



Hygienic Engineering and Design: Foundational to a Successful Food Safety Program

Agenda

- Purpose and structure of EHEDG and its partnership with 3-A Standards Inc.
- Product offering and position of EHEDG in the food value chain
- Importance of hygienic engineering and design in food safety management
- Role of EHEDG capabilities in GFSI certification

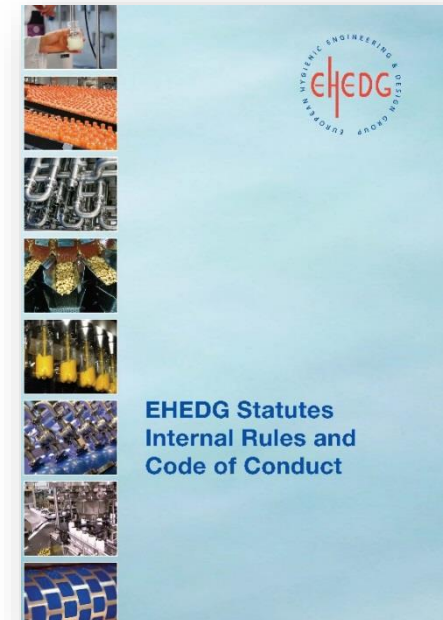
European Hygienic Engineering & Design Group

Stichting EHEDG - a Dutch “Institution for General Benefit”

EHEDG was founded 1989 as a non-profit consortium of leading European food industry stakeholders and consists of:

- Equipment & machinery manufacturers
- Food producers
- Suppliers to the food industry
- Research institutes and universities

Head office is located in Frankfurt, Germany



The Mission

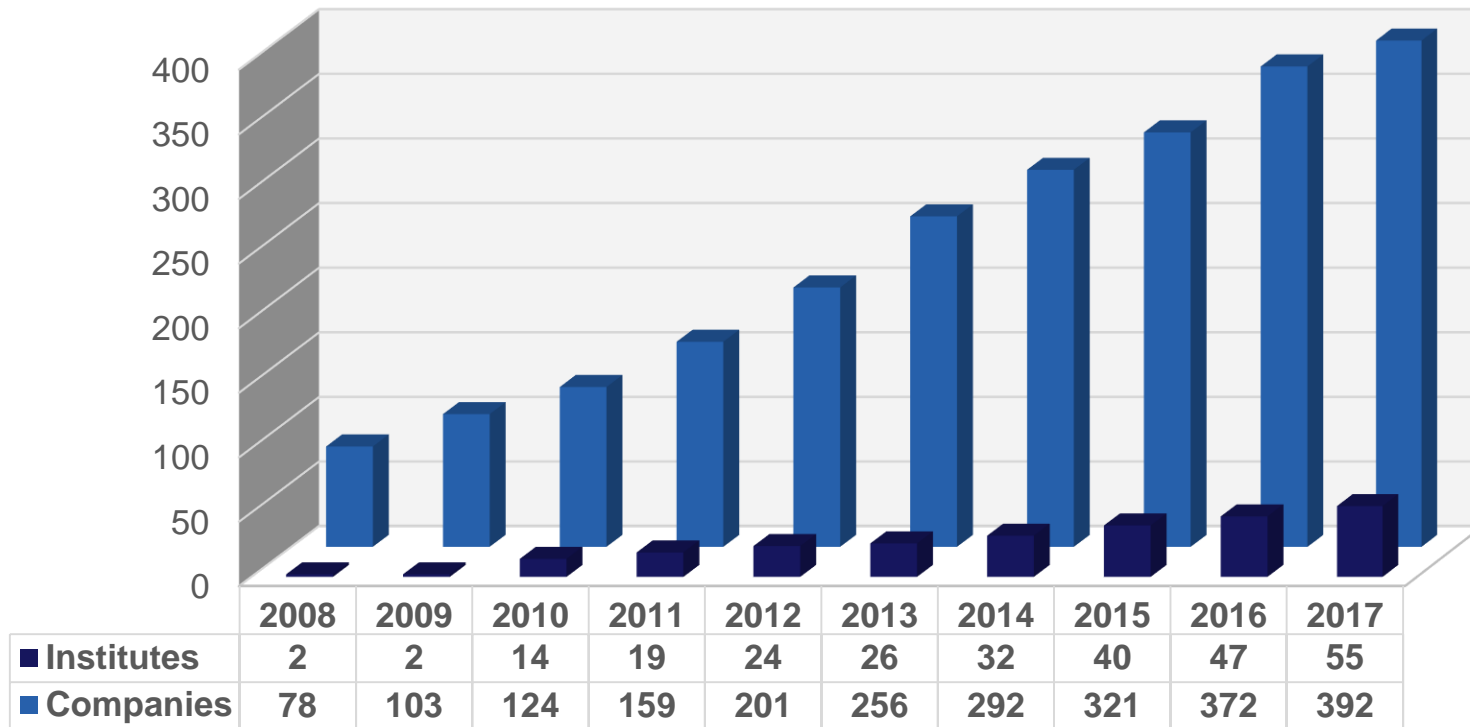
EHEDG enables food production by providing guidance as an authority on hygienic engineering and design

