

ShockWatch® Seafood Indicator



The Seafood Indicator is a simple solution that helps determine if your seafood shipments have been exposed to unacceptable temperature during transit. The Seafood Indicator provides proof that your shipments have maintained quality and safety.

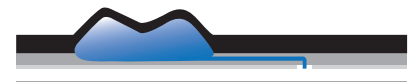
The ShockWatch Seafood Indicator allows those involved in the transport and storage of reduced oxygen packaged products to know if temperature has exceeded acceptable limits.

Clostridium botulinum (*C. botulinum*) forms toxins much faster at higher temperatures. The ShockWatch Seafood Indicator threshold is set at 3°C (37°F) and allows you to determine if conditions exist for the growth of these toxins.

FDA guidance requires fish importers and processors to develop and implement a Hazard and Critical Control Point (HACCP) plan for addressing supply chain dangers including temperature abuse. With the Seafood Indicator, seafood handlers know just by looking at the indicator if a temperature breach has occurred.



Inert: liquid in blister before arming.



Armed: blister squeezed, the word "ON" will be visible and blue color change in the arming window confirms product is armed.



Breach: liquid moves into the breach window (blue color appears) when indicator environment exceeds 3°C.

Key Specifications	
Monitored Temperature	3°C 37°F
Temperature Accuracy	± 1°C ± 2°F
Time Accuracy	± 15% in time under isothermal conditions
Storage Conditions	Store in a cool, dark place. Recommended 22°C / 72°F at 20-80% RH
Shelf Life	2 years from date of manufacture
Size	1.38in x 0.75in (Blister height 0.1in) 35mm x 19mm (Blister height 2.7mm)



SHOCKWATCH®
SMART SOLUTIONS FOR SAFE TRANSIT

5501 LBJ Freeway, Suite 350, Dallas, TX 75240 • +1 214-736-4580 • 800-527-9497 • www.shockwatch.com
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