We measure it. testo



HACCP INTERNATIONAL FOOD SAFETY PROGRAMMEN CERTIFICATION

Testo measuring instruments are certified by HACCP International.

Food safely monitored. From Farm to Fork.



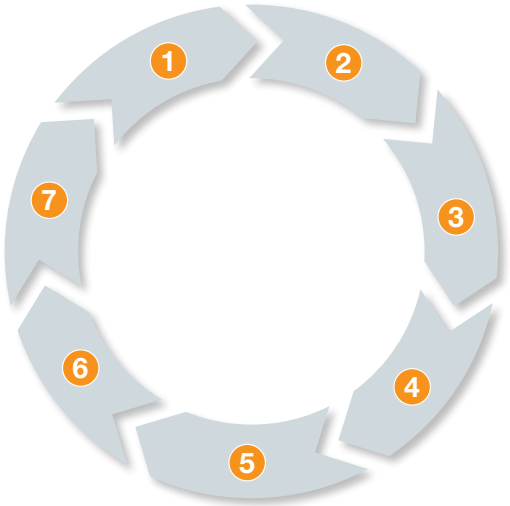
HACCP – for the safe handling of food.

In the food sector, the utmost care and safety are required. This begins with the production of raw materials and ends on the consumer's plate – “From Farm To Fork”! In between are complex processes and procedures, which require ongoing individual monitoring. Risk management analysis is the greatest challenge in guaranteeing that food is safe.

HACCP stands for **H**azard **A**nalysis **C**ritical **C**ontrol **P**oints. The aim of the HACCP guidelines is to systematically monitor and maintain safety and quality in all processes involving food. Food measuring instruments from Testo can provide you with everything you need for this. These instruments have been developed to best fit your needs, and are now also officially HACCP-certified, offering you clear security and reliability in terms of both food and measurement.

The seven principles of the HACCP concept

1. **Hazard analysis**
2. **Critical Control Points**
3. **Limit values**
4. **Continuous monitoring**
5. **Corrective measures**
6. **Documentation**
7. **Regular verification**



Food safety can only be achieved by applying the highest standards of quality.

The HACCP International certification verifies that our instruments have been subjected to thorough testing according to HACCP standards and judged to be ‘food safe’. Their design and function makes them ideal for systematically identifying critical points when dealing with food. Testo is the only measuring technology manufacturer to have received the HACCP International certificate thus far. And justifiably so, because this distinction is only awarded subject to the fulfilment of stringent quality requirements.

HACCP-certified products have to comply with stringent quality requirements:

- Impact-resistant and dirt-repellent
- No substances of any kind may be transferred to foodstuffs
- Quick and easy to clean
- Easy menu guidance and clear display of measurement results, plus lots more

Advantages offered by the HACCP-certified measuring instruments from Testo:

- Uninterrupted monitoring of the production chain
- Precise, quick, clean measurement and documentation of all measurement results
- Extensive range of probes for all applications
- Robust and easy to use
- Standards-compliant measurement as per EN 13485 and EN 12830



You can always find the ideal instrument at Testo.

From raw goods through to ready-to-eat products – Testo can help you implement the HACCP concept safely and economically, with calibratable measuring technology. Regardless of which area of the production chain you are responsible for. Whether you carry out spot checks or longterm measurements, whether you measure core, surface or room temperatures or check pH values and cooking oil quality – Testo has the appropriate measuring technology for you.

Testo provides HACCP-certified measuring instruments for all measurements performed on foodstuffs in the following fields:

Production & quality assurance | Transport | Supermarkets | Restaurant chains | Kitchens | Restaurants



HACCP INTERNATIONAL FOOD SAFETY PROGRAMMEN CERTIFICATION

Not only is measurement using Testo instruments “food safe”, it also conforms to the latest statutory requirements. This keeps you one step ahead of the competition – and permanently in control of all the relevant data. This is good news for you and your customers.





Incoming goods

When a truck full of food arrives at the supermarket, it provokes a flurry of manic activity. Goods need to be taken delivery of by the pallet-load and checked for quality and freshness. Make short work of all this by using one of Testo's infrared thermometers, such as the testo 831, which measures temperature in next to no time. This will help you to reliably weed out any goods that have not been brought to the correct temperature, ensuring that you offer consumers only impeccable products.

