

A guide to temperature limits

These temperature values insure optimum freshness:

Food

Transport and Storage Temperature		Retained samples for testing	
Fresh milk products	≤ +6 °C	Save for a minimum of 10 days	≤ -18 °C
Milk at a Dairy	≤ +6 °C		
Pasteurized milk, repackaged milk	≤ +8 °C		
Butter	≤ +10 °C (≤ +6 °C for transport)		
		Hot Meals	
Dessert	≤ +7 °C	Heated (core temperature)	≥ +70 °C
Cheese (except hard cheese)	≤ +10 °C	Food oil quality	≥ 24 % TPM
Ice cream, prepackaged	≤ -18 °C (≤ -20 °C for transport)	Food counter	≥ +65 °C
		Cold Meals	
Ice cream, scooped and served	≤ -10 °C	Storage temperature until serving	≤ +7 °C
Eggs (if eggs to be stored over 18 days)	from +5 °C to +8 °C		
Egg products (deep frozen)	≤ -18 °C		
Egg products (frozen)	≤ -12 °C		
Egg products (fresh)	≤ +4 °C		
Raw egg-containing food products (e.g. fresh mayonnaise)	≤ +7 °C		
Bakery products with partially baked filling	≤ +7 °C		
		Disinfection facilities	
		Water	≥ +82 °C
Fresh meat products, fresh meat (including big game)	≤ +7 °C		
Fresh poultry (rabbit and small game)	≤ +4 °C		
Exception: flightless birds (as approved)	≤ +7 °C		
Meat preparation	≤ +4 °C		
Meat preparation (production and sales on site)	≤ +7 °C		
Cold cut plates	≤ +7 °C		
Ground meat	≤ +2 °C		
Ground meat (production and sales on site): 24 hours delivery	≤ +7 °C (≤ +2 °C for transport)		
Offal / Organ meats	≤ +3 °C		
Meat, poultry, fish (frozen)	≤ -12 °C		
Meat, poultry, fish (deep frozen)	≤ -18 °C		
Fish, fish products	in melting ice or ≤ +2 °C		
Smoked fish	≤ +7 °C		
Fishery products (marinated, soured, smoked)	≤ +7 °C (≤ +6 °C for transport)		
Fishery products (marinated, soured, smoked)	≤ +7 °C (≤ +6 °C for transport)		
Fishery products (fresh) plus crawfish and mollusk products	in melting ice or ≤ +2 °C		
Delicacies	≤ +7 °C		
Raw fruit and vegetables	≤ +7 °C		
Salads, fresh and / or crushed, delicacies salads	≤ +7 °C		



Cooperation partner of the Bundesverband der Lebensmittelkontrolleure Deutschland e. V. (Federal Association of Food Inspectors Germany e. V.)



All you need to know about HACCP can be found at: haccp.ebro.com/en/

Type	Description	Item Number
TLC 700	Basic Fold-Back-Thermometer	1340-5735A
TTX 210 & TPE 200	TTX 210 core thermometer with exchangeable probe with cable	1340-5153A
FOM 330-1	Food Oil Monitor-Set	1340-2702A
CO 330	Reference oil for the Food Oil Monitor FOM 330	1341-2700
EBI 20-T1	Temperature data logger with internal temperature sensor	1601-0042A
EBI 20-T1-Set	Temperature data logger set (temperature logger, evaluation software, interface)	1601-0046A
EBI 20-IF	Interface for EBI 20	1601-0020
EBI 20-WM	EBI 20 wall bracket with padlock	1601-0030
EBI 20-WM-1	EBI 20 truck wall bracket	1601-0033
TLC 750i	Dual Infrared-/Fold-Back-Thermometer	1340-5736A
AG 121	Nylon Case for TLC 750i	1341-0624
AG 190	Drill for frozen food	1341-3834