through development of consensus based

- design and engineering guidelines
- equipment certification schemes
- training and education programs



Membership Development



Global Network

- 80% equipment & machinery manufacturers and 20% food producers
- The “Big 50” global member companies
- Established in 31 geographical regions including 17 EU countries

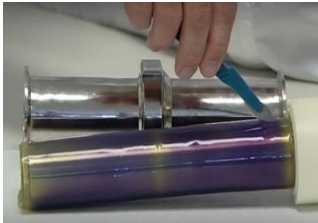


Foundation Structure

Specific strategies are established, communicated and executed by Sub-Committees



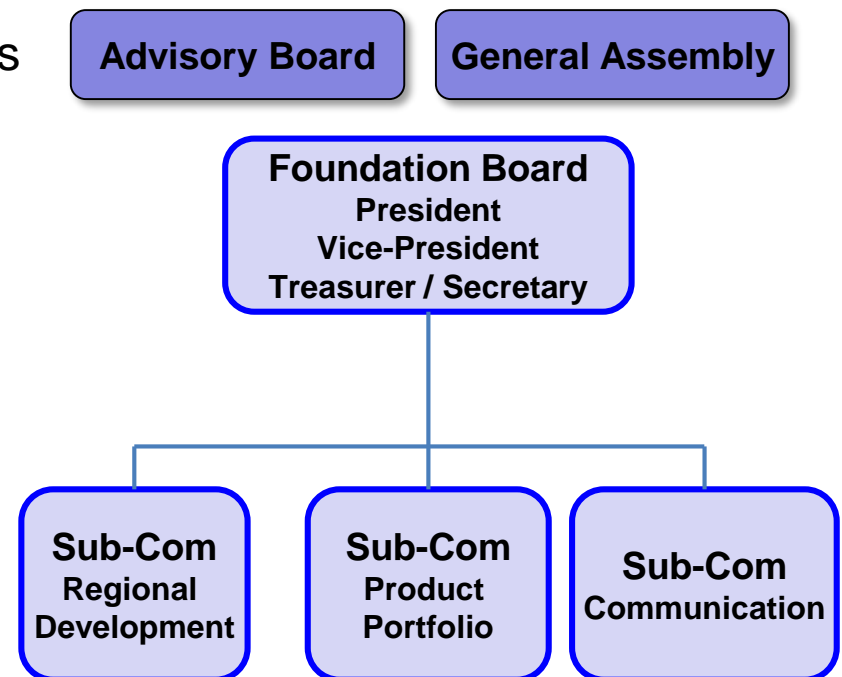
Regional Development
through Regional Sections



Product Portfolio
through Working Groups



Communication
through Task Forces



Lasting relationship with 3-A Sanitary Standards Inc.

