promote the importance of hygienic design and engineering.

We planned two activities with SSA in 2026.

13-10-2025

Regions 2025 – Plenary meeting



EHEDG Denmark

First annual meeting in 8 years and on-line FHD Courses



Presenting EHEDG at the FoodTech exhibition in October 26

13-10-2025

Regions 2025 – Plenary meeting



Poland



- Expanded committee to five members (including Blücher, Ecolab, SMC, next to ATT). Stronger foundation now in place
- Number of Food Manufacturers: 291
- People Employed in Food Manufacturing: In 2019, the F&B industry employed approx 452,000 people, making it the largest manufacturing industry in terms of employment.
- OEMs: Specific data not readily available. However, there numerous equipment manufacturers and suppliers specialising in food processing and packaging machinery



Gulf Collaborating Countries (GCC)



UAE/GCC → had kick off meeting in April 2025, a new regional committee was installed

- Ahmad Rouston, (co-)chair, Blücher
- Alex Hoier, mktg & comms, Lamilux
- Matej Lah, co-chair, Ecolab
- Nasr Mahmud, secretary, ifm

EHEDG will be present with a booth and presenting at the Gulfood and the DIFSC in November



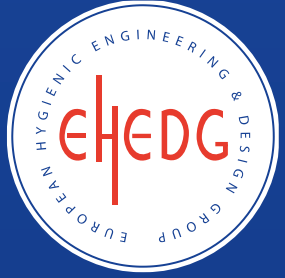
Czech Republic



- Six engaged members; kick-off meeting planned for February 2026 with 200+ invited, expecting 50–60 company representatives
- Number of Food Manufacturers: 55
- People Employed in Food Manufacturing: this sector employs approx. 9% of the manufacturing workforce



Greece



- Ongoing collaboration with Christos, American University of Thessaloniki; training held in Athens. Upcoming session alongside major food tech congress in November to boost visibility.



Australia



Interested to form new Regional Committee:

- Dave Delaney, ifm,
- Douglas Bremner, Coca-cola,
- Rick de Sousa, RDS Technical Services
- Karin Blacow, CFS
- Jasmine Lacis-Lee, DTS Food Assurance

Planning a training and the kick-off in 2026

Number of Food Manufacturers:

- There are around **13,800 food manufacturers** across the country, making the food sector Australia's largest manufacturing industry.
[Food System Horizons+1acaciacs.com.au+1](#)

People Employed in Food Manufacturing:

- The food and beverage manufacturing sector employs over **237,000 people**, accounting for 25.9% of all manufacturing jobs in Australia.
[aph.gov.au](#)

Number of OEMs:

- Specific data on the number of OEMs in the Australian food industry is not readily available. However, the sector includes numerous equipment manufacturers and suppliers specializing in food processing and packaging machinery.



India



Propak visits to shortlisted companies, in prep for 2026 follow up

- Number of Food Manufacturers: 15,391
- People Employed in Food Manufacturing: 1.93 million people in the registered factory sector, accounting for >12% of employment in this sector.
- OEMs: data not readily available, but big market



The Americas



Latin America: challenge to strengthen teams in Chile, Brazil, Argentina.



Request from several organisations to develop an EHEDG regional committee in the United States.

NSF has also been identified as a growing competitor in hygienic design, with a certification-heavy model

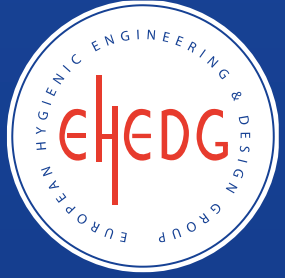


Requests have been received to set up a Regional Section.



2025

Mexico



PanAm Congress (April) gathered ~150 participants, with workshops, presentations, and 18–20 sponsors.

Planning Food Fest 2026 and a PanAm Congress 2027 in another Latin American country.



APAC EHEDG Conference 2027



- 13-17 June 2027
- Adjacent to Propak
- 3 day event, with
 - Trainings,
 - Workshops,
 - Internal speakers,
 - Local speakers,
 - Local sponsors



