

BUSINESS PLAN

CEN/TC 153

MACHINERY INTENDED FOR USE WITH FOODSTUFFS AND FEED

EXECUTIVE SUMMARY

Description

The food and feed industry is one of the biggest consumer-oriented markets. It is highly diverse due to the wide variety of food and feed products.

Over the years food machinery, highly automated appliances and system components have become more complex. It is becoming increasingly important to take complete systems into consideration rather than single machines.

Machinery standardization therefore needs an appropriate structure to comply with these technical developments.

There is no equivalent standardization program in ISO for food.

With regard to feed, there is a similar standardization program within ISO for machines used in feed processing plants which produce formulated feedstuffs in an industrial manner – ISO/TC 293. The objectives of ISO/TC 293, however, do not fully match with those of CEN/TC 153 and partly even deviate (e.g. focusing strongly on performance). Nevertheless, there are several things in common, and close cooperation as well as mutual support (liaison) is very welcome.

Application sectors

There are a lot of different sectors interested in the standardization of machinery intended for use with foodstuffs and feed.

The work of CEN/TC 153 is focusing on the following machinery sectors:

- bakery equipment;
- meat processing machinery;
- catering equipment;
- centrifuges for processing edible oil and fats;
- artisan ice-cream machinery;
- pasta processing plant and machinery for processing cereals and animal feed;
- bulk milk coolers;
- machinery and equipment for processing fish and seafood;
- machinery and equipment for slaughterhouses.

Parties involved and relevant stakeholders

The parties involved in the work of CEN/TC 153 are:

- machinery manufacturers;
- machine suppliers;
- food and feed producers, caterers;
- public authorities;
- health and safety organizations;
- notified bodies;
- research organizations.

Relevant stakeholders also include customers, employees, trade unions, consultants, and consumers.

Benefits

CEN/TC 153 supports all parties involved (e.g. manufacturers, test houses) by producing high quality standards that deal with the essential safety, health and hygienic design requirements for machinery intended for use with foodstuffs and feed. These standards are used for planning and construction, with the aim to ensure and improve reliability and give a presumption of conformity to the Machinery Directive 2006/42/EC. The standards also help to promote food safety.

Priorities After completion of the review and adjustment of the standards to the revised Machinery Directive 2006/42/EC, the periodical standard review is now one of the main tasks for 2018/2019.

In addition to this basic work new work items will be started.

1. BUSINESS ENVIRONMENT OF CEN/TC 153

1.1. Description of the Business Environment

The Machinery Directive covers almost all types of machines, but also contains additional requirements for machines intended for use with foodstuffs and feed.

Food or feed can be solid (e.g. meat, bread), liquid (e.g. fruit juice, milk), semi-liquid (e.g. soft ice) or even in powder form (e.g. milk powder), granulate or pellet form.

The standardization of food and feed machinery in CEN/TC 153 deals with those aspects which are of essential importance for the safe manufacture of products intended for human or animal consumption.

This includes not just the safety of food processing machines, but also hygienic design aspects (essential requirements in Chapter 2.1 of Annex I of the Machinery Directive) – to the benefit of both the machine user (safe use) and the consumer (contribution to food safety).

All machines in the foodstuffs and feed supply chain are covered by the requirements of the Machinery Directive. The functions they perform include:

- storage (e.g. bulk milk cooler);
- handling (e.g. conveyors);
- mechanical conversion (e.g. ham slicer, meat chopper);
- conversion/heat transfer (e.g. cooking vessel, cooler, freezer);
- flavoring (e.g. smokehouses);
- portioning and filling (e.g. depositors);
- slaughtering.

1.2. Quantitative indicators of the business environment

Customers for machinery intended for use with foodstuffs have started to demand machinery that is more flexible and can cope with fluctuations in material supply or shifts in market demands. This has led to the development of machines that integrate several process steps in one machine, which leads to more efficient use of materials and energy, new machinery and increased productivity.

There is also a tendency in the food and feed processing machinery sector for customers to create much closer ties with their suppliers and to request customized solutions and improved service when purchasing new food and feed processing machinery.

2. BENEFITS EXPECTED FROM THE WORK OF CEN/TC 153

The entire standardization program of CEN/TC 153 has responded to recent changes and major innovations in the field addressed by the scope of the CEN/TC 153 committee. The importance of the standardization work is also recognized by the leading international trade fairs in the sector, e.g. IFFA (the world's leading trade fair for the meat-processing industry), IBA (international trade fair, world market for baking) and interpack (leading trade fair for food processing and packaging). The lack of international standards makes the standards prepared by CEN/TC 153 increasingly important in the world.

3. PARTICIPATION IN CEN/TC 153

All CEN national members are entitled to nominate delegates to CEN Technical Committees and experts to Working Groups, ensuring a balance of all interested parties. Recognized European or international organizations can also participate as observers under certain conditions. To participate in the activities of CEN/TC 153, please contact the national standards organization in your country.

4. OBJECTIVES OF THE CEN/TC AND STRATEGIES FOR THEIR ACHIEVEMENT

4.1. Defined objectives of CEN/TC 153

Objectives and priorities in the work of the CEN/TC 153 are to elaborate European standards dealing with

- the harmonization of the safety requirements for equipment which is used in different food industry sectors, e.g. making sure that the requirements for hoppers for bakery, meat and food depositors are the same or similar;
- equipment that forms an integral part of machinery intended for use with foodstuffs and feed;
- comprehensive requirements on hygiene and hygienic design, taking into account the special needs of the sectors concerned.

4.2. Identified strategies to achieve the CEN/TC's defined objectives

- CEN/TC 153 bundles all relevant safety information for machinery and equipment intended for use with foodstuffs and feed (production and processing).
- Each machinery standard in the scope of the CEN/TC 153 makes reference to EN 1672-2. They have a specific hygienic design annex which is based on – but does not repeat or conflict with – clauses in EN 1672-2.

4.3. Environmental aspects

Every product has an impact on the environment. This is also valid for machinery in the scope of CEN/TC 153. By addressing environmental aspects in the standards CEN/TC 153 makes a positive contribution to sustainable development. Against this background CEN/TC 153 will consider relevant aspects with respect to CEN Guide 4. This includes e.g. the discharges to water and emissions of noise, vibration and heat.

Starting with new work items as of the year 2011, the environmental aspects constitute an integral part of all standards of CEN/TC 153. In addition, environmental aspects are considered during the periodical review process of already existing standards.

4.4 Standards for eco-design regulations

The European Commission intends to support manufacturers of products that are subject to eco-design regulations by drafting standards for the practical implementation of the technical requirements (mandate M/495). It is envisaged to accomplish this standardization work in those technical committees that already have dealt with the concerned products, thereby extending their scope of activities. Standardization activities in this respect are coordinated by a new Task Group within CEN. Since some products of the CEN/TC 153-scope may in the intermediate future be affected by eco-design regulations, this TC is regularly attending the above-mentioned task group meetings and will closely follow any further activities in the eco-design field.

5. FACTORS AFFECTING COMPLETION AND IMPLEMENTATION OF THE CEN/TC 153 WORK PROGRAMME

Unfortunately, there is only a limited number of experts available in certain standard fields although the demand for these standards is increasing.