

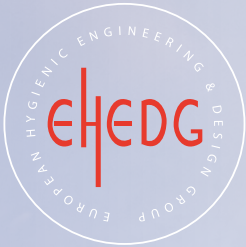
WORLD CONGRESS

12 to 13 October 2022

Science Congress Center Munich

- Requirements and Solutions for the Food Factory of the Future
- Hygienic Design meets Digitalisation
- Intelligent Food Production





EHEDG WORLD CONGRESS

12 to 13 October 2022, Science Congress Center Munich

Dear EHEDG World Congress participants,

We at the EHEDG Foundation are delighted to welcome you to the 7th EHEDG World Congress, in a city of the traditional and modern like few other: Munich.



After four years apart since our successful London event, it is finally time to get together in-person, reconnect with existing EHEDG colleagues and friends, establish new industry relationships and discuss challenges of mutual interest with professionals from every corner of the world. Since 1989 EHEDG has been striving to provide the guidance the industry has requested, delivering more and more impact in the sphere of food and feed safety, food quality, productivity and sustainability. And it is in such fields that our flagship event traditionally enables its participants to grasp the latest advancements. The 2022 edition won't be an exception.

With an extensive line-up of speakers from organisations at the forefront of hygienic design and food safety, it will surely offer key insights and actionable takeaways, and stimulate the exchange of ideas around the themes of “Requirements and Solutions for the Food Factory of the Future”, “Hygienic Design Meets Digitalisation” and “Intelligent Food Production”. Next to the plenaries, several breakout sessions will provide the opportunity for small group deep dives into specific hygienic design and food safety issues. The EHEDG Regional Sections and Working Groups will also share their achievements in the last few years and their plans going forward.

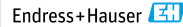
Last but not least, the EHEDG World Congress could not become reality without the commitment and active contribution of our valued members and partners.

On behalf of the EHEDG Foundation, I wish you a successful and inspiring congress experience.

Yours,

Ludvig Josefsberg (EHEDG President)

Many thanks to all our sponsors for their kind support



Dear friends and colleagues,

the EHEDG Regional Section Germany welcomes you to the flagship event of the EHEDG:
the World Congress in Munich 2022.



There has been a lot of hustle and bustle in the world, but we managed to organize a very interesting event. The congress program is strategically designed and focuses on the challenges in the food industry. Not the red-hot problems of scarcity of raw materials and gas, but the longer-term goals of how safe and sustainable food production can be guaranteed. During the breaks, you can find out news about the activities of the EHEDG on the two stages. Various working groups present their progress in developing the guideline and other activities.

We are also pleased that many EHEDG member companies are supporting the event and presenting their solutions. Take the opportunity and visit the exhibition at any time. The experts on site will be happy to answer all your questions.

Another highlight will be the Bavarian evening in the Löwenbräukeller. Make new friends and expand your network.

Thank you to everyone who helped organize and support this event. Nice to have you here and enjoy the World Congress.

Yours,

Dr. Jürgen Hofmann (Chairman of RS Germany)

Programme

Wednesday, 12 October 2022

08:00 Registration open

09:00 Opening Ceremony

09:15



Keynote Speech

Impactful & Sustainable Leadership on every Level

Zita Schellekens, DSM

Session I: Requirements and Solutions for the Food Factory of the Future

10:00



GFSI Hygienic Design initiatives - an industry push?

Prof. John Holah, Holchem Laboratories Ltd

10:30



IFS & EHEDG together building a bridge to Hygienic Design

Stephan Tromp, IFS Managament GmbH

11:00 Coffee Break, Exhibition and Speakers Corner

11:30



Integrating Hygienic Design Entities

Dr. Roland Cocker, Cocker Consulting Ltd

12:00



Structure and requirements for cleaning validation in the food industry

Thomas Tyborski, Ecolab

Programme

Wednesday, 12 October 2022

12:30 Lunch, Exhibition and Speakers Corner

14:00



The role of Hygienic Design in chocolate production safety

Dr. Matilda Freund, Mondelez International

14:30



Challenges in Hygiene Design of open processes

Tobias Braunegger, MULTIVAC Sepp Haggenmüller SE & Co. KG

15:00



Food Contact Materials legislation - and whose responsibility is it to ensure compliance?

