

We measure it.



TESTO solutions

## The measurement data monitoring system testo Saveris in large bakeries



### Ensuring and optimising product quality.

Strict demands are made in the production of bread and bakery products. Customers expect immaculate product quality and reasonable prices, whereas the authorities demand food-safe ambient conditions. Whether in raw material storage, in the preparation of dough or during the baking process – the product-specific specifications for temperature and relative humidity must be adhered to. The measurement data monitoring system testo Saveris has been optimised for this purpose. testo Saveris automates the monitoring and documentation of the climate

data. The input of limit values ensures that the legal hy-giene standards are maintained. The system immediately triggers an alarm when deviations from the limit values occur. testo Saveris gathers the warning reports and the ambient data from the various measurement sites, summarizes them into clear reports and makes them centrally available to those responsible for quality and the process. See for yourself: With testo Saveris, you have your measurement data always under control.

## The application

### Temperature and air humidity under control.

The continuous monitoring of ambient data is particularly important in the manufacture of bakery products. Baking errors and contamination by health-damaging microorganisms must be avoided, and energy efficiency and economic viability increased. With the measurement data monitoring system testo Saveris, the risks can be minimised, and the product quality optimised. The testo Saveris temperature and humidity probes measure ambient values, for example

- during the storage of raw materials in refrigerated and deep-freeze rooms, in maturation or cooking chambers,
- during the cooling of finished baked products (monitoring of coolant water temperature in heat exchangers),
- in cleanrooms which protect from mould and spores, and allow germ-free packaging,
- during the transport of the bakery products to the branch stores and points of sale.

The maintenance of legal hygiene standards is optimally supported: testo Saveris fulfils the requirements of the norm EN 12830, and is conform to HACCP (Hazard Analysis and Critical Control Points).

## The solution

### Measure, document, issue alarms.

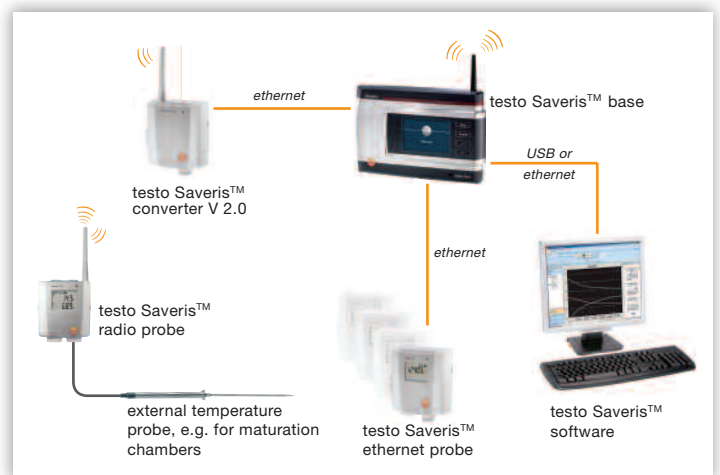
The flexibly installable, robust probes of the measurement data monitoring system testo Saveris cover all areas of application. They can be used in a temperature range from -200 °C to over +1000 °C and at very high relative humidities. testo Saveris is easy to install and to operate. The ambient values can be read from the measurement probe, are transferred to the base station by wireless or LAN, stored centrally, and can be automatically summarised into clear daily, weekly or monthly reports in PDF format. If the set upper or lower limit values are violated, the system alarms by LED, SMS or e-mail. During transport to the branch stores and points of sale, the driver can conveniently read off the current measurement values in the display of the Cockpit Unit.



Monitoring of storage climate



Monitoring of room climate



Overview of the monitoring system testo Saveris and its components

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