

Date: August 30, 2016

Time: 10:21

User: R. J. Starke

Process: Bread Oven + Plain Bread

Product: Plain Bread

File: Plain R&D (T ch) - KSV.sv8

Process Summary

Process Name: Bread Oven + Plain Bread
Product Name: Plain Bread
Process Notes: 63 Trays, 108 Burners, 8 Zones.
Trays are 32" deep.
Headroom is 5.5" plus.
Equipment Type: DGF Lap Oven
Manufacturer: Baker Perkins
Model #/Serial #: 970

Company Name: Reading Thermal
Process Address: Bread Plant
Location Altitude (ft) 675.0 **Atm. Pres (KPa):** 98.7259
Conveyor Type: Tray Conveyor
Conveyor Width: 148" or 12'4" Trays
Heat Tolerance Coefficients AIB 160727 - Whole Wheat Bread - Salmonel

| Zone | Length (ft) | Name | Temp Setpoint (°F) | Exhaust % Open | Notes |
|------|-------------|------------|--------------------|----------------|-------|
| 1 | 16.0 | Zone 1 Top | 400.0 | 0 | |
| 2 | 17.3 | Zone 2 Top | 400.0 | 0 | |
| 3 | 17.5 | Zone 3 Top | 400.0 | 0 | |
| 4 | 17.7 | Zone 4 Top | 400.0 | 0 | |
| 5 | 25.3 | Zone 5 Top | 400.0 | 0 | |
| 6 | 29.5 | Zone 6 Bot | 400.0 | 0 | |
| 7 | 29.8 | Zone 7 Bot | 395.0 | 0 | |
| 8 | 34.0 | Zone 8 Bot | 395.0 | 0 | |
| 9 | 187.1 total | | | | |

Date: August 30, 2016

Time: 10:21

User: R. J. Starke

Profile Summary

Process: Bread Oven + Plain Bread

Product: Plain Bread

File: Plain R&D (T ch) - KSV.sv8

Profile Summary - Product Probe Interface

Scan Rate: 1.0 sec

Start Time: August 30, 2016 10:21

Duration: 19m 00.0s

Number of Samples: 1140 (2.0" between samples)

Max Profile Int. Temp.: 98.1°F @ 00:19:00.0+

SV8 Version: 161102.01

Belt Speed: 9.8 ft/min

Data Trimming: 00:02:36.0 Start

00:21:36.0 Finish

User: R. J. Starke

Notes: Basket Carrier and THB80 used.

SCORPION® 2

Serial Number: 10088

Version: 12.15.05

Calibration Date: August 11, 2016

Max. Temp Reached: 127.2°F (March 22, 2016 14:33:00)

Owner Information: Reading Thermal
Richard Starke

SMART SENSOR - 2 Sensor Temperature, 1 Sensor Air Velocity, 2 Sensor PPI, Heat Flux Sensor

