fdpp
FOOD & DRINK PROCESSING & PACKAGING
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BS Handling Systems delivers automated palletisation cells for Mindful Chef

Automatically stacking 12,000 boxes a day on pallets

PhoenixTM solution to HACCP Cook & Chill CCP Validation

As part of any Food processors HACCP program validation of cook and chill processes is a critical and significant task taking time, effort, and resources.

PhoenixTM have developed a thru-process temperature monitoring technology specifically for this task designed to meet the challenges of the food processing market. Ideal for the validation process for any new cook regime, new product, or annual process certification. Whether performing an oven survey "oven mapping to identify cold spots" or validating the cook under production conditions, the thru-process profiling solution gives you the accuracy, efficiency, and reliability you need to satisfy your HACCP demands.

As its name suggests thru-process profiling is the method by which product and or process temperature is monitored throughout the complete cook / chill process.

Monitoring of continuous conveyorised linear and spiral ovens and semi-continuous or rotational batch cooks is feasible where the use of external recorders with trailing thermocouples is tedious, impractical, and unsafe. Employing the thru-process principal process monitoring can be performed under true production conditions without compromising line productivity.

At the heart of the thru-process monitoring system is the PhoenixTM data logger. The PhoenixTM NT data logger range has been designed specifically for the challenges of monitoring food processing applications with an IP67 case design protecting from moisture. Type K or Type T data logger options allow accurate measurement of both cook and chill processes. The data logger itself can operate between -40 °C to 80 °C with a data logger accuracy of ±0.3 °C operating below +50 °C. Data logger and thermocouple correction factors can be further applied to maximise measurement accuracy.

PhoenixTM offer a family of thermal barriers to suit the process type, duration, and temperatures of a wide range of cook regimes.

An extensive range of different thermocouple types is also available to suit different product types , sizes and monitoring demands.

The PhoenixTM Thermal View Food Software provides a comprehensive suite of analysis tools to convert the raw profile temperature data into useful process information. The analysis tools include the ability to calculate Fo/Pu values for the process against target micro-organisms.

> *The PhoenixTM NT data logger range has been designed specifically for the challenges of monitoring food processing applications*

The information gathered, further to process validation, can be used to allow informed process problem solving and optimisation to maximise product quality, yield, process productivity and efficiency.

Contact PhoenixTM to help Find, Fix and Forget your Food Cook Problems!

Further Information
www.phoenixtm.com

Efficient HACCP Cook & Chill CCP Validation

PhoenixTM
Phoenix Temperature Measurement

Where experience counts !

Thru-process temperature monitoring solutions for all your cook applications

PhoenixTM Technology

- Accurate IP67 data logger (Type K or T)
- 10 Measurement Points for full oven mapping
- Thermal barrier options to suit cook regime
- Comprehensive thermocouple range
- Standard miniature thermocouple plugs
- Calibrated thermocouple options
- Food trays and thermocouple jig options
- Full lethality (Fo/Pu) and reporting
- Real Time RF Telemetry options
- Local efficient calibration and service support

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