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Hygienic Design and Cleaning

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Description The importance of hygiene in food processing cannot be overemphasized. Hygiene is a primary concern of food business operators who deal with food processing. Equipment design and cleaning influences the production of safe and healthy food. While designing any food processing line, the principles of hygienic design should be kept in consideration. Principles of hygienic design apply to both direct and indirect food contact surfaces. Hygienic considerations influence all stages of processing. Different standards for hygienic design have been developed by organizations like the European Hygienic Engineering and Design Group (EHEDG). The hygienic design is a combined involvement of design and engineering in the food processing lines to reduce the chances of contamination and ensure quality and safety. It helps the food business operators meet consumer demands and facilitates efficient cleaning and ...

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