

Testo food safety whitepaper provides guidance on cold chain monitoring

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[Testo Saveris](#), provider of innovative measurement technology solutions, has launched a white paper for the food safety industry, to help companies understand the latest trends and practical advice for accurate monitoring of the food cold chain.

The whitepaper – [“Stay cool – how your cold chain can withstand any inspection”](#) – discusses the importance of maintaining food safety within the cold chain, highlighting risks, technological solutions, and practical applications. It also demonstrates Testo Saveris’ expertise and knowledge across the food safety supply chain.

“Food safety is a must, not only for regulatory compliance but to protect a brand’s profits and perception. Any break in the cold chain can lead to food spoilage and safety scandals, resulting in lost sales and damaged reputations,” explained Christian Podeswa, Subject Matter Expert, Food Retail at Testo Saveris.

Success depends on goods maintaining their prescribed temperature until the point of purchase – but the complexity of a global food cold chain means there are multiple points of transfer where risks can be high, often across countries or continents. This is compounded where there is pressure on manual testing, which is labour-intensive, stressful and prone to human error.

The Testo Saveris white paper outlines how such risks can be mitigated through a focus on digitalised monitoring, to create repeatable, precise processes across the cold chain. Technical solutions and digital data recording eliminate sources of error and relieve the burden on employees.

At the same time, comprehensive data records (aligned to regulations including HACCP) are created that can be viewed, transferred and used. Adherence to regulations is the driving force behind innovation in

measurement technology, pushing solutions to greater heights.

“We have a full suite of modular monitoring and measurement hardware and software, from entry-level solutions for small warehouses, to cloud-based, integrated digital systems,” explains Christian Podeswa. “We know that a reliable cold chain is essential for competitiveness in the food industry, and we urge anybody interested to download the whitepaper from the [Testo website](#).”