

# 3<sup>rd</sup> International Conference and Exhibition on **Food Processing & Technology**

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## **Ensuring safe food production by providing guidance as an authority on hygienic engineering and design for food manufactured in or imported into Europe**

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**F**ood laws and regulations provide food producers and food equipment manufacturers with the requirements to manage potential food safety risks. The globally influential international food standards Codex Alimentarius, published by the Food and Agriculture Organization of the United Nation and the World Health Organization, sets up a global framework of general principles of food hygiene. Supporting this target, the European Commission has developed several European regulations and directives that primarily address the food processor and require that food is produced in a safe manner. However despite all joint efforts over the last decades and the fact that most Food Business Operators are following one or more recognized certifications schemes, it still goes wrong. To achieve good design that takes into account regulatory and clean ability requirements, the equipment manufacturer will need a solid foundation of experienced people, the willingness to strive for innovative solutions, and commitment to ongoing education and learning. Establishing these foundational elements is vitally important for food equipment manufacturers who aim to achieve the ultimate goals food safety.

The principal goal of EHEDG, the European Hygienic Engineering and Design Group, is the promotion of safe food by improving hygienic engineering and design in all aspects of food manufacture. EHEDG actively supports European legislation, which requires that handling, preparation processing and packaging of food is done hygienically using hygienic machinery and in hygienic premises (EC Directive 2006/42/EC for Machinery, EN 1672-2 and EN ISO 14159 Hygiene requirement). EHEDG enables safe food production by providing guidance as an authority on hygienic engineering and design for food manufactured in or imported into Europe.

### **Biography**

Hein A Timmerman is Global sector expert Processed Food at Diversey, part of Sealed Air, a US based company with expertise in food science and microbiology to create solutions that protects and enhances the food and beverage supply chain. Over 22 years he is working for Sealed Air in Food & Beverages in Engineering, Sales Management, Business Development and Technical Management, he has developed an expert opinion in Dairy, Processed Food Technology and CIP techniques. Prior to this, he has worked 7 years for the Swedish based Alfa-Laval in design and construction of food production plants. He is an EHEDG certified trainer, chairman of the Belgian Regional Section and member of the Executive Committee. He has published and authored several papers and lectures at food conferences. He has a Master degree in Food Technology and an MBA.

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