



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.



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

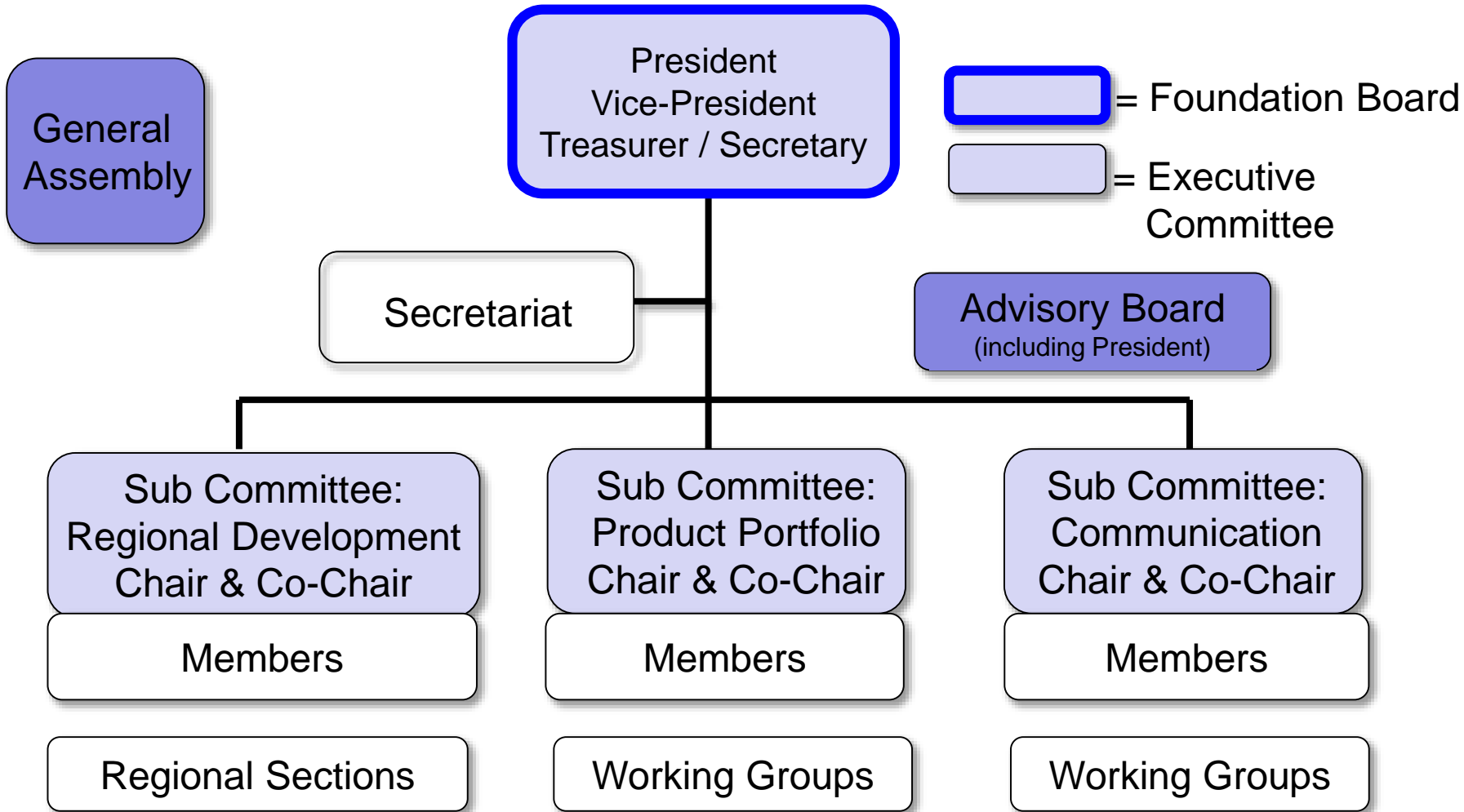
A well-balanced membership with global coverage

A fully transparent non-profit organization

- Funded by strongly committed members,
- Relying upon voluntary contribution and active involvement
- Attractive for large and small



