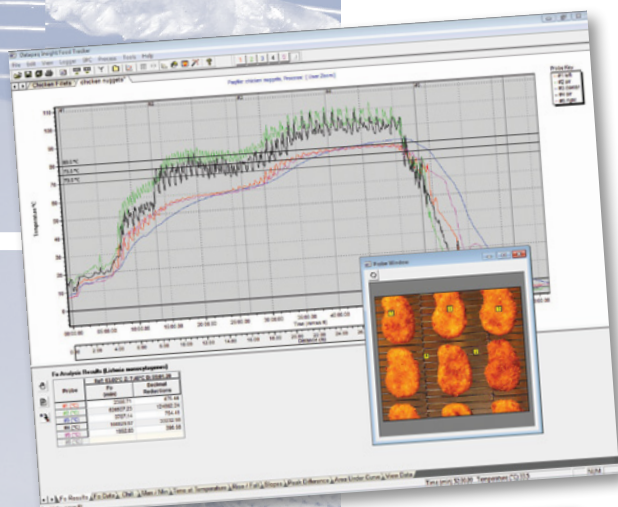




A Fluke Company

Food Tracker[®] Insight[™] Software

At the heart of the Datapaq[®] Food Tracker[®] system is the Food Tracker Insight[™] software specifically designed to allow detailed, quick, efficient review and analysis of your food process temperature profile. The software package contains powerful review and industry standard analysis tools to allow you to efficiently validate your process and ensure food safety and quality of the product being processed. Employ the same valuable information to optimize your process operation to increase yield, reduce cycle times and potentially conserve energy.



PROCESS ANALYSIS

Set up the software to automatically calculate all your process critical control points and satisfy your HACCP requirements. Use analysis features, such as maximum and minimum temperature, time above temperature, heating and chilling rate, as well as lethality calculations (F_0 / Decimal Reductions) to accurately prove control of your process.

Alarms can be configured within the software for all critical control points so you know immediately when and where problems occur. Use the same data to recommend and prove corrective action measures.

Analysis Options

Sort by: Probe / Fir

Range	Description	Upper Limit (°C)	Lower Limit (°C)
1	Chill 1	95.0	50.0
2	Chill 2	50.0	12.0
3	Chill 3	20.0	5.0

Alarm Range Number: [dropdown]

Alarms: Add Remove << Basic

Click on the 'Advanced' button for advanced alarm setup >

Alarm Condition	Limit	Probe	Range	Real Time
<input type="checkbox"/> Fall time is greater than	60.00.0	#1	#1	
<input checked="" type="checkbox"/> Fall time is greater than	360.00.0	#2	#2	
<input checked="" type="checkbox"/> Fall time is greater than	90.00.0	#3	#3	

OK Cancel Help

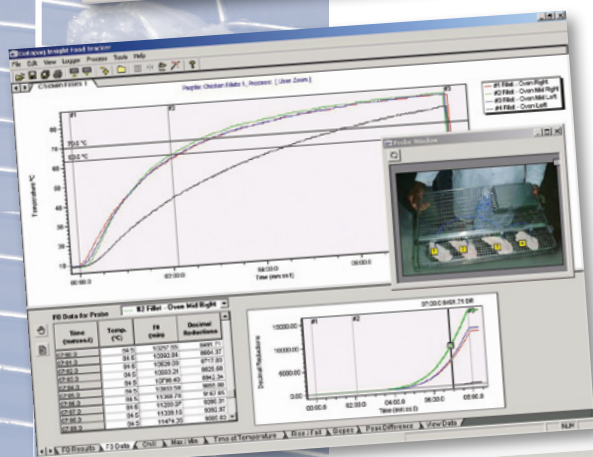
WIZARDS

Wizards are designed to guide you step-by-step through a particular process, while giving you the opportunity to 'back up' to a previous step, if you realize you have made a mistake. They also cut down on training requirements.

