

Reference – CapTemp solution

1. Company name – **DeltaFish - Produtos Alimentares, SA** (www.deltafish.pt)
2. Address – **Figueira da Foz - Portugal**
3. Company Profile – **Processes and distributes frozen seafood**
4. Department manager – **Dina Fernandes** (Quality and food safety engineer)
5. Number of Employees – **37**
6. Number and type of equipment – **2x Poseidon 1250**
7. Number and type of sensors – **9x Temp-485-Pt100 "Head" + Pt30 - 2m Pt100**
8. Monitoring area – **5.000 m2**
9. Benefits of CapTemp solution:
 - Effectiveness and Efficiency of the System.
 - Rapidity and easy way to make all type of consultations
 - Continuous registers for monitoring the Critical Control Points in all frozen process
 - Alerts system (visual, sound and by GSM terminal modem)
 - Reduce time for the human resources for data handling
 - Possibility to introduce registers about occurrences detected in the process.
 - Easy way to create graphs and listings.
 - Possibility to record the graphs as image

Accredited by **SGS** according the norm **NP EN ISO/22000:2005** *

* **ISO 22000:2005** specifies requirements for a food safety management system

http://www.iso.org/iso/catalogue_detail?csnumber=35466





The company authorizes the use of these data, exclusively in the scope of the CapTemp solution.

Date: 30 - 11 - 2007

Signature: **Dina Fernandes**