

# Measuring temperature correctly with infrared thermometers.



## 1 The measuring instrument.

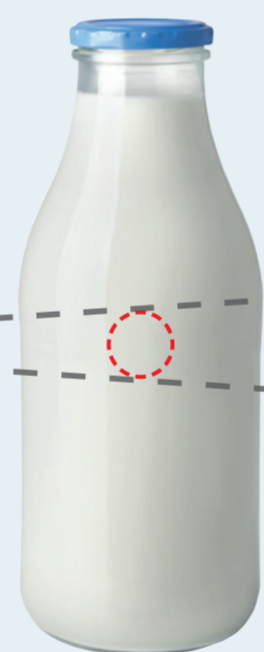
- **Measure with a clean lens.** Dirty and fogged lenses (e.g. caused by steam) can falsify the measurement result.
- **Acclimatize the measuring instrument to the ambient temperature.** Either store the measuring instrument where it is due to be used, or wait until the temperature of the measuring instrument has acclimatized to that of the measurement location. If the instrument temperature does not correspond to the ambient temperature, this can falsify the measurement result.

## 2 The measurement surface.

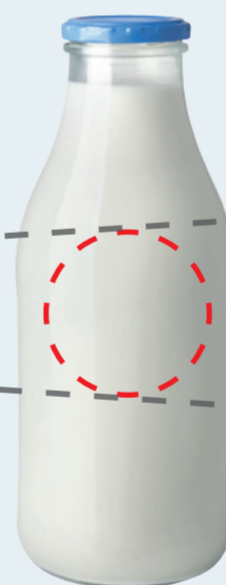
- **Measure clean surfaces.** Dirt, dust and frost can falsify the measurement result.
- **Measure packaged foods at places where the product and the packaging are in direct contact.** Air pockets can falsify the measurement.

## 3 The measuring distance.

- **The closer the better.** This ensures that only the measurement object is measured, and not its surroundings too.



**Ideal**



**Good**



**Wrong**

## Examples for maximum temperatures of foods.

Food	Maximum temperature*
Deep-frozen foods	-18 °C
Minced meat	+2 °C
Fresh fish (in ice)	+2 °C
Fresh poultry	+4 °C
Processed fish (marinated, soured and smoked)	+7 °C
Other perishable foods, including e.g. baked goods with incompletely baked filling or covering, freshly cut salads and delicatessen salads	+7 °C
Pasteurized milk	+8 °C
Butter, cream cheese, soft cheese	+10 °C

\*acc. to DIN 10508