FOOD SIMULANT PROBES

Advice Sheet

133-350

170-350

172-350

"Temperature Regulations relate to Food Temperatures, not the Air Temperature" *

When the door to a fridge or storage area is opened, air temperature immediately changes; but food temperatures remain more constant due to their mass.

The ETI Food Simulant Probes are designed to be slow reacting and dampen the rapid fluctuations in air temperature. This gives a more accurate representation of the conditions that stored provisions maintain.

The simulant probe consists of a block of food-safe Polypropylene, 9 x 100 x 100 mm, with the temperature sensor positioned in the centre of the block. This dampens any rapid changes in air temperature.

The probes are available in both “K” Type Thermocouple and Thermistor sensors with various connectors appropriate to ETI instruments.

They are invaluable for use with Datalogging equipment where the recording of temperatures may just capture an erroneous figure due to a sudden but unimportant change in air temperature.

Order code	Description
133-350	Food simulant probe - type K
170-350	Food simulant probe - NTC thermistor
172-350	Food simulant probe - ThermaData® logger

Specification	Food simulant probes
Range - type K	-20 to 100 °C
Range - thermistor	-20 to 100 °C
Accuracy - type K	±0.4 °C (0 to 100 °C) otherwise 1.5 °C
Accuracy - thermistor	±0.2 °C (0 to 70 °C) otherwise ±0.4 °C
Dimensions	9 x 100 x 100 mm c/w 1 m lead
Weight	110 grams

* Industry Guide to Good Hygiene Practice.