

Food Manufacture / Storage



- **Cold storage temperature**

Temperature of food in cold stores

- **Dairy quality control**

Monitoring the condition and quality of milk supplies, checking process temperatures and monitoring cold store temperatures.

- **Distribution temperatures**

Monitoring temperatures within a distribution network – from cold stores into vehicles for delivery.



- **Chocolate cooling tunnels**

Logging temperature of chocolate bars passing through cooling tunnels.

- **Low-temperature food processing**

Monitoring temperature and humidity on low-temperature food processing.



- **Biscuit manufacture**

Monitoring temperature of chocolate before it goes into enrober – the machine used for coating chocolate biscuits. Monitoring oven temperatures in biscuit ovens.

- **Cheese manufacture**

Monitoring of temperature in vat during cheese manufacture.

- **Meals-on-wheels**

Measuring temperature variation against time for food in meals-on-wheels delivery.

- **Quality control in fisheries**

Monitoring the temperature of fish on board ships from the moment they are caught and throughout packaging and storage.

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- **Quality control of pet foods**

Monitoring temperature and humidity to check the condition of tins of pet food in storage and in transit. If condensation forms, it causes deterioration.

- **Meat handling and processing**

Monitoring temperature of meat at all stages of processing in order to establish general handling standards within the industry.

- **Mushroom production**

Measuring temperature in mushroom production units.

- **Confectionery production**

Monitoring temperature and humidity at points on confectionery production line.

- **Temperature profiles in freezing tunnels**

Temperature profile work on new and existing freezing tunnels. Logging product temperature profile.

- **Brewing**

Temperature and pressure measurement of test kegs during mashing and filling.

- **Transport of confectionery**

Monitoring temperature of consignments of chocolate in transit.

- **Food processing**

Developing, validating and monitoring cooking programs for various meat products, by measuring oven and product temperatures.

- **Cocoa fermentation**

Recording temperature and humidity in cocoa fermentation boxes in the tropics.