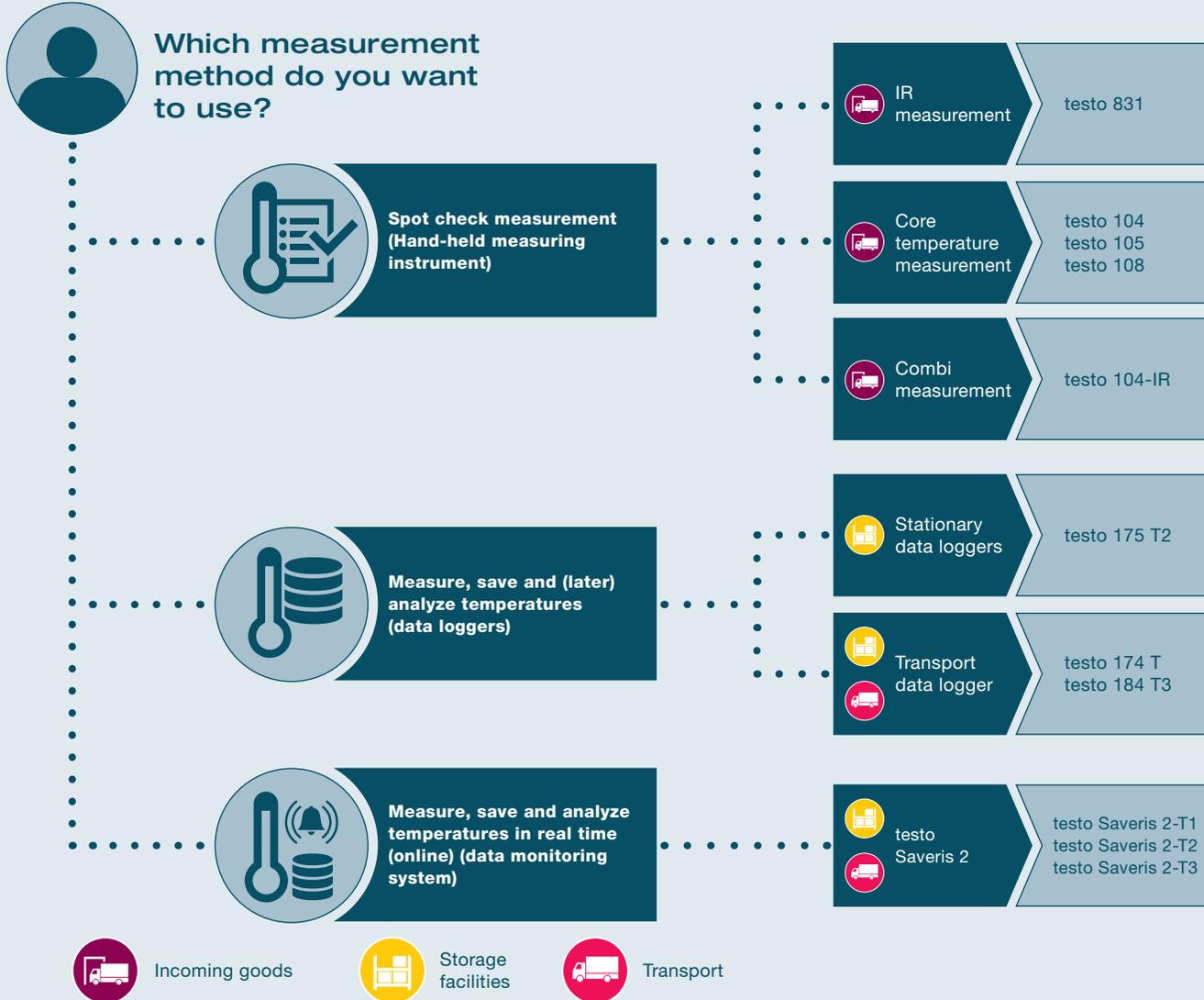


The right measurement technology for HACCP.



The measuring instruments mentioned here are only a selection. More information at: www.testo.com

Important temperature limit values	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
Minced meat (from EU businesses)	≤ +2 °C	≤ +2 °C
Minced 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		
Baked goods with incompletely baked filling	≤ +7 °C	≤ +7 °C

In the food sector, the instruments should be HACCP-certified. All thermometers listed here correspond to the norm EN 13485 and the norm EN 12830 applies to all temperature data loggers mentioned. All thermometers, data loggers and monitoring systems listed here should be calibrated annually according to the norm 13486.