

7. List of definitions (taken from EHEDG guidelines)

Aseptic equipment: Hygienic equipment that in addition is impermeable to micro organisms

Bacteria tightness: See microbial impermeability

Chemical destruction: Destruction of micro organisms using biocidal chemical(s).

Cleanability: The suitability to be freed from soil

Cleaning: The removal of soil.

Comparative cleanability: The cleanability of equipment relative to a reference.

Crevice: Surface defect that may adversely affect cleanability and may harbour soil and micro organisms.

Destruction of micro organisms: Irreversible physical or chemical damage to micro organisms to prevent them from surviving and multiplying.

Hygienic equipment Class I: Equipment that can be cleaned in-place and can be freed from relevant micro organisms without dismantling

Hygienic equipment Class II: Equipment that is cleanable after dismantling and can be freed from relevant micro organisms by e.g. steam or hot water sterilisation or pasteurisation after re-assembly.

Hot water sterilisability: The suitability of clean equipment to be freed from viable micro-organisms including relevant bacterial spores (i.e. sterilised) by a treatment with potable water at 120 °C for 30 minutes. Alternative conditions can be used depending on local circumstances.

In-place cleanability: The suitability to be cleaned without dismantling

Micro organisms: Includes bacteria, yeasts and moulds

Microbial impermeability: The ability of equipment to prevent the ingress of bacteria, yeasts and moulds from the outside (environment) to the inside (the product area).

Non-adsorbent materials: Materials which, under intended conditions of use, do not internally retain substances with which they come into contact.

Non-toxic construction materials: Materials which, under intended conditions of use, cannot make the product toxic.

Pasteurisability: The suitability of clean equipment to be freed from viable micro organisms with the exception of thermo resistant bacterial spores by a treatment with hot potable water of up to 95 °C for 20 minutes (i.e. pasteurised). Alternative conditions can be used depending on local circumstances.

Pasteurisation: Thermal destruction of vegetative micro-organisms i.e. excluding thermo resistant bacterial spores. In the dairy industry pasteurisation usually means the destruction of pathogenic and some spoilage micro organisms.

Product contact surfaces: All surfaces that intentionally or unintentionally (e.g. due to splashing) come in contact with the product, or from which product or condensate may drain, drop or be drawn into the main product or product container

Relevant micro-organisms: Micro-organisms able to contaminate, multiply or survive in the product and harmful to the consumer or product quality.

Soil: Any undesired matter including product residues whether containing micro organisms or not.

Steam sterilisability: The suitability of clean equipment to be freed from viable micro-organisms including relevant bacterial spores (i.e. sterilised) by a treatment with saturated steam at 120 °C for 30 minutes. Alternative conditions can be used depending on local circumstances.

Sterilisation: The removal or destruction of micro organisms, including all relevant bacterial spores.

Thermal destruction: Destruction of micro-organisms using heat which may or may not be in combination with water or steam.

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