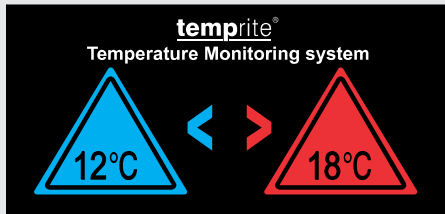


temp^{rite}[®]

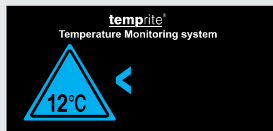
Temperature Monitoring System

temp^{rite}[®]

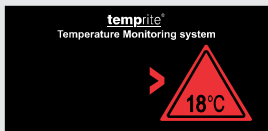
Warning Display



Correct Temperature



Too Cold



Too Warm



WARNING DISPLAY

A fast, simple temperature monitoring system based on proprietary colour change technology

- Ensures correct post harvest temperature management
- Easy to read. A red warning symbol appears only when the temperature rises above the upper preset activation temperature. A blue symbol appears only when the temperature falls below the lower optimum point
- Reveals real time air temperature during storage and transportation of perishable chilled food products
- Indicates when the temperature becomes too cold or too warm
- Allows optimum storage conditions to be achieved and monitored, eliminating chilling and heat injury to products
- Can be retro fitted
- Allows you to meet Food Safety requirements

temp^{rite}[®] temperature monitors change colour at two formulated temperatures, to indicate when the temperature of their storage and transit surroundings falls outside a correct safe upper or lower limit.

These indicators are used to monitor the temperature of food products that need to be stored within a specific temperature band, where exposure to temperatures above or below would result in deterioration and reduced shelf life or wastage.

Temperature is the most important environmental factor that influences the deterioration of harvested food commodities. Some (particularly those from the tropics and subtropics) respond unfavourably to storage at low temperatures which are still well above their freezing points, but below a critical temperature termed their chilling threshold temperature or lowest safe temperature. Chilling injury is manifested in a variety of symptoms including surface and internal discolouration, pitting, water soaking, failure to ripen, uneven ripening, development of off flavours and heightened susceptibility to pathogen attack.

Susceptible products include lettuce, cucumber, asparagus, tomato, potato, avocado, orange, melon, banana, mango, pineapple.

When the storage or transit temperature falls below the preset activation point of the monitor (i.e. 12°C) a blue warning triangle is visible. When the temperature rises above a preset point (i.e. 18°C) a red triangle is visible, allowing immediate remedial action to be taken. Other temperatures can be manufactured.

Instructions for use:

1. Place a temperature indicator beside/on the food products being monitored.
2. Check regularly. If indicator reveals both red and blue triangles the temperature is still correctly within the upper and lower temperature band limits.
3. If the indicator reveals a blue warning triangle, the temperature has fallen below the optimum minimum temperature point. If a red triangle appears, the temperature has risen above the upper optimum temperature point.