

Day 1 Wednesday, 02 October 2024

8:00 - 9:00 *Registration*

Auditorium - Room 450

9:00 - 9:15 *Opening*

Janyce Franc - General Manager & Co-Founder EHEDG France President
 Erwan Billet - Director EHEDG France Vice President
 Hein Timmerman - EHEDG President

Keynote speech

9:15 - 10:00 • **AI serving food safety: Bridging knowledge gaps in resource-limited settings**
 Anothony Chemaly (IBL Africa)

Plenary speeches

10:00 - 10:30 • **Safeguarding hygienic plant design: a proven approach to project excellence**
 Jeroen van den Boezem (NIRAS)

10:30 - 11:00 • **Processing environment monitoring in the dairy sector**
 François Bourdichon (Food Safety - Microbiology - Hygiene)

11:00 - 11:30 **Coffee break** | Posters, speaker booths, sponsor visits

| | Auditorium 450: Preventing microbial contamination | Room I: Hygienic equipment design & management | Room GH: Designed for success | Main Hall |
|---------------|---|--|--|----------------------|
| 11:30 - 11:50 | How to prevent in-sterilities in aseptic operations. The case study of Nestle Xavier Gouraouen (Nestle) | Effects of process & environmental influences on product & process optimisation Dr. Niamh Burke (Dairy Processing Technology Centre) | How to create a (production) environment that suits the needs of the product? Harm van den Oever (Volantis) | Sponsor Tours |
| 11:50 - 12:10 | Validation of UV-decontamination methods by new test micro-organisms Joachim Wunderlich (Frauenhofer IVV) | <i>Case study:</i> Achieving hygienic excellence by design - A Habasit case Enrico Visconti (Habasit) | Importance of crack detection inspections Samuel Peppin (Bioscan) | |
| 12:10 - 12:30 | Compressed air filtration in light of GFSI & CPO recommendations Steve Arnold (SMC) | <i>Two case studies & joined Q&A:</i> 1. Introducing Interroll's latest solution designed for packed food applications: Special Hygienic Conveyor (SHC) Dr. Ing. Stephan Kronholz (INTERROLL) 2. How can hygienic design meet the current & future needs of the food industry? Quentin Gulielmini (Liftvrac) | Cleaning validation of plants Dipl. Ing. Martin Barnickel (LVZ Kempten) | |

12:30 - 13:30 **Lunch** | Opportunity for posters, speaker booths, sponsor visits

13:30 - 14:00 • **Importance of Subject Matter Experts (SMEs) in Hygienic Design**
 Dyanne Parnel (Standard Practices, LLC/ Darigold)

14:00 - 15:00 • **Joined presentation & Q&A: Hygienic designed plants of the future: SadeF**
 John Holah (Kersia), Onur Devres (Devres Technology and Consulting), Talha Çelik (SadeF), Uğur Uzuner (SadeF), Barış Güleş (BGA Mühendislik ve İnşaat Ltd. Şti.)

15:00 - 15:30 **Coffee break** | Posters, speaker booths, sponsor visits

15:30 - 16:00 • **Utilisation & reutilisation of water in food & beverage manufacturing**
 Anett Winkler (Cargill)

16:00 - 16:30 • **Design considerations for heat exchangers cleaning processes. How to avoid cross-contamination** - Igor Bereznoi (Lactalis)

16:30 - 16:55 • **Wrap-up of day 1** - Hein Timmerman (EHEDG President)

19:30 - 23:30 **Congress Dinner**

Day 2 Thursday, 03 October 2024



8:00 - 9:00 *Registration*

Auditorium - Room 450

9:00 - 9:05 *Opening*

Hein Timmerman - EHEDG President

Keynote speech

9:05 - 9:35 • **Is it possible to achieve sustainability with hygiene operations that guarantee the necessary level of food safety?**

Thierry Benezech (INRAE)

Plenary speeches

9:35 - 10:00 • **Equipment selection**
James Hartley (Mondelez) & Dimitri Tavernarakis (Mondelez)

10:00 - 10:30 • **Poor design - the frontline impact**
Russell Dunn (Barry Callebaut)

10:30 - 11:00 • **Hygienic Design aspects of alternative preservation technologies**
Harald Schuten (FrieslandCampina)

11:00 - 11:30 **Coffee break | Posters, speaker booths, sponsor visits**

| | Auditorium 450 | Room I | Room GH | Main Hall |
|---------------|---|--|--|----------------------|
| 11:30 - 11:50 | 3-A SSI - A valued partner in advancing hygienic design Timothy Rugh (3-A) | Insights from the WG 'Dry Material Handling' Johan Roels (J-Tec) | Running activities & insights of the EHEDG Working Group 'Welding' Peter Merhof (GEA) | Sponsor Tours |
| 11:50 - 12:10 | Shining a light on the global cleaning industry Robert Stelling (RAI Amsterdam/Interclean) | EHEDG Guideline 57, 'A method for assessment of open process equipment cleanability' Andy Timperley (Timperley Consulting) & Irene Llorca (AINIA) | EHEDG Guideline 13, 'Hygienic Design criteria for equipment used in wet cleaned Open Food-Processing environments' Giampaolo Betta (SIIA) | |
| 12:10 - 12:30 | Introduction to Young EFFoST & EYE Mentorship Felix Schöttroff (BOKU University) & Adwy van den Berg (EHEDG) | The impact on Hygienic Design on cleaning efficiency for dry plant environments Mieke Heymans (J-Tec) | EHEDG Guideline 58, 'Hygienic Design risk management' Patrick Wouters (Cargill) | |

12:30 - 13:30 **Lunch | Opportunity for posters, speaker booths, sponsor visits**

13:30 - 14:10 • **Exploring implications of PFAS regulations on sealing technology in the food & beverage industry - Examining alternatives & potential consequences**

Christian Geubert (Angst+Pfister) & Alain Le Bail (ONIRIS)

14:10 - 14:30 • **The art of cleaning & disinfection with hygienic design. How to deliver productivity, employee satisfaction, food safety & sustainability**

Adam Ruskin (Ecolab)

14:30 - 15:10 *Two presentations & joined Q&A:*

- **OPC: The next level of hygiene** - Ester Fernandez (Diversey)
- **Cleanability assessment tests for floors: a tough challenge to take on**
Aurélien Hanin (ACTALIA) & Nicolas Rossi (IDELE)

15:10 - 15:40 **Coffee break | Posters, speaker booths, sponsor visits**

15:40 - 16:10 • **Managing food safety risks through a risk-based approach to equipment renewal**
Ana Dymond Soares (JDEP)

16:10 - 16:40 • **Holistic Hygienic Design**
Debra Smith (Vikan)

16:40 - 17:00 • **Wrap-up of EHEDG World Congress 2024**
Janyce Franc - General Manager & Co-Founder EHEDG France President
Erwan Billet - Director EHEDG France Vice President
Hein Timmerman - EHEDG President