

TEMPERATURE MAPPING

Incorrect temperature or humidity control can result in expensive damage to products. This must be avoided at all costs to prevent financial loss and product-specific damage. Temperature mapping is the first step in achieving a stable and controlled climate.

GxP regulations in force in various countries require documented proof that the facilities used are suitable for storage of the products. If this proof cannot be produced, manufacturers, distributors or storage operators face financial and other penalties.

However, before an FDA-compliant system can be installed, it is first necessary to investigate where and how many measuring points should be set up to monitor the production or storage rooms and cabinets. This is done with the help of a temperature and humidity mapping procedure. This mapping provides information on how many different temperature zones (temperature gradients) there are in the rooms. Using the measured data, it is possible to define the optimum storage positions for products or, in an extreme case, to initiate changes in the room climate!

Mapping also takes influencing factors such as direct sunlight, air conditioners, insulation, heat sources, and external temperature into consideration. The final report may include recommendations on how to improve the room conditions. Mapping is typically performed once in the summer and once in the winter of the year. The measurement process typically has a duration of about one to two weeks.

Typical mapping applications: production & storage in the pharmaceutical industry, food industry and wherever temperature-sensitive products are stored.

Customer benefits

- Exact data on the climate in the room.
- FDA conformity
- Knowledge of possible danger zones in the controlled climate.

