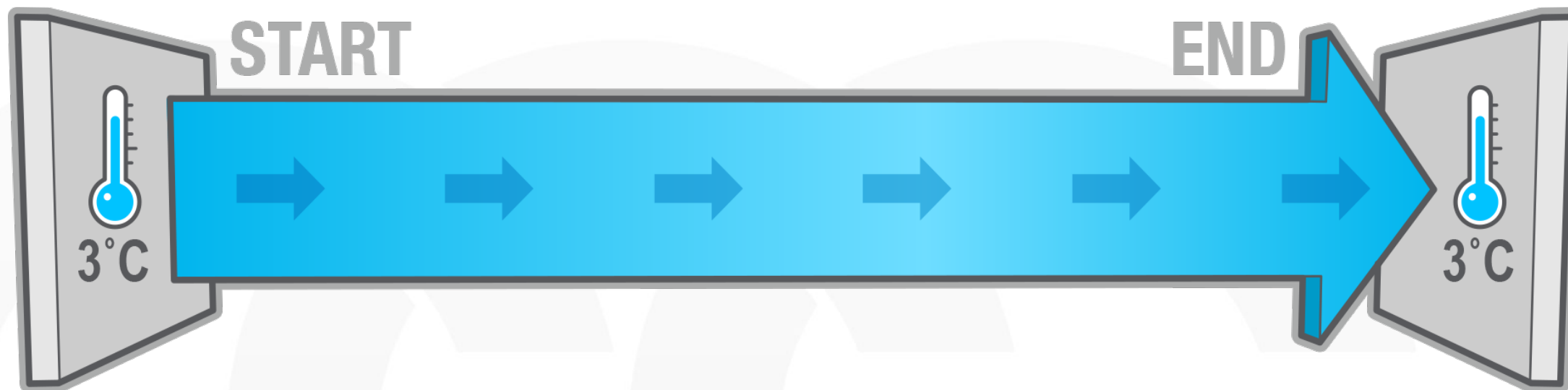




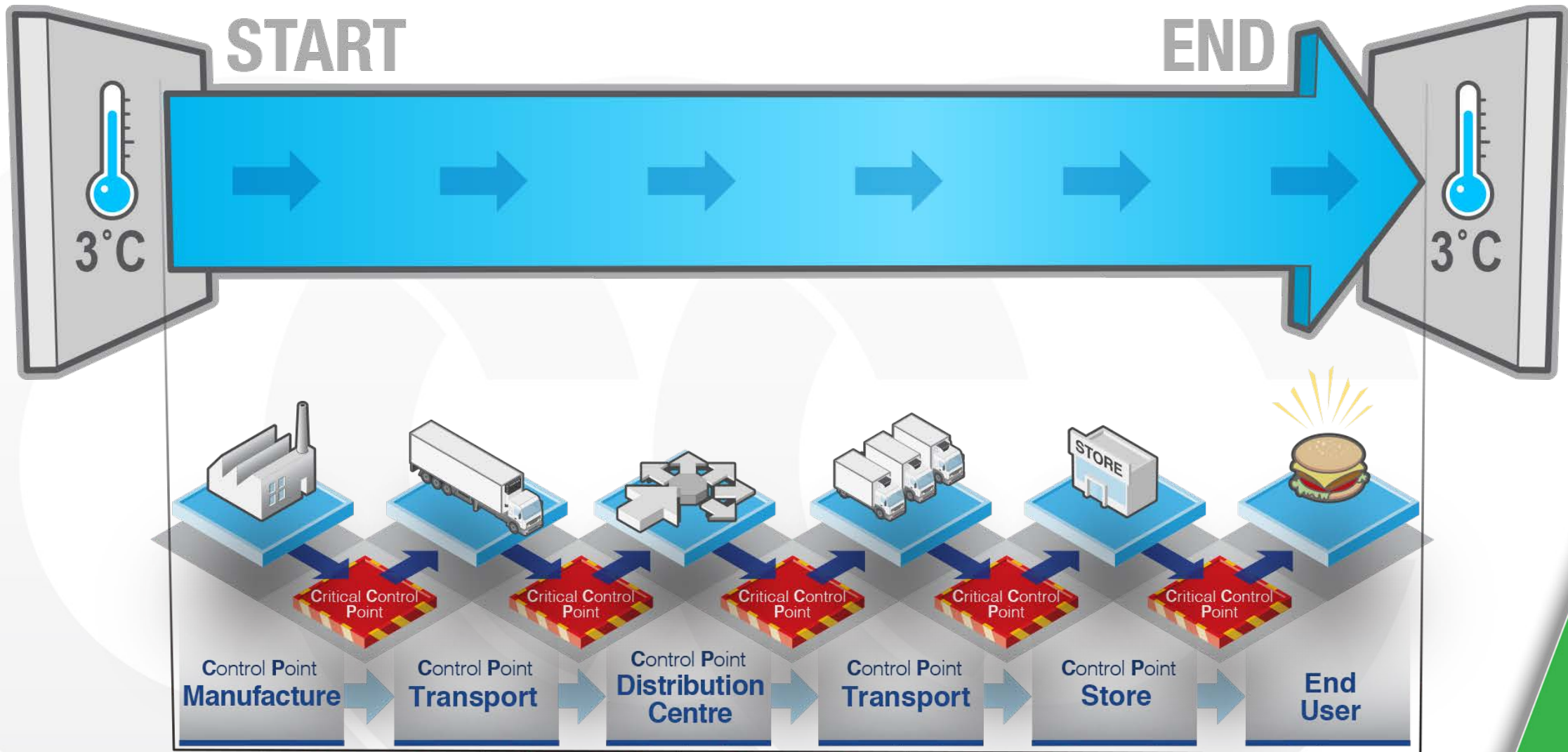
Australian food cold chain council