Advantages of using Testo's infrared thermometers:

- Easy measurement, even of smaller objects at a distance
- Complete control of individual temperature limit values at all times
- No measurement errors due to laser measurement spot marking
- Measuring instruments calibrated to the highest standard
- Certification of all measuring instruments according to HACCP and EN 13485

Production and processing

When carrying out highly-standardised procedures and production processes, each step complies with strict guidelines. High-quality, easily-perishable raw materials have to be processed efficiently and with no wastage. This can only be achieved if the cooling chain is unbroken. Check temperatures quickly and easily, e. g. with testo 926, which measures with high precision, determines limit values reliably and even documents measurement results in situ via a fast printer.

Advantages of using Testo's temperature measuring instruments:

- A range catering for simple spot checks through to the temperature measurement pros
- A wide range of probes, including radio probes, for any application
- Limit value monitoring with audible alarm, individually adjustable
- Lots of extras, such as TopSafe protection case
- Documentation options via internal memory or fast printer





Food preparation and service

Every day, great demands are placed on those involved in restaurant chains. Menus offered need to be tasty and of high quality. Whether you are in charge of 20 sites or 20,000, you need to maintain these standards under huge time pressures. Check fried products using the testo 270, for example, which you simply hold in the cooking oil during operation. Using a traffic light principle, the instrument shows you within seconds whether the cooking oil is still in conformity with the statutory quality regulations.

Advantages of using Testo's cooking oil tester:

- Optimum, economic utilisation of cooking oil
- Compliance with the statutory TPM limit value (Total Polar Materials)
- Consistent quality based on self-imposed limit values
- Easy to operate, with no staff training costs
- Robust instrument for everyday use, with break-resistant sensor

Transport and storage

Prescribed temperature limit values need to be adhered to consistently. Throughout the entire cooling chain, in fact. Testo data loggers such as the testo 174T, which can accompany shipments during transport and seamlessly record temperatures, are particularly suitable for delivery companies and warehouse managers. Testo Saveris™ offers fully-automated data recording for the continuous monitoring of ambient conditions, and issues an alert if limit values are exceeded.

Advantages of using Testo Saveris and data loggers:

- Uninterrupted temperature monitoring and proof of cooling chain compliance
- Consistent compliance with quality standards
- Large data storage and extensive documentation
- Data transfer to PC wirelessly or by USB interface
- EN 12830 and HACCP-compliant

Food safety can be measured – “From Farm to Fork”.

Production & quality assurance

Transport

Supermarkets

Restaurant chains

Kitchens

Restaurants



Universal waterproof mini-thermometer



testo 103
Small, handy folding thermometer



testo 104
Waterproof folding thermometer

Small, robust folding and one-hand thermometers for fast core temperature measurement

testo 105
One-hand temperature measuring instrument with interchangeable measuring tip



testo 106
Fast, compact core temperature measuring instrument





testo 108
Waterproof temperature measuring instrument with standard penetration probe



testo 112
High-precision, calibratable reference measuring instrument for official measurements, 1 channel

Flexible measuring instruments with interchangeable probes for universal temperature measurement

testo 110
Universal temperature measuring instrument with wide range of probes including radio probes



testo 926
Fast temperature measuring instrument with optional radio probe, 1 channel



High-precision temperature measuring instruments with documentation option

testo 735
Compact measuring instrument for high-precision Pt100 probe, 3 channels





testo 826
Precise infrared thermometer with new processor and min./ max. function



testo 831
Infrared thermometer, high-precision thanks to a new processor



testo 174
Mini data logger family for temperature and humidity

The clever combination of core temperature and infrared measurement

Quick infrared thermometers for non-destructive measurement

Practical, temperatu

testo 104-IR
New waterproof multi-purpose thermometer with folding probe



testo 805
Robust, handy mini infrared thermometer



testo 830
Infrared thermometer in a variety of optics, up to 2-point laser sighting





testo 176
Logger family with various channels for temperature and humidity



testo Saveris
Monitoring system for the uninterrupted monitoring of ambient parameters



Monitor cooking oil quality safely and easily

testo 270
Cooking oil tester for monitoring the quality of cooking oil during operation

intelligent data loggers and testo Saveris for continuous ure monitoring

testo 175
Logger family with various channels for temperature, humidity and with extra-large memory



testo 177
Logger family with various channels for temperature and humidity



Other food measuring instruments from our range can be found at **www.testo.com** or **www.testo.com/HACCP**