3-A hygienic design standards go back to the 1920's

- EHEDG and 3-A have common objectives and similar missions
- Expert participation and co-authorship in committees and working groups
- Cross-referencing and harmonization of EHEDG and 3-A documents



Agenda

- Purpose and structure of EHEDG and its partnership with 3-A Standards Inc.
- Product offering and position of EHEDG in the food value chain
- Importance of hygienic engineering and design in food safety management
- Role of EHEDG capabilities in GFSI certification

Our Vision



- **MARKET**

A globally recognized European authority on hygienic design for all stakeholders in value chain

- **PRODUCTS**

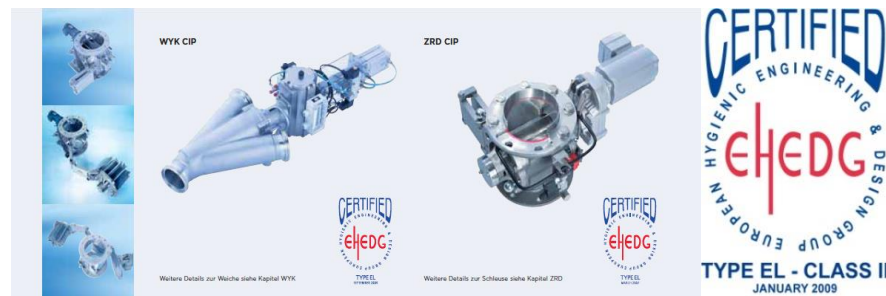
A consensus based product portfolio providing relevant value for member companies

- **STRUCTURE**

A well-balanced membership with global coverage, attractive for big and small

EHEDG Objectives

- Provide guidance and training to ensure food safety, quality and compliance with legislation
- Offer and maintain a platform for stakeholders to collaborate on matters that can enhance food product safety
- Maintain a transparent and unambiguous hygienic equipment testing and certification scheme
- Sponsor research and development where knowledge gaps are identified
- Make EHEDG a key player in recognized food safety programs



