



Press Release

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Loma Scientific Achieves Industry Stamp of Approval

Loma Scientific today announced that its temperature measurement system, Celsius, has been awarded accreditation from CCFRA (Camden and Chorleywood Food Research Association), the UK's largest independent research and development organisation for the food and drinks industry.

Celsius was developed to accurately sense the temperature of chilled and frozen food packs through the use of microwave thermometry. Microwave thermometry revolutionises the temperature testing of chilled and frozen foods due to the non-contact and non-destructive nature of the process that eliminates the need for intrusive probes, which invariably destroys the product and leads to significant wastage and cost implications.



Celsius achieved outstanding results following a tough five-month test period by CCFRA, which examined the product's performance under a range of industry conditions. Tests included monitoring the repeatability and accuracy of temperature measurement on various food weights, positions, shapes and packaging, and examined what the effects on the accuracy of food temperature measurement were, if any, when environmental temperatures were changed.

The system also excelled in providing a number of distinct advantages when compared to other methods of temperature probing techniques. For example, the results confirmed Celsius' overall ease of use as it required only a minimal amount of operator training, therefore reducing the level of operator errors and downtime. Conventional temperature methods, such as electronic probes, require high levels of skill and training to ensure a true and representative temperature measurement of the food.

In terms of the time it takes to record a temperature, probes need to equilibrate and stabilise to the temperature of the food, which can take a few minutes. Celsius, however, was able to provide accurate readings within just a few seconds with no adverse effects introduced by environmental temperatures or human error.

Another benefit of Celsius above probing techniques was cost. As Celsius uses non-destructive measurement methods the costs associated with discarding food products after measurement is significantly minimised. In addition, production managers can improve energy efficiency with the help of Celsius' highly accurate and rapid temperature

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monitoring capabilities, which is a considerable advantage as energy costs continue to spiral upwards.

Roy Salvidge, Sales Manager at Loma Scientific concluded: "CCFRA's assessment has confirmed Celsius' key benefits and we are delighted to receive recognition for the product, which is the result of years of research and development to provide top level technology for food manufacturers."

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