

Consortium

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LIFE is the European Union's financial instrument supporting environmental, nature conservation and climate action projects throughout the EU. Since 1992, LIFE has co-financed some 4 171 projects, contributing approximately €3.4 billion euros to the protection of the environment and climate.



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Hygienic Eco-design for Food Processing Equipment

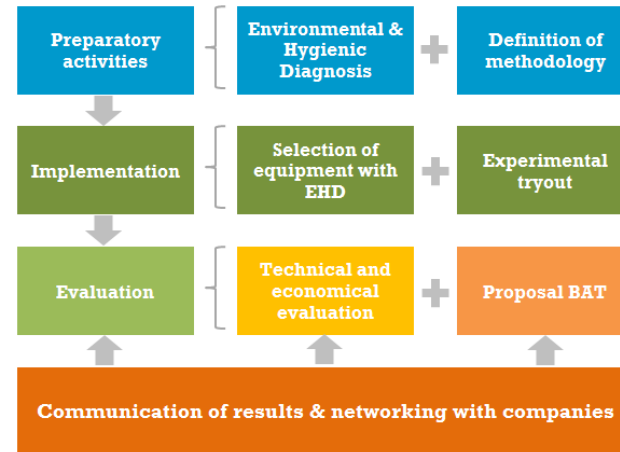


www.ecodhybat.com

ECODHYBAT project aims to provide suitable experimental results at industrial scale in food processing sector.

The environmental impact (water, energy, cleaning products, waste-water and air emissions) generated by the sanitation of well **hygienic eco-designed equipment** and surfaces will be compared with respect to standard ones. The results obtained at industrial scale could be extrapolated to other food sectors.

The project is developed in dairy and seafood processing industries, although **its results are extrapolated to the entire food industry**.



- **Preparatory actions:** Environmental and hygienic diagnosis Identification of design changes in key equipment for a better cleanliness. Methodology for evaluation and cleanliness protocols.
- **Implementation:** Modification of equipment/ installations following environmental and hygienic criteria.
- **Monitoring** through specific indicators. Socio-economic impact on the local economy and population will be assessed.
- **Communication and dissemination**
- **Project management** activities.

Manufacturers of machinery for processing of fish and milk that also (requirement) possess hygienic design certification may be involved in the project by putting their equipment to the disposal of the test phase.

Other manufacturers of machinery not being applicable to the processes of transformation of fish or dairy but that nevertheless have the certification of hygienic design, may be included in the market survey of available certified equipment.

Finally, food processing companies will have the opportunity to participate in **workshops and presentations of results** throughout 2015.

Benefit for companies

- To reduce the **environmental impact** of hygienisation processes, thus reducing the ecological footprint of their products and organizations.
- To **reduce the cost** in water and energy resources, as of cleaning and disinfection agents.
- **Increase the added value** of both products and equipment with certified eco-hygienic design.