



the smart way to measure time & temperature

Food Temp™ Temperature Indicators

For use in: Seafood • Produce • Airline Catering • Food Retailing • Restaurants • Home Delivery • More



Seafood
3°C/37°F

developed with the FDA



Food
5°C/41°F



Food 8
8°C/46°F



Food 10
10°C/50°F

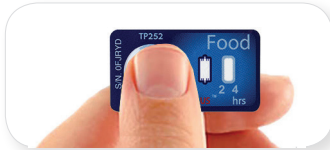
Timestrip® temperature monitoring indicators make tracking temperature breaches across a multitude of cold chain food industry applications a simple, cost-effective process.

Our range of Food Temp™ irreversible temperature indicators show you how long your product has been above a critical refrigerated temperature.

for more information visit: www.shockwatch.com.au

How to Use*

Inert until activated, they can be stored at room temperature prior to activation.



SQUEEZE Activate these by squeezing the blister between the thumb and forefinger.

The activation window notifies the indicator is 'on' and monitoring temperature.

PEEL Self-adhesive, they can be adhered to a product or package after activation.

TRACK When a threshold is breached, the second indication window will fill with color, visually alerting you to take action.



*please refer to specific product instructions for complete details on activation and tracking

Digital Monitoring with the Timestrip® App

A unique serial number is printed on each indicator for traceability. Taking a photo of the serial number with our Timestrip® App keeps track of each temperature indicator's status and location. The App is available on Google Play and an App for iOS devices is coming soon.