



## MicroLite External NTC – For Controlling Pasteurization

**“The MicroLite NTC device provided us with a low-cost, easy-to-use solution for controlling and documenting pasteurization...”**

Anatoly Moshkowitz, CEO, Intergata Food Industries

**Application:** Food production plant

**Organization:** Intergata Food Industries

### Background:

The modern Pasteurization process, created by the renowned French chemist and microbiologist Louis Pasteur, is the process whereby heat is used to destroy disease-causing human pathogens in food (usually liquids). The food is first heated to a specific temperature for a specific length of time and is then immediately cooled down. The Pasteurization process will result in reducing spoilage due to microbial growth in the food.



### About the Customer:

Intergata Food Industries specializes in producing additives, fillings and ingredients for the confectionery industry. The company has a large selection of high quality fillings, chocolate spreads and glazing, using advanced techniques and technologies to achieve the maximum satisfaction of their customers. Intergata’s customers include international brand names such as: Pillsbury, Nestle and Unilever.

### Key Customer Challenges:

- Intergata produces a product for an international food brand and must monitor the product temperature during the production process, to ensure pasteurization has occurred. In addition, the customer for whom they are producing the product requested to receive documentation proving that the production temperature didn’t drop below 82°C for at least half an hour. This will enable the customer to verify that the Pasteurization procedure was completed successfully.
- The cost of adding a special controller to the machine that is able to produce the required report is very high and demands great resources in order to implement.

### MicroLite Implementation:

Intergata added fourtec's MicroLite External NTC temperature data logger to the machine’s existing controller. The temperature of the production process is monitored by the MicroLite device, which is connected to a NTC temperature probe. After each stage of the production process ends, the MicroLite device is connected via USB to the computer and a PDF report is generated using the license-free DataSuite software. The report provides the customer with the required documented proof that the Pasteurization procedure was carried out according to



required standards. The DataSuite software indicates if there are any deviations from the defined standards.

### **Measurable Results:**

- Cost effective solution, perfectly suited to the customer application, providing maximum results with minimal resources.
- Instant ROI for Intergata due to the intuitive and quick implementation of the MicroLite logger + temperature probe solution, with the user friendly, free DataSuite software.

### **Customer's Last Word:**

“The MicroLite NTC device provided us with a low-cost, easy-to-use solution for monitoring and documenting pasteurization in the production process of a food product produced for one of the leading food brands. The MicroLite solution enabled us to realize great value for money”.

*Anatoly Moshkowitz, CEO, Intergata Food Industries*