



Board Report EHEDG 2023

Statutory Board

President Hein Timmerman (Tetra Pak)
Vice President Patrick Wouters (Cargill)
Secretary / Treasurer Matilda Freund (Mondelez)

Daily management
Operations Director Adwy van den Berg

Vision, mission and objective

Vision

The aspirational goal that drives our foundation is to be the leading source of hygienic design and engineering expertise, to improve food safety and quality across the food production and food processing industry. This is the shared ambition that shapes our role in the world.

Mission

The outline around our logo represents the mission to which we are relentlessly committed: to raise awareness of hygienic design and engineering among the various target groups, to develop guidelines and solutions, to provide a platform to promote our expertise and facilitate networking across the world.

Objective

The aim of the EHEDG foundation is to form a balanced forum of, and for, suppliers of food production equipment and installations for the processing of raw materials, the production of semi-finished products and final foods / ingredients, the end users (the food processing industry), and legislators. This forum is to encourage discussion of all aspects of hygienic design and related processes and procedures, to bring food safety and food quality to the next level and achieving at the same time efficient and sustainable food production processes.

This is achieved, among others, through:

- a) establishing and publishing guidelines for the hygienic design of equipment, installations and buildings, based on daily practical experience and scientific findings;
- b) developing test methods so that devices comply with the EHEDG guidelines; monitoring the implementation of the tests by the test institutes;
- c) maintaining a certification scheme for equipment used in the food industry;
- d) promoting worldwide harmonization of the hygienic design guidelines and related processes with all kinds of organisations active in the food industry and food safety management such as the European Union, 3-A Sanitary Standards Inc. (3-A SSI), Global Food Safety Initiative (GFSI), British Retail Consortium Global Standards (BRCGS), Food Safety Certification Scheme (FSSC), International Featured Standard (IFS), European Committee of Standardization (Cen), and International Organization for Standardization (ISO);
- e) disseminating knowledge by organizing conferences, study days and workshops and offering a virtual knowledge platform;



- f) identifying sub-areas where we lack information, and promote research in these areas;
- g) safeguarding the content value of EHEDG, including proper use of the trademark and logos;
- h) forming a point of contact in the broadest sense of the word, which is related to our objective.

Main activities

The EHEDG foundation provides the following services:

- 1) Guidelines / manuals, so-called 'Guidelines' on specific subjects, relevant for the production, processing and packaging of food on an industrial scale. These are written on a continuous basis by working groups composed of voluntary subject matter experts from the food industry;
- 2) Training programs and teaching materials on hygienic engineering and design, based on the EHEDG guidelines, EHEDG publications and practical experiences. In addition, trainers are trained to give training courses and the foundation coordinates the annual training agenda and the certification of examinees.
- 3) Testing and certification of components, devices and machines. The equipment is tested and certified by authorized EHEDG test institutes, responsible for the recognized quality standards (described on the basis of the hygienic design and engineering guidelines). EHEDG certification is pursued by manufacturers who focus on the design of process equipment that meets the highest hygienic requirements. Every year, approximately 300 tests (at the request of equipment and machine builders) are performed at 8 test institutes around the world.
- 4) Networking opportunities for subject matter experts and other parties interested in the area of hygienic design, engineering and associated practices and procedures for achieving food-safe production processes.
- 5) Regional and local contacts in more than 40 countries, to obtain specific expertise, currently active

Activities 2023 / Moving forward 2024

- The foundation has continued to invest to provide the EHEDG stakeholders with the right services and thus secure the production of safe food through hygienic design. This goal remained unchanged on the agenda, a challenge for which the foundation has continued to develop and invest in both people and technology.
- After the EHEDG Foundation moved from Germany to the Netherlands in 2021, we started to build a small diverse and inclusive team, to support the daily operations, project and working group management and help conduct the strategy for the coming years. Currently the team consists of 8 employees, most of them working on a parttime basis. As of March 2024 a Junior Communication Manager will join the team, in order to strengthen our interaction with our internal and external stakeholders.
- With the exception of the employees within the operational team located in Amsterdam, no volunteers within the Working Groups, Regional Section, Executive Committee, Statutory Board, or Advisory Board receive financial compensation or other forms of remuneration. All participating members engage on a voluntary basis, with reimbursement solely for travel, accommodation, and meal expenses.
- Since the beginning of 2023, after the end of the global COVID restrictions, the number of face-to-face meetings for our Working Groups started to increase again. But the backlog

