

# A guide to temperature limits

These temperature values insure optimum freshness:

Food	Transport and Storage Temperature	Retained samples for testing
Fresh milk products	≤ +6 °C	Save for a minimum of 10 days ≤ -18 °C
Milk at a Dairy	≤ +6 °C	<b>Hot Meals</b>
Pasteurized milk, repackaged milk	≤ +8 °C	Heated (core temperature) ≥ +70 °C
Butter	≤ +10 °C (≤ +6 °C for transport)	Food oil quality ≥ 24 % TPM
Dessert	≤ +7 °C	Food counter ≥ +65 °C
Cheese (except hard cheese)	≤ +10 °C	<b>Cold Meals</b>
Ice cream, prepackaged	≤ -18 °C (≤ -20 °C for transport)	Storage temperature until serving ≤ +7 °C
Ice cream, scooped and served	≤ -10 °C	<b>Disinfection facilities</b>
Eggs (if eggs to be stored over 18 days)	from +5 °C to +8 °C	Water ≥ +82 °C
Egg products (deep frozen)	≤ -18 °C	
Egg products (frozen)	≤ -12 °C	
Egg products (fresh)	≤ +4 °C	
Raw egg-containing food products (e.g. fresh mayonnaise)	≤ +7 °C	
Bakery products with partially baked filling	≤ +7 °C	
Fresh meat products, fresh meat (including big game)	≤ +7 °C	
Fresh poultry (rabbit and small game)	≤ +4 °C	
Exception: flightless birds (as approved)	≤ +7 °C	
Meat preparation	≤ +4 °C	
Meat preparation (production and sales on site)	≤ +7 °C	
Cold cut plates	≤ +7 °C	
Ground meat	≤ +2 °C	
Ground meat (production and sales on site): 24 hours delivery	≤ +7 °C (≤ +2 °C for transport)	
Offal / Organ meats	≤ +3 °C	
Meat, poultry, fish (frozen)	≤ -12 °C	
Meat, poultry, fish (deep frozen)	≤ -18 °C	
Fish, fish products	in melting ice or ≤ +2 °C	
Smoked fish	≤ +7 °C	
Fishery products (marinated, soured, smoked)	≤ +7 °C (≤ +6 °C for transport)	
Fishery products (fresh) plus crawfish and mollusk products	in melting ice or ≤ +2 °C	
Delicacies	≤ +7 °C	
Raw fruit and vegetables	≤ +7 °C	
Salads, fresh and / or crushed, delicacies salads	≤ +7 °C	



Cooperation partner of the Bundesverbandes der Lebensmittelkontrolleure Deutschland e. V. (Federal Association of Food Inspectors Germany e. V.)



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Type	Description	Item Number
TLC 700	Basic Fold-Back-Thermometer	1340-5735A
TTX 200	Type T Core Thermometer	1340-5150A
FOM 330-1	Food Oil Monitor-Set	1340-2702A
CO 330	Reference oil for the Food Oil Monitor FOM 330	1341-2700
EBI 20-T1	Temperature data logger with internal temperature sensor	1601-0042A
EBI 20-T1-Set	Temperature data logger set (temperature logger, evaluation software, interface)	1601-0046A
EBI 20-IF	Interface for EBI 20	1601-0020
EBI 20-WM	EBI 20 wall bracket with padlock	1601-0030
EBI 20-WM-1	EBI 20 truck wall bracket	1601-0033
TLC 750i	Dual Infrared-/Fold-Back-Thermometer	1340-5736A
AG 121	Nylon Case for TLC 750i	1341-0624
AG 190	Drill for frozen food	1341-3834



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## Professional Measurement Technology

ACCORDING TO HACCP STANDARDS



2024



## Core Temperature Measurement

Basic folding Thermometer TLC 700  
Temperature measurements according to HACCP standards.

Temperature measurement of food

- During transport
- Storage and
- During incoming goods inspections



The TLC 700 offers:

- Compact design with foldable penetration probe
- Measurement range from -30 °C to +220 °C
- ± 0.5 °C (-30 °C to +100 °C) accuracy exceeds standard requirements
- According to HACCP (Hazard Analysis Critical Control Points) standards
- User replaceable battery
- Waterproof housing (IP 65)
- Factory calibration certificate included



## Flexible Core Temperature Measurement

Core Thermometer TTX 200 with fixed probe with cable and handle.

- Temperature control during the manufacturing of food
- Food inspection and
- In cold storages



### The TTX 200 offers:

- Fast and easy core temperature measurement with the external sensor with 60 cm silicone cable and handle
- Very large display with big numbers for easy reading
- Measurement range from -30 °C to +199.9 °C
- Accuracy type T ±0.5 °C (-30 °C to +100 °C)
- According to HACCP (Hazard Analysis Critical Control Points) standards
- Waterproof housing (IP 65)
- Factory calibration certificate included

## Food oil quality Measurement

Food Oil Monitor Set\* FOM 330-1  
Objective evaluation of the quality of frying oil.

- In restaurants
- In canteens
- In catering



### The FOM 330 offers:

- Determination of the frying oil quality in the range from 0 % to 40 % TPM
- Maintaining a constantly high food quality
- Get clear measurement results
- All around visible signal lamp for displaying the food oil quality
- Reduction of costs due to exact knowledge of the right time to change the oil
- Waterproof (IP 67), easy to clean housing
- Factory calibration certificate included

## Monitoring and Recording the temperature

Temperature data logger EBI 20-T1 with internal temperature sensor.

Documentation and continuous monitoring of temperature during transport and storage of sensitive goods and foodstuff.



### The EBI 20-T1 offers:

- Internal temperature sensor
- Measuring range from -30 °C to +70 °C
- Min/Max values in display
- According to HACCP (Hazard Analysis Critical Control Points) standards
- Waterproof housing (IP 67)
- Factory calibration certificate included

Note: The logger requires the software Winlog.basic and an interface EBI 20-IF. The EBI 20-T1-set contains both.

## Surface & Core Temperature Measurement

Dual Infrared / Fold-Back-Thermometer TLC 750i  
Convenience of accuracy and speed in one device.

- During incoming goods inspection, transport and storage
- Cold chain monitoring
- Ideal for retail, supermarkets, food service and food industry



### The TLC 750i offers:

- Contamination free surface measurement and core temperature measurement in one device
- Measuring range from -50 °C to +250 °C
- Display with backlight for reading in dark environments
- Display can be upside down for reading from both sides
- °C / °F switchable
- Exchangeable battery
- According to HACCP (Hazard Analysis Critical Control Points) standards
- Waterproof housing (IP 65)
- Factory calibration certificate included

\*Set contains food oil monitor, protection cover and carrying case.