

# Information sheet

## Recording measuring devices for determining the ambient air temperature in the means of transport of deep-frozen foodstuff

Dated: April 2009

### Questions and answers for the theme recording temperature devices

#### ➤ What means „deep-frozen“ foodstuff?

The EG-guideline 89/108/EWG describe the deep-frozen foodstuffs as a foodstuff,

- that was subject a proper freezing-process,
- that will be kept continual at minus 18 °C and
- that will be commercialised with the advice „deep-frozen“.

Ice-cream does not count after this guideline as a deep-frozen foodstuff.

#### ➤ Why do you need recording temperature devices by deep-frozen foodstuffs?

The EG-guideline 89/108/EWG to harmonising the law instructions of the member states about deep-frozen foodstuffs demand,

- that the temperature of deep-frozen foodstuff have to be constant, that means the time from the producing until to the sale,
- that the temperature of all points of the product have to be kept at -18 °C or less, that means from the surface of the product up to the centre, and
- that the temperature while the distribution just can increase a short time for maximum 3 °C.

The decree 37/2005 specifies, that all measuring instruments used for the purpose of monitoring the temperature on an equipment for carriage, warehousing and storage of quick-frozen foodstuff shall comply with EN 12830, EN 13485 and EN 13486 standards, from 1 January 2006.

Apart from the specified monitoring of the temperatures of deep-frozen foodstuffs a monitoring of the temperatures is even for cooled and fresh foodstuffs like fish, meat, dairy products, vegetable and fruits recommended. (look at Information sheet about cooled and fresh foodstuffs)

#### ➤ What is the legal basis?

Through the decree 37/2005 the guideline 92/1/EWG dated 13. January 1992, which affects the monitoring of the temperatures of deep-frozen foodstuffs in the means of transport, warehousing and storage, loses her effect. Therefore the contents of the “First decree for the revision of the decree about deep-frozen foodstuff” is completely adapted to the European decree 37/2005. The requirements in the decree 37/2005 and in the guideline 92/1/EWG will be the same. That means for e.g. the “Second decree for the revision of the decree about deep frozen foodstuffs” will be valid also for railway carriage. The following list shows the applied guidelines and decrees to the topic recording temperature devices:



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- Guideline 89/108/EWG for harmonising the statutory orders of the members about deep-frozen foodstuffs
- European decree 37/2005 concerns the monitoring of the temperature in the means of transport, warehousing and storage used for quick-frozen foodstuffs
- Decree about deep-frozen foodstuffs (TLMV)
- Second decree for the revision of the decree about deep-frozen foodstuffs

➤ **Which exception from the duty to build in exist?**

Except from the duty to build in recording temperatures devices are according to the EG-decree the storage in freezer of the retail trades for the sale to the end user and the local distribution. In this case the temperature is to monitoring with a good obvious fixed thermometer. For cool-chest with less than 10 m<sup>3</sup> area for the storage of reserve supply in retail trades the temperature shall be monitored by a good obvious fixed thermometer.

➤ **Which fundamental demands exist on recording temperature devices?**

The decree 37/2005 demands, that the equipment from equipment to be used for such carriage as well as storage device has proper measuring devices, that during operation the air temperature, which the deep-frozen foodstuff is exposed, is measured several and in a regular period of time, so that the temperature happening during the operation is understandable. Furthermore it is demanded, that the recording of the temperatures are dated from the company and kept for a minimum of one year ore according to the foodstuff longer.

➤ **Contact**

If you have some questions or ideas to the topic recording temperature devices or also to ATP, please turn to the following contact-persons:

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