



ainia 2012

7th - 8th November 2012
Valencia / Spain



EHEDG World Congress on Hygienic Engineering and Design 2012

PROGRAM

Wednesday 7 November

1	OPENING AND EHEDG INTRODUCTION	
	09:00 - 09:30	Registration
	09:30 - 09:45	Official opening - <i>ainia</i> Director /EHEDG President
2	HYGIENIC DESIGN: AWARENESS AND PRINCIPLES	
	09:45 - 10:15	Hygienic Design for Food Safety and Quality - The role of EHEDG - <i>Patrick Wouters (Unilever)</i>
	10:15 - 10:45	8 keys for an hygienic design - <i>Elena Espada (Unilever)</i>
	10:45 - 11:15	Coffeebreak. Exhibitors and poster area
	11:15 - 11:45	EHEDG Test procedures and certificates - <i>Andy Timperley (Timperley Consulting)</i>
3	HYGIENIC PROCESS ENVIRONMENT AND UTILITIES	
	11:45 - 12:15	Hygienic building design. Layout and zoning - <i>Asier Segurajauregi (Nestlé)</i>
	12:15 - 12:45	'Clean' rooms in the food sector. Definitions, design and air handling. - <i>John Holah (Campden BRI)</i>
	12:45 - 14:30	Lunch
	14:30 - 15:00	Bacterial persistence and transient survival on open surfaces - <i>Brigitte Carpentier (Anses)</i>
	15:00 - 15:30	Hygienic plants. Practical case - <i>Pablo Pardo (Leche Pascual)</i>
4	MATERIALS AND CONSTRUCTION	
	15:30 - 16:00	Hygienic design starting line: materials of construction - <i>Eric Partington (Nickel Institute)</i>
	16:00 - 16:30	Coffeebreak. Exhibitors and poster area
	16:30 - 17:00	Hygienic design of seals in the food industry. - <i>Ferdinand Schwabe (Trelleborg)</i>
	17:00 - 17:30	New trends in hygienic welding - <i>Thomas Kopitze (Encoma)</i>
	17:30 - 18:00	Nanomaterials: a new opportunity for hygienic construction - <i>Rafael Soro (ainia)</i>
5	ONE-TO-ONE BUSINESS MEETINGS EVENT	
	18:00 - 19:00	One-to-one business meetings event

Thursday 8 November

6	HYGIENIC DESIGN OF COMPONENTS AND PROCESS LINES	
	09:00 - 09:30	Hygienic challenges in the design of valves in liquids processing - <i>Ulf Thiessen (Gea)</i>
	09:30 - 10:00	Components in dry material handling - <i>Karel Mager (Givaudan)</i>
	10:00 - 10:30	Improving the design of packaging machines - <i>Josu Ugarte (Ulma)</i>
	10:30 - 11:00	Coffeebreak. Exhibitors and poster area
	11:00 - 11:30	Hygienic vs aseptic filling - <i>Rafael Grande (Elopak)</i>
	11:30 - 12:00	Conveyor hygiene and food safety - <i>Peter Utrupp (Interroll)</i>
	12:00 - 12:30	Case study - example process line / factory - <i>Carolina López (Kraft)</i>
	12:30 - 13:00	Food Safety - Principles and Validation - <i>Rudolf Schmitt (University of Applied Sciences, CH)</i>
	13:00 - 14:30	Lunch
7	NEW TRENDS IN CLEANING AND DISINFECTION	
	14:30 - 14:55	Integrating ozone for cleaning and disinfection - <i>Irene Llorca (ainia)</i>
	14:55 - 15:20	Effect of the hydrodynamics on the cleanability of a food processing line - <i>Thierry Bénézech (INRA)</i>
	15:20 - 15:45	Tank cleaning. Innovative application to improve clean-in-place - <i>Bo B.B. Jensen (Alfa Laval)</i>
	15:45 - 16:15	Coffeebreak. Exhibitors and poster area
	16:15 - 16:40	Improving the cleaning of heat exchangers - <i>Peter.J. Fryer (University of Birmingham)</i>
	16:40 - 17:05	Influencing parameters in cleaning of food processing equipment with water jets and sprays - <i>Marc Mauermann (Fraunhofer AVV)</i>
	17:05 - 17:30	Cleaning validation - <i>Hein Timmermann (Diversey)</i>
8	POSTERS SHORT PRESENTATIONS	
	17:30 - 18:00	Posters short presentations
9	CLOSING MEETING	
	18:00 - 18:15	Closing meeting: Future trends and congress evaluation - <i>Patrick Wouters (EHEDG)</i>
10	ONE-TO-ONE BUSINESS MEETINGS EVENT	
	18:15 - 19:00	One-to-one business meetings event