Serial Number: 5171

Version: 2

Calibration Date: August 10, 2016

Length: 10.0 in

Owner Information: Richard Starke
Reading Thermal



Date: August 30, 2016

Time: 10:21

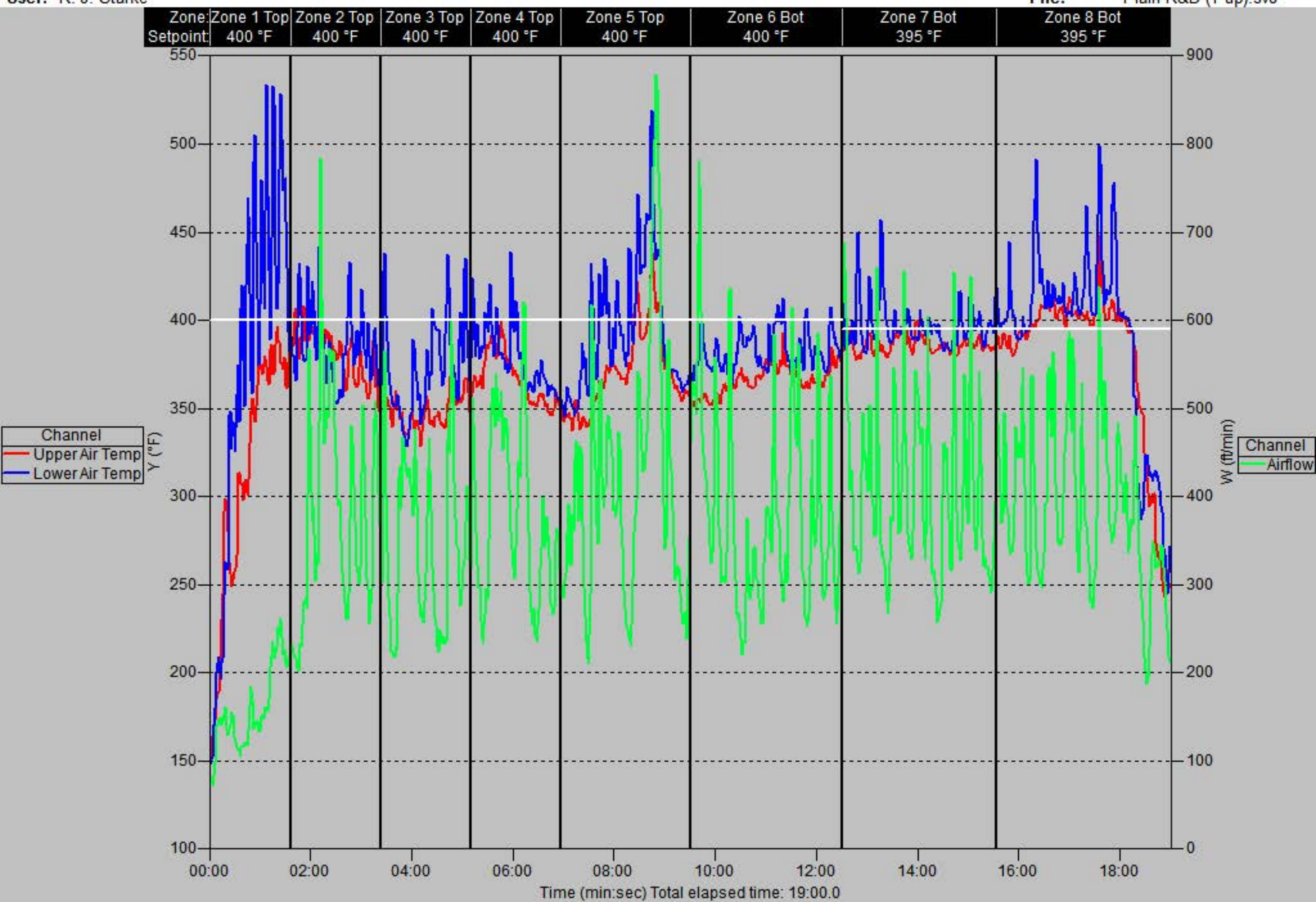
User: R. J. Starke

Overlay

Process: Bread Oven + Plain Bread

Product: Plain Bread

File: Plain R&D (T up).sv8



Date: August 30, 2016

Time: 10:21

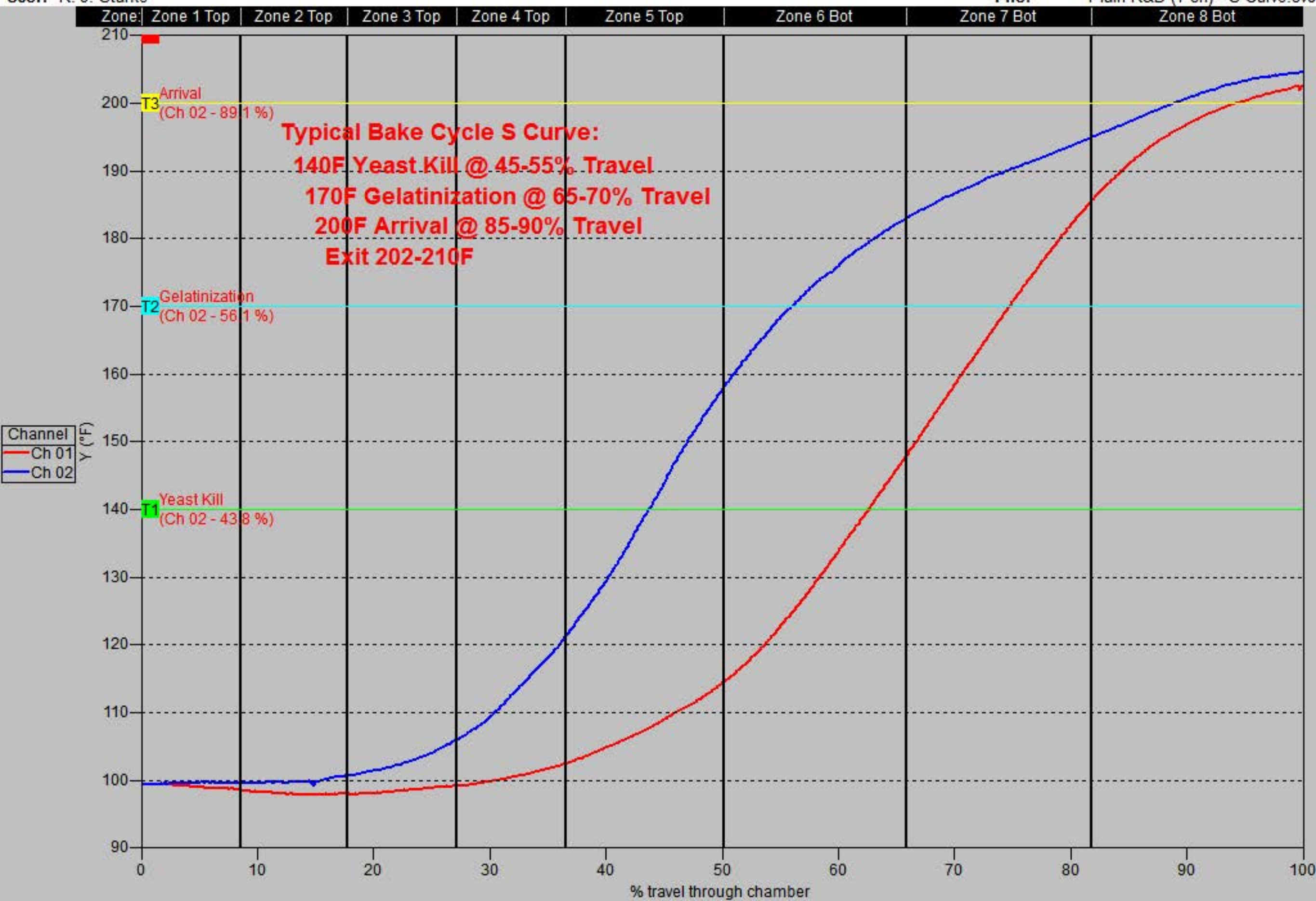
User: R. J. Starke

R&D Smart Sensor - Bake Cycle S-Curve

Process: Bread Oven + Plain Bread

Product: Plain Bread

File: Plain R&D (T ch) - S-Curve.sv8



Date: August 30, 2016

Time: 10:21

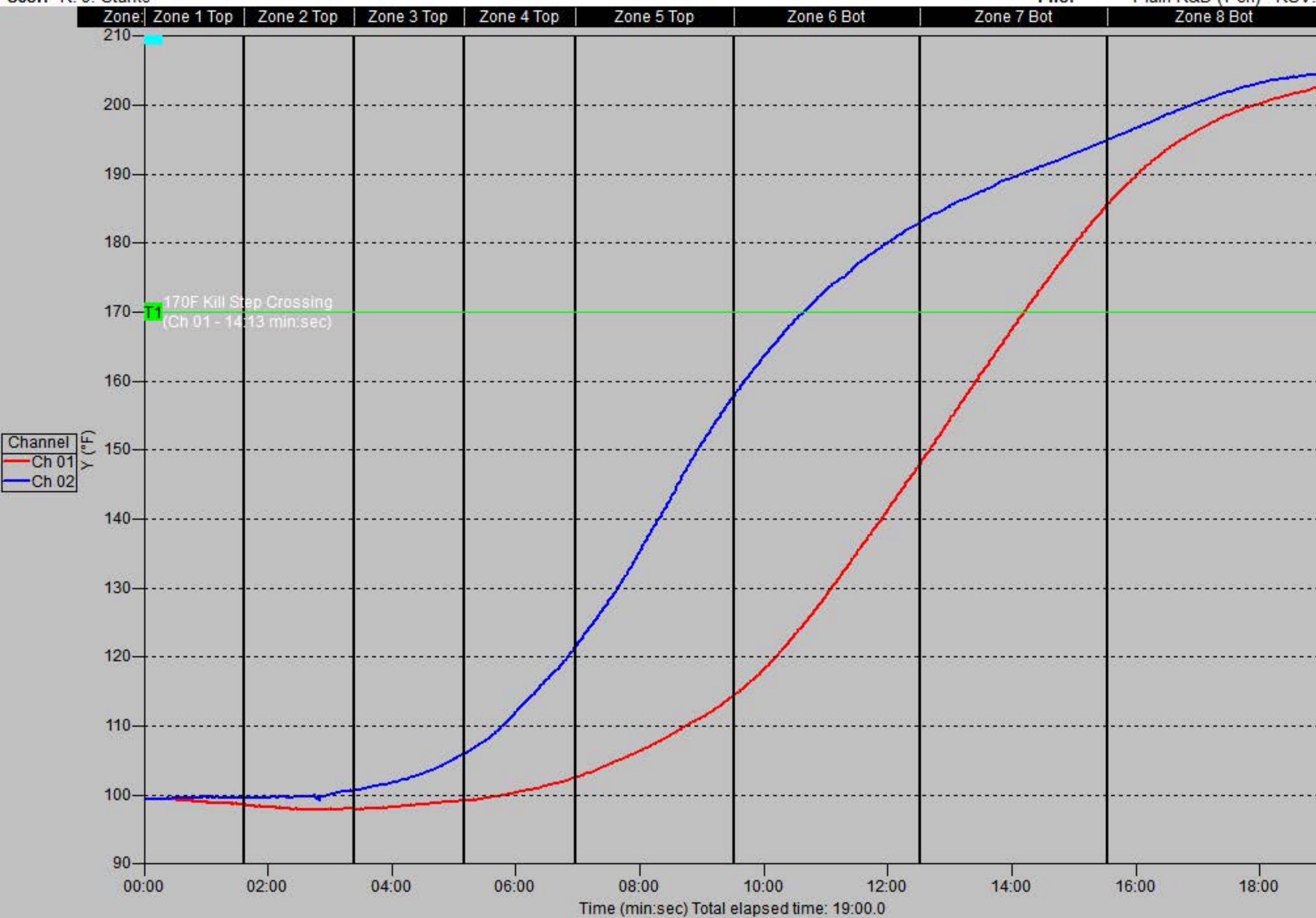
User: R. J. Starke

R&D Smart Sensor - Kill Step Validation

Process: Bread Oven + Plain Bread

Product: Plain Bread

File: Plain R&D (T ch) - KSV.sv8



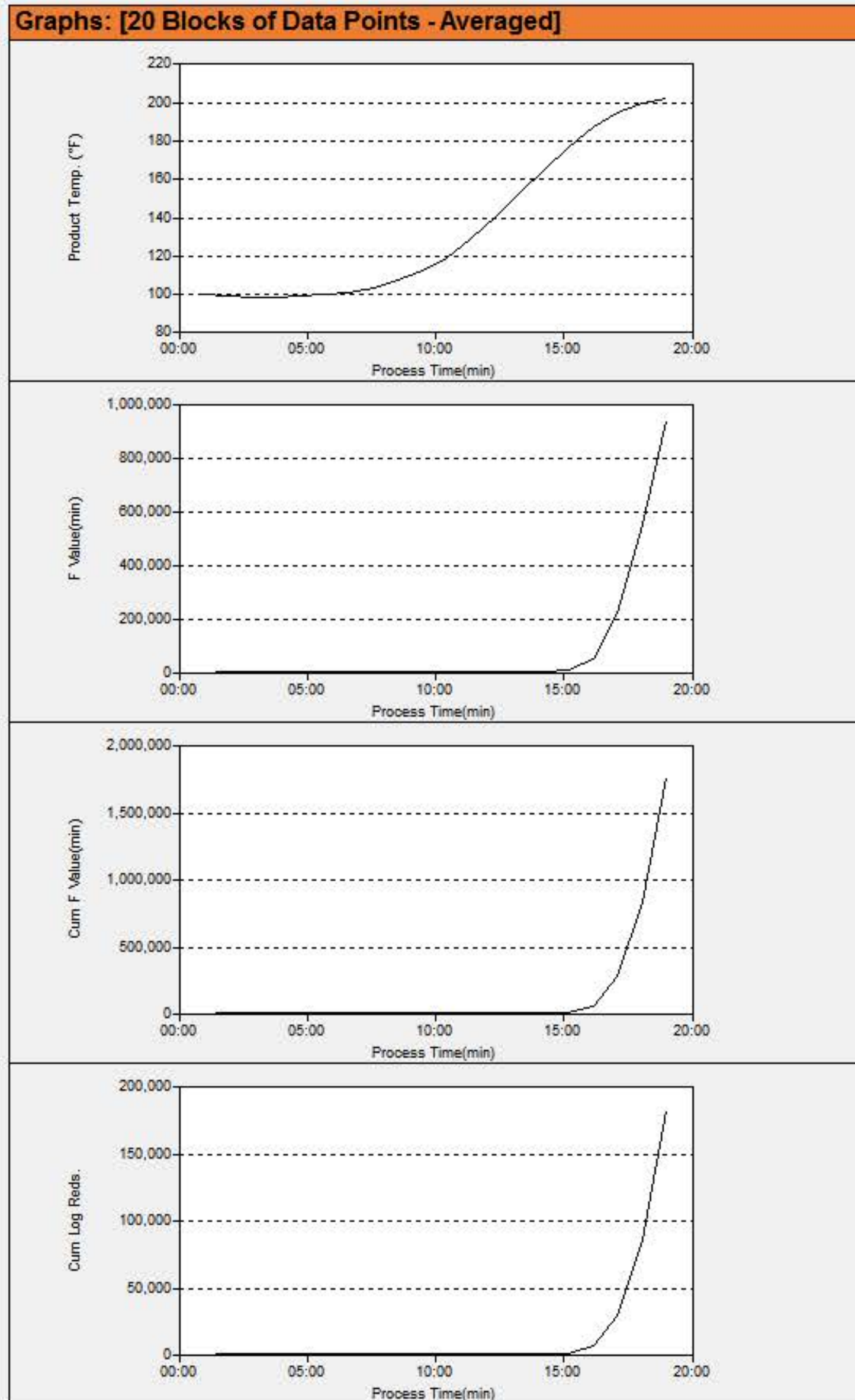
Food Safety - Process Lethality Report

