



Monitoring Solution - Food Processing Industry

Challenge:

Mishandling and poor refrigeration are responsible for most food contamination. One of the common causes is improper cooking and time or temperature abuse. Generally, the practice of keeping foods for more than four hours between 40°F and 140°F (4°C and 60°C) - the growth or so-called “danger zone” for most bacteria - is the most common food-handling error that leads to illness. Some microbes however, can grow in temperatures as low as 38°F (3°C), while it takes an internal temperature of 160°F (71°C) to kill E. coli O157:H7 in ground meat.

ACR's Solution:

The ACR SmartButton has the temperature recording capabilities to provide important temperature sensitive information to the food industry. HACCP, the #1 motivator for food safety, requires that a number of steps are taken in order to ensure food quality standards. After all, the underlying motivation in this industry is liability concerns. Responsibility will often lie with the supply chain component that has the least amount of support documentation.

Mishandling can occur at any point in the food chain; in processing, transportation, at supermarkets and restaurants or in the consumer's home. With these startling facts and figures, it seems clear that the industry will progress to include temperature monitoring for all segments of the food industry, hence increased growth and awareness in the data logging market.

Another data-logging solution from ACR Systems.

Without data it's just an opinion

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