

Press Release

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Understanding EHEDG Certification

The acronym **EHEDG** represents the European Hygienic Engineering & Design Group, an autonomous entity dedicated to establishing benchmarks for the hygienic design of equipment used in food processing. In the realm of food safety, EHEDG certification stands as a globally recognized accolade denoting an elevated level of excellence in hygienic design practices.

Rooted in the latest scientific and technical insights in food hygiene, EHEDG standards encompass a diverse spectrum of vital aspects, including:

1. **Materials and Construction:** EHEDG guidelines delineate the permissible materials for food processing equipment, alongside stipulating construction techniques that facilitate facile cleaning and disinfection.
2. **Surface Finishes:** Stringent surface finish specifications endorsed by EHEDG aim to thwart the proliferation of microorganisms on food processing equipment surfaces.
3. **Joints and Seals:** EHEDG-regulated joint and seal specifications prevent the inadvertent mingling of foodstuffs, safeguarding against potential cross-contamination.
4. **Drainage and Cleaning Systems:** The establishment of explicit drainage and cleaning system mandates ensures the efficacy of equipment cleaning, a paramount aspect of maintaining food hygiene.

Participation in the EHEDG certification process is voluntary, yet its significance resonates significantly within the food manufacturing sector. Numerous food producers stipulate EHEDG certification as a prerequisite for their suppliers, underlining the criticality of meeting the highest hygiene benchmarks.

EHEDG certification embraces two distinct levels:

- **Basic Certification:** Tailored for equipment engaged in low-risk applications, such as the production of dry food items.
- **Advanced Certification:** Crafted to cater to equipment involved in high-risk applications, including the production of ready-to-eat food products.



Press Box

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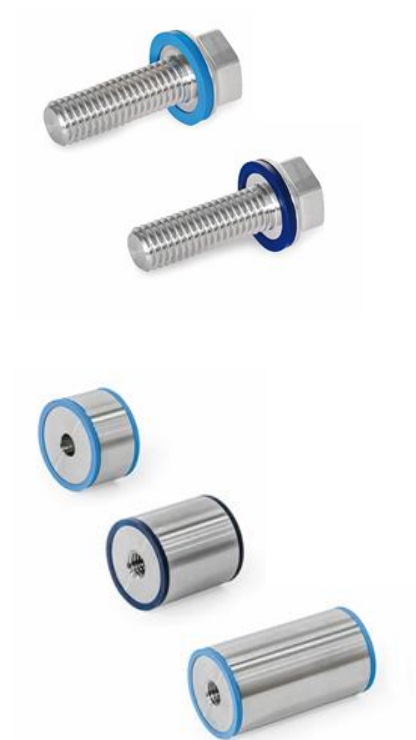


To secure EHEDG certification, equipment manufacturers must subject their products to scrutiny by an impartial third-party auditor. This assessor evaluates equipment against EHEDG criteria and bestows certification upon compliance.

The advantages of EHEDG certification for food manufacturers are multifaceted:

1. **Enhanced Food Safety:** EHEDG certification ensures equipment design is adept at averting microbial growth and the potential transference of contaminants.
2. **Reduced Recall Risk:** By signifying adherence to the zenith of hygiene standards, EHEDG certification can mitigate the probability of recalls, bolstering consumer trust.
3. **Elevated Customer Confidence:** Food manufacturers can instil consumer confidence by showcasing their commitment to food safety through EHEDG certification.
4. **Operational Efficiency:** EHEDG-certified equipment optimizes operational efficiency by streamlining cleaning and disinfection processes.

Are you in need of EHEDG products for your project? Elessa provide a multitude of EHEDG certified machine components designed for the hygiene sector.



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