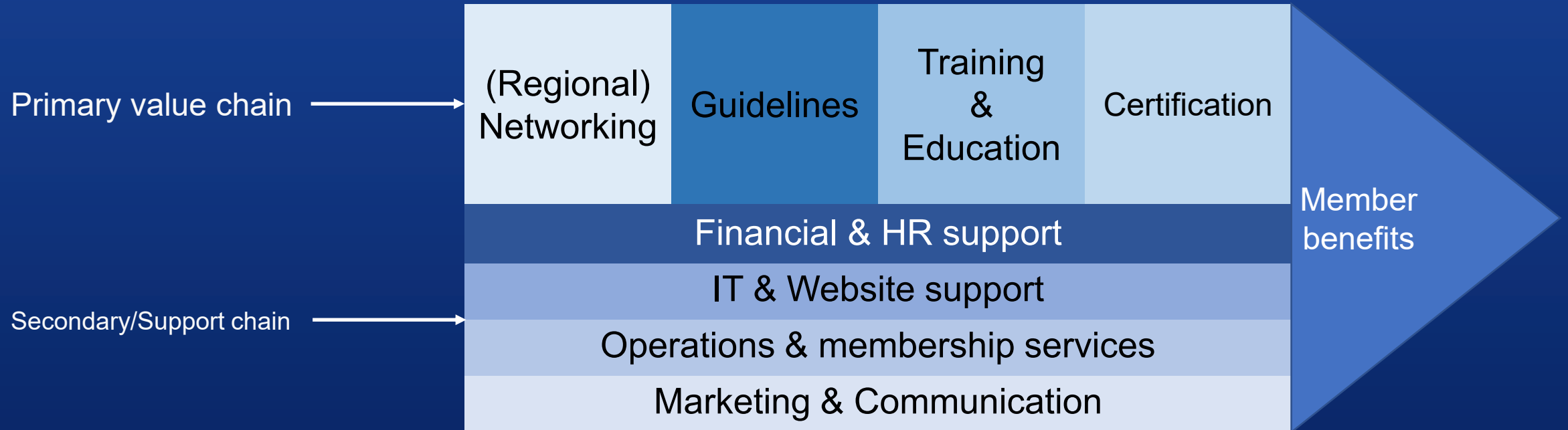
PanAm EHEDG Conference 2027



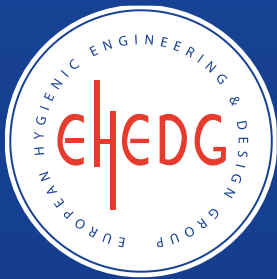
- October 2027
- Programme Committee installed
- Programme with
 - Trainings,
 - Workshops,
 - Internal speakers,
 - Local speakers,
 - Local sponsors



EHEDG Value Chain



EHEDG Value Chain & OIs



OIs
Operational
Indicators

Members # organisations # institutes # individuals	Guidelines # sales # downloads # people participating in WGs	T&E # trainings # participants # semi/webinars # participants # trainers	Certification # companies with certificates # certificates # AEOs
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Primary value chain

(Regional) Networking	Guidelines	Training & Education	Certification
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Secondary/Support chain

Financial & HR support
IT & Website support
Operations & membership services
Marketing & Communication

Member
benefits



OIs incorporated in Annual Plans



OI 1: Number of EHEDG members

Membership type	2024	2025	Delta (2025-2024)	Plan 2026	Delta (2026-2025)
Companies in total					
- Equipment Manufacturers					
- Plant & Process Engineering					
- Food Producers					
- Service Providers					
Institutes					
Individuals					

OI 2: Guidelines

Guidelines	2024	2025	2026 Plan
Sales			
Downloads			
Number of GL charters			

OI 3: Working Groups

Working Groups	2024	2025	2026 Plan
Regional members in WGs			

OIs incorporated in Annual Plans



OI 4: Trainings & Education

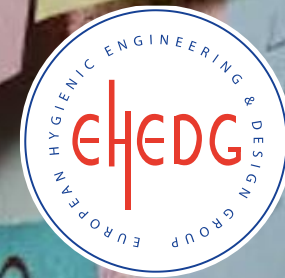
	# 2024		# 2025		# planned for 2026	
	Editions	Participants	Editions	Participants	Editions	Participants
In house/bespoke						
Fundamentals						
Advanced						
Webinar						
Seminar						
Uni lecture						
Authorised Trainers	Not Applicable		Not Applicable		Not Applicable	

OI 5: Certificates

	2024	2025	Plan for 2026
Companies with certificate(s)			
Active certificates in the region			
Number of AEOs			

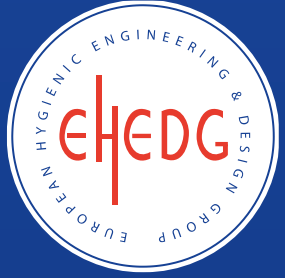
Intermezzo





OGSM - Strategy 2030

What is the OGSM Model?