EHEDG



Foundation Board

First election by General Assembly in December 2014



Ludvig Josefsberg
President

ExCo Member since 2010



Piet Steenaard
Treasurer/Secretary

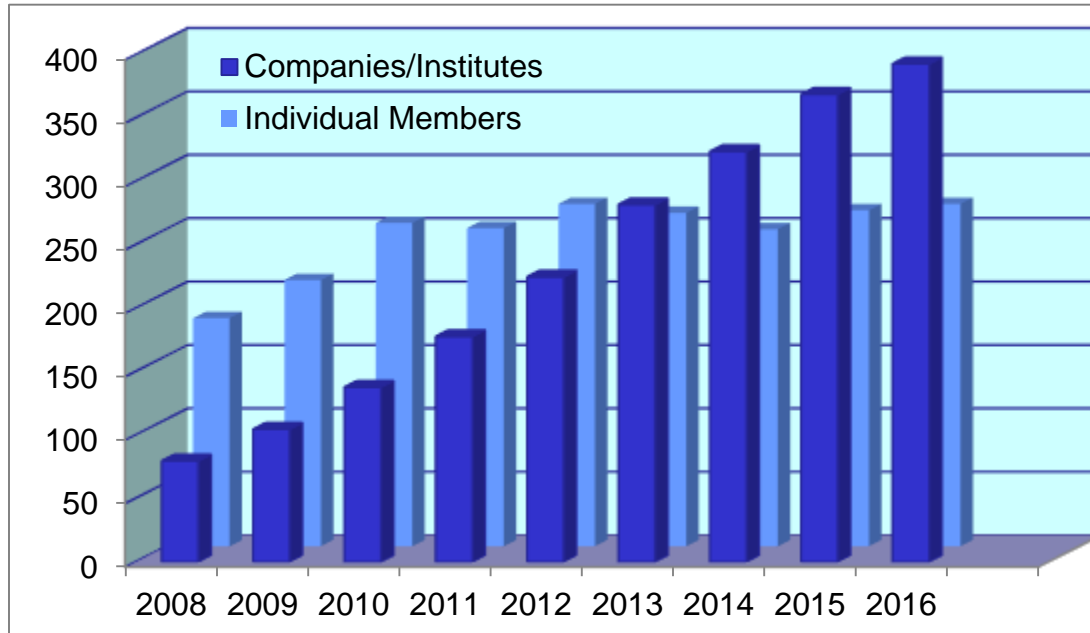
ExCo Member since 1992



Patrick Wouters
Vice-President

ExCo Member since 2010

Membership development



- EHEDG membership is continuing to grow
- EHEDG has a global reach

April 2016:

