THE SOLUTION
Utilize existing industry standards and guidelines to define a process that will allow CPGs and OEMs to speak with “one voice” – and reach consensus of design criteria for hygienic equipment for low-moisture food manufacturing.

THE CHALLENGE
While low-moisture Consumer Packaged Goods (CPG) food producers strive to use equipment that minimizes risk of food contamination, the Original Equipment Manufacturers (OEMs) supplying the equipment need to build equipment with profitable options that meet food safety needs.

ADOPT ONE VOICE FOR HYGIENIC EQUIPMENT DESIGN AT YOUR COMPANY TODAY.
Download One Voice for Hygienic Equipment Design for Low-Moisture Foods and find out how to connect with the OpX Leadership Network at industry events by visiting OpXLeadershipNetwork.org.

Find the OpX Leadership Network group on LinkedIn.

THE ONE VOICE DOCUMENT PROVIDES TWO FRAMEWORKS:

- **Assess the Risks**: Evaluate biological, chemical, and physical hazards. Is wet clean or dry clean required?
- **Determine the Hygienic Zones & Cleaning Methods**: How the equipment is to be used and what hygienic zones level is required for sanitary operations. How is the equipment cleaned – wet or dry? What type of product contact surfaces?
- **Utilize the Tools**: Use the decision tree to identify the hygienic design criteria. Use TR3 Part 2 for design criteria.
- **Have Discussions Between CPG & OEM**: Use the criteria to discuss and identify the required and appropriate hygienic design specifications to reach an agreement on equipment design.

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### Guidelines for a CPG & OEM Joint Collaboration Process

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<thead>
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</tr>
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