| Process Configuration: | |
|------------------------|--|
| Company Name: | Reading Thermal |
| Process Name: | Bread Oven + Plain Bread |
| Process Address: | Bread Plant |
| Product Name: | Plain Bread |
| Process Notes: | 63 Trays, 108 Burners, 8 Zones. Trays are 32" deep. Headroom is 5.5" plus. |
| Manufacturer: | Baker Perkins |
| Model/Serial#: | 970 |
| Equip. Type: | DGF Lap Oven |
| Profile File Name: | Plain R&D (T ch) - KSV.sv8 |
| User: | R. J. Starke |
| Start Time: | August 30, 2016 10:21 |
| # of Samples: | 1140 |
| Scan Rate: | 1.0 |
| Duration of Proc: | 19m 00.0 |
| Channel: | Ch 01 |

| Process Data: [20 Blocks of Data Points - Averaged] | | | | |
|---|----------------|--------------------|------------------|---------------------|
| Time (min) | Core Temp (°F) | F Value (min) | Log Reduction | Cum. Log Reductions |
| 0.93 | 99.12 | 0.00 | 0.00 | 0.00 |
| 1.88 | 98.51 | 0.00 | 0.00 | 0.00 |
| 2.83 | 97.88 | 0.00 | 0.00 | 0.00 |
| 3.78 | 97.80 | 0.00 | 0.00 | 0.00 |
| 4.73 | 98.31 | 0.00 | 0.00 | 0.00 |
| 5.68 | 99.12 | 0.00 | 0.00 | 0.00 |
| 6.63 | 100.53 | 0.00 | 0.00 | 0.00 |
| 7.58 | 102.94 | 0.00 | 0.00 | 0.00 |
| 8.53 | 106.57 | 0.01 | 0.00 | 0.00 |
| 9.48 | 111.32 | 0.02 | 0.00 | 0.00 |
| 10.43 | 117.95 | 0.07 | 0.01 | 0.01 |
| 11.38 | 127.82 | 0.51 | 0.05 | 0.06 |
| 12.33 | 139.54 | 5.07 | 0.52 | 0.59 |
| 13.28 | 151.80 | 56.12 | 5.79 | 6.37 |
| 14.23 | 164.27 | 647.77 | 66.78 | 73.15 |
| 15.18 | 176.17 | 6,692.17 | 689.91 | 763.07 |
| 16.13 | 186.50 | 50,740.29 | 5,230.96 | 5,994.03 |
| 17.08 | 193.99 | 220,352.80 | 22,716.78 | 28,710.81 |
| 18.03 | 198.63 | 547,172.67 | 56,409.55 | 85,120.36 |
| 18.98 | 201.38 | 938,449.99 | 96,747.42 | 181,867.78 |
| | SUM: | 1,764,117.5 | 181,867.8 | |

