



## **NEWS RELEASE**

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### **THE COOLEST QUALITY ASSURANCE PRODUCT ON THE MARKET**

Food processors are under ever increasing pressure to improve productivity, increase efficiencies and cut costs. Developments in end-of-line inspection equipment have made a significant contribution to improving production processes and yet in terms of temperature control, until recently things have remained relatively static.

Loma Scientific has produced the first ever accurate, non-destructive temperature measurement system for the food industry, which is revolutionising the temperature control of chilled and frozen products with significant cost savings, through the use of innovative technology.

David Hewitt, Celsius Product Manager at Loma Scientific said, "Alternative technologies have limitations and costs, which until the arrival of Celsius were unavoidable. For example, probes are only accurate to +/- one degree, take measurements only at one point in the product and are destructive. Infrared only takes the temperature of the surface, which can lead to temperature control issues. So, we developed Celsius with the requirements of the industry in mind.

“The Celsius produces faster and more accurate technology measurements, takes into account all temperature variations, records results electronically and offers significant cost savings. Customers using Celsius have been able to remove product wastage and manage their chillers and freezers more efficiently, recouping their capital outlay within months.”

Since its development the Celsius system attracted critical acclaim, winning a number of awards and independent recommendation. Adhering to strict industry stipulations, the system also offers networking capabilities, full traceability, ease of use and simple validation procedures. It also features touch screen controls and has a temperature range of  $-30^{\circ}\text{C}$  to  $+100^{\circ}\text{C}$  and an unbeatable accuracy of  $0.2^{\circ}\text{C}$ .

The Loma Celsius represents the next stage in the evolution of temperature measurement for food processors. Like most innovations, it not only breaks new technological ground, but it also provides businesses with the opportunity to improve productivity and reduce costs.

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