

NEW ENGLAND CHARCUTERIE REDUCES PRODUCT LOSS WITH MADGETECH



BACKGROUND

Located in Waltham, Massachusetts, New England Charcuterie was established in 2013 as a small processing space in the back of its sister company, Moody's Delicatessen & Provisions.

In 2016, New England Charcuterie moved to a much larger facility across town where they specialize in producing a wide range of meats that combine old world traditions with new world flavors.

CHALLENGE

The team at New England Charcuterie was looking for a data logging system that could wirelessly monitor meat products during cooking, cooling and wash down cycles. Another requirement was that the data logging system must include software that allows for efficient data organization and analysis.

Contact us to find the right data logging solution for your needs:

 madgetech.com

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SOLUTION

To ensure critical control points were met during the cooking and cooling, New England Charcuterie purchased MadgeTech's **RFOT** wireless meat temperature data loggers. The RFOT probe is inserted into the center of the product, providing real-time temperature readings through the MadgeTech Software during smoking, cooking and cooling processes.

For monitoring meat products in cold storage, New England Charcuterie relies on MadgeTech's **RFTCTemp2000A** wireless thermocouple-based temperature data logger.

"We have configured alarms for our cold storage loggers to notify us when refrigeration equipment is operating outside of specifications and this has saved us considerable money in avoiding product loss," Dave, New England Charcuterie.

Using the MadgeTech Software, New England Charcuterie is able to confirm their meat products were cooked and cooled to the specified temperature and time range set by the U.S. Department of Agriculture.

"Having cooking and cooling data for a given lot of product all in one file and having a historical library of datasets for all of our production is extremely convenient when providing information to USDA inspectors or when reviewing the trends for a specific product over time," Dave, New England Charcuterie.

For more information on data loggers for meat processing, give us a call at (603) 456-2011 or email us at info@madgetech.com.