



The TimeStrip® Seafood Indicator is a simple solution that helps determine if your seafood shipments have been exposed to unacceptable temperature during transit.

A time-temperature solution perfect for reduced oxygen packaging

As Clostridium Botulinum (C.Botulinum) is known to form toxins much faster above 3°C /37°F, it is important to the seafood industry to know if shipments have been exposed and for how long. The Timestrip® Seafood indicator is a simple, cost effective tool:

- It provides a record of temperature compliance that can be instantly seen and understood by seafood handlers.
- It offers guidance on how long any temperature abuse has lasted.
- It can be used as traceable evidence for an audit of supply chain dangers within a Hazard and Critical Control Point (HACCP) plan.

A convenient indicator with push-button simplicity, these indicators are small labels which can be applied directly onto seafood packaging or crates. They can be stored at room temperature and then armed without pre-conditioning.

After arming, 'ON' is revealed to confirm it is ready for use. Temperature abuse is then signalled if the 2 hour breach window turns from white to blue. If the breach lasts 4 hours or more the second breach window will also turn from white to blue.



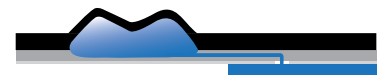
How it Works



Inert: liquid in blister before arming.



Armed: blister squeezed, the word "ON" will be visible and blue color change in the arming window confirms product is armed.



Breach: liquid moves into the breach window (blue color appears) when indicator environment exceeds 3°C.

Key Specifications

Monitored Temperature	3°C 37°F
Temperature Accuracy	± 1°C ± 2°F
Time Accuracy	± 15% in time under isothermal conditions
Storage Conditions	Store in a cool, dark place. Recommended 22°C / 72°F at 20-80% RH
Shelf Life	2 years from date of manufacture
Size	1.38in x 0.75in (Blister height 0.1in) 35mm x 19mm (Blister height 2.7mm)