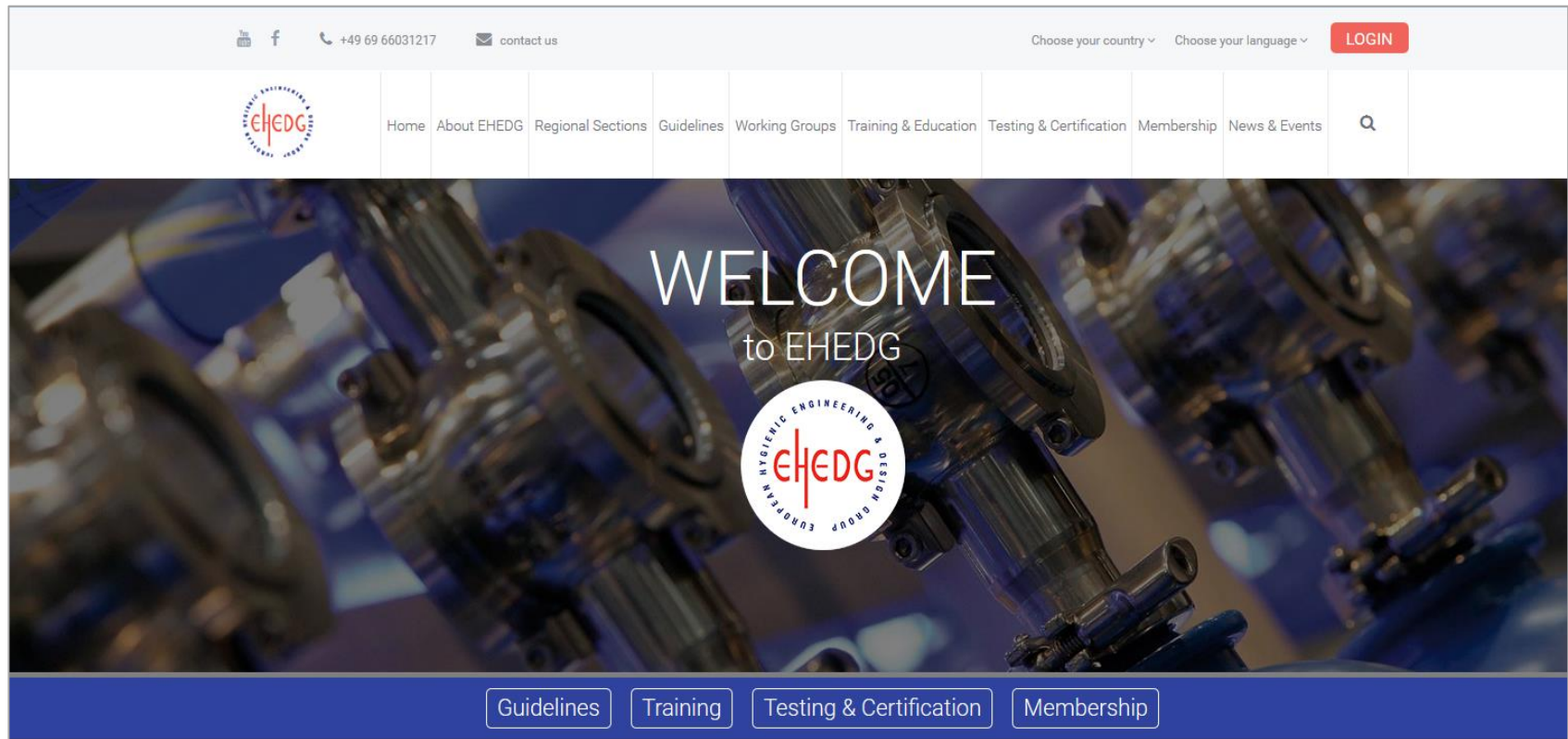
The Core Product Portfolio

	Guideline Development	Equipment Certification	Training & Education
To date	Published: 43	Valid certificates: 512	Authorized trainers: 30
2017	Active working groups: 21	Expected certificates: 30	Advanced training courses: 25

