

## Research and education

The center plays a central role in research, education and consultancy within hygienic design.

**Research:** DTU together with IPU participates in many research programmes on hygienic design. The center plays a central role in the innovation network FoodNetwork and the strategic public-private platform Inspire.

The center aspires to participate closely with research organisations and companies in research and development projects.

The center possesses competences to include general microbiology and hygienic design of equipment from all sectors.

You are most welcome to contact us if you believe you have a research project which is in line with the centre.

**Education:** The center contributes to the master research programme Food Technology and will be offering courses in hygienic design for industry and public authorities, either as predefined or tailor-made courses.

**Consultancy:** The center offers consultancy in trouble-shooting and problem-solving in the food and biotech industry, and assists in testing and development projects within the scope of the center. Please contact us to discuss how our experts can contribute to solve your challenges.

## Cooperation

The centre intends to cooperate with leading actors within hygienic design worldwide in order to become a reference point for hygienic design.

We ensure 100% confidentiality towards partners.

## Contact:

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DTU Center for Hygienic Design  
National Food Institute



# DTU Center for Hygienic Design

Helping you design  
your equipment

Authorised EHEDG Test and Certification Institute

## About the DTU center

The DTU Center for Hygienic Design was established during autumn 2013 at the National Food Institute, Technical University of Denmark, in cooperation with IPU, Institute for Product Development.

The center combines research, education and consultancy on hygienic design and tests and certifies process equipment according to EHEDG guidelines.

Equipment certified by EHEDG standards has the world's highest quality mark with respect to hygienic design.

The center is one of seven authorised EHEDG test and certification institutes in the world.

With the latest knowledge about materials, microbiology and industrial technology, DTU and IPU provide the basis for solid applied research. Interest for hygienic design is expressed through increased student engagement and the food industry's demand for competent hygienic solutions. Combining committed students and talented scientists with industrial partners allows us to bring ideas to life.

## Facilities

The center has a test rig for testing cleanability of liquid handling equipment according to EHEDG guidelines and is also able to test and certify open equipment based on EHEDG guidelines.

- Test of liquid handling equipment
- Cleaning agent testing
- Design optimisation tests

## EHEDG

Founded in 1989, the European Hygienic Engineering & Design Group EHEDG is a consortium of equipment manufacturers, food industries and their suppliers, research institutes and universities as well as public health authorities, whose common goal is the promotion and improvement of hygiene during the processing and packaging of food products.

## Certification of equipment

The center is certified and accredited by EHEDG and DANAK to perform equipment certification. Certification steps include:

- Visual inspection of drawings, designs, joints and materials
- Soiling the equipment with a thermophile bacteria culture in fermented milk
- A CIP series of cleaning steps with water and cleaning agents
- Evaluation of bacteria growth after cleaning, and comparing cleanliness with a reference tube

If the equipment passes the test, an EHEDG certificate will be issued.

The certificate can be used for promoting the equipment.

## Why certify your equipment

EHEDG certifies an increasing amount of process equipment from companies all over the world, as there is a growing demand for this quality stamp.

Certification ensures that your equipment is guaranteed to be cleanable to the highest extent, resulting in:

- Lower down-time
- Reduced need for cleaning and disinfection agents
- Reduced waste
- Increased shelf life
- Reduced risk of food spoilage

