

At the cold front



LCR Hallcrest explains to *SOFHT Focus* how it helps its customers monitor temperature, in both domestic and commercial situations

New SOFHT member LCR Hallcrest researches, develops and manufactures colour change materials used to indicate temperature. Since 1969, it has been creating reversible and irreversible temperature indicators from its UK premises for use across a broad range of commercial and industrial sectors within the food industry. Along the way, it has collected three prestigious Government Smart Awards for new products and innovation.

Used in fridges, chillers and freezers to give accurate indication that correct temperature settings are being achieved, these devices help to monitor and verify temperature-critical processes.

Russell Booth, managing director of LCR Hallcrest, explains: 'Temperature readings are critical to many and our easy-to-read, accurate indicators are used regularly across a diverse range of areas serving as important safety temperature warning indicators, informing and educating companies and their employees to the critical safe temperatures that are required for storage of chilled foods and cooked foods.'

The supermarket chiller cabinet

The company's Chillcheck chiller and freezer temperature indicators monitor the cold air and food temperatures in all parts of supermarket chiller and freezer cabinets, glass-fronted deli cabinets and walk-in cold rooms and freezers.

They are also used in conjunction with alarmed or remote computerised



temperature monitoring systems, where localised problems, such as warm spots, often do not show up on centralised cabinet dials, digital displays, cabinet dials or computerised systems.

Problems identified can include blocked air grills, disrupted cold air curtain, airflow blocked or disrupted by food products, overfilled cabinets or icing up.

Domestic fridges

More than 10 years ago, LCR Hallcrest pioneered the revolutionary time-delay fridge thermometer for use within almost all EU domestic fridges.

With the knowledge that food poisoning cases increase each year, and with much of this being traceable to fridge temperatures being too warm, LCR Hallcrest was approached to devise a special liquid crystal fridge thermometer which was used in a major food safety awareness campaign promoting 'the importance of correct food storage temperatures' within domestic refrigerators across France.

This initiative led to the development of the revolutionary time delay 'OK' liquid crystal fridge thermometer, which

is now integrated into the majority of French domestic fridges.

Since then, the company has produced many millions of fridge thermometers for the European domestic fridge market.

Smart packaging

Smart or intelligent packaging can be created by the addition of temperature-activated labels or thermochromic inks printed directly onto packaging, as a single temperature point, or in 'traffic light' form. Labelling can change colour to reveal that it is at the required temperature, whether food or drink.

ISO accreditation

As the world's largest producer of liquid crystal thermometers, the company offers quality products made to ISO 9001-2008-accredited standards and is accredited under CE and SEDEX.

Stephen Barker concludes: 'SOFHT has an excellent reputation. LCR joined the society to gain further insight into the food industry, to network with our customer base and to get involved at the roots of the many current issues that the industry faces to see where our technology can help.'

'With our in-house laboratories, production and creative facilities, both in the UK and USA, and an extremely active R&D division, we have the ability to help any business take a project from concept through development to final product.'

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