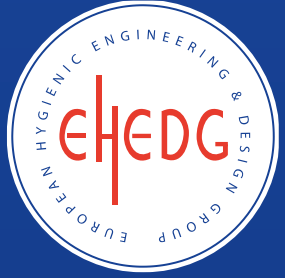
The OGSM

Objectives, Goals, Strategies and Measures

model is a strategic planning framework used to align organisational objectives with actionable goals, strategies and performance measures.



What is the OGSM Model?



Objective (ambition): what is the ambition we want to achieve?

Goals: which goals lie under our ambition? In other words; if we achieve these goals, we have realized our ambition.

Strategies: which strategies will we apply to achieve our goals and ambition?

Measures: set KPIs to determine whether our strategy is successful and what actions we take to successfully implement our strategy



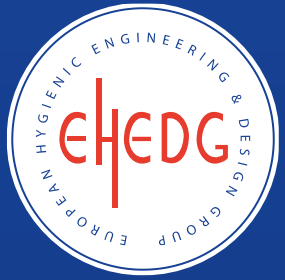
How do we use the OGSM model?



1. Objectives: Clearly defined and overarching statements that describe what an organization aims to achieve.
2. Goals: Specific and measurable targets derived from the objectives to guide decision-making and actions.
3. Strategies: High-level plans and approaches designed to achieve the goals and objectives.
4. Measures: Quantitative or qualitative metrics used to assess progress and determine success in meeting the goals and objectives.



Benefits of Implementing the OGSM Model



1. Alignment

Ensures alignment between organisational objectives, goals, strategies, and measures, promoting cohesive decision-making across the organisation.

2. Focus

Provides a clear focus on key objectives and goals, helping prioritise resources and efforts towards the most critical areas.

3. Accountability

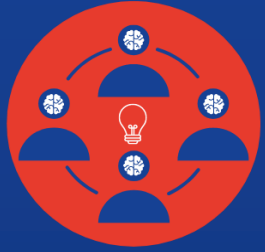
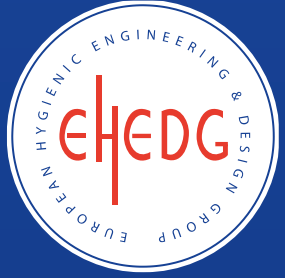
Establishes measurable metrics, allowing for monitoring and accountability, which facilitates effective performance management.

4. Communication

Enhances communication and understanding of strategic priorities throughout the organisation, fostering a shared vision and collective effort.



What are our EHEDG goals for 2024



1. Strengthen membership engagement



2. Enhance membership benefits and product portfolio



3. Establish strategic partnerships for effective market positioning



4. Expand our global footprint



OGSM Status today



OBJECTIVE

The goal of our foundation is to be recognised by the food industry as the global leading source of hygienic design and engineering expertise, to enhance food safety and focus on Europe.