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



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 Process



**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

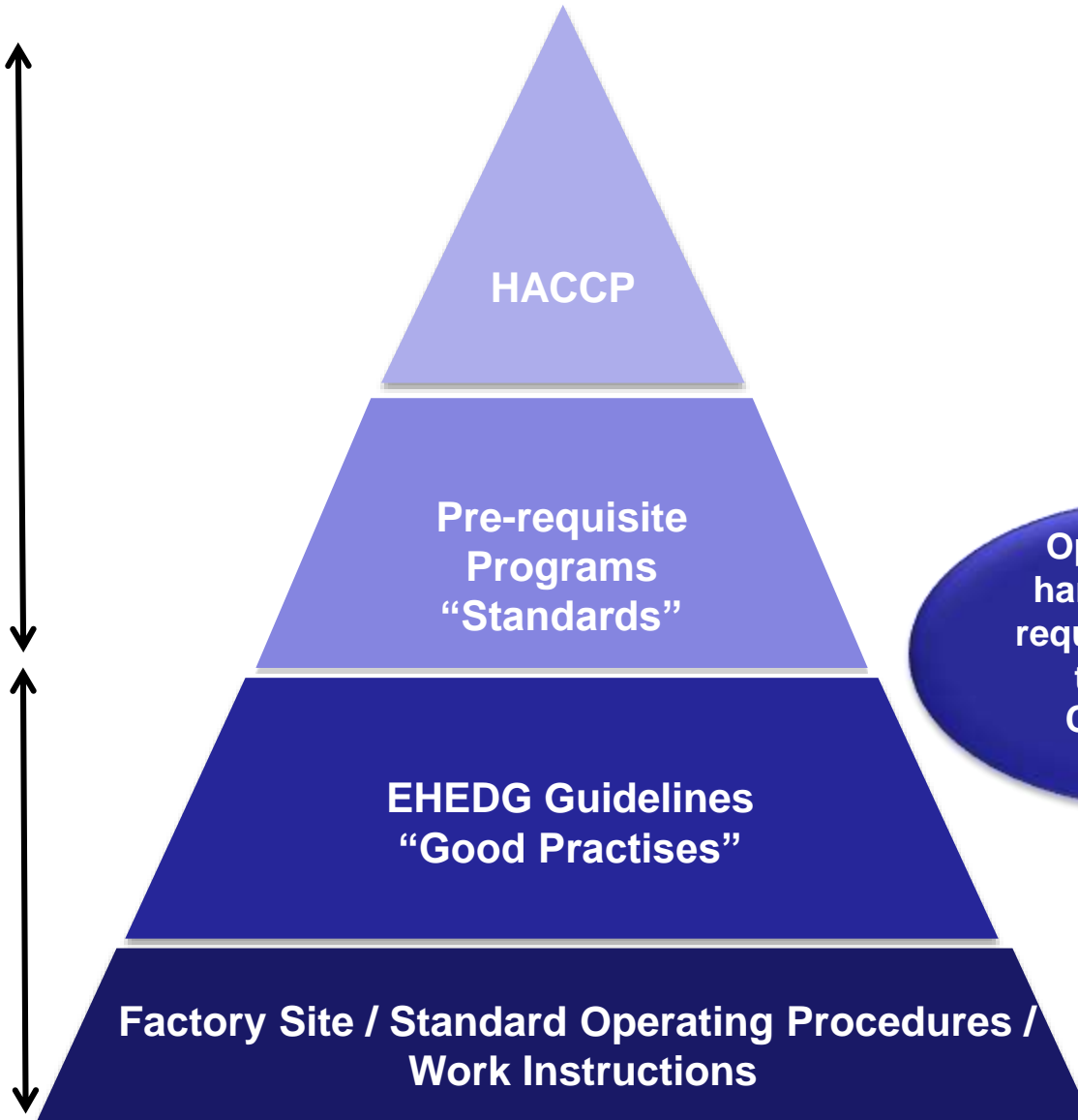
Development of
a test method
for open
equipment
(started in 2016)

Establishment
of new test
institutes
world-wide

Centralisation
of EHEDG
Certification

Implementation
of a 5 year's
renewal
cycle for all
certificates

WHAT



Opportunity to harmonize GFSI requirements with the EHEDG Certification Scheme

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 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



3-A/EHEDG Matrix		01-	02-	04-	05-	10-	11-	12-	13-	15-	17-	18-	19-	20-
		Energy Tools	Cent. PD Pump	Homogenizers	Autoclave Washers	Single vessel filters	Paste heat exchanger	Tubular heat exchanger	Firm coating tanks	Extruders	Food lines	Rubber	Jvc Coating Process	Plates
Doc:														
1	Micro safe continuous pasteurized liquid food													
2	Assessing CIP cleanability of food processing		X											
3	Micro safe aseptic packaging of food products		X									X		
4	Assessing of in-line pasteurization of food processing equip.													
5	Assessment of in-line sterilizability of food		X									X		
6	Micro safe continuous flow thermal sterilization of liquid food.													
7	Assessment of bacterial tightness of food processing equipment		X									X		
8	Hygienic equipment design	X	X	X	X	X	X	X	X	X	X	X	X	X
9	Welding of stainless steel to meet hygienic requirements													
10	Hygienic design of closed equipment for processing liquid food	X			X	X	X	X	X	X		X	X	X
11	Hygienic packaging of food products										X			



Thank You!

You are welcome to join us!



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