

## Welcome to the EHEDG Symposium 2012

On every single day of the year we find ourselves confronted with hygienic deficiencies which compromise food safety. We also discover hygienic failings in the production process and the actual operation of plants.

Even in the areas of development and design for the food industry there are engineers who did never have the opportunity to acquire the necessary hygiene related skills in their university studies.

We, the European Hygienic Engineering & Design Group (EHEDG, established in 1989), are an expert network to give guidance to the food processor, the food processing and packaging equipment manufacturer, the national and international standardization organizations and other stakeholders.

To date, our international Subgroup experts have developed and published more than 40 guidelines on a variety of topics and other titles are under progress to complement this series.

The EHEDG is a worldwide growing network of about 850 experts and comprises regional sections all over Europe and overseas to disseminate the knowledge in hygienic design by local trainings, seminars, conferences and events. Equipment certification developed and carried out in various EHEDG test institutes is setting recognised quality standards and is strived for by manufacturers who are aiming to design equipment in accordance to the highest hygienic standards.

Our principal task is to close the existing gaps in knowledge and training where food hygiene and hygienic design are concerned.

We planned this Symposium to give you some insight into our scope of expertise and networking activities.

With this event, we will offer you two highly informative days and we hope and wish that our practical know-how will be of as much use as possible in your daily work life!



**Knuth Lorenzen**  
EHEDG President