Eric Partington, The Nickel Institute of Canada

15:30 Wrap-up of the Day

15:45 Coffee Break, Exhibition and Speakers Corner

17:00 End

18:30 Congress Dinner



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08:00 Open for Visitors, Exhibition and Speakers Corner

Session II: Hygienic Design meets Digitalisation

09:00



Hygiene 4.0 - How IoT changes hygienic production
Amy Hong, Siemens AG

09:30



Digitalisation of process instrumentation: classical sensors enhanced for fouling detection and cleaning Monitoring
Paul Borggreve, Endress+Hauser Group Services AG

10:00



Transforming food safety with digitalisation
Dr. Edyta Margas, Buhler AG

10:30 Coffee Break, Exhibition and Speakers Corner

11:00



Impact of digitalisation on traceability and quality management with practical examples from the food industry
Dr. Klemens van Betteray, CSB-System SE

11:30



Maintenance & Digitalisation from Hygienic perspective
Fredrik Hansen, Tetra Pak Packaging Solutions AB

12:00 Lunch, Exhibition and Speakers Corner

Session III: Intelligent Food production

14:00



Sustainable with optimised cleaning processes

Dr. Thilo Berg, Jürgen Löhcke GmbH

14:30



Hygienic Design impact on cleaning and sterilisation times

Dr. Sven Fischer, Krones AG

15:00



Smart Food Factory – how to approach digital transformation?

