HORIBA
Process & Environmental

High Accuracy Infrared Thermometer for food Industries

ANA

((The user interview))

The need for checking the temperature strictly due to in-flight meals that does not use preservatives at all

ANA
Pursuing tastiness and safeness by the
<Quality Control System>

HORIBA
Pursuing high accuracy and high repeatability by the
<Infrared thermometer>

Securing food safety with its own quality control system "ACQP"

ANA's in-flight meals are manufactured by catering companies in various places all around the world. In order to comply with the food safety towards customers, ANA manages in-flight food production throughout ACQP with its own quality control system.
The criteria required by ACQP towards the catering companies are set stricter than the standards of the catering industries to maintain hygiene conditions and preconditions for food safety.

※ACQP (ANA CATERING QUALITY PROGRAM)

ANA manages their PDCA cycle based on ACQP (ANA Catering Quality Program) from 3 ways:
1. Food safety to provide hygienic in-flight meals;
2. Quality of taste ensuring deliciousness;
3. Safe, quick and punctual aircraft loading and unloading and control of service items.

HORIBA's highly accurate infrared thermometer conducts strict audits towards contractors

Due to ANA's policy of "Controlling in-flight meals at their own organization", auditors and chefs annually visit the catering companies that are in Japan and worldwide to conducts audits and guidance with HORIBA's infrared thermometer, "IT-545".

The main reason for choosing to use HORIBA's product is because of their accurate measurement. In ANA's case, "temperature control" is important in controlling quality because food preservatives are not used in their in-flight meals. Temperature control is done in all process, from procurement of raw materials to delivering meals inside the aircraft, by using HORIBA's highly accurate infrared thermometer.
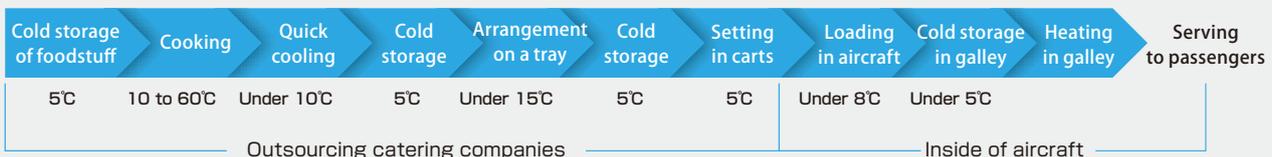
Checking the temperature of the food to see whether it is lower than 15 degrees (as mentioned in the standard) accurately with HORIBA's infrared thermometer.

Temperature control until the in-flight meals are provided

Temperature control is carried out throughout all processes until the meals are provided to the customers.

Cold storage of foodstuff	Cooking	Quick cooling	Cold storage	Arrangement on a tray	Cold storage	Setting in carts	Loading in aircraft	Cold storage in galley	Heating in galley	Serving to passengers
5℃	10 to 60℃	Under 10℃	5℃	Under 15℃	5℃	5℃	Under 8℃	Under 5℃		

Outsourcing catering companies | Inside of aircraft

[Handheld Models] High-accuracy Infrared Thermometer IT-545 series

Infrared Thermometer
IT-545 series

[Measurement temp. range] -50 to 500℃ (-50 to 1000℃ for NH type)

[Measurement wavelength] 8 to 14 μm   [Display resolution] 0.1℃/1℃

[Measuring diameter] Ø40/500 mm (NH/N type), Ø2.5/30 mm (S type)

[Response time] Within 0.8 sec (95%)

[Dimensions] 40(W) x 170(L) x 36(H) mm

[Mass] Approx. 140 g (batteries included)

❯ HORIBA POINT

▦ Industry leading* high accuracy thermometer.

▦ High accuracy (+/-1℃), high repeatability (+/-0.3℃), and fast response.

▦ Easy-to-use, compact and light weight design.

▦ Wide measurement range.

※ Results of 2018 in-house study

IMS   The HORIBA Group adopts IMS (Integrated Management System) which integrates Quality Management System ISO9001, Environmental Management System ISO14001, and Occupational Health and Safety Management System OHSAS18001.
We have now integrated Business Continuity Management System ISO22301 in order to provide our products and services in a stable manner, even in emergencies.

⚠ **Please read the operation manual before using this product to assure safe and proper handling of the product.**

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