| Microorganism: | | | | | |
|----------------|---|----------|--------|-------|----------------|
| Zone Name | Microorganism | Tref(°F) | D(min) | z(°F) | a _w |
| All Data | Salmonella spp. | 131.0 | 9.70 | 11.74 | |
| | 100% Whole Wheat Multigrain Bread - Channaiah et al. 2015 | | | | |

| Process Lethality: |
|---|
| Cum. Log Reductions: >12 [All 1140 Data Points] |
| Cum. Log Reductions: >12 [20 Blocks of Data Points - Average - from 1140 sample points] |



| Profile Notes/Justification | Definitions |
|--------------------------------|--|
| Basket Carrier and THB80 used. | <p>T ref:The reference temperature used when establishing the D and z values.</p> <p>D-value:The time, in minutes, at an associated T ref to kill 90% of a selected microorganism; a one log reduction.</p> <p>z-value:The temperature increase required to change the D-value by a factor of ten.</p> <p>F-value:The process lethality. The equivalent time, in minutes, of heating at a reference temperature (T ref).</p> |

| Equations Used: | | |
|---|---|---|
| $F\text{-value} = 10^{\frac{(T_{\text{core}} - T_{\text{ref}})}{z}} * \Delta t$ | $\text{Log Reduction} = \frac{F\text{-value}}{D}$ | $\text{Process Lethality (D-Reductions)} = \frac{\sum F\text{-Value}}{D}$ |

