

## PRESS REPORT

### **EHEDG World Congress Aims to Equip Industry with Food Safety and Hygienic Design Know-How**

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Registration is now open for the **5th EHEDG World Congress on Hygienic Engineering & Design** which will take place **2-3 November 2016** at **MCH Messecenter Herning** in **Herning, Denmark**. The biennial event offers a unique opportunity for food, pharmaceutical and cosmetics manufacturers and processing and packaging equipment suppliers to interact and access global expertise through the European Hygienic Engineering & Design Group's (EHEDG) expanding worldwide network.

Designed to educate, equip and empower delegates, EHEDG's flagship conference is set to deliver practical know-how in hygienic engineering and design for improving product safety, process efficacy, and production efficiencies.

"When food processing and packaging equipment or facilities are not designed or engineered with hygienic principles in mind, the risk of product contamination — especially by pathogenic microorganisms or chemicals — increases substantially," states **EHEDG President Ludvig Josefsberg**. "The EHEDG World Congress not only offers delegates the opportunity to access and leverage EHEDG's know-how in hygienic design and preventive control strategies to minimise these risks, but also showcases the latest hygienic engineering advances that will help reduce operational and maintenance costs."

EHEDG ([www.ehedg.org](http://www.ehedg.org)) is the internationally recognized consortium of equipment manufacturers, food industries, research institutes and public health authorities that provides authoritative guidance on the hygienic engineering and design aspects of manufacturing safe and wholesome food.

#### **Top-Notch Speakers and Hot-Topic Presentations**

The two-day 2016 EHEDG World Congress boasts a full slate of internationally recognized EHEDG speakers who will share valuable strategies and tools to help delegates successfully meet hygienic design challenges in their daily work lives. Sessions are designed to provide an essential roadmap for understanding the landscape of best practices, new approaches and current trends in hygienic engineering and design, including:

- Product contact surface materials, treatments and test methods
- Hygiene challenges and solutions in the meat, fish, dry foods and fresh produce industries
- Designing equipment for cleanability
- Best practices in cleaning protocols and procedures, and validation challenges
- Hygienic design & engineering considerations for both open and closed processing equipment and systems
- Economic impacts and environmental/sustainability aspects of hygienic design
- EHEDG certification and training tools

The 2016 EHEDG World Congress also features two world-class keynote speakers whose real-world experience will be invaluable to delegates. **Peter Overbosch**, formerly with Metro AG, The Netherlands, will present a keynote presentation on how to improve food safety auditing of food companies. In the second keynote, Nestle Switzerland's **Laurence Blayo** will provide insight into hygienic design requirements along the supply chain, from food manufacturers to equipment suppliers. All congress lectures will feature the expertise of top-notch hygienic engineering and design professionals from EHEDG at the podium.

### Value-Added Parallel Events and Activities

The biennial event is co-organized by EHEDG Denmark and EHEDG International in cooperation with MCH Messecenter Herning. The EHEDG World Congress will be held in conjunction with FoodTech, Northern Europe's leading trade fair for food technology, which attracted more than 8,000 attendees in 2014.

“By partnering with MCH Messecenter Herning and FoodTech,” adds **Mr Josefsberg**, “EHEDG World Congress delegates have the option to participate in several value-added networking activities and events. We are particularly pleased to offer participants one-to-one business meetings, a proven format in which companies and technology developers can directly explore opportunities to work together.”

The popular 15-minute One-to-One Business Meetings format will be scheduled for both days of the congress. These interactive meetings are pre-arranged to provide time for participants to conduct focused and direct conversations about technologies, research, and potential partnering or business opportunities. Participation is free and open to companies, universities, technology centres and research institutions by registering through the EHEDG World Congress website.

EHEDG World Congress encourages the submission of poster abstracts by 31 July 2016 for its dedicated poster session, which will take place at the Congress venue. Poster topics should highlight the latest science and recent innovations in hygienic engineering and design for food production and processing, particularly presentations on:

- Product contact surfaces—quality and alternative materials/treatments
- Sustainability— total cost of ownership/cost-benefit analysis (TCO/CBA)
- Open processing equipment—design, integration and cleaning
- Closed processing equipment—design, integration and cleaning

Sponsors and exhibitors will also get ample opportunities to showcase their hygienic engineering and design-related products and services to a targeted customer base at the 2016 EHEDG World Congress. Sponsorship packages include a variety of ways to optimise brand awareness and demonstrate supporting companies' engineering and design solutions. Exhibitors have the option to display their products and services at the entrance of the Congress area or in the EHEDG Lounge at FoodTech. For details, please visit the website at [www.ehedg-congress.org](http://www.ehedg-congress.org).



## **A Must-Attend Event for Food Safety**

The 5<sup>th</sup> EHEDG World Congress is a must-attend event for all those working in the fields of hygienic engineering and design, food production and processing, food quality and safety, and innovative technologies. Delegates in these professional disciplines and more will benefit from a uniquely designed program and interaction with EHEDG experts and leaders in the hygienic engineering and design field:

- Food, pharmaceutical and cosmetics industry CEOs, decision makers and experts
- Processing and packaging equipment and technology manufacturing managers, engineers and designers
- Industrial professionals, managers, and consultants
- Academic and research institutions
- Auditors and inspectors
- Government officials, policy makers and NGO representatives
- Food safety and technology scientists, researchers, and students

For 2016 EHEDG World Congress registration, program and posters, sponsorship dossier, business-to-business meeting scheduling and exhibitor information, please visit **[www.ehedg-congress.org](http://www.ehedg-congress.org)**.

Please contact the EHEDG Secretariat for more information ([secretariat@ehedg.org](mailto:secretariat@ehedg.org)).