A small GIANT leap

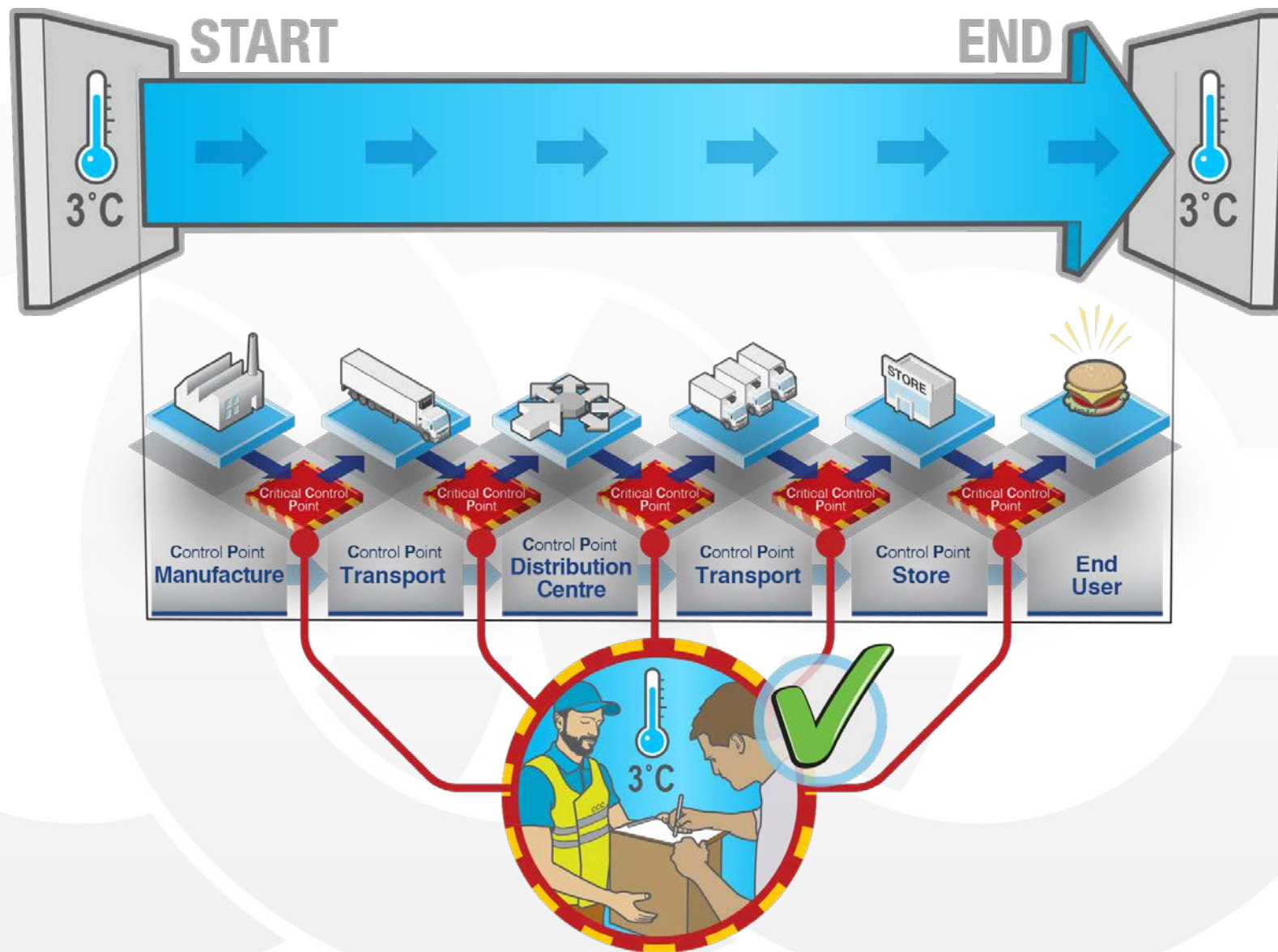
Implementing product temperature control
and monitoring to reduce FLW



