

## Food safety: Keeping food safe with reliable measuring technology

Food must be safe and free from pathogenic germs, therefore food safety is essential. From the transportation and storage of products, the production and preparation of food, right through to the sale – every stage must comply with HACCP guidelines. Testo offers numerous measuring instruments and all-in-one solutions to ensure food quality and safety at all times. These are ideal for recording and documenting the relevant measurement parameters such as temperature, cooking oil quality and humidity as well as for creating measurement reports.

### **Consumers: Protected by food safety measuring instruments:**

Consumers should be able to rely on the fact that the consumption of food is not harmful to their health but is beneficial to it. Without firm food safety measures in place, it would be more a matter of pure luck if no germs were to cause illness when consuming different foods. Sensitive food types in particular, which require permanent refrigeration and react to even the slightest interruption of the cold chain with spoilage and an explosive increase in germs, would result in complaints from consumers. It is relatively simple to ensure that food and drink are safe.

### **Health and Food safety:**

Food safety plays a major role in the production, storage and processing of food. In this respect, numerous

legal requirements have to be complied with, and various limit values and recommendations have been issued. The HACCP guidelines mentioned are just one example of concepts designed to contribute to a greater level of safety in the food sector. Food safety is assisted by Testo's measuring instruments, among others. Thermometers that measure the core temperature of food in the form of penetration thermometers are just one example. Another example is pH measuring instruments, and Testo cooking oil testers also make an important contribution to food safety.

### **Safety and efficiency:**

Food monitoring should not only be possible without gaps, but it should also be efficient. The aforementioned cooking oil testers are consistent with this. These make it possible to check the cooking oil, so it no longer needs to be disposed of "just in case". Only when it is no longer acceptable from a health point of view is it replaced by new oil. This prevents the unnecessary changing of used oil. In general, food safety measures need to be consistent with the necessary efficiency and economy within a company, and Testo's measuring instruments can really help with this.