Calculations for lethality based on the General Method

Date: August 30, 2016

Time: 10:21

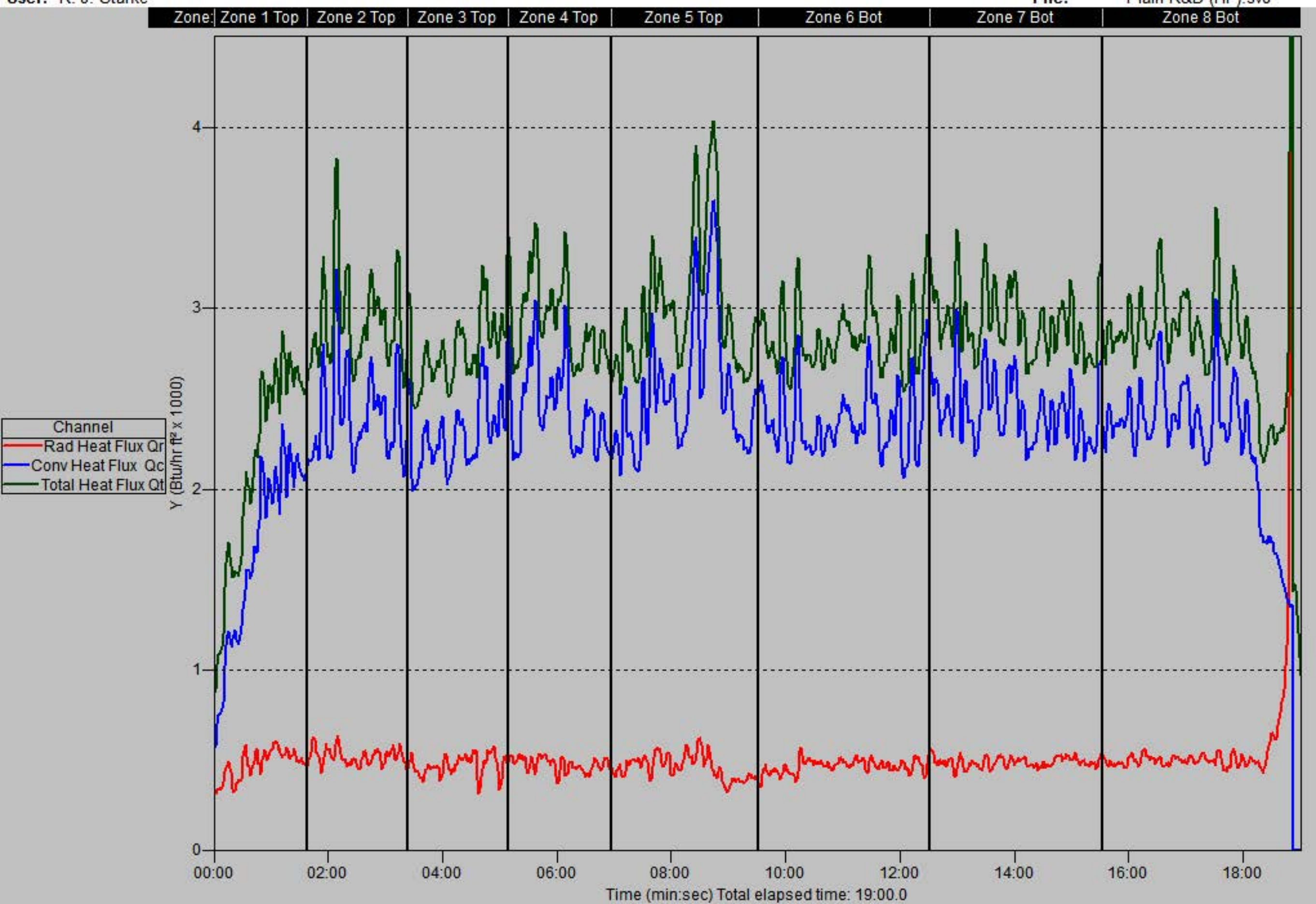
User: R. J. Starke

R&D Smart Sensor - Convective and Radiant Heat Flux

Process: Bread Oven + Plain Bread

Product: Plain Bread

File: Plain R&D (HF).sv8



Date: August 30, 2016

Time: 10:21

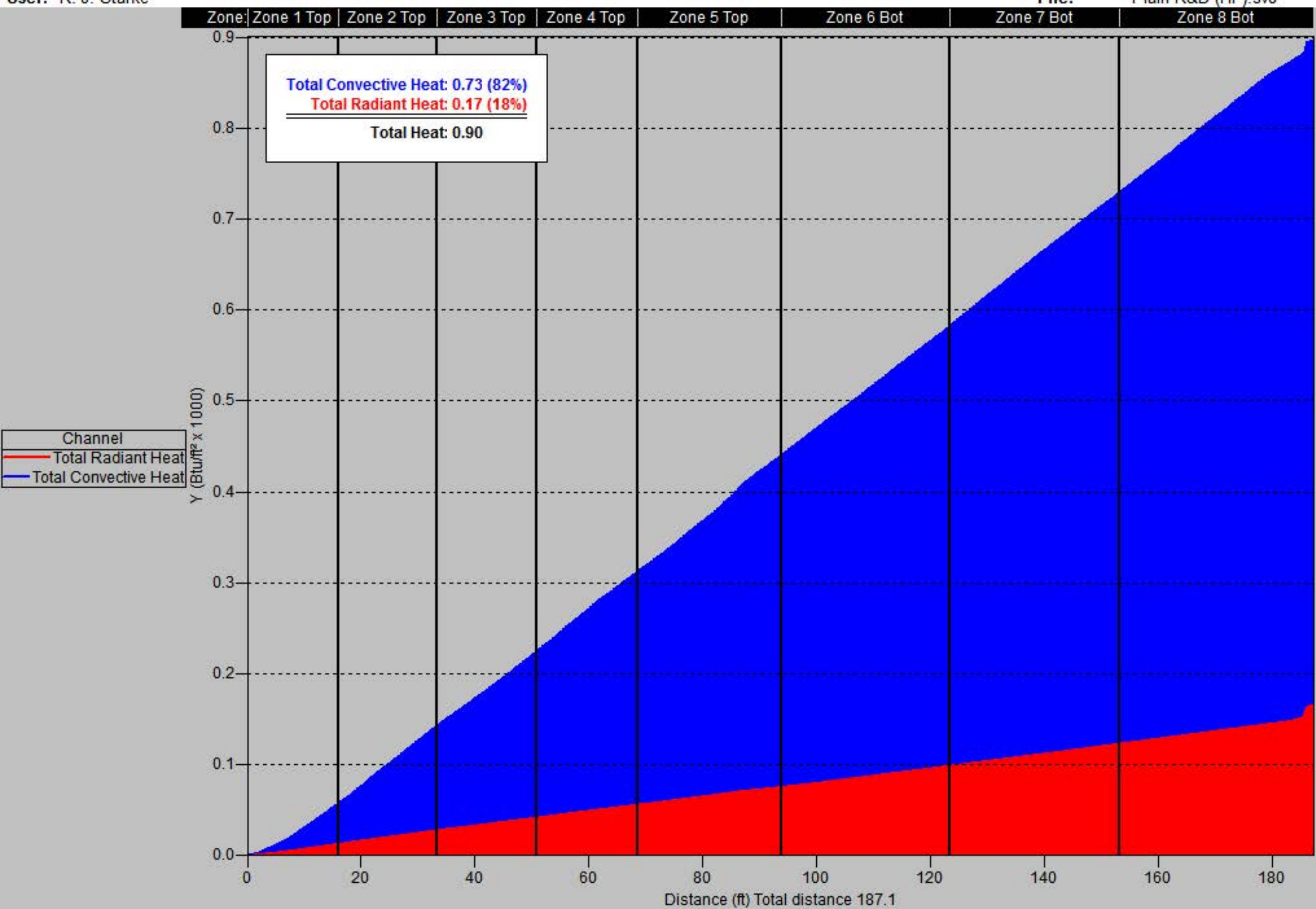
User: R. J. Starke

Process: Bread Oven + Plain Bread

Product: Plain Bread

File: Plain R&D (HF).sv8

R&D Smart Sensor - Total Convective and Radiant Heat



Date: August 30, 2016

Time: 11:08

User: R. J. Starke

Profile Summary

Process: Bread Oven + Plain Bread

Product: Plain Bread

File: Plain T+A (AV).sv8

Profile Summary - Air Velocity

Scan Rate: 1.0 sec

Start Time: August 30, 2016 11:08

Duration: 19m 49.0s

Number of Samples: 1189 (1.9" between samples)