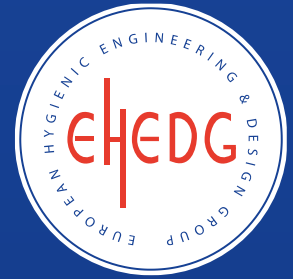
GOALS	STRATEGIES	MEASURES			
		RESULTS DASHBOARD	ACTION PLAN (WHO, START, DEADLINE (END), PRIORITY)		
# 4 – 8 – quantitative and SMART	MAX 5- what by how achieving the objective	Numeric, traceable and SMART	Actions / projects / initiatives	Status (ytd, Oct 2025)	
Provide technical guidance to support food safety and quality management programs while enabling sustainability and productivity					
1. More balanced active WG participants, from all aspects e.g. culture, category, gender, experience	1	Collect names, contact details, fields of expertise and interest of individuals, in order to be able to work to more diverse and inclusive WGs and RSs	Produce an overview of the current balance/current participants of each WG	Conduct survey, on WG participation satisfaction, experiences and motivation	Clear dB of all WG contributors, expertise, company, position, etc.
			Understand volunteers' motivation/goals (survey to WG members ftf/online, >30% response rate)	Conduct sign up form for new members. Conduct a survey to members when they participate in the kick-off meeting at Head Office	
			Review and select a new CRM & financial system that is compatible with Typo3	Build interface between ehedg.org back end and financial CRM system	Interface and back-end system integrated, live date planned for Q2/26
			Mentoring programme in coop with EffoST	Be aware that at every opportunity that we have to communicate to our members/community that they should promote people to join WGs. Members can bring a younger colleagues.Become part of the annual regional plans.	First 2 editions, succesfull with 20 candidates, of which 3 found a job in participating companies. 3rd edition of EYE Mentorship Programme, will be kicked off
			Reach out to potential WG / RS participants to get them on board	Use existing working group members as ambassadors (also related to goal 8.)	
			Create one central dB	comprise and clean existing dBs and import data in new CRM system Collect and process data in CRM dB - in order to create a skill matrix	7 dBs integrated and tagged into 1 central dB, in progress with CRM
2. Maintain Guideline portfolio up to date, based on industry needs and hold ourselves accountable for the 5 year renewal cycle	2	(Pro)Actively request our members which subjects GLs should be produced for, review (potential) guidelines and their process for 2023, 2024 and 2025	When looking for new members look at uni. Graduates, certified trainees with the highest scores.	Map out European universities	Done for universities around Nantes and Vienna, 500km radius
			Review GLs 02, 08, 13, 22, 29, 33, 35, 36, 38, 40, 41, 43, 47, 49, 51, 53, 56, 57, 58, 59, 60	Review and re-issue every GL each 5 years and update as needed, Review the possible structure division of the guideline.	(Re-)published: 2, 13, 29-1, 35, 51, 53, 57, 58 In progress: 8, 22, 29-2, 33, 36, 38, 40, 41, 43, 47, 56, 59, 60 Not yet covered: 49
			Review GLs 01, 05, 06, 07, 09, 10, 12, 18, 28, 31, 32, 37, 39, 42, 44, 20, 65	Contact all WG chairs to check on the status, Ask every quarter for the update in coordination with the subcom. guideline chair, through a form or survey.	(Re-)published: 20, 37-1, 42, 44-2, 20, 65 In progress: 7, 9, 10, 12, 28, 31, 32, 37-2, 39, 44-1/3/4/5 Not yet covered: 1, 5, 6, 18
			Review GLs 23, 25, 46	Expectations and and time commitment of WG members - Assure commitment to lifecycle within the community Hold accountable to initial commitment - honest review Network of people - support each other	(Re-)published: 46 In progress: 23, 25, 46 Not yet covered: 46
			Kick off WGs, for GLs to be published:	Invite WG chairs to Sub-com. GL. meetings to give an update on the status of the Guideline. Plan a WG meeting with all chairs. Overview of WG and plans.	Conducted 2 Full and 2 Chair Working Group Days, respectively 125+ and 30+ participants. Discussed WG strategy and improvements in ways of working.
			Conduct survey or polls about different subjects for potential guidelines.	e.g.: new technologies, automation systems, vertical farming, (RTE high care), cleaning optimisation, effective audit management, EoAT Robotics, green chemicals, pigging systems, specific Full flow valves, filling machines, vending machines, (part of GL matrix)	Done at FWGDs
			Mapping blind spots in sectors to identify skills and requirements - develop guideline matrix		Done at HO and reviewed during FWDGD
			Conduct charters for new GLs (Chocolate, Sustainability, Ice Cream, Robotics, Engineering & Evaluation of Machinery)	Make list (data has to be collected and stored in the CRM) of experts that have applied for a WG, complete both active and inactive	Charters written for Chocolate, Sustainability, Robotics, WGs kicked-off, GLs in progress
			WGChair should send survey before start of WG start and before all revisions about the scope of the guideline and potential new developments that need to be included	Define milestones, life cycle, exposure on website, internal comms announcing chairs official, show new working group chairs on social media. RAT strat. approach Guideline Portfolio process Checklist criteria at renewal time (6 months) Guideline owner responsibility Impact analysis of current portfolio > timeline expectations of 5 year cycle > Measures (data collection) > ask recipient of guideline of the use/application/adoption (private feedback) Reconvine WG to review data since release -> Evaluate use and does this meet our original expectations. Guideline 0 - Value proposition of EHEDG + Guideline methodology - high level understanding.	Covered in new Stage Gated Guideline Development Process. Which will be introduced during next FWGD (151025) and implemented per 1 Jan 2026.
			3. Improve the trust in the Certification process, grow the total number of Certifications by 15%, renew at least 90% of the expiring Certifications	3	Improve communication with existing certificate holders and attract new potential holders. Grow the number of certifications, renew the current certifications, put extra emphasis on Certification compliance and the (mis)use of Certifications in the market.
Develop a communication strategy to promote certification among companies	Interviews with satisfied certification holders, start with members that have a certificate for many years, double check with ATLs and AEOs	in Taskforce			
Develop target comms content for potential certification holders	Interview past certification holders to know why they chose not to renew and or check with ATL/AEO	in Taskforce			
Clarifying the responsibilities and qualifications of ATL and AEO	Direct mail to the equipment manufacturers every half a year promoting the benefits of Certification in overall communication strategy. Ask manufacturers to promote the certification and encourage to share on social media and other platforms	in Taskforce			
Develop target comms content for potential certification holders	Survey among buyers and user about the importance of certification - segmentation/prioritisation of critiral user/industries e.g baby food, dairy, meat	Reached out to (potential) certification holders / OEMs through our newsletter, on LinkedIn our website and other comm channels, for existing and new OPC certifications.			
Industry stories to show how important certification is and how it leads to better sales for OEMs	Analyse the last 5 certificates to identify pain points/establish team to assess average time	Not covered, first need to address market sentiment, through market research as part of Taskforce initiatives			
Reduction of costs for smaller manufacturers OEMs (smaller users might not ask for it, no regulatory requirements)	Automated tests (might be cheaper), renewal must be cheaper than initial certification, reduction for efforts on documentation (check how, SubCert), Lobbying to strengthen focus on cert. equipment e.g. within machinery directive (ExCo AB)	in Taskforce			
4. Produce Standards and Specifications when applicable	4	Looking into possibility of publishing standards & specifications for applicable GLs or specific subjects	Scan and review manufacturer webpages and communications for missusage of Certification logos or mentioning certifications, in order to protect our quality / authority trustworthiness	Detective work: Scan company websites, contact manufacturers, attend trade shows, include statement when a certificate is issued Newsletter topic and other channels	Continues ongoing process, addressed 10+ companies over last 3 years to update / change comms on their website and other comms channels
			Hire GL portfolio mgr	JobID profile conducted, shared with SCPP chair, get fdbk from SCPP, post profile on appropriate channels, consult personal network	Done
			Evaluate all existing GL and draw up an overview of those applicable for standards	Work out GL support and GL review for standards and training / e-learning modules plan with GL-portfolio mgr	
			Prioritise the list of standards, based on membership needs / requests		
			Produce first # standards	>>> depending on plan and availability of resources	

