

## Innovative products for sustainable vital food

"Our products now have their own memory." °CHECK.

How can we maintain the quality of food for as long as possible during storage and transport? How can I guarantee fresh food for my customers? What do I need in order to prepare food as gently and easily as possible?

Rieber has been asking these questions for several years and has developed product solutions to this effect to conserve resources whilst handling food. In the end, perfect food preparation is not just about cooking, but also involves a complex system of storing, preparing as well as cooking, transporting and serving food. In order to manage this process to the best possible degree, a well thought-through system is needed, which involves the use of standardised containers - the gastronorm360. This standard provides a basis for an efficient and sustainable solution in areas where there is a time difference or spatial decoupling between the production and consumption of food. As a full-range provider, Rieber is not only able to work on individual products but also get involved in the entire process chain.



The vaculid<sup>®</sup>, the vacuum-sealing GN-format lid, which fits all GN containers and thermoplates<sup>®</sup>, plays an important role in this process. The vacuum enables the safer and longer storage of food or ready-to-serve meals. This leads to a decoupling between food and meal preparation and makes it easier to overcome bottlenecks in the preparation of food. A further option is low-temperature cooking. This can be done in the Rieber thermoport<sup>®</sup> – and leads to greater energy efficiency, resource-friendly work and optimum food quality and all this in a multi-cycle system.



vaculid<sup>®</sup>

## Transparency ensures safety and saves money - working in real time via a smartphone

Rieber has developed the °CHECK system for this very purpose.

°CHECK is used for gaining a real-time overview of where which food currently is located and at which temperature as well as digitally capturing and documenting this data. Time-consuming bits of paper everywhere will be a thing of the past.



The HACCP-relevant data can be captured in two fundamentally different ways: **MOBILE-°CHECK** and **AUTO-°CHECK**.

With **MOBILE-°CHECK** the customer captures and transfers the data themselves via a smartphone to an online central server. QR codes are used to assign the medium that is to be measured, and the measurement of the respective temperature is captured with a Bluetooth core temperature sensor. The documentation of critical checkpoints, including hygiene points that are required for HACCP data capturing, is planned for next year (1st quarter 2014). This mobile digital documentation is called "**SMS**," which is short for: **Scanning** (QR code) – **Measuring** (temperature) – **Sending** (data).



**MOBILE-°CHECK**

However, with **AUTO-°CHECK**, the sensors are permanently installed in both the stationary and mobile appliances that are to be monitored. The sensors transmit data via radio and the Internet to an online central server at predefined intervals. From this "cloud", the **°CHECK-COCKPIT**, the person in charge can access all **MOBILE-°CHECK** and **AUTO-°CHECK** temperatures via the Internet. Whenever and wherever you are – anytime, anywhere. This offers the possibility of optimising the food process centrally, safely and comfortably as well as detecting possible weak spots, correcting them and ensuring the optimum quality of the food.



**AUTO-°CHECK**

But **°CHECK** can do much more: for example, wouldn't it be great to have the data for cooking a perfectly roasted joint of beef or any other meal documented or to be certain that food is stored at the right temperature. All of that is possible with the **°CHECK** data capturing.

**Rieber** is a specialist in the field of food distribution – whether for banquets, buffets, catering or tray distribution – and the interconnection of professional kitchen equipment and smartphones opens up a world of new possibilities for the company.

We have been inspired by the pioneers of mobility – the automotive industry – whose current core theme is "connectivity. As a result, we have developed the **°CHECK** system, which – apart from the mere organisational aspects - also provides a guarantee for the safe handling of food in the food flow.

Furthermore, the information exchange via digital networking of all parties who deal with the food flow is a major step towards a resource-saving overall process of managing food from the field to the plate.

This open system, which can be used by all parties within the process, enables us to ensure the long-term organisation of a multi-use system.



**°CHECK-COCKPIT**



**K-Pot**