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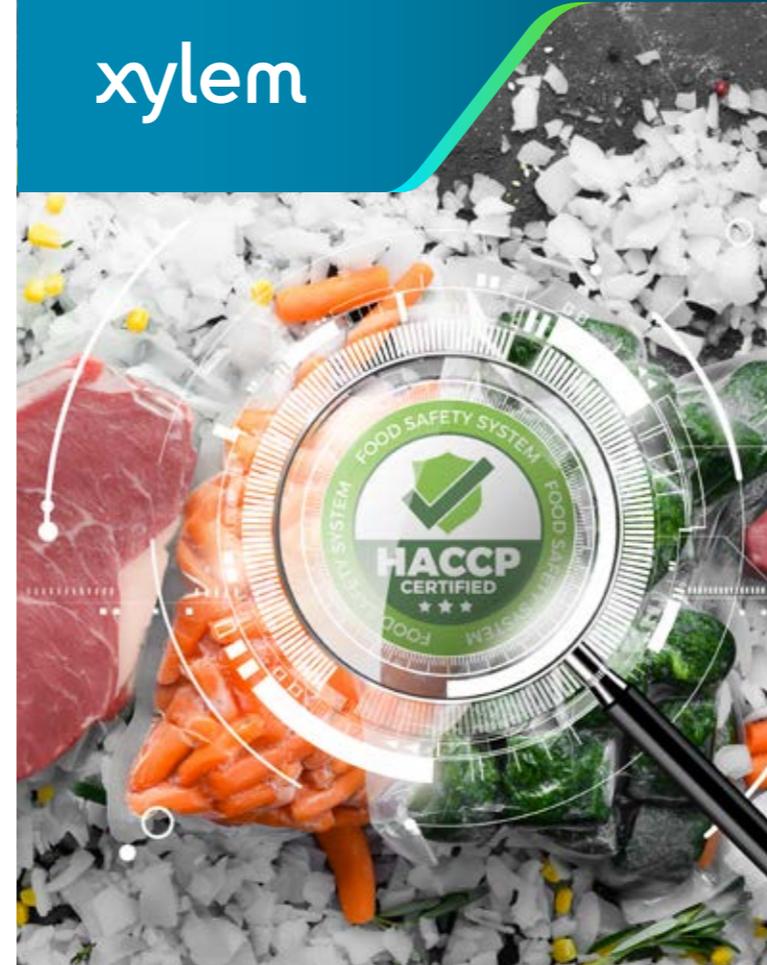
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Professional measurement technology

According to HACCP standards

2025



Core temperature measurement

TLC 700 Folding Thermometer

Core temperature measurement of food

- During storage
- On receipt of goods



Advantages of the TLC 700:

- Measuring range, accuracy and tightness offer more than the necessary requirements
- Easy handling due to the compact design and low weight
- Standard-compliant (DIN EN 13485)
- Includes factory calibration certificate



Flexible core temperature measurement

TTX 210 core thermometer with exchangeable probe with cable.

- Temperature control during food production, - control
- In cold stores



Advantages of the TTX 210:

- Interchangeable probe enables the use of additional probe types, which are available on request
- Quick and easy core temperature measurement thanks to external probe with 60 cm silicone cable and handle
- Large measuring range from -30 °C to +199.9 °C
- Standard-compliant (DIN EN 13485)
- Factory calibration certificate included



Measurement of frying oil quality

Oil quality measuring device set* FOM 330-1
Objective assessment of frying oil quality.

- In restaurants
- In canteens
- In catering



Advantages of the FOM 330:

- Determination of frying oil quality in the range from 0 % to 40 % TPM
- Maintenance of consistently high food quality
- All-round visible signal light to indicate oil quality
- Cost reduction thanks to precise knowledge of the right time to change the oil
- Includes factory calibration certificate

* The set consists of oil quality measuring device, protective cover and carrying case.



Monitoring and recording of temperature

Temperature data logger EBI 20-T1 with internal temperature sensor.

- In warehouses
- During transport



Advantages of the EBI 20-T1:

- Measuring range from -30 °C to +70 °C
- Extremely simple operation and evaluation with the proven Winlog.basic software
- Standard-compliant (DIN EN 12830)
- Waterproof housing (IP 67)
- Includes factory calibration certificate

Note: The data loggers require the Winlog.basic evaluation software and the EBI 20-IF interface. The EBI 20-T1 set contains both.



Surface and core temperature measurement

Dual infrared/folding thermometer TLC 750i
Accuracy and speed in accordance with HACCP specifications.

- For incoming goods inspection, transport and storage
- Perfect for retail, supermarkets, catering and the food industry



Advantages of the TLC 750i:

- Fast, simple, precise and contamination-free surface measurement and penetration measurement in one device
- Large measuring range from -50 °C to +250 °C
- Readable even in the dark thanks to illuminated display
- Standard-compliant (DIN EN 13485)
- Factory calibration certificate included