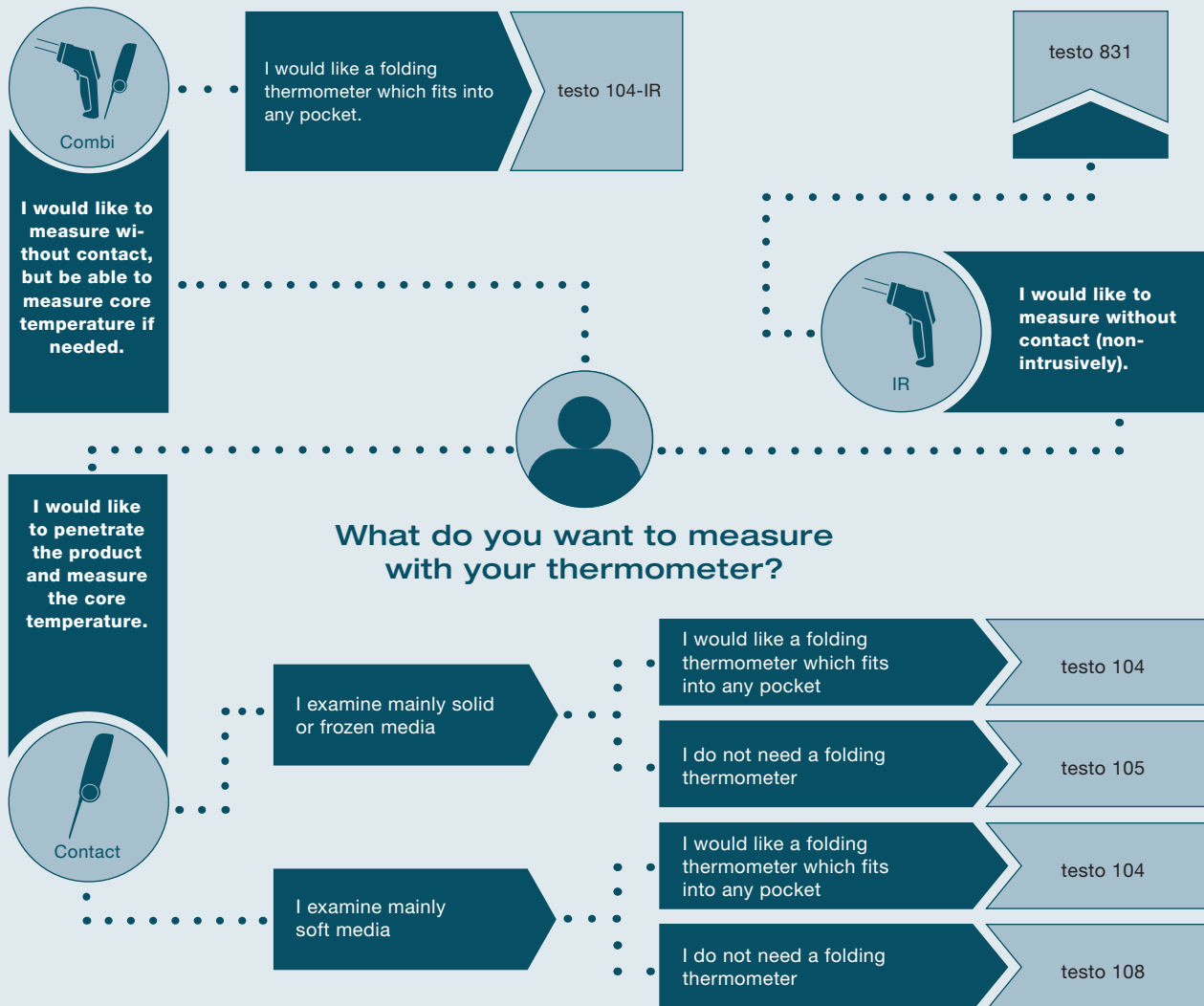




Which hand-held measuring instrument for spot-check measurements suits me?



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
Meat preparations (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 with incompletely baked filling	≤ +7 °C	≤ +7 °C

In the food sector, the instruments should be HACCP-certified. All thermometers listed here (except testo 831) comply with the norm EN 13485 and should be calibrated annually according to the norm EN 13486.