OGSM Status today



Provide technical guidance to support food safety and quality management programs while enabling sustainability and		
1	More balanced active WG participants, from all aspects e.g. culture, category, gender, experience	Collect names, contact details, fields of expertise and interest of individuals, in order to be able to work to more diverse and inclusive WGs and RSs
2	Maintain Guideline portfolio up to date, based on industry needs and hold ourselves accountable for the 5 year renewal cycle	(Pro)Actively request our members which subjects GLs should be produced for, review (potential) guidelines and their process for 2023, 2024 and 2025
3	Improve the trust in the Certification process, grow the total number of Certifications by 15%, renew at least 90% of the expiring Certifications	Improve communication with existing certificate holders and attract new potential holders. Grow the number of certifications, renew the current certifications, put extra emphasis on Certification compliance and the (mis)use of Certifications in the market.
4	Produce Standards and Specifications when applicable	Looking into possibility of publishing standards & specifications for applicable GLs or specific subjects

OGSM Status today



Focus on improving capabilities on design, engineering, cleaning and maintenance of equipment and facilities that process and package food

Improve T&E services by expanding an e-learning platform	Pilot the e-learning platform, and expand elearning capabilities and promotion develop new modules and improve the existing examination practices.	+ E-learning and SDKs implemented + Central Examination Tool ready
Improve alignment and harmonisation of training and knowledge transfer and the quality levels of our trainers and trainees.	Launch sign up and examination functionality on ehedg.org	+ Set up new quality criteria for 5-year trainer evaluation - Needs more focus, activity and (regional) development
HD course part of Education Curriculum	Partner with universities and educators in Europe to introduce HD programmes	+ Working on Summer Course + Introducing GenEHEDG

Expand EHEDG presence to create a global network of expertise

Develop a pool of 500+ specialists, with their field of expertise	Increase the network of specialists with contact details, expertises and different backgrounds for WGs and other fields like marketing and legal	+ New dB with more details, tags and functionality - CRM to be launched
Establish partnerships with 3 international (educational) food associations like the ISEKI-Food Association, GFSI and EFFoST, InterClean	<ul style="list-style-type: none"> - List potential associations we would like to partner with to increase EHEDG top-of-mind awareness - Contact the associations for a first round of feedback on a partnership proposal - Have follow-up meetings and share the final proposal - Implement the actions included in the agreement - Assess partnership value on an annual basis 	+ Numerous new and strengthened partnerships, e.g. IAFP, EFFoST, GFSI + With beautiful collaborations, such as EYE Mentorship Programme

