

# FOOD TRACEABILITY & MONITORING

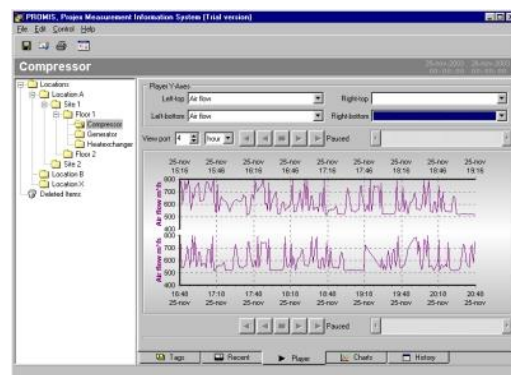
By: Douglas Wright, President

The traceability of our food has become a more critical issue as consumers become more aware and demanding. Whether foods and ingredients are local/or from overseas, a proper and verifiable tracking system is needed to allow for speedy recalls or better yet to allow us to confirm products have been handled correctly and from which sources. Improved monitoring can improve food safety and traceability not only in the plant but right through the “Cold Chain” from suppliers to the consumer.

The use of certified traceable dataloggers can provide “inexpensive” insurance and a way of tracking products. These can verify not only temperatures but also the unique serial numbers key data relative to the products being shipped from point A to point B to point C.

Ingredients and finished goods may need proper temperature controls and if these are not maintained then a “safe” product that leaves the producer may not be safe when it arrives. Tracking of shipment temperatures can show abuse and models such as the [2c\temp LCD](#), [3c\temp LCD](#) and [Maxilog](#) all have LCD displays for display of current temperatures, alarm limits and time out of range for easy use by receivers. New models have NFC communication to allow easy download via cell phones to cloud databases. From here alerts can be triggered notify all parties involved in the cold chain. The unique feature here is that the product can be traced at each point as it passes through the “Cold Chain” Q.A. and shipping personnel can immediately see if there have been problem and analyze and be proactive. Data can still be downloaded for record keeping and reprogramming.

Too often tracking and monitoring of our products is left to random audits by personnel with [pocket thermometers](#) and report sheets. The costly attitude prevails that once it leaves your dock it is the customers or shipping company’s responsibility. The associated buck passing can cost you major customers and recalls of suspect products can cost far more than the most advanced system ever will. The void left when a product leaves your hands until the consumer gets it is not simply one you can ignore.



Additionally as the [SFCA](#) is enforced increased customs and border delays will become more frequent. Scigiene offers monitoring solutions from pocket thermometers to advanced and reliable yet easy to use wireless monitoring systems that will allow you to show if the temperature and food safety of your product has been compromised.

For Plant Safety most of you have detailed HACCP plans and possibly even stricter internal GMP outlines. This is wonderful but as the world, technology, and the threats we face (BSE, Avian Flu, terrorism etc.) change we need to be able to respond quickly. Scigiene's monitoring solutions allow you to set up temporary monitoring solutions quickly either as stand alone systems or as integrated systems giving you the flexibility and speed to upgrade or change your monitoring and alarming to what ever meets your current needs.



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## **Scigiene offers solutions:**

- [Portable Dataloggers](#), Our [c\temp LCD's](#) and [Maxilogs](#) are single use for monitoring and ensuring your temperature sensitive products have been maintained. If you want to comply with SFCA, BRC, GMP and more then you need to take responsibility right through the cold chain. Records can be kept for documentation and shipping study purposes as well. Other models are also available to indicate other parameters ([RH](#), [pH](#) etc.) as well as door status.
- [Water Activity](#) Scigiene supplies to N.A. the leading Humimeter line of [moisture analyzers](#). Our [AW3 water activity meter](#) is truly the most accurate giving REAL readings. Contact us for any moisture analysis solutions.
- [Reusable Dataloggers](#) Scigiene offers a wide selection of reusable dataloggers ideal for Shipping, Quality Assurance studies and Engineering studies and HACCP data collection. Specialized [Pasteurcyl dataloggers](#) for thermal profiling can be used to insure products are properly cooked. Our [2c\temp LCD](#) and [3c\temp LCD](#) models come with probe options as well as NFC and other features to meet almost any need. We have a wide range of dataloggers to meet almost any feasible need.
- [Wireless Monitoring Systems](#) - Wireless systems have gotten a bad rap due to the poor range of some of the cheaper systems on the market. We have been supplying high quality and reliable wireless systems for over 20 years to customers in every industry segment. When proper cost analysis is done a wireless system is always the most cost effective for continuous monitoring and the added benefits of instant alarming ,reports and the ability to monitor almost anything makes this the system of the present and the future.
- [Thermometers](#) – A wide selection of infrared, [pocket](#) and [thermocouple type thermometers](#) are also available. While our automated monitoring devices make increased monitoring cost effective properly educated employees should still be able to verify anomalies and conduct Corrective Actions. Our new [ProAccurate series pocket thermometers](#) have unheard of accuracies of +/-0.5C and are recalibratable. Our new [Food Inspector Series infrared thermometers](#) are also the most accurate with +/-1.0C accuracy. Unheard of in the I.R. marketplace.
- [Temperature Indicator Labels](#) to indicate if a product has been frozen or exceeded certain upper temperatures. While not providing the documentation that a datalogger will, they do provide proof of compliance.
- [Hygiene Monitoring](#) – Scigiene supplies Hygiena ATP [Hygiene meters](#) and [Microsnaps](#) to offer the leading edge hygiene and microbiology solutions. Contact us today for savings on these and more.



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