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The Synapse wireless data system provides secure, continuous environmental monitoring. Synapse is scalable and can be integrated into any existing infrastructure. Distributed Transceiver units monitor environmental conditions and wirelessly transmit the data to a central Receiver.

**SYNAPSE**  
 WIRELESS DATA SYSTEM

**Plug and Play features** allow for Transceivers to search and select appropriate gateway for ease of implementation.

## Benefits

- Ensure compliance to regulatory agencies requirements for temperature monitoring
- Receive alerts and alarms remotely based on user defined criteria
- Reduces cost & effort of monitoring once implemented
- Synapse is scalable as it can grow as your facility or requirement for control and monitoring grows
- Option for Networked, controls of multiply locations from one Head offices with decentralises alerts.

Data available for **inspection and analysis**, the Synapse Software can generate these reports:

- Sample Graphical report
- Detailed Graphical report
- Simple Tabular report
- Detailed Tabular report (includes MKT)
- Alarm Report
- Audit Log Report



An ideal system would constantly measure the required parameters and be capable of logging all the data collected and also be able to generate alerts and alarms to warn staff of an impending problem.

The Synapse system offers all of these features and being wireless can be easily implemented and installed. It is capable of monitoring any environmental parameter from temperature to soil solar flux.

In addition it can be used to control things such as fans, Shutters, blinds, boilers, air conditioners etc.

***The Synapse system is fully CFR 21 Part 11 compatible allowing implementation of GMP and GLP solutions***



## Cold Store, HACCP compliance

There are a great number of Temperature sensitive products in Cold Store. How can we monitor a large Cold store or many small ones at one time ?



### Cold Storage

There are a great number of Temperature sensitive products in Cold Store. How can we monitor extensive Cold Store and comply with regulatory health requirements?

Food Items are never far from the media focus. This is largely due to the magnitude of the repercussions that can arise from even small mistakes, oversights or equipment failures.

Every year, importers and retailers potentially lose tens of millions of dollars worth of inventory, dairy, meat and farm produce, all simply due to the malfunction of refrigeration equipment and environmental storage conditions.

The storage of food under the correct conditions, whether hot or cold, is vital to the health and safety of the consumers and its importance cannot be underestimated. There is also a significant financial penalty in terms of product loss and waste if storage conditions are not suitable.

Consider the implications of a freezer failing overnight, when staff are not present, and the entire content is ruined or even Worse, A freezer having broken down and partly defrosted regains life and refreezes the food.

The staff would be unaware of the problem but the consumer would then be at considerable risk. Any probability can be minimised by employing a suitable monitoring solution which can not only provide an alert to the staff of any impending problem or failure but can also provide continuous data logging.

This type of system can provide not only the means to prevent product loss due to 'spoiling' but can also be used to produce documentary evidence to meet the requirements HACCP Compliance.

The instrumentation needs to be capable of monitoring many environmental Parameters which may affect the stored goods, for example, levels of:

- Temperature
- UV
- CO2
- formaldehyde
- humidity
- pressure
- oxygen
- Light



The list is almost endless and if you have a monitoring requirement not listed above, call us because we will almost always have a solution.

For more information on HACCP visit Visit the <http://www.haccpnow.co.uk> page for more information