J.A.KING

PRECISION MEASUREMENT PROFESSIONALS

J.A. King gives you the data and documentation for peace of mind in cold chain storage and transportation

With the Food Safety Modernization Act, the FDA has made temperature monitoring during transportation more flexible, taking away the prescriptive requirements. Instead, the shipper and carrier must agree on a method for monitoring temperature, with the responsibility being on the shipper to decide at what temperature their product can be safely transported. The shipper is also responsible for defining the mode of temperature monitoring.

Shipping and storage data loggers from J.A. King and Madge Tech provide shippers a thorough yet cost effective way to measure and record temperatures during storage and transit. These low cost, splash-proof loggers can measure between -122°F and +176°F (-86°C to +86°C). They also feature built-in LED lights to visually alert users when temperature thresholds are approaching or have been exceeded.

Like all provisions of FSMA, the STH rule requires not only monitoring but also record keeping. The Madge Tech data loggers can be plugged in via USB to a docking station and all data downloaded into their free Madge Tech 4 software. This easy-to-use software creates tables and graphs of the data and can also export to Excel.

J.A. King understands that FSMA has created many new requirements for food processors and

packagers. Let us help you with an easy-to-use, cost effective solution: Madge Tech's shipping and storage data loggers. Click below for more information.

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