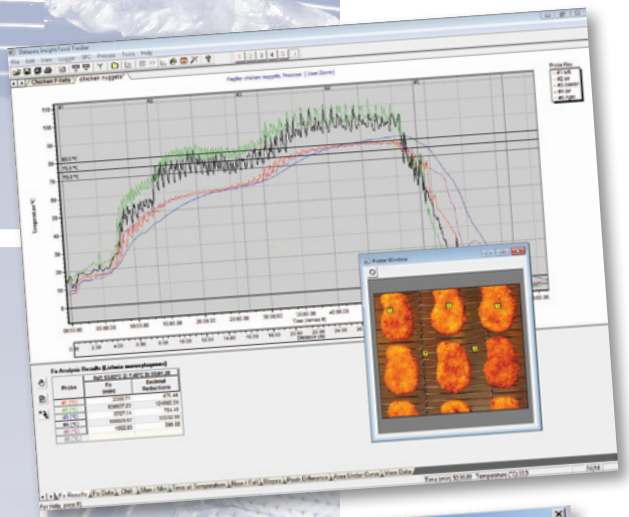
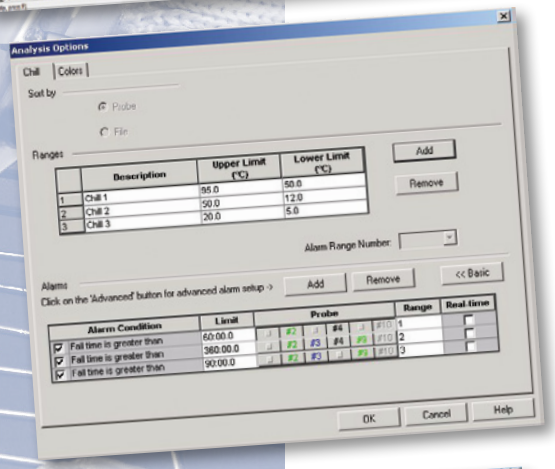
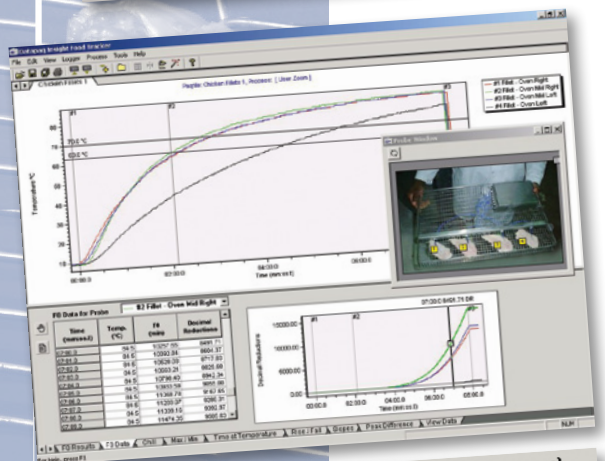
DATAPAQ®

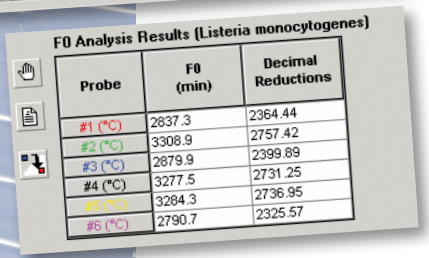
A Fluke Company

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.

