



Authorised Trainer

Patrick Wouters



University: Studied Food Technology and Microbiology. In 2001 his microbiology research on Pulsed Electric Fields inactivation of microorganisms was honored with Dr. rer. nat. title at Technical University of Berlin, Germany

Current Employment: Development Director, EHEDG

Background: Patrick is a leading hygienic design and food safety and quality expert with 30+ years of experience in food production, R&D, engineering, and quality management. He has driven global hygienic design strategies at Cargill and Unilever, and currently chairs EHEDG Subcom Working Groups, contributing internationally recognized guidelines. Holding a PhD in food preservation technologies, he is active in global industry forums, promoting science-based, harmonized hygienic design as a foundation for effective food safety and quality management.

Expertise areas; Hygienic Equipment, Process, Building, & Utility Design, Aseptic Processing, Commissioning and Validation of Process Lines, Cleaning & Disinfection, Quality Management, HACCP, Hygienic Design Risk Management, and Training & Education

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