OGSM Status today



	Expand EHEDG presence to create a global network of expertise		
10	Build relationship with TOP 3 regulators within an industry	Create a partnerships with the Regulators within an Industry; Use the partnership as another channel of promotion of HD and EHEDG.	- Focus with onboarding of Development Director
11	Create connection with top 5 most relevant food safety orgs/authorities ((non)governmental orgs)	Food safety organisations / (non)governmental bodies	+ Numerous new and strengthend partnerships, e.g. IAFP, EFFoST, GFSI
	Grow membership by delivering value to all member categories, big and small		
12	More individuals per company member; 50% of companies sign up 20% of max free staff	Reach out to company members, from big to small with the message that ## colleagues can sign up to ehedg.org. Communicate the sign up procedure better.	+ Numerous major members have many experts from different regions onboarded to ehedg.org, combined with more active engagement in WGs and RCs
13	Increase existing members and encourage active member involvement <i>and foster new sources of membership</i>	Talent Management / Succession Planning; Forge the next generation / create opportunities for the young generation	+ Growth in membership fee contribution 100%+ in last 5 years, reached younger audience (30% <35y at EWC24), introduced EYE MP, launch of GenEHEDG in progress
14	Improve European presence and recognition	Strengthen European presence in countries where we are not located or represented and build stronger footprint in current regions	+ Stronger and new Regional Committees e.g. Ireland, Poland, UK, more regions in progress e.g. Czech Republic, Greece
15	Increase number of company members	Convert 70% of 'individual' members into company/institute member	+ all done
16	Reach more companies woldwide	Increase awareness of the EHEDG brand among existing and potential members worldwide	+ stronger Top of Mind awareness of EHEDG, many requests from various regions to set up EHEDG committees / sections

Introduction to Afternoon Programme



EHEDG Plenary Meeting 5-Forces introduction

October 2025

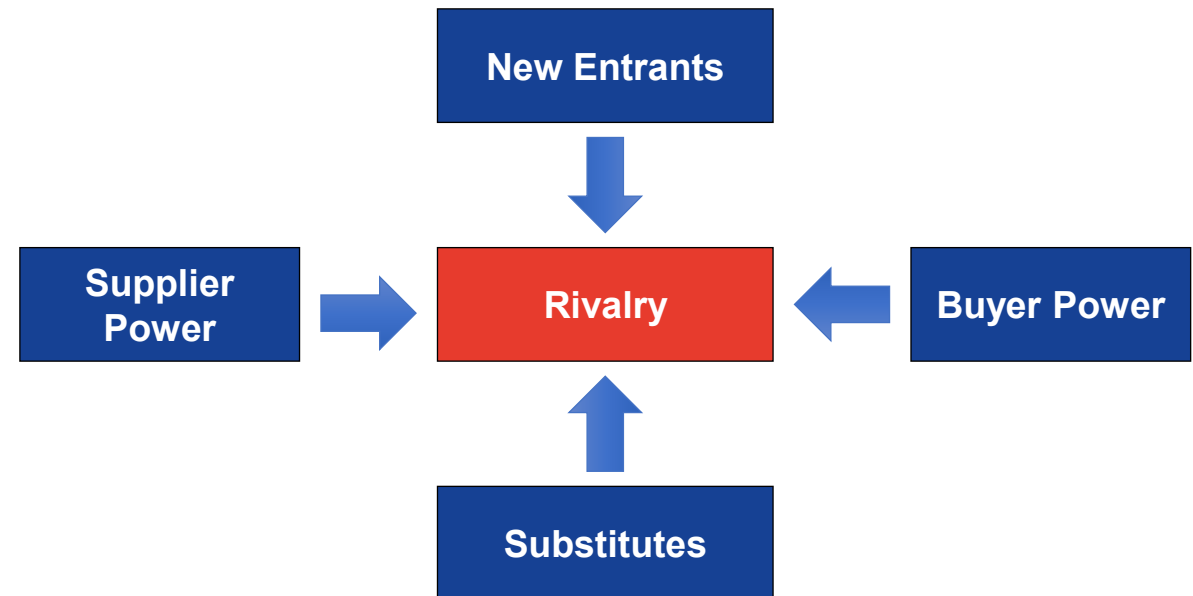


2025

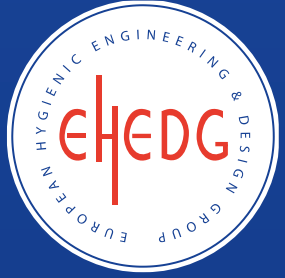
Porter's Five Forces Model



- A strategic tool to assess competitive dynamics in an industry
- Helps evaluate industry structure and positions of (potential) competitors in the market
- Applied here to EHEDG in the food processing & hygienic design context
- Forces: Rivalry, New Entrants, Supplier Power, Buyer Power, Substitutes