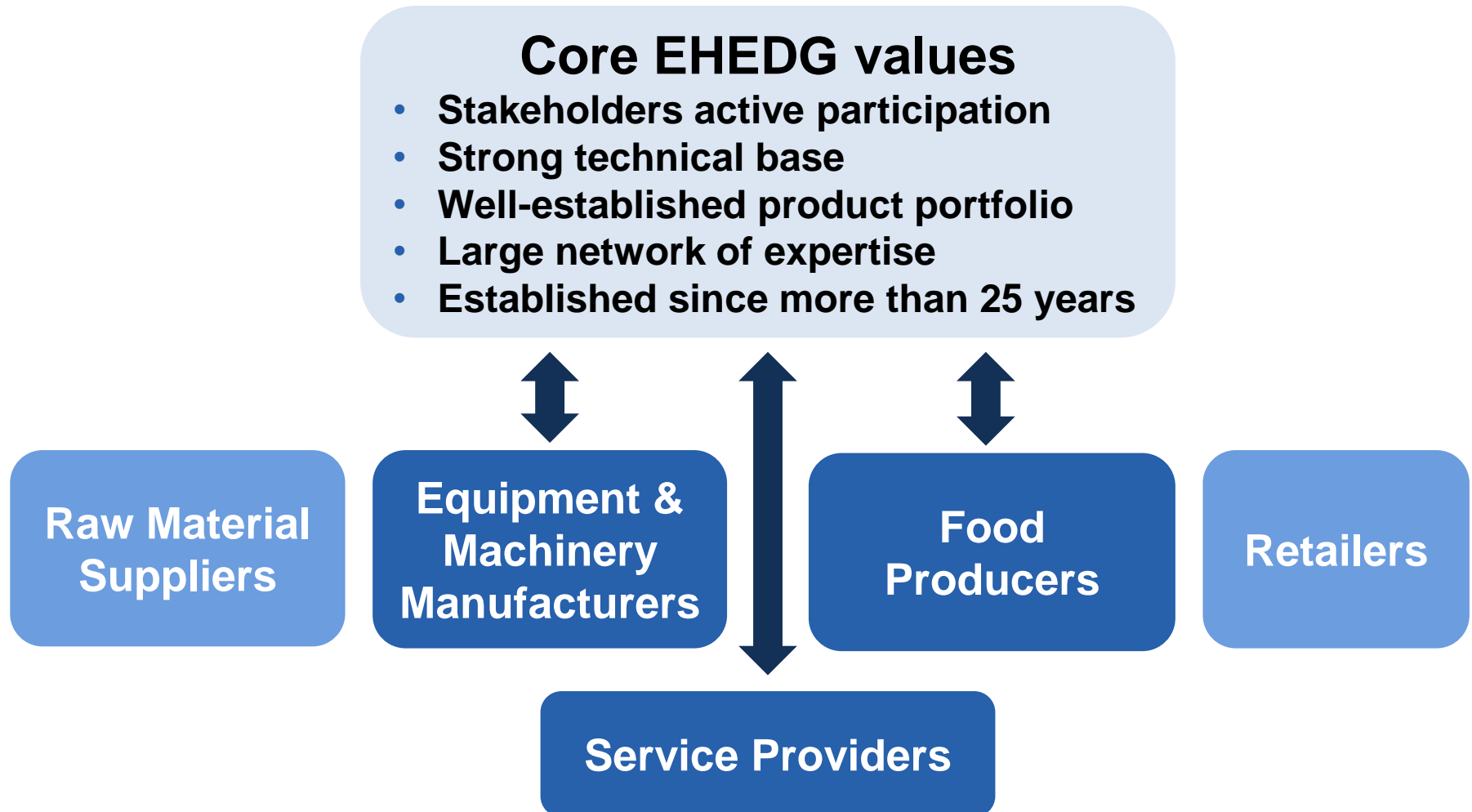


Global Information Channel

www.ehedg.org



Central Position in the Value Chain



Agenda

- Purpose and structure of EHEDG and its partnership with 3-A Standards Inc.
- Product offering and position of EHEDG in the food value chain
- Importance of hygienic engineering and design in food safety management
- Role of EHEDG capabilities in GFSI certification

Purpose of Hygienic Design

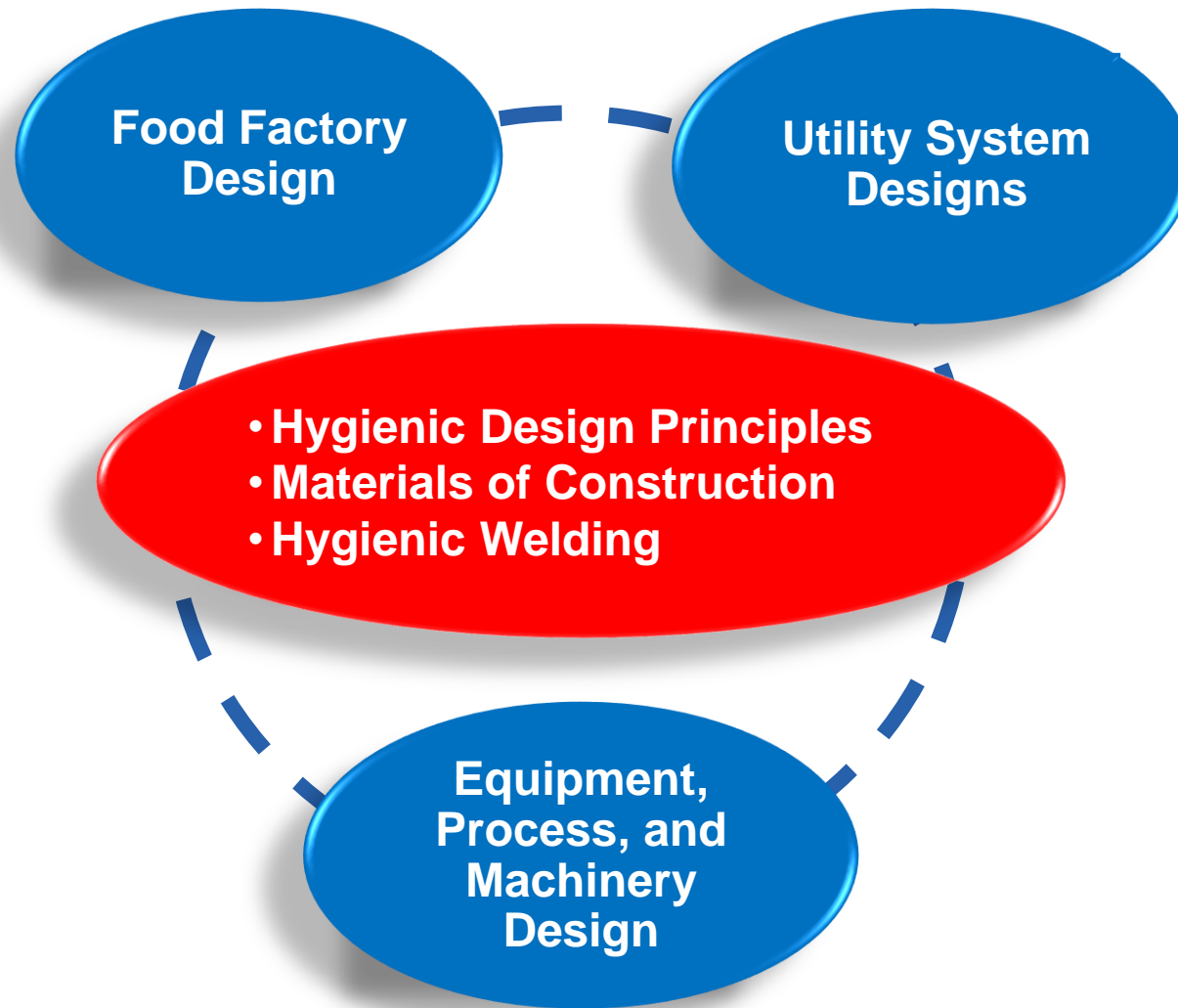
Various types of production processes **Open – Dry – Wet – Closed**



