



J.A. KING

Food and Beverage Industry Newsletter - Q1 2018

The importance of testing your magnets

In the food and beverage industry, magnets are used as a critical control point to separate out metallic contaminants. They come in a variety of styles and strengths for the different parts of the production process, from incoming ingredients to finished goods.

However, exposure to harsh conditions, including heavy washdown and extreme temperatures, can cause a magnet to lose strength. Magnets can also be damaged if dropped or knocked together during routine sanitation.



J.A. King provides magnet pull tests for food and pharmaceutical companies, using calibrated, NIST-traceable standards. We have an established procedure and every pull test comes with a certificate of calibration, to prove that your magnet is working as specified.

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Temperature mapping and monitoring from J.A. King



In the new world of FSMA, it is not enough to simply use the controller on your freezer or oven as evidence that your preventative control is achieving the desired temperature. These controllers rely on thermocouples in a single or multiple points inside the oven but rarely provide a true temperature of the entire space or specifically where your product is located. And, let's face it, that's where unwanted micro-organisms can develop.

For true peace of mind, talk to J.A. King about temperature mapping your ovens and freezers. We use calibrated, NIST-traceable standards and provide measurements throughout the space and over a specified period of time. We can also compile a summary report, complete with data and graphs, for a user friendly view of your equipment's temperature profile.

A complete map of your preventative control provides excellent documentation of the temperature profile at one point in time. Ensure you still regularly calibrate your temperature monitoring devices to identify drift before product contamination can occur. Whether it's for temperature mapping or monitoring, J.A. King is your single source for temperature equipment and calibration in the food and beverage industry.

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DID YOU KNOW THIS CERTIFICATE OF CALIBRATION IS AVAILABLE ONLINE?



All of the calibration certificates that J.A. King creates for you are available online, **FOR FREE!** Simply visit the J.A. King [Customer Center](#) to log into your account or create one. [Click Here](#) to watch a short explainer of the system.

From big to small, J.A. King has scales for all parts of your production process

No matter if you're weighing rail cars of incoming materials, a tiny amount of a key ingredient or checkweighing your cartons before they leave, J.A. King has all your scale needs covered.

We've been in the scale business since 1939 and have completed hundreds of installations in the food and beverage industry, so we're confident we can help you with your weighing needs. Click the button to schedule a free assessment from one of our application specialists.



[SCHEDULE AN ASSESSMENT](#)