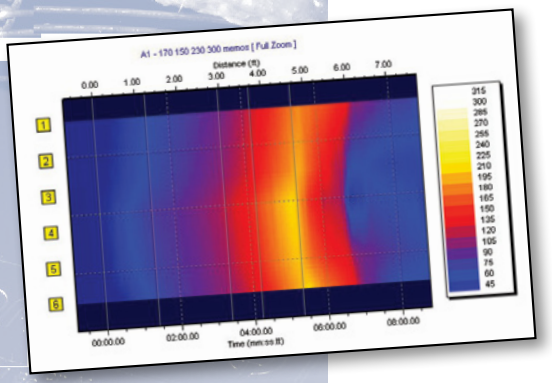
WIZARDS

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

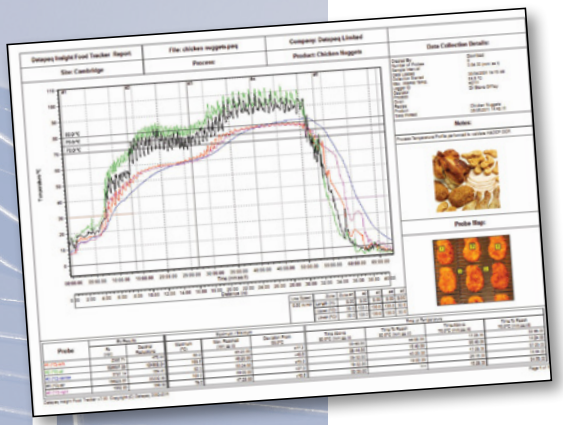
Employ accurate lethality calculations for the micro-organism risk in your particular process and product. This is ideal for process development, validation and routine QA measures. From your product temperature profile, calculate against theoretical lethality parameters the F_0 value and/or the actual 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.



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.

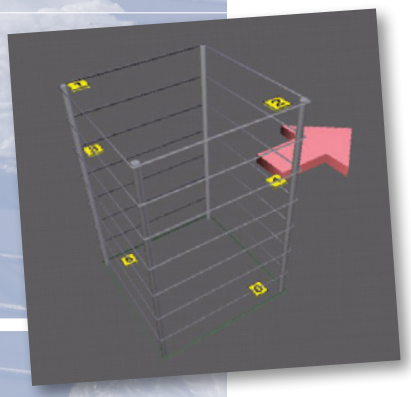


REPORTING

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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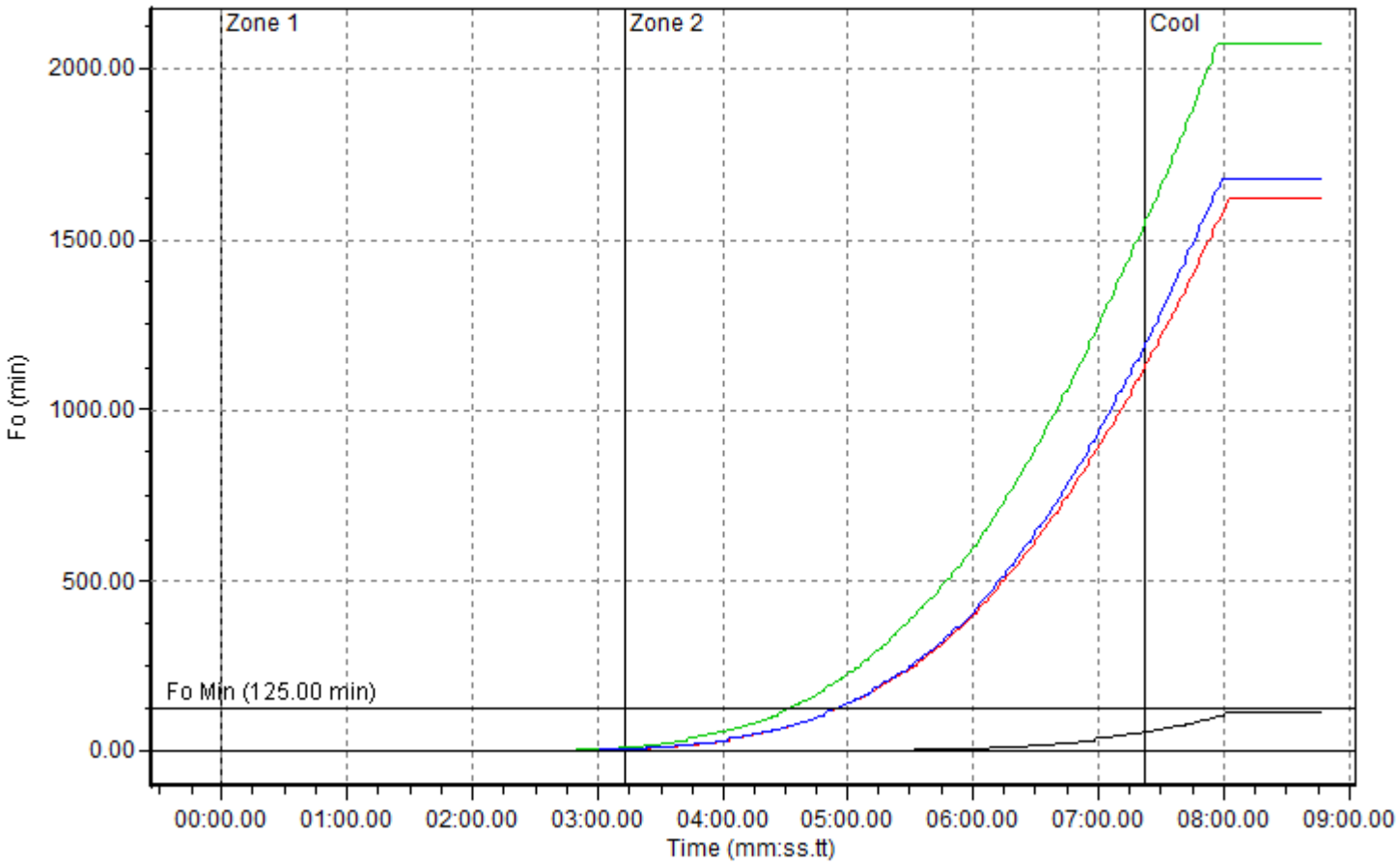
Datapaq Insight Food Tracker Lethality Report	File: Chicken Fillets.paq
Company: Datapaq Ltd	Site: Cambridge