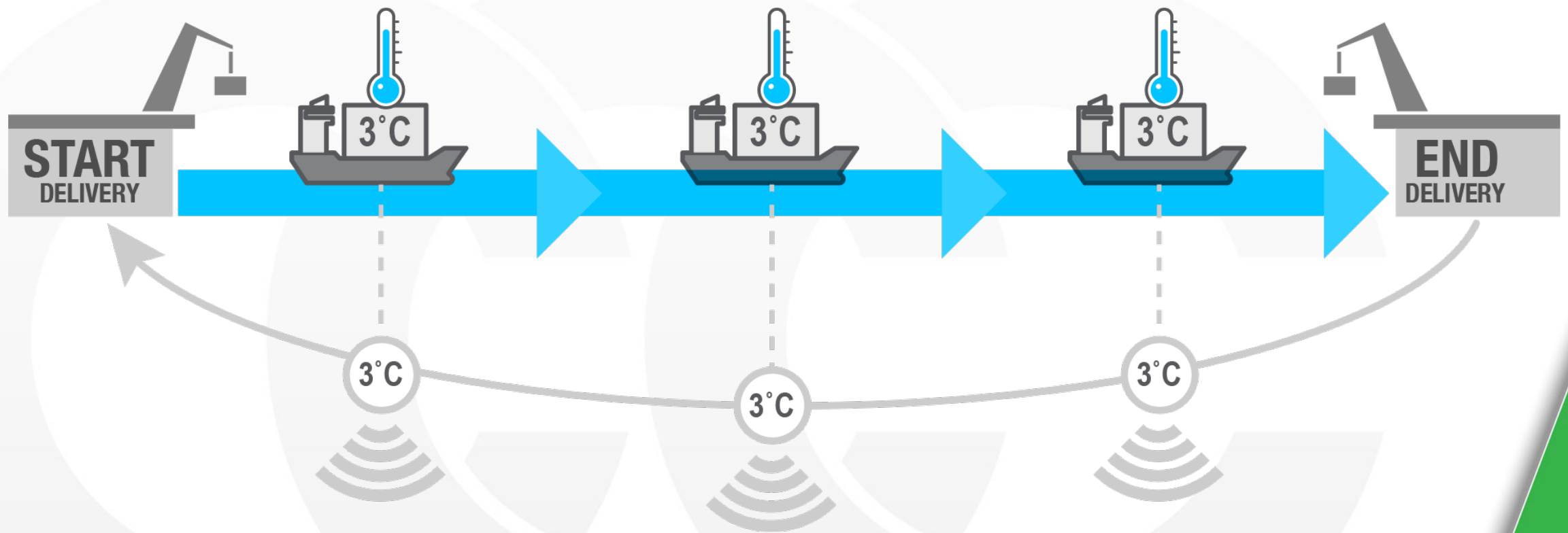
Its simple....
When food is stored and transported
at its correct temperature,
losses are reduced and shelf life is honoured