- of the to-be-updated, revisited and new hygienic design guidelines for the food industry, that build up during the COVID period, is still being worked on. Therefore, we invested in extra resources, amongst others a new product portfolio manager, to speed up delivery process of our guidelines and related activities.
- For this reason and to avoid overlapping activities we organised our first Full Working Group Day, with over 120 volunteers who participated, discussed the scope, the status and the ways going forward of their Working Groups.
- At the moment we have 26 active Working Groups, working on 42 hygienic design guidelines.
- In order to reach a younger group of engineers and food safety experts in the industry and academia, and to strengthen our Working Groups with more volunteers, we launched the EYE Mentorship Programme in cooperation with Young EFFoST.
- Next to the regular EHEDG Guidelines we produced a White Paper on Global Food Safety Initiative (GFSI) Hygienic Design Scopes JI & JII, anticipating the inclusion of the GFSI hygienic design benchmarking requirements by Certification Programme Owners (CPOs), to give guidance to companies that are interested in applying the requirements of GFSI on scope JI or JII, against which ultimately companies can be certified by CPOs. This publication supported the development of another guideline document entitled Equipment Management published by the FSSC organisation (a CPO) which was critically reviewed by the EHEDG Hygienic Design Benchmarking Support (HDBS) project team. This is all with the objective to make the food industry aware about the importance of equipment management in food safety management and to explain what is required to do this in a proper way.
- We produced a Position Paper on the potential ban of PFAS on food contact surfaces in food manufacturing and processing equipment for the industry which was communicated with the EU. EHEDG acknowledges the importance of addressing environmental and health concerns related to per- and polyfluoroalkyl substances (PFAS) under the REACH regulation, but we emphasize the importance of a balanced and risk-based approach. While we support the goal of restricting PFAS classified as very dangerous, it is essential to differentiate industrial applications from consumer goods and to ensure the availability of suitable alternatives. The mechanical and plant engineering sector plays a critical role in various industries, and the potential ban of PFAS must be carefully evaluated to prevent devastating consequences for the European economy. We urged the European Chemicals Agency (ECHA) and the relevant authorities to consider our recommendations and work collaboratively with industry stakeholders to develop a sustainable and effective solution.
- In 2024 additional White and Position Papers will be published, on topics like 'Sustainability' and 'Water Saving'. Next to new Guidelines that are being developed on topics like 'Chocolate Processing' and 'Robotics'.
- Another initiative that is being developed as a service to the industry in addition to the EHEDG Guidelines are 'Standards for the food producers and food processing companies', 'Specifications and Check-lists', and other practical (work floor) tools.
- Investing in collaborations with other not-for-profit organisations active in the food processing and food safety developments, such as InterClean, EFFoST, CIFST and IAFP, is an important part of the EHEDG agenda for 2024. The EHEDG Board and Head Office representatives were able to participate in some of the major food congresses and partner events, gathering and sharing ideas and new industry developments. Participating in these international events is needed to keep our stakeholders up-to-speed and to pick up our collaborations in the regions, harmonising the hygienic design and food safety standards over the globe.