Dr. Axel Kather, Schneider Electric

15:30 Event Summary and Outlook

15:45 Coffee Break, Exhibition and Drinks

17:00 End

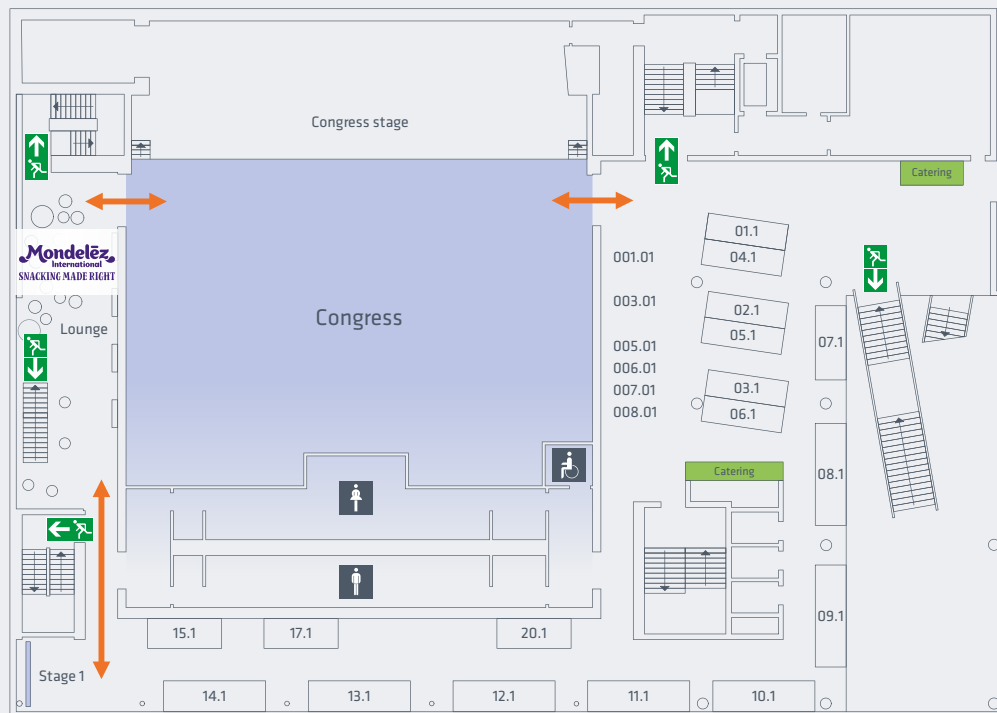


EHEDG WORLD CONGRESS

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Floor plan

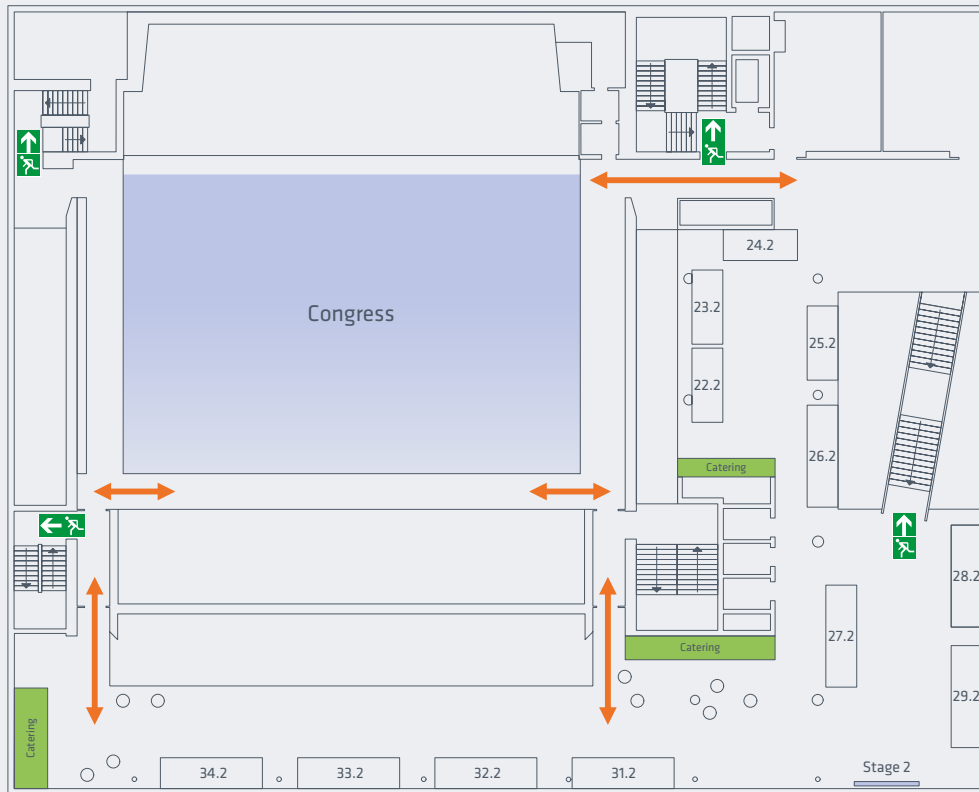
1st floor



	
005.01	06.1
	
03.1	007.01
Endress+Hauser 	
09.1	003.01
	
006.01	001.01
	
008.01	04.1
	
01.1	08.1
	
07.1	05.1
	
	

						
15.1	14.1	17.1	13.1	12.1	20.1	11.1

Floor plan



2nd floor

	
23.2	28.2
	
24.2	29.2
	
33.2	31.2
	
32.2	27.2
	
26.2	34.2
	
25.2	22.2

Break out programme

Wednesday, 12 October 2022

	Stage 1	Stage 2
11:10	EHEDG in Poland, the new opening Marcin Rebalski, EHEDG	EHEDG France: Highlights & Achievements Erwan Billet, EHEDG
11:15	EHEDG Region Germany, the driver of Hygienic Design Jürgen Hofmann, EHEDG	EHEDG Regional Section Mexico: Activities & Achievements Marco Antonio León Félix, EHEDG
11:20	EHEDG Regional Section: South Africa Peet Grobler, EHEDG	EHEDG Regional Brazil: Highlights & Achievements Marisa Padula, EHEDG
12:40	Dry material handling unit operations and processes Gabriel Meesters, EHEDG	Creating value for the industry Hein Timmerman, Diversey
12:50	Material resistance Christian Geubert, Angst+Pfister AG	Doc. 51: Hygienic design aspects - tank and vessel cleaning Patrick Wouters, EHEDG
13:00	Lunch break	Lunch break
13:30	EHEDG Working Group Welding Peter Merhof, EHEDG	
13:40	Use cases of build-up measurement Tim Schrod, Endress+Hauser (Deutschland) GmbH+Co.KG	EHEDG Training & Education: current activities and perspectives Marc Mauermann, EHEDG
16:00		Maintenance and Inspections practices Dimitri Tavernarakis, EHEDG
16:10	Easy to use Guideline for the Bakery Industry, Doc 55 Jürgen Hofmann, EHEDG	Ecolab Manual Cleaning Insights Sandra Saul, Ecolab Deutschland GmbH
16:20	Fermenters and large-scale fermenters Klaus Meyer, amixon GmbH	Doc. 44 revision: Factory design John Holah, EHEDG
16:30	New EHEDG Test Method for External Cleaning Max Hesse, EHEDG	Thinking backwards from the customer Heiko Weissgerber, SEW Eurodrive
16:40	Hygienic Design and Application of Sensors Holger Schmidt, EHEDG	EHEDG Next steps towards end-to-end solutions Hein Timmerman, Diversey



