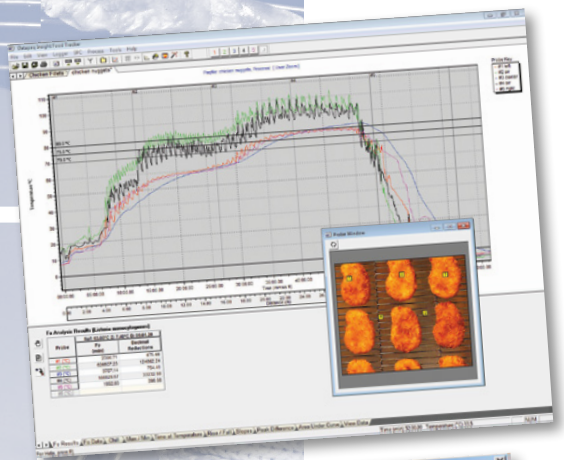
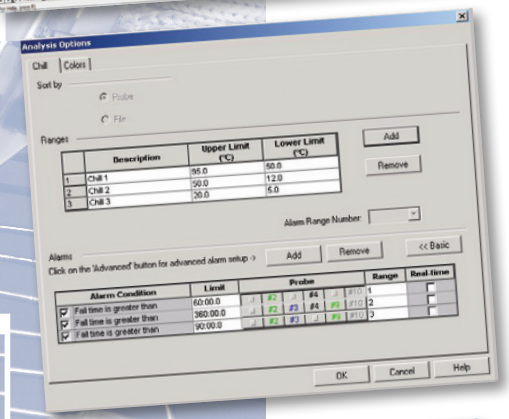
DATAPAQ®
Fluke Process Instruments

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.



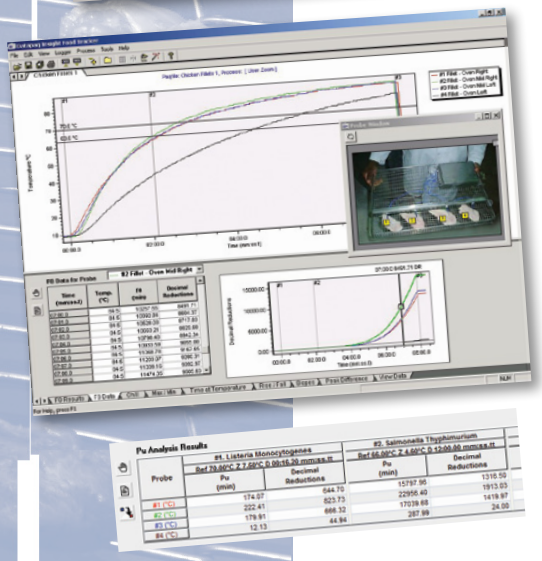
PROCESS ANALYSIS

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 (Fo / 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.

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.



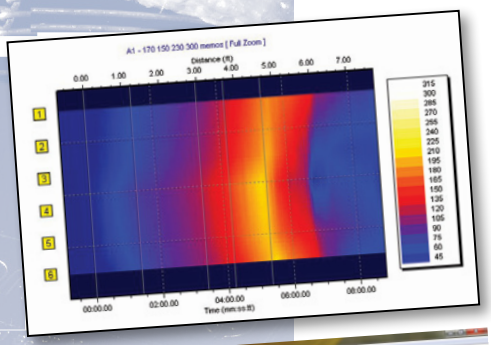
LETHALITY CALCULATIONS & REPORTING

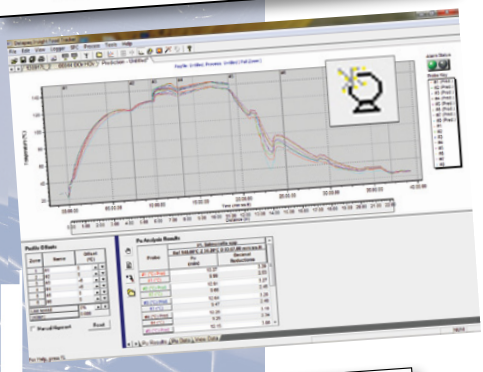
Employ accurate lethality calculations for the micro-organism risk in your particular process and product. This is ideal for process development, validation and routine QA measures. From your product temperature profile, calculate against theoretical lethality parameters the (Fo) value and/or the actual 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.

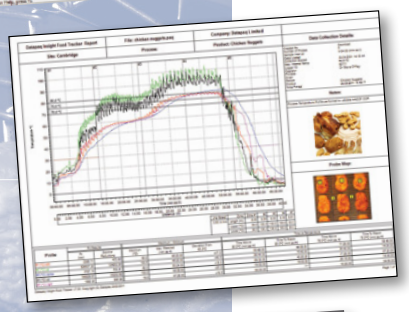
Report simultaneously lethality (Fo / Pu) results for multiple micro-organisms in a single run. Create a lethality parameter library which can be accessed and shared easily without risk of incorrect parameter data entry.

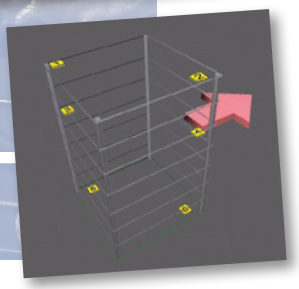
Monitor the change in (Fo) through the process, allowing accurate, yet safe process optimization. Know the exact point in your process when the product has achieved safe cook, avoid overcook and increase yield and productivity.

원문: Fluke Process Instruments Food Tracker® 시스템 MultiPaq21_SW.PDF · 제조사 원문 자료입니다. 사양은 제조사 사정에 따라 변경될 수 있습니다.









PROCESS MONITORING & 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.

INTELLIGENT PROCESS OPTIMIZATION

Automatically and accurately predict the effect of altering profile data, such as measured product temperature and line speed/cook time, on process performance using the Fo and Pu lethality analysis tools.

Make informed theoretical process change recommendations to either achieve safe cook or alternatively improve process efficiency (Yield, Throughput). Predict the optimal process conditions without need for a repeat (trial and error) physical testing approach to process optimization.

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.

Fluke Process Instruments

EMEA
Cambridge, UK
Tel: +44 1223 652 400
sales@flukeprocessinstruments.co.uk

Americas
Derry, NH USA
Tel: +1 603 537 2680
sales@flukeprocessinstruments.com

China
Beijing, China
Tel: +86 10 6438 4691
sales@flukeprocessinstruments.com.cn

Asia East and South
India Tel: +91 22 2920 7691
Singapore Tel: +65 6799 5596
sales.asia@flukeprocessinstruments.com

Worldwide Service
Fluke Process Instruments offers services, including repair and calibration.
For more information, contact your local office.

www.flukeprocessinstruments.com

© 2016 Fluke Process Instruments
Specifications subject to change without notice.
11/2016 FDT Insight Software RevB

원문: Fluke Process Instruments Food Tracker® 시스템 MultiPaq21_SW.PDF · 제조사 원문 자료입니다. 사양은 제조사 사정에 따라 변경될 수 있습니다.