Fo Results



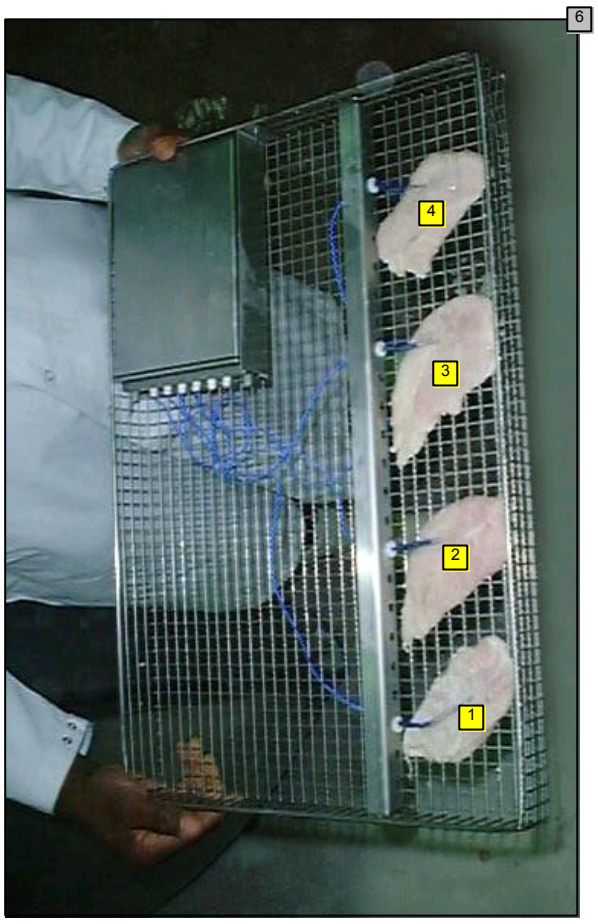
Data Collection Details:

Created By	Download
Number of Probes	5
Sample Interval	0:01.00 (mm:ss.t)
Data Loaded	08/05/2003 15:02:00
Collection Started	08/05/2003 14:44:56
Max. Internal Temp.	38.5 °C
Logger ID	#7453
Operator	Dr Steve Offley
Process	Chicken Fillets
Oven	Steam
Recipe	Chicken Fillet
Product	Chicken Fillet
Time Printed	05/05/2011 11:16:06

