

How to use the Seafood Temperature Indicator

Seafood temperature indicators visually alert when a temperature breach has occurred so that the appropriate actions can be taken.

Seafood temperature indicators are completely inert prior to activation, and the three windows on the indicator should be white.

Arming & Use:

1. Prior to arming, the indicator must be in an environment warmer than its activation threshold temperature (3°C / 37°F).
2. Firmly squeeze the blister on the indicator.

Note: Failure to squeeze all of the dye out of the blister will affect dye run-out accuracy at longer time periods.

3. Once armed, “ON” will appear in the arming window (Figure 2).
4. Shortly after arming the indicator, place it at or below the indicator's stop temperature (0°C / 32°F).

Note: If the product to be monitored is already at or below the stop temperature, the indicator can be directly applied to the product.

5. Remove the adhesive liner from the back of the indicator, and adhere it.

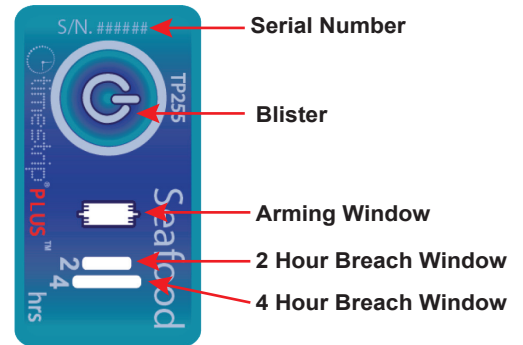
The indicators are best used when mounted to the product's reduced-oxygen packaging or when placed inside the product shipper.

Reading the Seafood Temperature Indicator and Interpreting the Results:

When the indicator is exposed to conditions above its temperature threshold of 3°C / 37°F for a cumulative amount of 2 or 4 hours, a blue dye will appear in the appropriate breach window(s) (Figure 3).

Storage Conditions

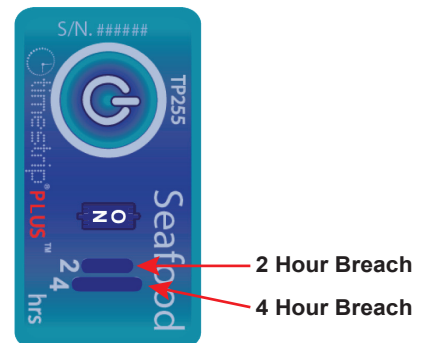
In order to maximize product performance, the indicator should be stored in a cool, dark place. Recommended 22°C / 72°F at 20-80% RH.



(Figure 1)



(Figure 2)



(Figure 3)

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