LETHALITY CALCULATIONS & REPORTING

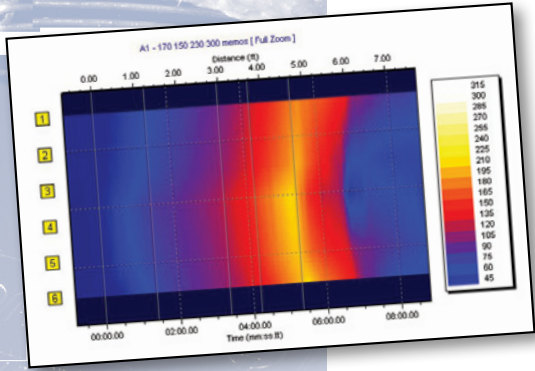
Employ accurate lethality calculations for the micro-organism risk in your particular process and product. This is ideal for process development, validation and routine QA measures. From your product temperature profile, calculate against theoretical lethality parameters the F_0 value and/or the actual number of decimal reductions (log reductions) in the population of the target micro-organism. Use this data in comparison with your defined target values to prove due diligence 'product safety' for you and your customers.

Monitor the change in F_0 through the process, allowing accurate, yet safe process optimization. Know the exact point in your process when the product has achieved safe cook, avoid overcook and increase yield and productivity.



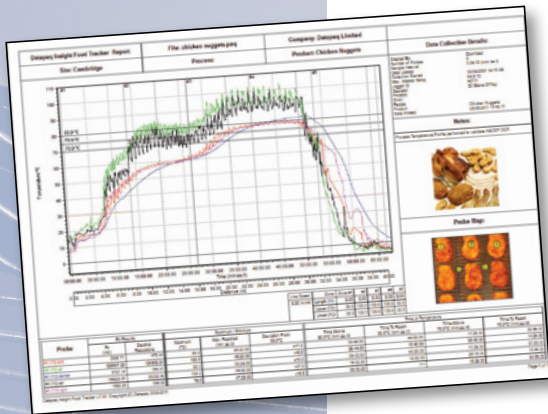
F0 Analysis Results (Listeria monocytogenes)

Probe	F0 (min)	Decimal Reductions
#1 (°C)	2637.3	2364.44
#2 (°C)	3308.9	2757.42
#3 (°C)	2879.9	2399.89
#4 (°C)	3277.5	2731.25
#5 (°C)	3284.3	2736.95
#6 (°C)	2790.7	2325.57



PROCESS OPTIMIZATION & FAULT FINDING

Uniform heating of a product across a mesh belt conveyorized oven is essential for safety reasons, as well as consistency of product appearance and yield. To help with routine oven servicing and fault finding, the Thermograph view facility shows the uniformity of heating over the working area of the oven. You can quickly locate the exact position of hot and cold spots on the graduated thermal contour map.



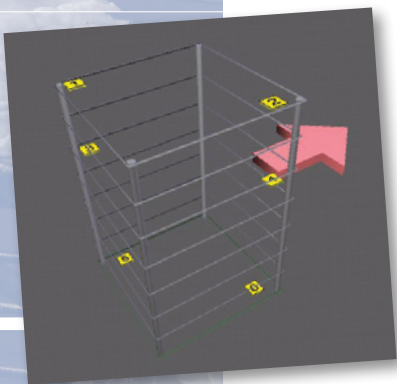
REPORTING

Generate certified and traceable profile reports with ease that show graphically the oven trace and your CCP analysis results to satisfy all your HACCP documentation needs.

The report shows both the data and the necessary process information. Complement the raw data with notes and memos to explain process observations. Add zone markings and a distance axis so that you can see the product temperature changes in relation to the physical design of the oven. This is ideal for fault finding.

Show with a digital image exactly where the thermocouples were placed in the product or the oven. For batch ovens, you can even create a 3D image of the product rack and show where the probes were placed on each shelf. This is an ideal way to remove any confusion for your staff about where to place the probes.

Create a pdf format of the report directly within the software, allowing the information to be e-mailed to colleagues or contacts, where it can be read directly.



The Worldwide Leader in Temperature Profiling



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