

Labeyrie



Objective

Monitor and record temperatures of fresh salmon fillets at all points in an international cold chain, providing accurate, efficient, detailed data to reduce claims and improve quality.

Strategy

Labeyrie of France imports salmon from Marine Harvest in Norway, requiring temperatures to stay within 0°C to 2°C. ATI's LOG-IC® technology provides true core temperature monitoring of the salmon with its fully waterproof design, around-the-clock recording and detailed, segmented data.

Implementation

The fully waterproof, submersible and compact design of LOG-IC tags allows them to be placed in direct contact with the salmon. Each minute, LOG-IC records the core temperature, with the temperature points graphically represented every 15 minutes. Alarm ranges capture any excursion exceeding one minute.

Results

Detailed, accurate data based on core temperatures of the salmon, rather than ambient air temperatures, helps Labeyrie reduce claims, quickly identify and respond to weak points in the cold chain and take long-term corrective action.



P 800.648.6339
937.429.2114
F 937.429.3558
2400 East River Road
Dayton, Ohio 45439 USA
www.americanthermal.com