

Case Study: Confidential Client

Background

The organization involved has requested to remain confidential. This company is a leading producer of specialty foods such as glass-packed peppers, pizza sauces, pickled vegetables, marinades, and olives. For over seventy-five years they have brought delicious and healthful foods from the Mediterranean to the American table. They strive to provide their customers the highest quality foods available and run a state-of-the-art facility in the western U.S. It is paramount that the company be able to prove their products to be safe and be able to meet all necessary food regulations.



The Challenge

The company works with jarred products, and thus sends data to California Department of Public Health (CDPH) and the U.S. Food and Drug Administration (FDA) to prove their products' safety. The company's processing parameters need to be vetted and provable.



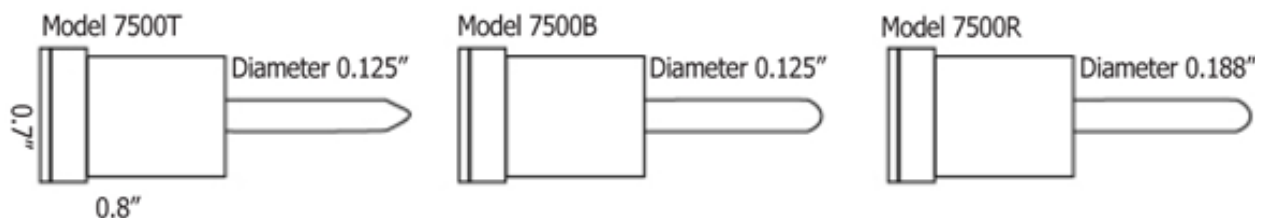
Pasteurizing equipment can produce various heating deviations in the product. Heating deviations can lead to spoilage and create a bigger issue in the marketplace. If spoiled foods make it to store shelves, not only is the company's reputation at risk, but more importantly so is the health of the public.

The Solutions

By utilizing Mesa Labs' MPIII 1-inch Rigid Taper Tip data loggers, the company is able to validate their pasteurization process as well as drive forward product quality by testing how their products heat. The small size of the MPIII unit allows it to be placed within a product without dramatically altering the characteristics of the product being tested, ensuring accuracy during the process validation.

They have also successfully filed their processes with the CDPH and the FDA for their jarred products, enabling them to feel secure in their products' safety. By determining that the company's processing parameters are safe, the company can proudly and confidently ship their products to grocery stores throughout the U.S.

MPIII Rigid with Taper Tip and Optional Bullet Tips



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Mesa's DataTrace probes have also given the company peace of mind on a monthly basis. Each month, validation of their pasteurization equipment is performed, catching heating deviations before they become an issue. This monthly data logger process monitoring has saved the company money by negating the need for guesswork.



Testimonial

"I can tell you that we have been recently using the probes to help us validate our pasteurization process along with driving forward product quality through testing how our products heat. We have also had success in filing processes with the CDPH and the FDA for our jarred products. Without the systems we would not have been able to provide data for these regulatory agencies to determine whether or not our processing parameters would be safe. We also use the probes for a monthly validation of our pasteurizing equipment and have had success in catching heating deviations"

– Megan Gibson, Technical Services Manager.