Max Profile Int. Temp.: 111.9°F @ 00:19:49.0+

SV8 Version: 161102.01

Belt Speed: 9.4 ft/min

Data Trimming: 00:00:53.0 Start

00:20:42.0 Finish

User: R. J. Starke

SCORPION® 2

Serial Number: 10088

Version: 12.15.05

Calibration Date: August 11, 2016

Max. Temp Reached: 127.2°F (March 22, 2016 14:33:00)

Owner Information: Reading Thermal
Richard Starke

Notes: Basket Carrier and THB80 used.

SMART SENSOR - 9 Sensor Temperature, 9 Sensor Air Velocity, 4 Sensor PPI

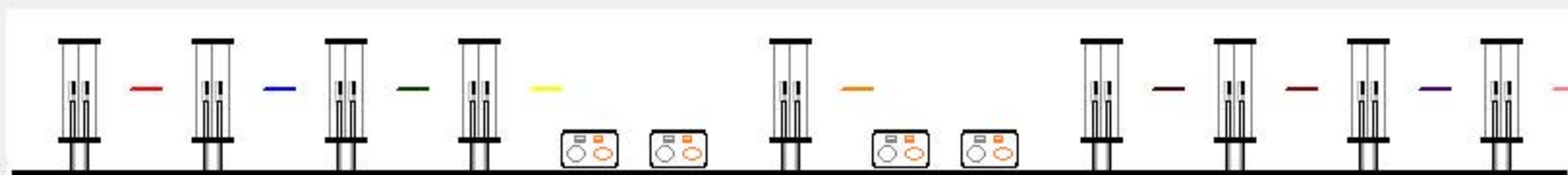
Serial Number: 5586

Version: 1

Calibration Date: April 12, 2016

Length: 138.0 in

Owner Information: Reading Thermal
