

## EHEDG Congress 2016 - Where Food Safety, Environmental Efficiency and Hygienic Design goes hand-in-hand

In November 2016 the bi-annual EHEDG congress was held in Denmark and well visited by experts and representatives from equipment manufactures and food manufactures around the world. For FoodEfficiency the key focus areas were **Food Safety** and **Costs related to poor hygienic design**, which are areas I have previously commented on in various articles and posts.

### Food Safety

The area of food safety was covered in many presentations. A very interesting presentation from Nestle introduced us to their food safety requirements for new equipment, but also making it very clear that in the worst case poor hygienic design can mean death for the consumer.

Another interesting discussion under the Food Safety heading was how to improve food safety auditing under the hygienic design heading. In all GFSI (Global Food Safety Initiative) recognized standards such as ISO22000 FSSC, BRC, IFS and similar, there are requirements saying that food processing equipment must be hygienically designed but with no further direction on this matter.

From experience little attention has been given to this area during certification audits, furthermore food manufacturing companies and their suppliers also often have different view of how this clause should be complied with. We were informed that the GFSI as well as the standardization organisations are looking into this area and we can expect to see specific requirements or references on hygienic design in future revisions of the food safety standards.

### Costs

Costs were another big focus area of the congress, and described in different ways. Alfa Laval demonstrated how good hygienic design made it easier to empty and clean a tank whereby both cleaning costs as well as product losses were reduced.

Similar findings were presented by Centro Tecnologico who argued that hygienic design ought to be included in the Best Available Technology requirements concerning pollution prevention and control, as being easier to drain, empty and clean, but also ensuring higher product quality with less rework or recall in the longer term.

To underline the cost issue in lack of hygienic design Mondelez shared some of their cases on incidents and accidents related to sanitary design issues and the costs of these incidents in direct and indirect costs, incl. brand value. They stressed the importance of having the right balance on product formula stability vs. GMP, Sanitary design, Zoning and Cleaning.

### EHEDG certification

The approval process for units to obtain EHEDG certification will change in order to follow the development of equipment. What was seen as good hygienic design 8 years ago may now be exceeded by other possibilities. Going ahead a unit will therefore require a re-certification every five years to ensure that it is still seen as a good solution in hygienic design within a specific area of application and use.