5-Forces for EHEDG with Organisations



Examples of organisations in each area:

Rivalry

ISO, 3-A SSI, NSF International, Codex Alimentarius, regional and local organisations (e.g. HDN in NL)

New Entrants

EFSA, FSA, FDA, TÜV, SGS, BSI, PIP

Supplier Power

Experts from EHEDG members, EATs, ATLs, AEOs, GFSI, related experts, some agencies

Buyer Power

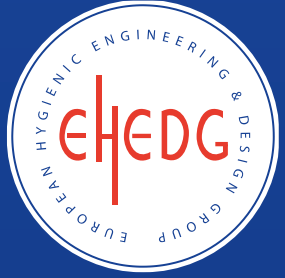
Nestlé, Unilever, Danone, Diversey, GEA, TetraPak, Krones, small and medium sized food and equipment producers, institutes

Substitutes

AI startups, training platforms, (internal and/or company) standards



Competitive Rivalry

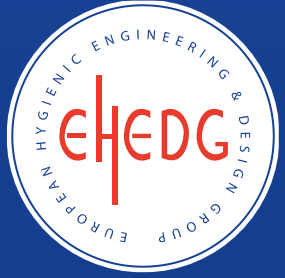


High rivalry ...

- with peers (e.g. 3-A SSI, NSF)
- EHEDG differentiates with EU focus and academia ties
- Collaboration tempers rivalry but competition remains strong



Threat of New Entrants

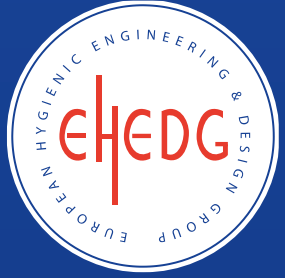


Moderate to low ...

- due to high knowledge and credibility barriers
- EHEDG reputation and collaboration with support of different parties protect position
- Digital-only training and AI audits pose emerging threats
- Industry auditors



Supplier Power

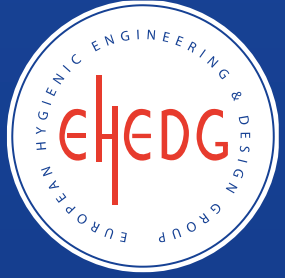


Low ...

- volunteers and academics contribute expertise.
- External vendors (events/logistics) are replaceable.
- Motivation driven by shared mission, not leverage.



Buyer Power

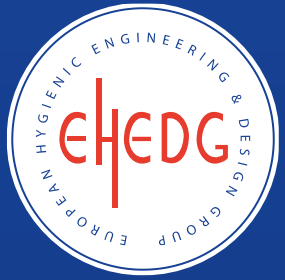


Moderate ...

- members expect high-value and relevant outputs.
- Primary buyers: food producers, equipment makers, institutions.
- Switching costs exist but alternatives are available.