Deliberate application of design measures to minimise risk of contamination by **biological, chemical** and **physical** hazards.

Design requirements must be established on risk based decisions.

Key Hygienic Design Areas



Operational Aspects

Cleaning & Sanitization

- CIP-COP-OPC Design principles
- Procedures
- Validation





Maintenance

- Lubrication
- Preventative & Corrective
- Renovation requirements



Equipment Certification One Critical Tool

EHEDG offers a unique certification scheme based on

-  Inspection of technical drawings and equipment
-  Cleanability testing

- Established procedures
- Independent ISO certified test organisations
- Central ownership by EHEDG
- 5 year renewal policy
- Increasing recognition by food industry



Benefits of Hygienic Design

- Prevention of food safety hazards and product quality issues
- Equipment reliability - maximising production time and reduced life cycle costs
- Process and occupational safety
- Sustainable operations
- Regulatory compliance



Agenda

- Purpose and structure of EHEDG and its partnership with 3-A Standards Inc.
- Product offering and position of EHEDG in the food value chain
- Importance of hygienic engineering and design in food safety management
- Role of EHEDG capabilities in GFSI certification

Global Trends in Food Production

- Globalization of supply chains which drives end to end control requirements
- Food product innovation, local and global branding
- Risk management to ensure food safety and quality by design through the whole value chain
- Importance of Total Costs of Operation
- Sustainability requirements



Common GFSI and EHEDG objectives

- Reduce food product safety risks
- Manage cost and improving operational efficiency
- Develop competencies and capacity building in food safety management
- Provide a unique international stakeholder platform for collaboration, knowledge exchange and networking

