What’s new in EHEDG?
Who is EHEDG?

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

- Equipment manufacturers
- Food producers
- 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.

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What's new in EHEDG?

The “Big 40” of 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 guideline documents on hygienic design requirements and practices based on science and technology to ensure compliance to legislation

• To maintain a transparent and unambiguous hygienic equipment testing and certification scheme

• To identify areas where hygienic design knowledge is insufficient and initiate and promote research and development in those areas
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 process, 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
EHEDG

General Assembly

Secretariat

President
Vice-President
Treasurer / Secretary

= Foundation Board

Advisory Board
(including President)

Sub Committee:
Regional Development
Chair & Co-Chair

Members

Sub Committee:
Product Portfolio
Chair & Co-Chair

Members

Sub Committee:
Communication
Chair & Co-Chair

Members

Regional Sections

Working Groups

Working Groups
Foundation Board

First election by General Assembly in December 2014

Ludvig Josefsberg
President
ExCo Member since 2010

Piet Steenaard
Treasurer/Secretary
ExCo Member since 1992

Patrick Wouters
Vice-President
ExCo Member since 2010
Membership development

April 2016:
• about 1,270 main contact persons world-wide
• 270 individual members
• 393 member companies and institutes with thousands of EHEDG resources behind

• EHEDG membership is continuing to grow
• EHEDG has a global reach
A global network

Membership spreads to 55 countries today

Existing Regional Sections (29):

- Argentina
- Armenia
- Belgium
- Brazil
- China
- Croatia
- Czech Republic
- Denmark
- France
- Germany
- India
- Italy
- Japan
- Lithuania
- Macedonia
- Mexico
- Netherlands
- Nordic (FI, S, NO)
- Poland
- Russia
- Serbia
- Spain
- Switzerland
- Taiwan
- Thailand
- Turkey
- Ukraine
- UK & Ireland
- Uruguay

Planned in 2016:
Austria, Romania, Bulgaria
Regional development

Objectives

• Increase the local awareness and recognition of EHEDG

• Raise the importance of and knowledge in safe food production

• Provide guidance and support to local stakeholder

• Enhance the cooperation between Regional Sections

• Provide support to continuous development of EHEDG International
Product Portfolio

3 Main Areas

1. Guidelines
2. Testing & Certification
3. Training & Education

Some facts

• 21 working groups
• 45 published guidelines
  (with 10 currently being updated)
• 400 volunteers participating
• > 400 equipment / components 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, 19
- Factory Design incl. Design of Utility Systems
  - Doc. 27, 28, 30 44
- 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
- Packaging Machinery incl. Filling Machinery
  - Doc. 3, 11, 21, 29
- Heat Treatment
  - Doc. 1, 6, 12, 24
- Cleaning & Validation
  - Doc. 45

Training & Education

All EHEDG Documents

Continuous development and updating
Continuous Process

- **Projected**
  - Foreign Bodies, Lubricants* (Doc. 23), Water Management* (Docs. 27+28), Meat Processing

- **Recently started**
  - Cleaning Validation (supplements to Doc. 45), Cleaning & Disinfection, HD Principles* (Doc. 8), Mechanical Seals* (Doc. 25), Sensors* (Doc. 37)

- **Work in progress**
  - Bakery Equipment, Cleaning in Place, Dry Materials Handling*, Fish Processing, Food Refrigeration, Hygienic Systems Integration* (Doc. 34), Materials in food contact* (Doc. 32), Tank Cleaning, Test methods, Valves* (Doc. 14+20), Packaging Machinery* (Doc. 3, 11, 21)

- **In a final stage**
  - Air Handling* (Doc. 30), Heat Treatment* (Doc. 1+6), Elastomer Seals, Welding* (Doc. 9 & 35)

- **Recently published**
  - Building Design (Doc. 44), Conveyor Systems (Doc. 43), Cleaning Validation Principles (Doc. 45)

* = Update of existing documents

Today: Over 400 voluntary experts actively involved in 21 Working Groups
45 guidelines published
Focus areas of Training & Education

Continuous development and improvement of proprietary course modules on 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 open equipment (started in 2016)
- Establishment of new test institutes world-wide
- Centralisation of EHEDG Certification
- Implementation of a 5 year’s renewal cycle for all certificates
What's new in EHEDG?

3-A Annual Meeting 2016

Opportunity to harmonize GFSI requirements with the EHEDG Certification Scheme

WHAT

HACCP

Pre-requisite Programs “Standards”

EHEDG Guidelines “Good Practises”

Factory Site / Standard Operating Procedures / Work Instructions

HOW
15 Pre-Requisite Programs

- 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 of equipment and its accessibility for cleaning, maintenance and preventative maintenance
- Management of purchased materials
- Measures for the prevention of cross-contamination
- Cleaning and disinfection [sanitization]

Covered by the EHEDG guidelines

- Pest Control
- Personnel Hygiene
- Rework
- Product Recall procedures
- Warehousing
- Product information and consumer awareness
- Food defense, biovigilance and bioterrorism
New communication strategy

1. Membership Relations
2. External Communication
3. Internal Communication Tools
4. EHEDG International Events
New Website

The website www.ehedg.org is the major EHEDG information and communication platform available in 24 languages.
World Congress 2016

We look forward to welcoming you on occasion of the EHEDG World Congress on Hygienic Engineering & Design 01 - 03 November 2016 in Herning/Denmark in conjunction with FOOD TECH

Topics

• Product contact surfaces – materials and new techniques
• Open processing equipment
• Cleaning procedures and hygienic design
• Economic and environmental impact of hygienic design

Program details and registration: www.ehedg-congress.org
Lasting relationship between 3A and EHEDG

- Common goals and similar mission
- Exchange of draft guidelines and standards for expert review
- Cross-referencing and harmonization of EHEDG and 3-A documents (see 3-A / EHEDG Matrix for download from www.ehedg.org > Guidelines)
- Active expert participation and co-authorship in the committees of both organisations vice-versa
- Friendly and long-lasting partnership
Thank You!

You are welcome to join us!

Online Registration:
www.ehedg.org > Membership > Company Membership or > Institute Membership