Threat of Substitutes

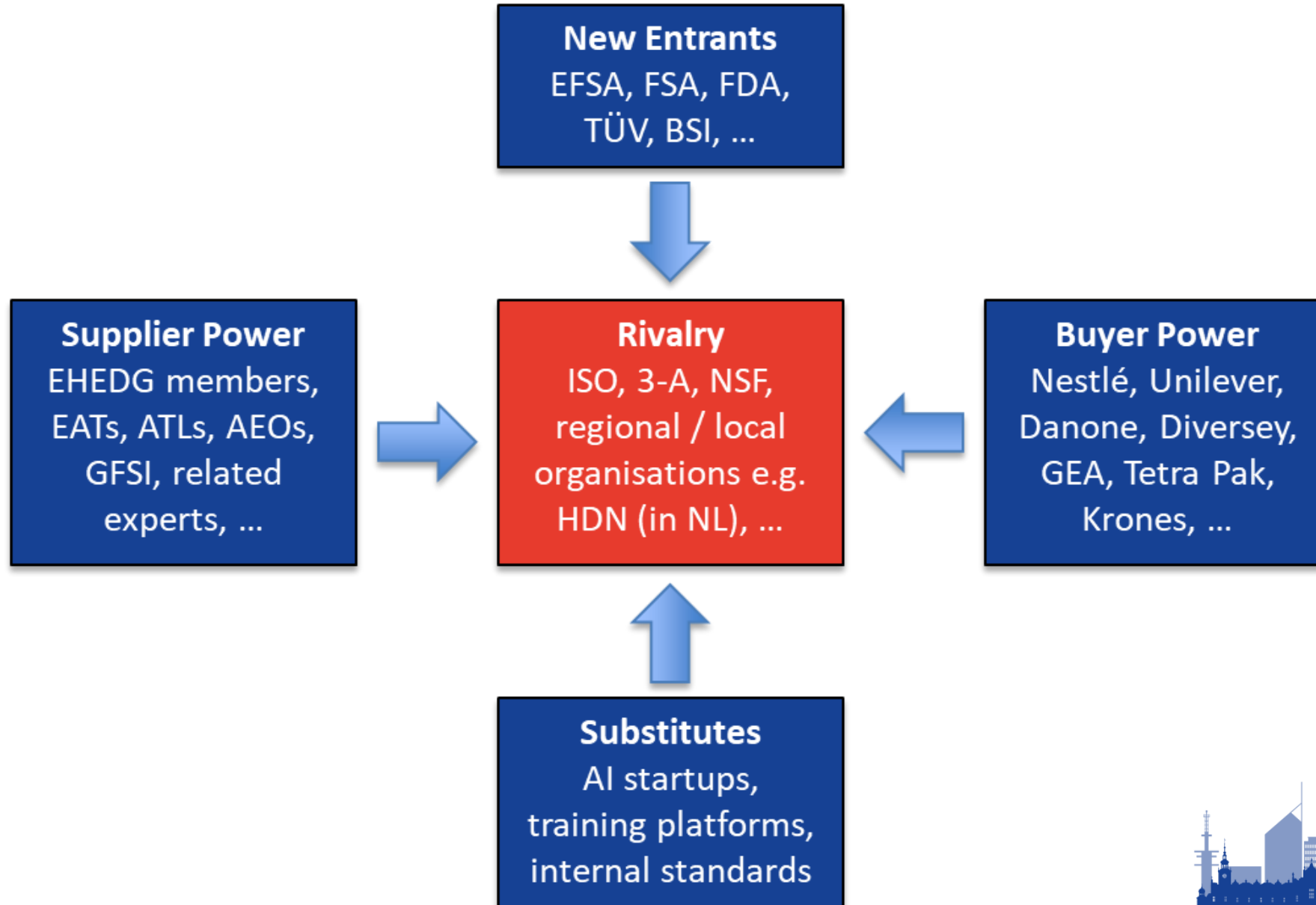


Moderate to high ...

- alternative certifications (e.g. ISO 22000, 3-A SSI)
- Multinationals may use internal standards
- Digital knowledge platforms and AI tools are rising substitutes



5-Forces for EHEDG with Organisations



2. Offering free trainings



By offering free annual (online) training courses to Small & Medium Sized Enterprises (SMEs), EHEDG can strengthen loyalty, broaden knowledge-sharing and empower smaller members to apply hygienic design principles more effectively.

Jey (Pro) Suggestion

Free trainings would lower barriers for SMEs, making EHEDG knowledge more accessible.

It reinforces EHEDG's mission to spread best practices in hygienic design, beyond commercial considerations.

Strengthening smaller members builds long-term loyalty and increases the likelihood that SMEs will grow into more active contributors and certified companies.

Ney (Con) Suggestion

The initiative requires resources (instructors, digital infrastructure) that may outweigh the benefits.

Offering free trainings could reduce perceived value of EHEDG's education portfolio and undercut paid courses.

Larger members might perceive it as unequal treatment, creating friction among the broader membership base.



3. New Guidelines



Developing new EHEDG guidelines on slicers, cutters, mixers, plastics and other missing categories within the next 2 years is critical to maintain leadership and fill essential gaps in the hygienic design portfolio.

Jey (Pro) Suggestion

Strengthens EHEDG's role as the global reference authority in hygienic design.

Expands the guideline portfolio, ensuring coverage of widely used equipment types that currently lack EHEDG guidelines.

Supports industry needs directly, providing members and manufacturers with practical guidance that drives safer and more efficient designs.

Ney (Con) Suggestion

Producing multiple new guidelines in 2 years may overstretch EHEDG expert groups and resources.

Risk of slower progress or reduced quality if timelines are too ambitious.

Prioritising new guidelines might delay updates to existing ones, leaving older documents outdated.