Fo Results

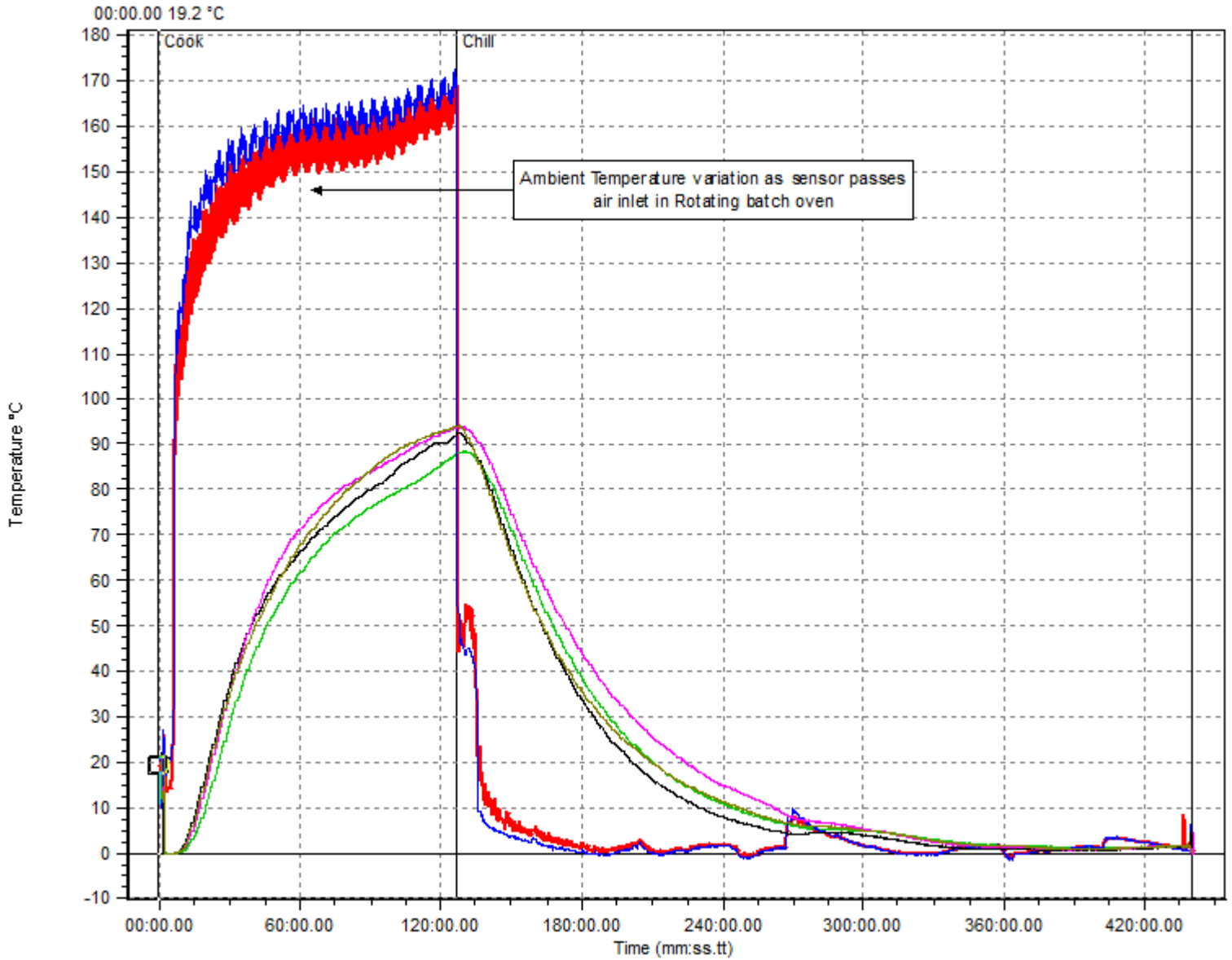
Description	Listeria monocytogenes
Reference Temperature	63.00 °C
Z Value	7.40 °C
D Value	05:01.20 mm:ss.tt
Minimum Fo Value	125.50 min
Minimum DR Value	25.00

Probe Map:



Probe	Fo Results	
	Fo (min)	Decimal Reductions
#1 (°C) Fillet - Oven Right	1619.52	322.61
#2 (°C) Fillet - Oven Mid Right	2075.10	413.37
#3 (°C) Fillet - Oven Mid Left	1675.26	333.72
#4 (°C) Fillet - Oven Left	109.61	21.84

Datapaq Insight Food Tracker HACCP Report	File: Batch Oven.paq	Company: Datapaq Limited	
Site: Cambridge UK	Process: Batch Oven	Product: Duck	Data Collection Details:



Rotation Time (mm:ss.tt):	Zone:	Cook	Chill
04:00.00	Length (mm:ss.tt):	127:00.00	313:00.00
	Upper (°C):	0.0	0.0
	Lower (°C):	0.0	0.0

