



Food and Beverage Industry Newsletter - Q3 2018

## Not just scales....calibrations for every part of the plant

As a J.A. King food and beverage customer, you're probably familiar with our work on your scales and tanks on the production floor. But did you know that J.A. King can also calibrate most things in your quality lab?

J.A. King works with customers in many industries, including aerospace, chemical, energy and life sciences, as well as our work in food and beverage. Along the way, we've worked with many, many different pieces of equipment: developing calibration procedures, establishing test points, purchasing standards and performing calibrations. Specifically, for labs in the food and beverage industry, we can help with:

- Temperature in freezers, fridges, ovens, water baths and more
- pH
- Pipettes
- Test weights
- Centrifuges
- Stopwatches and timers
- Pressure gages and vacuum chambers

In addition, J.A. King can help you with mapping your ovens and autoclaves, if necessary.



J.A. King started as a scale company way back in 1939 and our roots will always be in weighing. However, as you can see, we've moved well beyond simple scales and have developed a world-class range of calibration services. Click here to see how we can help your food and beverage quality lab.

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## Link all your measurement equipment into your SPC system

Statistical process control (SPC) is used to measure and control quality parameters during production. It can help ensure your products are more consistent and fine-tune your process so more product is made in spec the first time.

It's also a requirement for SQF Code's 8th edition, effective this year. J.A. King can help make your SPC system as effective as possible by linking all of your measurement equipment to it, from scales to thermometers to chart recorders to full-scale blending and batching systems.



Screenshot of an integrated SPC system

Don't have an SPC software system? J.A. King's custom engineering department works with several different vendors to tailor their products exactly to your needs.

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## Animal food and feed in a post-FSMA world



FSMA didn't just overhaul the way food processors approach food safety. It also significantly impacted animal food and feed producers as well, requiring them to ensure food is not adulterated, misbranded or incorrectly labelled. J.A. King can help our animal food and feed customers meet their regulatory obligations in a variety of ways:

- Supplying and calibrating in-process controls that inhibit the growth of food-borne pathogens. We make sure your temperature probes, pressure gages and chart recorders are working effectively, with the documentation to prove it.
- Testing and providing evidence that your metal detectors are functioning the way they were intended to as a control point for food adulteration. We can test in-process magnets, too!
- Supplying and calibrating scales and checkweighers which are accurate and hygienic for animal food and feed production, along with the calibration certs to prove it to your auditor.

If you're concerned that your facility is not adequately prepared for an FDA audit in the new FSMA world, call the measurement experts at J.A. King.

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## GageSuite Tips an Tricks: 2D Barcodes

Did you know that for nearly all parameters our calibration stickers now feature a 2D barcode? You can scan this barcode with your cell phone, tablet, or any device with a 2D scanner to easily pull up the equipment's most recent certificate of calibration. If you don't already have a GageSuite login, click below to learn more and sign up today.

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