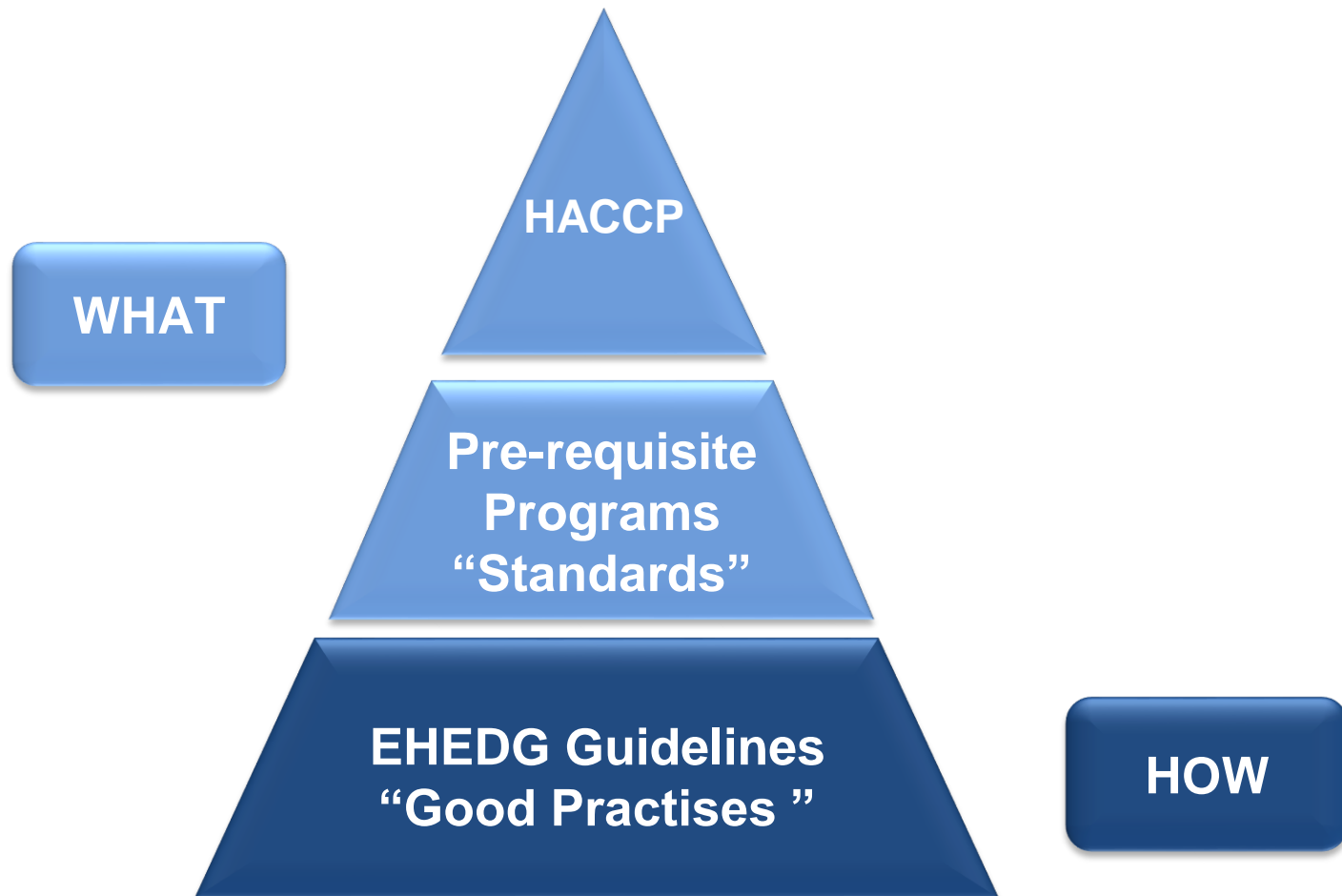


Capabilities relevant for GFSI recognized certification

- Strong product portfolio and expertise with global presence specialised on food industry
- Unique and reliable equipment certification program to ensure that equipment is cleanable by design
- Procedures to improve quality of pre-requisite programs which are fundamental to ensure right safety and quality of products every day



Position of EHEDG in Food Safety Management



What Next – Future Plans

Initiate alignment process

- Appoint Project Manager and form alignment team
- Define current status and opportunity areas
- Identify gaps in EHEDG content vs GFSI recognized schemes
- Adapt EHEDG portfolio to required standards





More **INFORMATION**



Visit our booth