



## ***Thermal Profiling in Food Processing.....***



Each process has its own challenges in terms of space, duration and environment (steam, submersion in water or oil). The risks to public health place the food processing industry firmly under the public spotlight. The effects of getting the cooking and freezing processes wrong can be disastrous for your business, as well as your customers!

Our Food Tracker System, comprised of software, data logger, selection of protective thermal barriers and thermocouples, offers an accurate and reliable means of measuring product and environmental temperatures – an essential requirement for HACCP data analysis and regulations and process validation. The food industry is subject to very tight controls and a decrease of only one or two degrees can significantly affect product quality.

The most frequent food processing applications for Datapaq temperature profiling systems include:

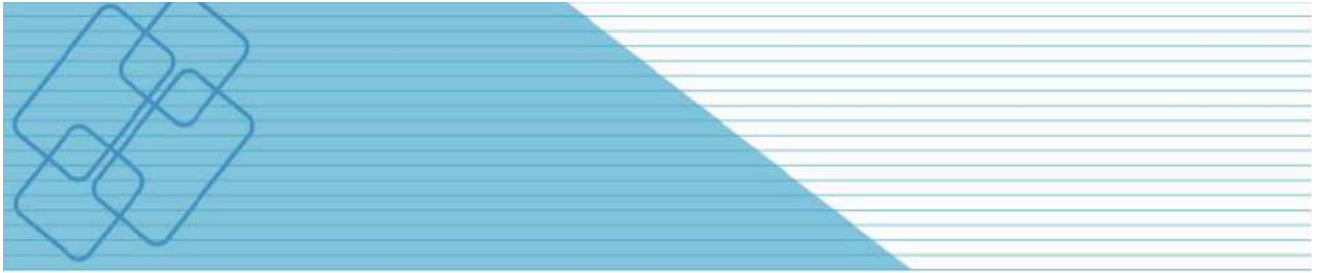
- Poultry Processing
- Meat Processing
- Seafood Processing
- Baking
- Pasteurization & Sterilization
- Other Food Processing

***Poultry Processing*** – Temperature Profiling systems are used in cooking, chilling and freezing chicken and poultry products, including whole birds or portions used in ready to eat meals.

***Meat Processing*** - Thermal profiling systems can be used in salami, bologna, sausage & ham processing for cooking, curing, smoking and chilling ready to eat meat products. Food Tracker Systems can safely profile beef processing in cooking, chilling and freezing of whole joint, portion or processed products from hamburger patties to carcass pasteurization.

***Seafood Processing*** - With Temperature Profiling System, you can monitor cooking, blanching, chilling and freezing of fish, shellfish and processed products, such as breaded or battered seafood products.





**Baking** - Temperature profiling systems are used in commercial baking of the products like bread, pizzas, biscuits, pasteries, cakes etc

**Pasteurization & Sterilization** - To improve the safety and quality of food products and extend their shelf life, you can use Food Tracker for monitoring in the processes like Pasteurization and sterilization of filled beer bottles, as well as beverages in conveyORIZED raining hot water and steam pasteurization line, Retort sterilization of food products packaged in either pouches, glass jars or cans.

**Other Food Processing** - Temperature profiling systems can provide crucial temperature data of pasta and rice during the cooking and drying cycles in batch or conveyORIZED ovens, as well as drying pasta in continuous conveyor.

Our systems can monitor pasteurization, drying and roasting of nuts in stationary or rotating batch ovens, as well as linear continuous conveyor ovens.

With our Food Tracker, you can verify temperatures during blanching, steaming, frying, roasting, searing, chilling and freezing of vegetables for ready-to-eat food products in various processes.

### Specifications

- Reliable and accurate HACCP temperature profiling systems for demanding food processing applications
- Data logger (6 or 8 Channels) with IP67 waterproofing rating
- Stores up to eight runs before need to download data
- Comprehensive thermal barrier range to suit different process demands
- Powerful yet easy-to-use Insight™ analysis software including process lethality calculations
- Interchangeable thermocouples to suit your range of products



For further details contact :



Since 1907

**Jost's Engineering Company Limited**

Plot no.3, Survey no.126, Paud Road, Pune 411038. Phone: +91 20 25434350/90. Fax: +91 20 25434393.  
E-mail: salespune@josts.in Website: www.josts.com

**Branches: Bangalore:** 080-22263707, **Baroda:** 0265-2351642, **Chennai:** 044-26268536  
**Kolkata:** 033-22429510, **Mumbai:** 022-22661150, **Secunderabad:** 040-27714934, **New Delhi:** 011-45676000