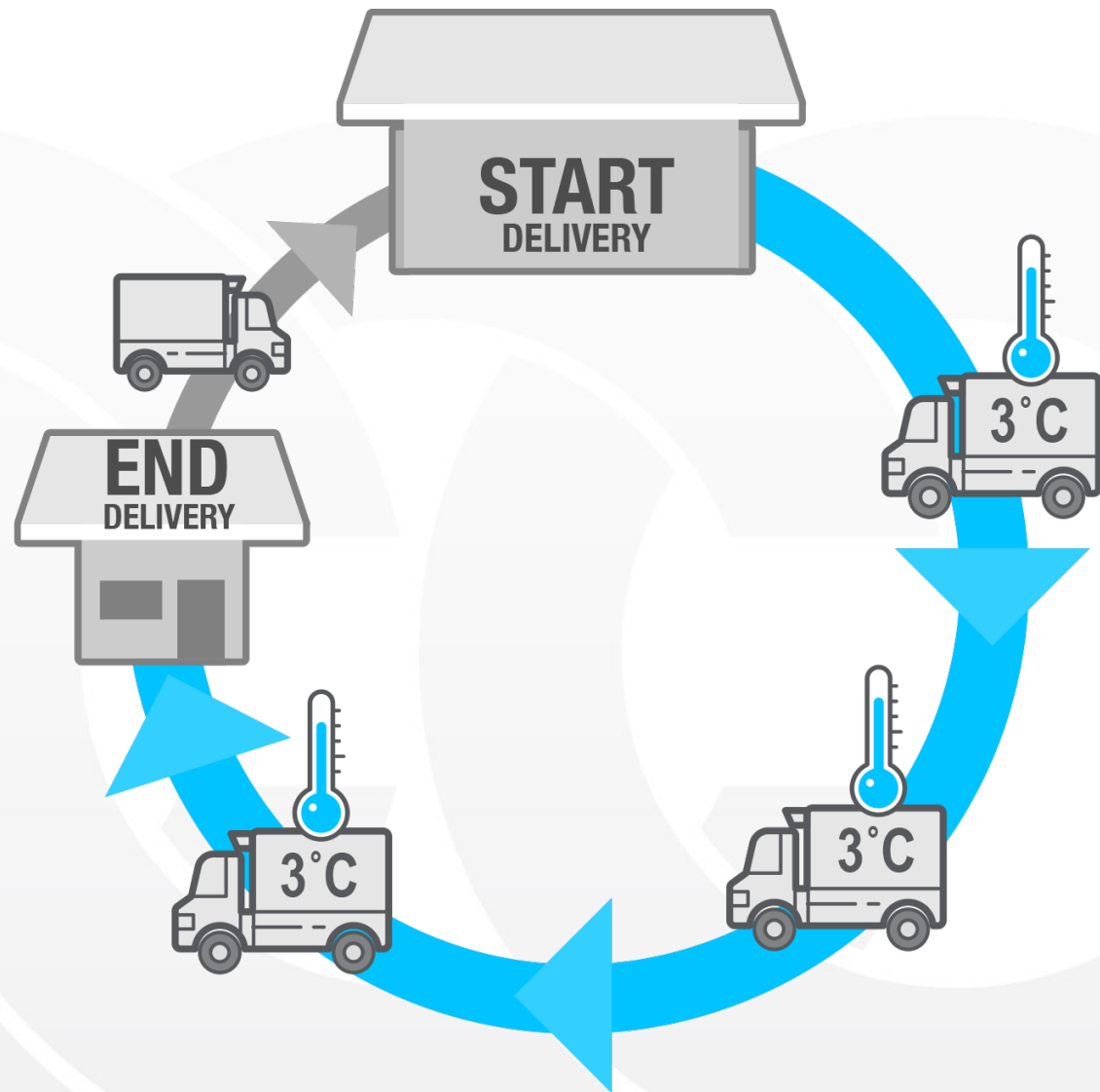
Cold transport and storage is a chain of events