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Break out programme

Thursday, 13 October 2022

	Stage 1	Stage 2
08:10	Doc. 48: Elastomeric Seals. Hygienic Aspects of Elastomeric Seals Angelika Ruhm, EHEDG	Doc. 45: Cleaning Validation, Monitoring and Verification Hui Zhang, EHEDG
08:20	New Foreign bodies guideline Olivier Rondouin, EHEDG	Hygienic Design and Application of Sensors Holger Schmidt, EHEDG
08:30	Maintenance and Inspections practices Dimitri Tavernarakis, EHEDG	
08:40	Hygienic Design - Impact on automation solutions Michael Kornely, SEW Eurodrive	Working Group Hygienic Design Benchmarking Gerdien Raap, EHEDG
10:40	EHEDG Next steps towards end-to-end solutions Hein Timmerman, Diversey	EHEDG Certification Developments Andy Timperley, EHEDG
10:50	Doc. 44 revision: Factory design John Holah, EHEDG	New EHEDG Test Method for External Cleaning Max Hesse, EHEDG
12:10	Biofilm prevention strategies Thomas Bühler, Ecolab Deutschland GmbH	EHEDG Working Group Welding Peter Merhof, EHEDG
12:20	EHEDG Training & Education: current activities and perspectives Marc Mauermann, EHEDG	
12:30	Lunch break	Lunch break
12:50	Doc. 51: Hygienic design aspects - tank and vessel cleaning Patrick Wouters, EHEDG	Mixing machines in powder production and cleaning processes Klaus Meyer, amixon GmbH
13:00		Dry material handling unit operations and processes Gabriel Meesters, EHEDG
13:10	Working Group Hygienic Design Benchmarking Gerdien Raap, EHEDG	Easy to use Guideline for the Bakery Industry, Doc 55 Jürgen Hofmann, EHEDG
13:20	Rethinking the open plant cleaning process Hein Timmerman, Diversey	New Foreign bodies guideline Olivier Rondouin, EHEDG
13:30	EHEDG Certification Developments Andy Timperley, EHEDG	Regulatory compliance Christian Geubert, Angst+Pfister AG
13:40	Doc. 45: Cleaning Validation, Monitoring and Verification Hui Zhang, EHEDG	Doc. 48: Elastomeric Seals. Hygienic Aspects of Elastomeric Seals Angelika Ruhm, EHEDG

Poster Session

AJCsens – Truly adaptive tank cleaning

Chris HENZE, Max HESSE

Fraunhofer Institute for Process Engineering and Packaging IVV, Dresden, Germany

Biofilm sensor – detection of microbiological growth in processing plants

Thilo BERG, Monika HUTZLER

Jürgen Löhrke GmbH, Lübeck, Germany

Development of a biofilm imitation test system for rapid cleaning control in the food industry - BIOMITATE

Caroline BACHLECHNER, Elena ZAND, Vincent EISENRAUCH, Enrico FUCHS, Marc MAUERMANN, Henry JAEGER

Institute of Food Technology, University of Natural Resources and Life Sciences Vienna, Austria

Hygienic Design of food and beverage dispensing machines is an essential part of the development of Nestlé Systems

Diego WILCHES PEREZ, Céline MORILHAT, Pauline VERGNES, Rosa BONET

Nestlé System Technology Centre, Société des Produits Nestlé, Orbe, Switzerland

Lack of equipment Hygienic Design leading to sanitation challenges for the end users in food industry

Holger HOELZEMANN, Jitendra RAI

Mondelez International, Munich, Germany

Investigation of hydrogels with biofilm-like rheological and mechanical properties for innovative biofilm cleaning test systems

Elena ZAND, Luminita CIOLACU, Caroline BACHLECHNER, Vincent EISENRAUCH, Enrico FUCHS, Marc MAUERMANN, Henry JAEGER

Institute of Food Technology, University of Natural Resources and Life Sciences Vienna, Austria

Maximization of cleanability in progressive cavity pumps by CFD optimization

Stephan MOTTYLL, Norman DICKS, Marcel GRIESDORN, Joerg BRUNE, Christian HANSEN

SEEPLEX GmbH, Bottrop, Germany

Override (O&R): Optimised cleaning of burnt-in deposits in heat exchangers

Thilo BERG, Monika HUTZLER

Jürgen Löhrke GmbH, Lübeck, Germany

Quartz crystal-based monitoring system for efficient cleaning in closed food processing lines

Sebastian GOTSCHALL, Roman MURCEK, Marc MAUERMANN

Fraunhofer IVV, Division Processing Technology, Dresden, Germany

Scientific literature's offerings to Dry Cleaning Validation

Curtis L. WELLER, Zahra SHAHBAZI

University of Nebraska-Lincoln, Lincoln NE, USA

Congress Dinner

The Congress Dinner will take place at the famous Löwenbräukeller in Munich, which is the cradle of Bavarian tavern culture - the origin of tradition, “Gemütlichkeit” and hospitality.

All Congress delegates are cordially invited to enjoy an evening in this historic ambience, which will guarantee an unforgettable experience. The dress code for the dinner is smart casual, but also “Dirndl” and “Lederhosen” are welcome.

If you fancy some typical Bavarian music and partying, enjoy the „Birkldobler“ who will join us straight from Munich’s Oktoberfest.

Punctuality and a good mood are absolutely essential for the evening.

We will travel together by bus to the Löwenbräukeller and after a pleasant evening together back to the congress hotel.

Departure from the Science Congress Center is at 18:00 h, the return to the SCC will be between 22:30 and 23:00 h.

You will receive further information during the congress.



Löwenbräukeller München
Nymphenburger Straße 2
D-80335 München

www.loewenbraeukeller.com/en/home



LÖWENBRÄU KELLER

