DST milli-PU

SMALL AND PRACTICAL PASTEURISATION LOGGER

Advantages at a glance

- Small size & practical
- Monitor temperature and pressure throughout the manufacturing process
- Accurate measurements inside the container
- No external device



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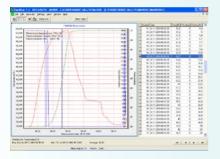
Star-Oddi specializes in the design of scientific equipment based on microelectronics and sensors. High emphasis is put on developing accurate, reliable equipment for the food and beverage industry.

SMALL & PRACTICAL

The DST milli-PU is so small it can fit inside a bottle, can or other small containers for temperature and pressure monitoring during packaging and logistics. The data is stored in an internal memory.

EASY TO USE

Using DST milli-PU is quick and simple. The logger is ready for recording after the user has set the start time and sampling interval through the FoodStar software. Recorded data is uploaded and the results can be analyzed in graphic and tabular form. When data has been retrieved the logger can be reset for new recordings.



Results viewed in the application software FoodStar

ACCESSORIES

Star-Oddi offers a special bracket called the "Spider Cap" that keeps the logger in a centered position inside a bottle or a can. It allows continuous monitoring without any external devices.



Spider cap is used inside the bottle to keep the logger centered

Applications

- Monitoring pasteurisation units (PU) during tunnel pasteurisation
- Quality control of canned food and beverages
- Research on containers for the food and beverage industry

DST MILLI-PU TECHNICAL SPECIFICATIONS

Sensors	Temperature and pressure (optional)
Size (diameter x length)	14 mm diameter x 38.4 mm length
Housing material	Alumina (Ceramic)
Weight (in air/in water)	in air: 9.2g in water: 5g
Memory type	Non-volatile EEPROM
Memory capacity	87,000 measurements in total*
Memory management	- Custom programming - Primary and secondary parameters
Temperature resolution	0.032°C (0.058°F)
Temperature accuracy	+/-0.2°C
Temperature range	0 to +80°C (30°F to 185°F)
Temperature response time	Time constant (63%) reached in 12 sec.
Pressure range (user defined)	0.06 - 10 bar
Pressure resolution	0.0003 bar (for 10 bar pressure range)
Pressure accuracy	+/-0.045 bar (for a 10 bar pressure range)
Pressure response time	Immediate
Data retention	25 years
Clock	Real time clock Accuracy +/-1 min/month
Sampling interval	In second(s), minute(s), or hour(s)
Number of different sampling intervals	1 to 7
Communications	RF wireless when inserted into the Communication box that is connected to a PC computer
Attachment hole	(diameter) 0.9 mm
Battery life	18 months**

* Divided between the two parameters.

** For sampling interval of 10 minutes, temperature and pressure recorded simultaneously.

Specifications may change without notice.

COMMITTMENT TO THE ENVIRONMENT

Star-Oddi is committed to the environment and is continually improving its manufacturing process to reduce waste and environmental impact. We strive to make our packaging reusable and recyclable to minimize the amount of materials that end up in landfills. We encourage our customers to recycle or reuse any packaging material you may receive from us. If you have any suggestions on how we can improve our processes we would like to hear from you.

STAR-ODDI LTD.

Founded in Iceland in 1985, Star-Oddi has become recognized as one of the world's leading manufacturers of technology for research and industrial use.

Since 1993, Star-Oddi has been manufacturing the Data Storage Tag (DST), a miniature data logger. DST's are ideal for various types of research where small reliable loggers are needed.

Star-Oddi's mission is to offer excellent quality, reliable and well designed products.

THE SAGA OF STAR-ODDI (STJÖRNU-ODDI)

Oddur Helgason lived and worked in Flatey, Skjalfanda, in northern lceland in the twelfth century. He was a hired labourer on a farm and stood out because of his outstanding knowledge. He used a lot of his time analyzing the movements of the sun, moon and stars resulting in his nickname Star-Oddi.

Star-Oddi's work is considered to be one of the greatest engineering achievements of the Viking Age. His research enabled Vikings to sail over long distances and find their way back home. Scientists have shown that he made remarkably exact observations, centuries ahead of his time.



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