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

<table>
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<tr>
<th>Year</th>
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<td>2017</td>
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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

Advisory Board
General Assembly

Foundation Board
President
Vice-President
Treasurer / Secretary

Sub-Com Regional Development
Sub-Com Product Portfolio
Sub-Com Communication
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
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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

<table>
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<th>Guideline Development</th>
<th>Equipment Certification</th>
<th>Training &amp; Education</th>
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<td>Valid certificates: 512</td>
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To date

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Global Information Channel
www.ehedg.org
Central Position in the Value Chain

Core EHEDG values
- Stakeholders active participation
- Strong technical base
- Well-established product portfolio
- Large network of expertise
- Established since more than 25 years

Raw Material Suppliers
Equipment & Machinery Manufacturers
Food Producers
Retailers
Service Providers
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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

- Food Factory Design
- Utility System Designs
- Equipment, Process, and Machinery Design

- Hygienic Design Principles
- Materials of Construction
- Hygienic Welding
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
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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

EHEDG Guidelines “Good Practises”

Pre-requisite Programs “Standards”

HACCP

HOW
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
Thank you!

More INFORMATION

Visit our booth