

California Freezer

Picks ACR Date Loggers From USDA Approval List



As a value added service (and to stay competitive) a California freezer decided to implement a cold storage treatment for all the imported fruit shipments, as outlined by the US Department of Agriculture guidelines. The USDA created the process to inhibit the gestation of fruit flies in fruit being imported into the United States. Specifically, the process dictates that imported fruit shipments must be held at a temperature of 0°C (32°F) for a period to last between 10 and 16 days. As in all government guidelines, verification must be able to satisfy audits of the process. The freezer company chose the ACR brand of data loggers for this application. In August 1996, ACR was recognized as a USDA approved supplier.

Refrigerated and Frozen Foods, Magazine, December 1999 edition

SIC code: 0723 Crop Preparation Services for Market, Except Cotton Ginning

Another data-logging solution from ACR Systems.

Recommended Loggers - SmartReader Plus 8