

Do Not Refreeze Label

Do Not Refreeze – those are important words when considering food quality and safety. But how do you know if the product has been frozen when it is already thawed?

The Do Not Refreeze label is a simple solution for this very situation. The very act of placing this label on a food to be frozen is all it takes. When the temperature is below -15°C , the label automatically and permanently displays “Do Not Refreeze”.

Food handlers can note the date and time of specific actions – frozen, pulled, and use – directly on the label. The Do Not Refreeze label becomes a standard part of your HACCP plans.

Anywhere in the farm to fork supply chain, it becomes clear when a product has been previously frozen. With a simple label, it is possible to improve food quality all the way into the home kitchen.



Prior to Freezing: Blue is Subdued

Action	Date	Time	Initial
Frozen			
Pulled			
Use By			

Previously Frozen
DO NOT REFREEZE

▲ Warning appears in BLUE at $-15^{\circ}\text{C}/5^{\circ}\text{F}$ ▲ SpotSee

After Freezing at -15°C : Blue is Locked at Blue

Action	Date	Time	Initial
Frozen			
Pulled			
Use By			

Previously Frozen
DO NOT REFREEZE

▲ Warning appears in BLUE at $-15^{\circ}\text{C}/5^{\circ}\text{F}$ ▲ SpotSee

Specifications:

Activation Temperature

-15°C or lower

Size

50 mm x 30 mm

Adhesive:

Approved for indirect food contact