A compliant cold chain proves its product temperature



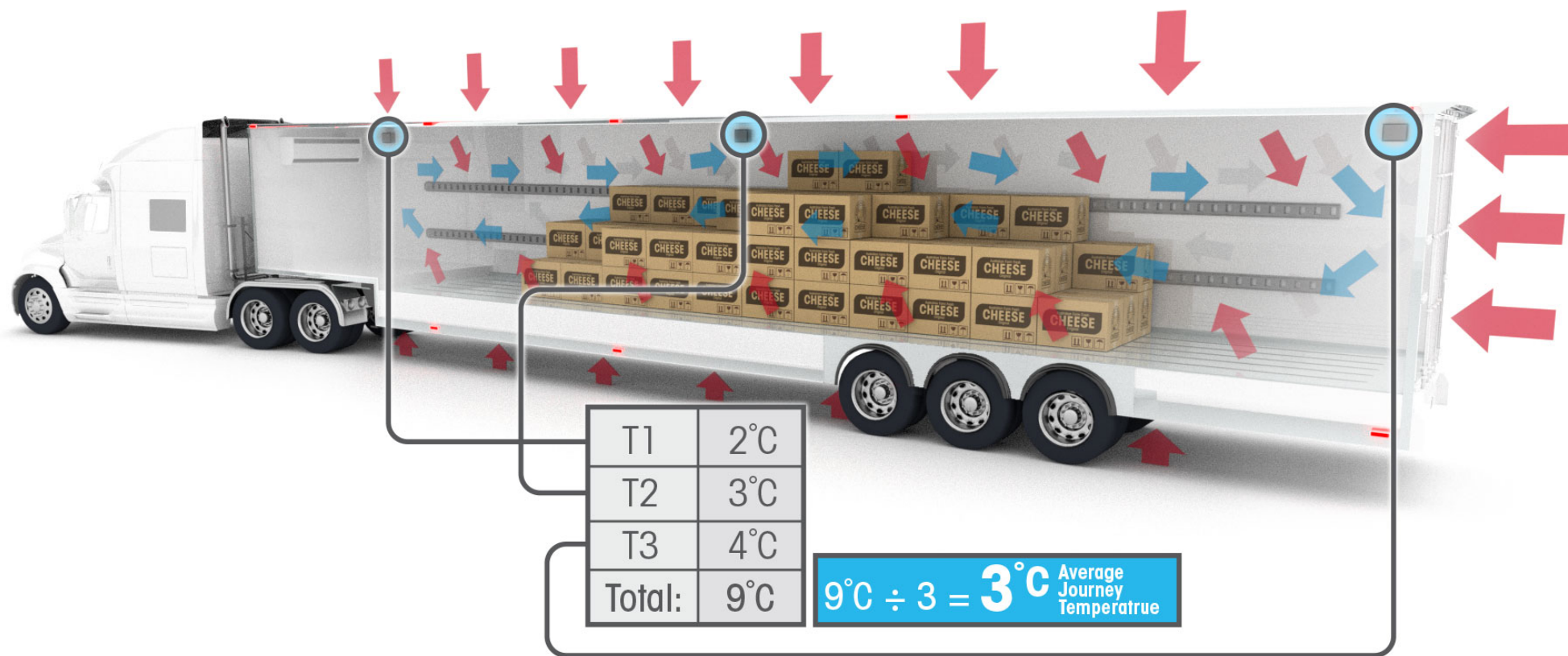
Both types of cold chain models must own
and prove temperatures



The question must be answered.....
whose 3 degrees is it?



Product temperature monitoring must be continuous.....
end point only not good enough.
Automatic systems are best



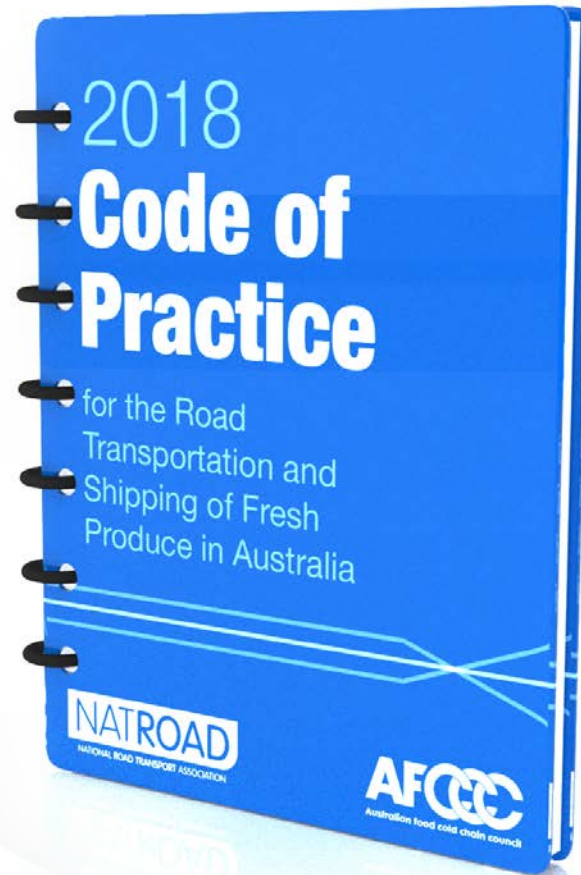
Journey temperature mapping is second best to probing.
Must be continuous and automatic.



Smart product probe technology is here

PROVE IT!

The end game



New code of practice will be
product temperature and process driven



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