

# FOOD INDUSTRY - COMMUNITIES

Under directed temperature

## Temperatures control, HACCP step

In kitchens and cold rooms



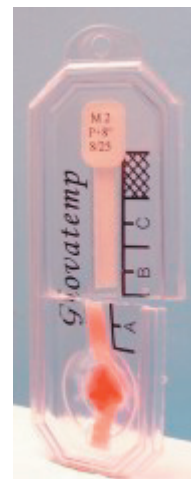
For stocking



The need to control the good HACCP step in the food industry has become imperative. This is the reason for which GIOVATEMP was designed: to ensure the temperature control.

## Temperatures control for food industry and communities

In the reception of delivery :



Nowadays, the most widespread control system is to take the temperature punctually during the delivery. This method has the disadvantage not to let any proof which could be used to the customer. This system does not guarantee that upstream, your products have been preserved at the right temperature.

GIOVATEMP was designed for this, because it controls the temperature all the transport long.

At the arriving, a simple scissors-stroke and it lets you an indisputable and sure proof.



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