



FOOD SAFETY & INSPECTION HACCP COMPLIANCE

FOOD SAFETY REGULATIONS IS ALL ABOUT INTELLIGENT CORE TEMPERATURE

Without prior notification, a food inspector may enter at any time into a supermarket to inspect the quality system in place and measure the Core Temperature of the various food groups. The store manager is anxiously waiting for the results of the inspection. The inspector typically finds that some of the food items are out of compliance range. This isn't good, and they expect that food quality has been compromised, and a high fine is on the way.

With Axino, store managers can be worry free, knowing they have full visibility, trust, and confidence that food is of high quality and meets safety standards

With Axino's Core Temperature Intelligence (CTI), product temperature data is calibrated for all food groups. And when Core Temperature reaches the set high- or low-temperature threshold for any particular food group, an alarm is sent to the store manager to address the issue. Thereby minimising food waste, maintaining food quality and safety - saving grocers unnecessary expenses from preventable fines.

Instead of budgeting for food quality fines, invest in a system that can help prevent them all together.

Core Temperature Intelligence Highlights

- Store managers can rest easy knowing food quality is ensured with Core Temperature Intelligence
- Automated alerting when Core Temperature is outside of set thresholds
- Automated HACCP Reporting
- No more quality fines with CTI

Core Temperature Intelligence Features

- Fully auditable data for food safety inspections
- Suitable for all food groups
- Independent of store power and network supply
- SaaS based scalable solutions
- End-to-end encryption & reliable data recording

*Prevent hefty fines, and ensure quality and safety compliance with
Automated Core Temperature Intelligence (CTI)*



*The only solution with patented
Core Temperature Intelligence*



Reduce Waste

Protect inventory if equipment fails with 24/7 monitoring & real-time alarming



Eliminate workload for quality checks

Free your team to serve customers while sensors do the QA work



Stop quality loss

Ensure the highest quality with Core Temperature Intelligence (CTI)



Save energy & maintenance costs

Increase efficiency by gaining full visibility into equipment performance



ABOUT AXINO

Axino combines IoT sensor technology with patented AI algorithms to ensure freshness while reducing energy consumption. By digitizing and automating quality management process, we take the guess work out of food safety (HACCP) compliance. Learn more at www.axino.ai