LOG·IC®
Revolutionize Your Cold Chain™

Class 3 RFID Temperature Loggers
"*The most accurate RFID Logger in the World*"

Airline Catering Food Safety

Airlines serve millions of meals per month, making food safety a top priority for catering operations. After preparation and cooking, food is chilled to 5°C and must be maintained below 8°C until it is served to passengers on the airplane, usually within the same day.

That's why many of the world's top airlines are considering temperature monitors for their catering operations, with Log-ic being the natural choice due to its featherlight weight, wide temperature range and complete food-save waterproof pouch.

The €0.05 Temperature Monitor

Since 2006, Log-ic® Temperature Trackers have revolutionized the catering industry by providing the highest accuracy at an affordable price. Indeed, when purchased in the enhanced 255-use configuration, Log-ic can cost just *€5 cents per use*, making electronic temperature monitoring into real high-volume catering operations a reality.

Certified to exceed EN12830 standards by prestigious French laboratory, Cemafroid, Log-ic provides unprecedented accuracy of better than 0.5°C, a completely waterproof submersible package, and incredibly fast, wireless, data download, through-the-box reading, and complete control over programmable parameters.

Log-ic® is certified to comply to FAA airworthiness requirements.

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. Worldwide.

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Datasheet and Specifications Log-ic® Tracker	
Measuring Range	-40°C to +85°C
Standard Accuracy	±0.5°C from -40°C to +65°C * ±1.25°C from +65°C to +85°C
Resolutoin	0.1°C
Data Storage	Accumulates up to 16,000 Events Min/Max Temp, temperature histogram, detailed temperature violation record. Up to 255 uses.
Battery Life	1 Year Recording // 2.5 Year Storage
Water Resistence	Fully Submersible (Nema 6P // IP 68) Food grade packaging
Startup Options	Delay Start // Reset 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 download in under 0.25 sec e-mail alerts
Certifications	FAA airworthiness tested CE: ROHS, EN12830 NIST Traceable 3-point QA Certificate GMP Validation Third Party NIST calibration (optional) FDA CFR21 Pt 11 USDA approved FAA tested WHO/UNICEF qualified

Safe Food for Frequent Flyers

The provision of safe food to airline passengers is a multi-billion dollar industry worldwide. When it comes to choosing the appropriate technology, major airlines choose Log-ic® to improve the safety and visibility of their HACCP certified catering operations.

For example, after cooking, the food is chilled to 5°C. During dishing, the food must be kept within the 5°C to 8°C range, and the dishing process must be completed within a predefined time. If the dishing process exceeds the predefined time or the food temperature goes above 8C, the entire batch of food has to be disposed (fear of bacteria contamination). After dishing, the food is stored in a chiller, before being loaded onto carts for loading onto the aircraft. The tags will be retrieved for recycling. A special Log-ic® catering tag tracks temperatures during each cycle and can be used up to 255 times, resulting in a net cost of about €0.05 per use. Re-use is made simple with a disposable food-grade wrapper, and monitors can be used over a period of a full year.

Now catering operations can be monitored end-to-end, assuring that meals are protected and management can be confident that potentially spoiled meals do not reach the end customer, maintaining confidence and trust, and maintaing their high-value brand.

For more information, contact:

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"The consequences of in-flight food poisoning are extremely serious, not only for the passengers involved but also for the crew and for the airline's reputation." Erica Sheward, Director, Castle Kitchens Ltd.