



COLDMARK®

WarmMark®

To solve problems caused by:



Temperature variations



Climatic conditions

Precise and complete «news from inside»

Simple, precise, economical and easy to apply, **ColdMark** and **WarmMark** are capable of recording whenever the temperature goes beyond the previously set minimum or maximum limit, so that you will be promptly warned of any faults in the cooling systems or insulation in containers just upon the arrival of the merchandise.

ColdMark and **WarmMark** indicators are ideal to control the products that suffer spoilage of their proprieties if exposed to certain temperatures, i.e. :

- Vaccines
- Pharmaceutical products
- Serums
- Insulin
- Laboratory tests
- Temperature-sensitive foods (chocolate, pastry...)
- Food with easy deterioration (ex. dairy products and their by-products, fruit, vegetables...).





COLDMARK[®] WarmMark[®]

ColdMark and **WarmMark** temperature indicators have the following properties:

- **ColdMark** : an irreversible change in the color of the liquid contained in these freezing indicators shows whether the product that has been applied on has been exposed to temperatures lower than the response values. **ColdMark** indicators must be stored above activation temperature up to +110°F/+43°C.
- **WarmMark/ WarmMark Duo/ WarmMark Long Run**: **WarmMark** warm temperature indicators, besides indicating whether the temperature has exceeded the set limit, they also inform you of the exposure duration to excessive temperatures, so you can make a more precise assessment as to the possible damage caused to your products during such events. **WarmMark**, **WarmMark Duo** and **WarmMark Long Run** must be stored in an environment with temperatures below the response temperature. **WarmMark** and **ColdMark** have a sensitivity margin of +/- 1°C and a useful life of 3 years from the date of production.

