

Xylem Analytics UK are pleased to announce the opening of a new Calibration Laboratory at its Bellingham + Stanley facility in Tunbridge Wells, Kent.

Monitoring the temperature and humidity of food in transport and storage is Xylem brand Ebro's specialty and Xylem Analytics UK are harnessing that expertise in 2019 with the opening of a brand new Calibration Laboratory. The custom-built facility offers fixed price inspection, repair, calibration and certification on a range of thermometers and data loggers - including non-Xylem product.

For 50 years Ebro has been designing and manufacturing high quality thermometers and data loggers for use in many different applications within the food and beverage industry; from simple catering instruments that check food is piping hot to complex wireless systems that monitor warehouses and supermarket chilling systems.

The importance of verifying the performance of any temperature monitoring device is paramount if we are to be sure that perishable goods are stored and transported in a safe and consistent manner. Likewise, it is imperative to know that critical temperatures within the pasteurisation process of, say, a dairy based beverage or fruit juice packaging process is sustained for a specified period as part of HACCP. But it is also as important to verify that the equipment being used for such purposes is in itself reliable and traceable to primary standards. And it is Xylem's new Calibration Laboratory that fulfils this need

For more information about our range of precision thermometers and data loggers for the food and beverage industry, please visit the news section of our website: