

Class 3 RFID Temperature Loggers

"The most accurate RFID Logger in the World"

What is HACCP?

HACCP is the abbreviation for Hazard Analysis Critical Control Point. It refers to a systematic approach to food service preparation designed to focus on factors that can lead to food borne illness. The HACCP system will help reduce the risk of illness, related to food safety, from occurring in your establishment.

HACCP Temperature Control

A critical control point (CCP) is any step in preparing food where failure to do that step properly could result in a food borne illness. One of the critical aspects of HACCP control is ensuring that foods are held at appropriate temperatures and kept out of the "Danger Zone" (4°C to 60°C).

Certified to exceed EN12830 standards by prestigious French laboratory Cemafroid, Log-ic monitoring tags and probes provide unprecedented accuracy, and incredibly fast data download, are completely waterproof. Log-ic® devices can be easily programmed to monitor temperature zones for over 30 days of continuous logging at 15 minute intervals (or over 4 months at 1 hour intervals).

Global Partners.

Log-ic® has been deployed by customers in over 44 countries and distributed by global partners. Log-ic® is available in OEM branded products, such as Evidencia's Thermassure RF and ThermoFisher FisherBrand versions.

Quality. Trust. Confidence. Affordability.

www.log-ic.biz

Datasheet and Specifications Log-ic® Logger Tag & Probed Logger	
Measuring Range	-40°C to +85°C
Accuracy	EN12830 Certified for Frozen and Refrigerated Food Handling ±0.2°C from -30°C to +30°C ±0.5°C from -40°C to -30°C ±1.25°C from +65°C to +85°C
Resolutoin	0.1°C
Data Storage	Accumulates up to 16 Million Events 4000 Time/Temp event log
Battery Life	1 Year Recording // 2.5 Year Storage
Water Resistence	Nema 6P // IP 68 (Fully Submersible)
Startup Options	Delay Start // Push Button // Wireless
User Options	Custom Programmable Re-usable Blinking Alarm on Excursion Startup Delay (1 Min to 4 Hours) Recording Interval (1 Min to 4 Hours) Temp. Histogram Intervals
Dimensions	5.8cm x 5.8 cm x 0.2 cm 5.6 grams (under 1/6 oz)
Interface	Wireless, 13.56 Mhz RFID Data Overview download (<0.25 sec) Full Log download (< 4 sec) e-mail alerts
Certifications	CE: ROHS, EN12830 NIST Traceable 3-point QA Certificate GMP Validation Third Party NIST calibration (optional) FDA CFR21 Pt 11 USDA approved for HACCP monitoring FAA tested for air cargo safety WHO/UNICEF qualified



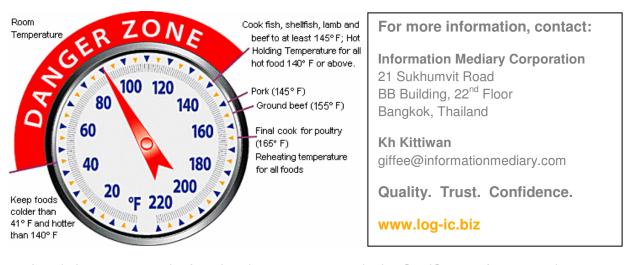


As Thailand's premier food company, CP Food is committed to bringing consumers the true flavors of Thailand. CP Food have created a line of frozen entrees, snacks and appetizers that showcase the best of Thai cuisine: featuring flavors consumers know and love as well as those that bring out the culinary explorer in all of us! CP Food's manufacturing practices ensure that you experience Thai food the way it is meant to taste: fresh, delicious and inspiring!

Guaranteed Temperature Control in GMP and HACCP Systems

Temperature maintenance is critical in food processing, storage, and handling. The "gold standard" of manually recording temperature readings one or a few times per day is time consuming and prone to inaccuracies, human errors, and missing critical in-between datapoints. Electronic temperature dataloggers provide the relevant backup and confidence that temperatures between manual inspections have been maintained at all times to within the allowable limits.

When it came to choosing the appropriate technology, CP Food's quality management team turned to Log-ic®, the world's most accurate RFID temperature logger. Log-ic® tags are perfectly suited to food processing environments, with their submersible package, accurate and responsive temperature measurement, and simple to use wireless data download. Management can maintain trust and confidence that end-to-end temperature control is being guaranteed.



"Log-ic loggers are quite functional, easy to use, as is the CertiScan software, and a great alternative to other loggers that are bigger and more costly"

Brian Holmes, Validation Engineer, ThermoFisher