

HACCP & Food Quality Testing

HANNA Thermometers for the Food Sector

Operators in the food sector need an extensive range of products in order to guarantee the quality and safety of food supplied to the public while maintaining compliance with local and federal laws. In order to satisfy the need for quality, safety and compliance, HANNA has manufactured a vast range of products with the necessary accuracy and reliability to check the quality of food in all phases of preparation and distribution.

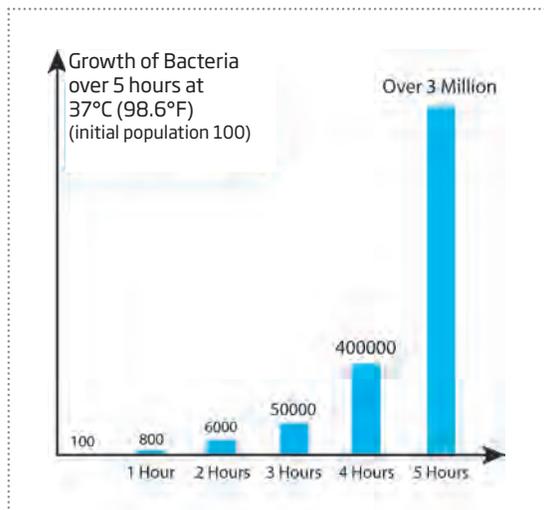
Much of HANNA's portable and pocket thermometer lines have become synonymous with temperature control in restaurants and catering facilities.

For the adverse measurement conditions found in food production areas, typically with high humidity and condensation problems, HANNA has manufactured a substantial array of waterproof meters.

To satisfy the requirements of HACCP, HANNA supplies a complete range of thermometers and pH meters to check goods from production to transport and from catering to storage. Documentation is a must in certain production cycles and important for HACCP programs, you can choose from a range of logging meters. These are stand-alone meters that can measure and log the parameters without any supervision. Shock-resistant protective boots are available for many of our instruments.

Temperature

Temperature of food is constantly monitored to keep growth of pathogens and microorganisms under control. Temperature is important in production to ensure that the food is not spoiled and the quality is not compromised, therefore enhancing its value. Food needs to be kept at the correct temperature while stored, displayed, and on the move. If temperature is not properly controlled, bacteria can grow to dangerous levels in just a few hours.



The table below lists recommended temperatures for different products. It is vital to monitor and document the temperature to which food has been exposed.

Product	Temp.	Product	Temp.
Chunks of Meat	≤ 7°C	Smoked Fish	≤ 7°C
Minced Meat	≤ 4°C	Frozen Food	≤ -18°C
Innards	≤ 3°C	Milk	≤ 7°C
Frozen Chicken	≤ -12°C	Fruit and Vegetables	≤ 10°C
Deep-freeze Chicken	≤ -18°C	Eggs	≤ 8°C
Fresh Fish	≤ 2°C	Dried Fruit	≤ 25°C

Products and their recommended storage temperatures



Temperature plays an important role in the processing and preparation of edible products containing meat

Meat

The temperature of meat at slaughterhouses is a vital quality control test and needs to be checked at various points of production. Fresh meat should be stored at about 2°C (35.6°F).

For deep freeze meat in storage, it should have an internal temperature around -22°C (-7.6°F) with the surface temperature reaching -35°C (-31°F). In order to thaw the meat properly, the surrounding temperature should be 7°C (44.6°F).

Ham and Sausages

The temperature of salted meat stored for several months is around 2°C (35.6°F). Afterwards, the product is rinsed and dried at around 25°C (77°F) prior to maturing at a preset temperature for a particular product. For sausages, the mixed ingredients are cooked at a certain temperature and then cooled at around 5 to 15°C (41 to 59°F).

Beverages

The temperature of spring or deep well waters that are extracted for beverage production must be continuously monitored to ensure purity. During the production of soft drinks, syrup is pasteurized before being added, to prevent bacteriological problems. In order to prepare fruit juices, fruit pulp is heated to just below boiling point for a few seconds to reduce the presence of microorganisms. During both of these processes, accurate temperature monitoring is crucial.

Temperature control also plays a crucial role in beer production. For example, malt has to be heated to 75°C (167°F) during the mash process. Once the mash is cooled, the vessel is heated above boiling

point to prepare the mash for a strainer and later the mash is heated to up to 120°C (248°F) for a few seconds to pasteurize it. The type of yeast then used for the fermentation process is also temperature dependent. By controlling the fermentation temperature, operators can determine the time needed for the product to fully develop. Temperature is controlled during filtration which is needed in order to remove particles and improve the taste and longevity of beer. In order to remove protein, beer is cooled down to almost 0°C (32°F). As with many other products in the market, beer is pasteurized at around 60°C (140°F) after it has been bottled to eliminate the presence of microorganisms.



Controlling temperature is important in beer, wine and soft drink production.

Milk and Dairy Products



Milk is checked for impurities and infections upon collection. During storage, the temperature of stored milk is normally kept below 5°C (41°F). In order to slow down cream formation, milk is homogenized at about 60°C (140°F).

The pasteurization of milk results in the reduction of microorganisms by a 95% and it is attained by raising the temperature to over 72°C (161.6°F). For UHT (ultra heat treated), milk is heated to 135/150°C (275/302°F) in a pressurized vessel for a few seconds. If the process is repeated for several minutes,

all microorganisms, including spores, are destroyed and the sterilized milk will have a 12 month shelf life. For cheese, temperature needs to be adjusted before and during various processes, for example, when rennet is added.

Temperature in the maturation chamber also determines the period of maturation needed. Likewise, temperature is important in the production of butter. For example, skimmed milk is separated from cream at around 55°C (131°F) and the cream is then cooled to about 8°C (46.4°F). The temperature of incoming milk is raised to 45°C (113°F) before the addition of a culture for yogurt manufacturing. In order to denature the whey proteins, milk is raised to very high temperatures. The incubation temperature is maintained for a few hours prior to its cooling to about 10°C (50°F).

Bread and Pasta

The temperature of stored grain in silos is controlled to ensure that premature fermentation does not occur. During pasta production, water at about 25°C (77°F) is added to wheat flour and during fermentation of dough for bread making the temperature is kept at around 30°C (86°F). The oven temperature for baking should be around 260°C (500°F) and once baked, bread is cooled to room temperature. For semi-finished products that can be flash-baked, the dough has to be stored at very low temperatures.

Chocolate

Fermentation of cocoa beans is started by increasing the temperature to about 50°C (122°F). At different stages of chocolate manufacturing such as crystallization, accurate temperature measurement is a must. Once the chocolate is ready, the storage temperature should be monitored to ensure that it stays in the 15°C (59°F) range.



Coffee

In order to invoke an aroma, coffee beans are heated up to 200°C (392°F). During roasting, the temperature is closely monitored. In order to provide a long shelf life, the finished product is frozen at -40°C (-40°F) prior to drying. To produce a good coffee, it is important to ensure that the temperature of coffee machines do not exceed 80°C (176°F).



Sanitization of Machinery

The temperature of cleansing agents, together with their concentration, have a significant bearing on how effectively the machinery is sanitized. The temperature for fermentation vessels can range from room temperature to 40°C (104°F). For milk and yogurt, tanks may reach 70°C (158°F) and as high as 150°C (302°F) for steam sterilizers. In addition, regulatory bodies recommend a certain minimum temperature for cleaning agents to be effective that varies from 24°C (75.2°F) for iodine and ammonia to 49°C (120.2°F) for chlorine.