- Important investments were made in the IT infrastructure, improving the website performance, the news feed, regional content and the search functionalities in services offered. The website is available in the four most used languages, English, French, German and Spanish.
- In 2023 we saw a steep increase in the number of completed EHEDG Hygienic Design trainings, resulting in 795 individuals being trained in 2023, compared to 451 in 2022.
- EHEDG' goals for 2023 were to introduce new initiatives to better service the food industry and support food safety in the farm-to-fork chain via hygienic design. To do so EHEDG introduced the first e-learning course on its website and is developing additional courses to be launched in 2024 and beyond.
- We organised 7 webinars throughout 2023, on topics such as 'Cleaning & Disinfection', 'Hygienic Design and Water Distribution Systems', 'Open Plant & Open Process Equipment Cleaning' and 'Hygienic Design, Maintenance & Installation Practices' due to the high average number of participants (av. 750 pax) from around the globe we will continue with the webinars in 2024, bringing our message to large numbers of quality assurance managers, engineers and food safety experts worldwide.
- We established a new regional section in Poland in 2022 and in 2023 we continued activities around where to revitalise our current or start new Regional Sections. The primary objective of our Regional sections is to make EHEDG offerings and hygienic design knowledge more known to small and medium sized companies and get involvement from different educational organisations (e.g. technical colleges and universities) and research institutes. Especially the engagement with the educational organisations is important to ensure new engineers and quality professionals active in the food industry are aware of the importance and understand the requirements for hygienic design. We are now in the midst of setting up new regional teams in the Czech Republic, Greece and India.
- In 2023, EHEDG organised its Online Congress, continuing its tradition of hosting this event every odd year and where we welcomed over 600 participants from all over the globe. Being lectured in and listening to round table discussions on topics like 'Food Safety', 'Food Quality', 'Productivity' and 'Sustainability', with the opportunity to actively participate during the Q&A slots. With a feedback score of 8.6.
- These initiatives have resulted in a growth in EHEDG's overall membership, in 2023 EHEDG welcomed 97 new company members, 2 new individual members and 1 new institute member.
- We are in full preparations for the upcoming EHEDG World Congress 2024, (which will be held every even year) scheduled for October in Nantes, France. We are expecting to welcome over 400 hygienic design and food safety specialist from all over the globe, including representatives from New Zealand, Australia, Thailand, Japan, Taiwan, Brazil, Argentina, Chile, Mexico, the United States and nearly all European countries.



Plans / budget 2024

Scope SubCom WGs		Major Events	
General WG Expenses	€ 5,000	World Congress 2024	€ 373,800
Overall ftf WG day (H1/24) Chairs	€ 15,000	Total	€ 373,800
Overall ftf WG day (H1/24) Members	€ 50,000		
Work Groups producing and reviewing Guidelines	€ 153,500	Internal developments / Major projects	
GL Picture development	€ 14,000	Expert Networking Platform	€ 5,000
Picture & Photo DB development	€ 10,000	SEO Implementation / maintenance	€ 5,000
Reserves	€ 47,750	Backlink building	€ 2,500
Potential extra working groups	€ 14,750	Webshop integrated into website	€ 1,000
Total	€ 310,000	RS budget tool improvement (RS budget tool 2.0)	€ 2,000
		New CRM/Fin system	€ 15,000
Scope SubCom Regional Development		Content from LinkedIn to Website	€ 1,000
Regional budgets	€ 155,300	Regional Section Content pages	€ 1,000
New regions development budget	€ 37,500	Social Media Strategy	€ 2,500
Joint Regional Section Events	€ 62,500	Onboarding student project	€ 20,000
Total	€ 255,300	Training on Accounting/CRM system	€ 5,000
		Server upgrade	€ 3,000
Scope SubCom Certification		Rebranding	€ -
Certification general costs	€ 10,000	Membership Content Enrichment	€ 5,000
Certification travel and accommodation	€ 10,000	Consultancy - Comms & Soc Media	€ 15,000
Total	€ 20,000	Certification (dB)	€ 1,500
		Total	€ 84,500
Scope SubCom Training & Education			
Development and maintenance of training courses	€ 75,000	General Administration	
Summer course - research & requirements	€ 30,000	Office administration	€ 77,650
E-learning application development	€ 30,000	Consultancy and legal advice	€ 6,000
Total	€ 135,000	Staff	€ 531,050
		Other operational support	€ 22,500
Scope Communications		Bookkeeping & financial consultancy	€ 10,000
Content communication & branding	€ 45,000	Foundation & Executive board meetings	€ 2,500
Trade shows/events	€ 35,000	ExCo Meetings	€ 12,500
EHEDG CONNECTS	€ 10,000	Other	€ 5,850
Website redesign (GL taxonomy)	€ 4,000	Total	€ 668,050
Media Consultancy, Editorial Work, Articles	€ 5,000		
Total	€ 99,000	TOTAL:	€ 1,945,650