Fresh-Check® Indicator **Confidently Manage Food**

A Challenging Problem

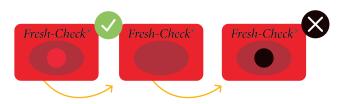
About 33% of all food is wasted globally with around \$600 billion of food spoiled or lost in the supply chain¹, while in the US, 31%² of food waste occurs at retail and consumer levels.

Within retail stores, it's often not easy to see which items are approaching use-by dates to enable product rotation, while the inability to understand if food has been exposed to excess temperature can lead to stock being discarded unnecessarily. We're here to help.

Our Fresh-Check® Indicator is easy to apply and use, and gives you a clear visual reference to help you decide if products have been compromised by heat exposure.

A Simple Solution

Fresh-Check® Indicator complements date codes. It contains a reactive material that changes color irreversibly, and which is protected by an ultraviolet filter. The change happens faster at higher temperatures and slower at lower temperatures, so it's easy to see when the specified time and temperature limit for a product has been reached or exceeded. Indicators can be customized to your product's life requirements from several days of refrigeration to several weeks, (e.g., 5 days at 46°F / 8°C or 21 days at 46°F /8°C).



From the Supply Chain to Store and Into the Home

Fresh-Check Indicator is easy to understand and can be used by supply chain partners, associates and consumers to make informed decisions about food; decisions which can reduce waste.

Ideal for Partners, Retailers, and Consumers

The indicators are the simple, cost-efficient, and effective way to immediately see if food has been exposed to temperature exposures which can accelerate spoilage.

- Cost-effective, simple solution
- Reduce food waste
- Influence purchasing in stores
- Support stock rotations
- Add value to consumers



Strengthen brand loyalty







For more information, visit: https://www.zebra.com/us/en/products/environmental-sensors.html