Created By	Download
Number of Probes	6
Sample Interval	0:05.00 (mm:ss.t)
Data Loaded	18/06/2003 16:52:14
Collection Started	18/06/2003 03:45:22
Max. Internal Temp.	25.3 °C
Logger	MultiPaq21
Logger ID	#3
Operator	Dr Steve Offley
Process	Batch Oven
Oven	Rotating Batch
Recipe	Rotating Cook
Product	Duck
Time Printed	05/05/2011 11:07:49

Notes:

Datapaq Cook/Chill Temperature profile of a Rotating batch cook process as part of HACCP Validation studies. Product sfety validated with Fo lethality calculations for Listeria Monocytogenes in the cooked Duck product.

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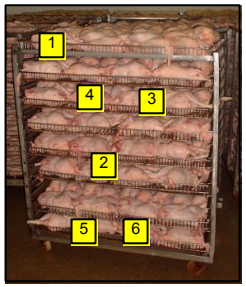
Probe Map:



Datapaq Insight Food Tracker HACCP Report	File: Batch Oven.paq	Company: Datapaq Limited	
Site: Cambridge UK	Process: Batch Oven	Product: Duck	

Probe	Fo Results		Chill		Maximum / Minimum							Time at Temperature			
			chill 1 (60.0 To 30.0°C)	Chill 2 (26.7 To 4.4°C)											
	Fo (min)	Decimal Reductions	Fall Time (mm:ss.tt)	Fall Time (mm:ss.tt)	Maximum (°C)	Max. Reached (mm:ss.tt)	Mean (°C)	Deviation From 63.0°C	Standard Deviation	Minimum (°C)	Min. Reached (mm:ss.tt)	Time Above 74.0°C (mm:ss.tt)	Time To Reach 74.0°C (mm:ss.tt)	Time Above 80.0°C (mm:ss.tt)	Time To Reach 80.0°C (mm:ss.tt)
#1 (°C) Rack 8 Left Front Edge - Air	***	***	08:35.00	20:00.00	169.1	126:40.00	43.6	+106.1	65.8	-1.0	249:15.00	120:35.00	06:30.00	120:25.00	06:35.00
#2 (°C) Rack 4 Middle Front Edge - Product	46530.67	9269.06	32:40.00	110:20.00	88.4	129:15.00	28.0	+25.4	30.4	-0.2	04:05.00	64:00.00	83:55.00	39:10.00	103:40.00
#3 (°C) Rack 6 Right Centre - Air	***	***	08:25.00	09:20.00	172.4	126:10.00	45.1	+109.4	69.0	-1.5	363:05.00	120:50.00	06:25.00	120:45.00	06:25.00
#4 (°C) Rack 6 Left Centre - Product	151688.46	30216.83	29:55.00	75:25.00	92.6	128:15.00	28.0	+29.6	32.0	-0.2	02:20.00	70:45.00	74:30.00	51:05.00	90:10.00
#5 (°C) Rack 1 Left Front Edge - Product	314575.61	62664.46	38:25.00	101:30.00	93.9	128:15.00	31.5	+30.9	33.1	-0.2	03:25.00	86:30.00	64:25.00	68:40.00	77:25.00
#6 (°C) Rack 1 Right Front Edge - Product	308310.21	61416.38	34:05.00	113:35.00	94.1	127:40.00	29.3	+31.1	32.3	-0.1	02:40.00	74:50.00	69:35.00	59:55.00	80:30.00

Probe	Slopes	Peak Difference			Area Under Curve
	Positive Slope (°C/min)		Peak Difference (°C)	Time Reached (mm:ss.tt)	Area (°C)min
#1 (°C) Rack 8 Left Front Edge - Air	220.20				19868.42
#2 (°C) Rack 4 Middle Front Edge - Product	12.60	2.6			12986.34
#3 (°C) Rack 6 Right Centre - Air	175.20	143.3	140.7	13:55.00	20539.49
#4 (°C) Rack 6 Left Centre - Product	19.20				13016.68
#5 (°C) Rack 1 Left Front Edge - Product	27.60				14543.65
#6 (°C) Rack 1 Right Front Edge - Product	55.20				13598.75