1. EHEDG Guidelines

EHEDG Guidelines provide technical guidance on hygienic methods, materials, installations and modes of operation. They can be obtained directly from EHEDG (http://www.ehedg.org/) and are available in English, French, German and Dutch.

2. List of EHEDG guidelines:

1. Lelieveld, H.L.M., Hugelshofer, W., Jepson, P.C. et al. (1992). Microbiologically safe continuous pasteurization of liquid foods. Trends in Food Science & Technology 3(11), 303-307
2. Holah, J.T., Venema-Keur, B.M., Tragardh, C. et al. (1992). A method for the assessment of in-place cleanability of food processing equipment. Trends in Food Science & Technology 3(12), 325-328
3. Mostert, M.A., Buteux, D., Harvey, P.C. et al. (1993). Microbiologically safe aspetic packing of food products. Trends in Food Science & Technology 4(1), 21-25
4. Venema-Keur, B.M., Axis, J., Grasshoff, A. et al. (1993). A method for the assessment of in-line pasteurization of food processing equipment. Trends in Food Science & Technology 4(2), 52-55
5. Timperley, A.W., Axis, J., Grasshoff, A. et al. (1993). A method for the assessment of in-line steam sterilizability of food processing equipment. Trends in Food Science & Technology 4(3), 80-82
6. Hasting, A.A., Jepson, P.C., Lalande, M. et al. (1993). The microbiologically safe continuous flow thermal sterilization of lquid foods. Trends in Food Science & Technology 4(4), 115-121
7. Timperley, A.W., Axis, J., Grasshoff, A. et al. (1993). A method for the assessment of bacteria tightness of food processing equipment. Trends in Food Science & Technology 4(6), 190-192
8. Curiel, G.J., Hauser, G., Peschel.P et al. (1993). Hygiene equipment design criteria. Trends in Food Science & Technology 4(7), 225-229
9. Eastwood, C.A., Woodall, D.L., Temperley et al. (1993). Welding stainless steel to meet hygienic requirements. Trends in Food Science & Technology 4(9), 306-310
10. Curiel, G.J., Hauser, G. Peschel, P. et al. (1993). Hygienic design of closed equipment for processing of liquid food. Trends in Food Science & Technology 4(11), 375-379
11. Mostert, M.A., Schießl, S., Rysstad, G. et al. (1993). Hygienic packaging of food products. Trends in Food Science & Technology 4(12), 406-411
12. Hasting, A.P.M., Davies, S.A., Lalande, M. et al. (1994). The continuous or semi-continuous flow thermal treatment of particulate foods. Trends in Food Science & Technology 5(3), 88-95
13. Curiel, G.J., Hauser, G. and Timperley, E.A. (1995). Hygienic design of equipment for open processing. Trends in Food Science & Technology 6(9), 305-310

14. Abram, I., Baumback, F., Curiel, G.J. et al. (1994). Hygienic requirements on valves for food processing. Trends in Food Science & Technology 5(5), 169-171

15. Venema-Keur, B.M., Horan, S.P., Axis, J. (1997). A method for the assessment of in-place cleanability of moderately-sized food processing equipment. Trends in Food Science & Technology 8(2), 54-57

16. Baumbach, F., Dubois, J.P., Grell, W. et al. (1997). Hygienic pipe couplings. Trends in Food Science & Technology 8(3), 88-92

17. Fuggle, T., Neilsen, J., Asmussen, P. et al. (…). Hygienic design of pumps, homogenisers and dampening devices. Trends in Food Science & Technology …

18. Maller, R.R. (1998). Passivation of stainless steel. Trends in Food Science & Technology 9(1), 28-32

19. Benezech, T (2001). A method for assessing the bacterial retention ability of hydrophobic membrane filters. Trends in Science & Technology 12(1), 36-38

20. Baumbach, F., Cocker, R., Curiel, G.J. et al. (2001). Hygienic design and safe use of double-seat mixproof valves. Trends in Science & Technology 12(5-6), 203-206

21. Mostert, M.A., Arthaud, E., Boisson, J.M. et al. (2001). Challenge tests for the evaluation of the hygienic characteristics of packing machines for liquid and semi liquid products. Trends in Science & Technology 12(7), 244-248

22. Duffey, Hauser, G., Hutten, H. et al.(2001). General hygienic design criteria for the safe processing of dry particulate materials. Trends in Science & Technology 12(8), 296-301

23. Production and use of food-grade lubricants