



Combi

I would like to measure non-intrusively, but be able to measure core temperature if needed.

I would like a folding thermometer which fits in to any pocket.

testo 104 IR

testo 826-T2



IR

I would like to measure non-intrusively (without contact).



What do you want to measure with your thermometer?

I would like to penetrate the product and measure the core temperature.



Contact

I would like a folding thermometer which fits in to any pocket.

testo 103

Always the same – I would like a fixed probe.

testo 106

I do not need a folding thermometer.

My measurement tasks are:

Always different – I would like an exchangeable probe.

testo 108

Important temperature limit values

Incoming goods



Storage facilities



	Incoming goods	Storage facilities
Fresh meat (hoofed animals, large game)	≤ +7 °C	≤ +7 °C
Fresh poultry, rabbit, hare, small game	≤ +4 °C	≤ +4 °C
Offal	≤ +3 °C	≤ +3 °C
Ground meat (from EU businesses)	≤ +2 °C	≤ +2 °C
Ground meat (prepared and sold on site)	≤ +2 °C	≤ +2 °C
Meat preparations (from EU businesses)	≤ +4 °C	≤ +4 °C
Meat preparations (prepared and sold on site)	≤ +4 °C	≤ +4 °C
Cooked meat products, delicatessen	≤ +7 °C	≤ +7 °C
Fresh fish	≤ +2 °C	≤ +2 °C
Smoked fish	≤ +7 °C	≤ +7 °C
Meat, fish – frozen	≤ -12 °C	≤ -12 °C
Meat, fish – deep-frozen	≤ -18 °C	≤ -18 °C
Deep-frozen products	≤ -18 °C	≤ -18 °C
Ice cream	≤ -18 °C	≤ -18 °C
Dairy products, recommended	≤ +10 °C	≤ +10 °C
Baked goods with incompletely baked filling	≤ +7 °C	≤ +7 °C
Eggs (from the 18th day after laying)	+5 to +8 °C	+5 to +8 °C

Classification of fat ageing

TPM component in cooking oil



Fresh cooking fat	< 1 to 14 % TPM
Slightly used	14 to 18 % TPM
Used, but still OK	18 to 22 % TPM
Heavily used, change the fat	22 to 24 % TPM
Spent cooking fat	> 24 % TPM

Important temperature limit values

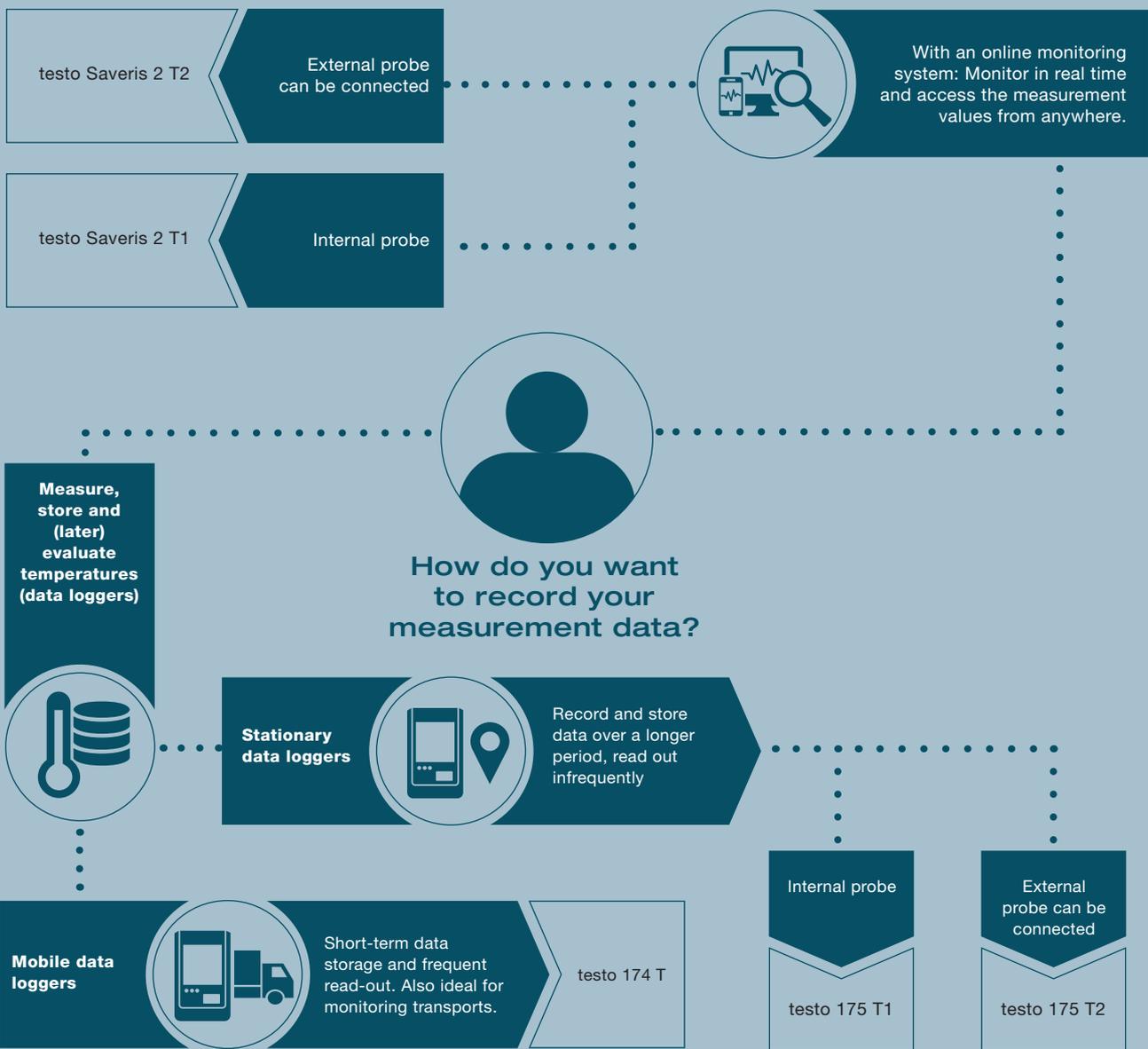
Food preparation



Food service



Hot food for serving soon (meat/fish)	≥ +80°C minimum 3 mins. ≥ +72°C minimum 10 mins.	≥ +65 °C
Cold dishes, delicatessen, crudités, cold cuts, non-preserved salads, dressings (milk, egg), desserts	≤ +7 °C	≤ +7 °C
Ice cream	Warm production (= pasteurization) +85°C brief heating +65°C long-term heating cold production ≤ -10°C	≤ -18°C (packaged) ≤ -5°C (service of bulk ice cream)



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Classification of fat ageing	TPM component in cooking oil 
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Measure, save and analyze temperatures in real time (online) (data monitoring system)

testo Saveris 2

testo Saveris 2-T1
testo Saveris 2-T2
testo Saveris 2-T3

Stationary data loggers

testo 175 T1
testo 175 T2

Mobile data loggers

testo 174 T



Measure, store and (later) evaluate temperatures (data loggers)



Which measurement method do you want to use?

Spot-check measurement (hand-held instrument)

Important:
In the food sector, the instruments should be HACCP-certified. Thermometers should comply with the norm EN 13485. The norm EN 12380 applies to temperature data loggers.

testo 270

Cooking oil measurement

IR measurement

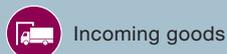
testo 826-T2

Combi measurement

testo 104 IR

Core temperature measurement

testo 103
testo 106
testo 108



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