Sinking Spring, PA



Date: August 30, 2016

Time: 11:08

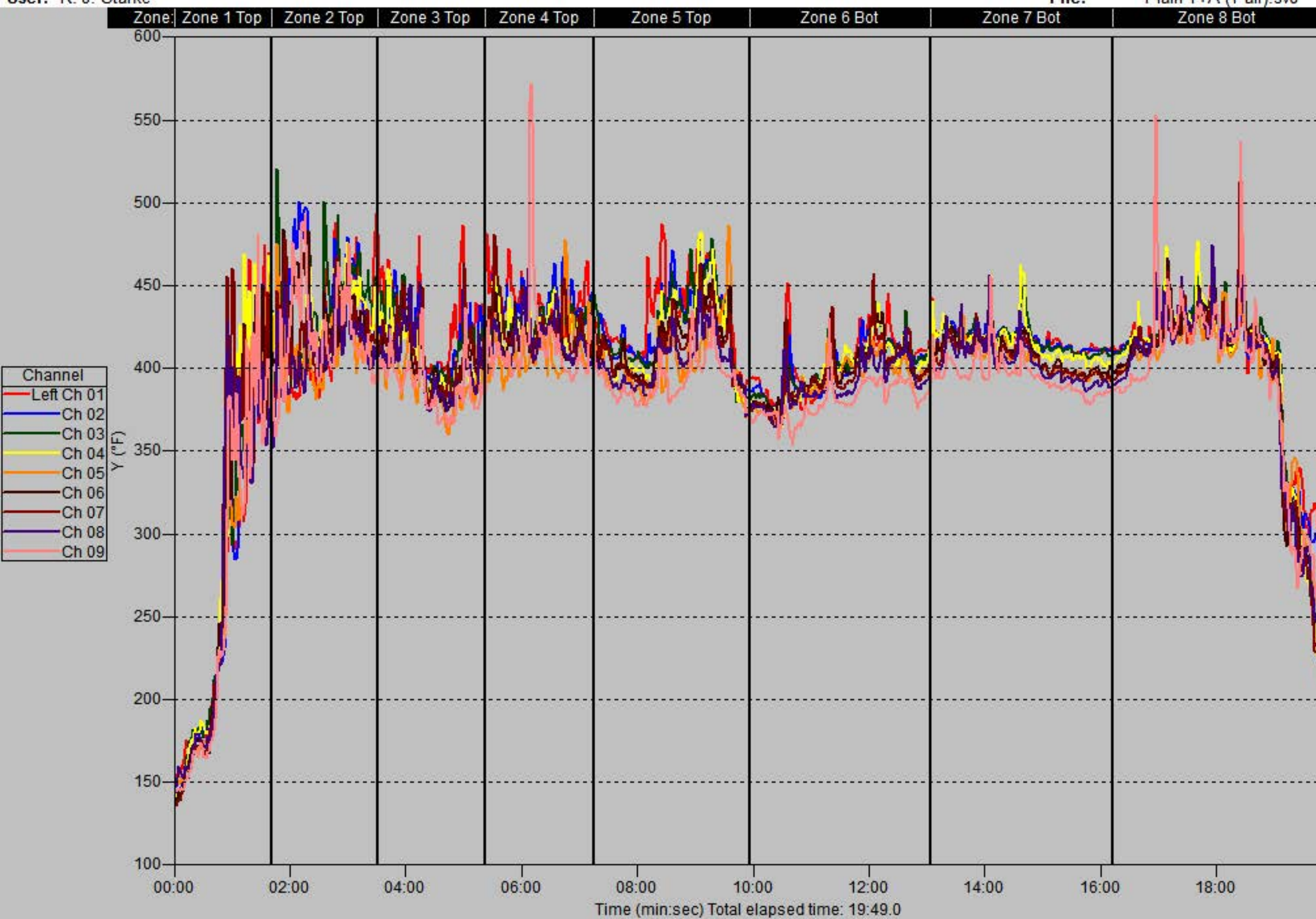
User: R. J. Starke

Temp+Airflow Sensor Array (11'6") - 2D Line - Temperature

Process: Bread Oven + Plain Bread

Product: Plain Bread

File: Plain T+A (T air).sv8



Date: August 30, 2016

Time: 11:08

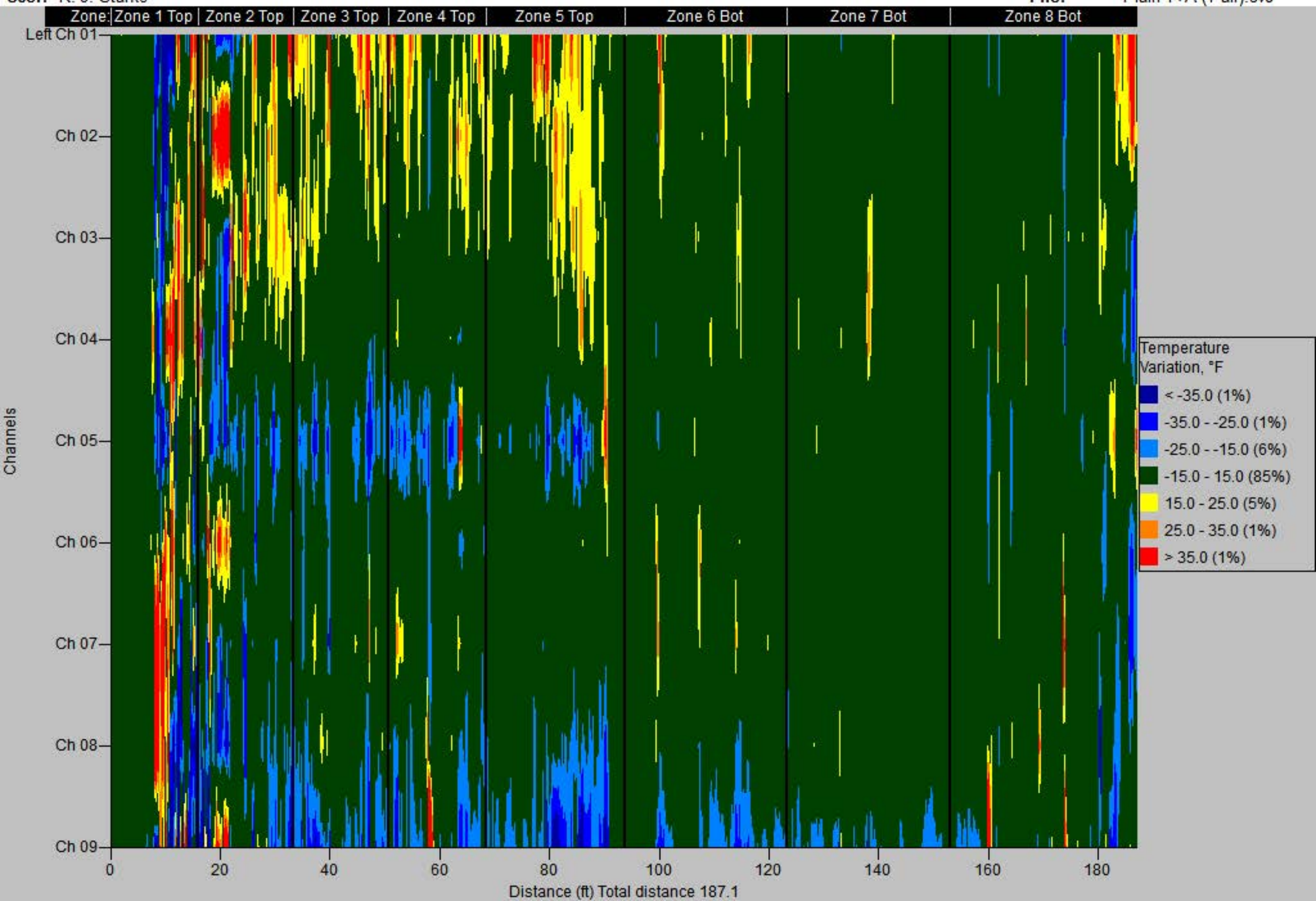
User: R. J. Starke

Temp+Airflow Sensor Array (11'6") - 2D Contour - +/-15F - Temperature

Process: Bread Oven + Plain Bread

Product: Plain Bread

File: Plain T+A (T air).sv8



Date: August 30, 2016

Time: 11:08

User: R. J. Starke

Temp+Airflow Sensor Array (11'6") - 3D Mesh - +-15F - Temperature

Process:

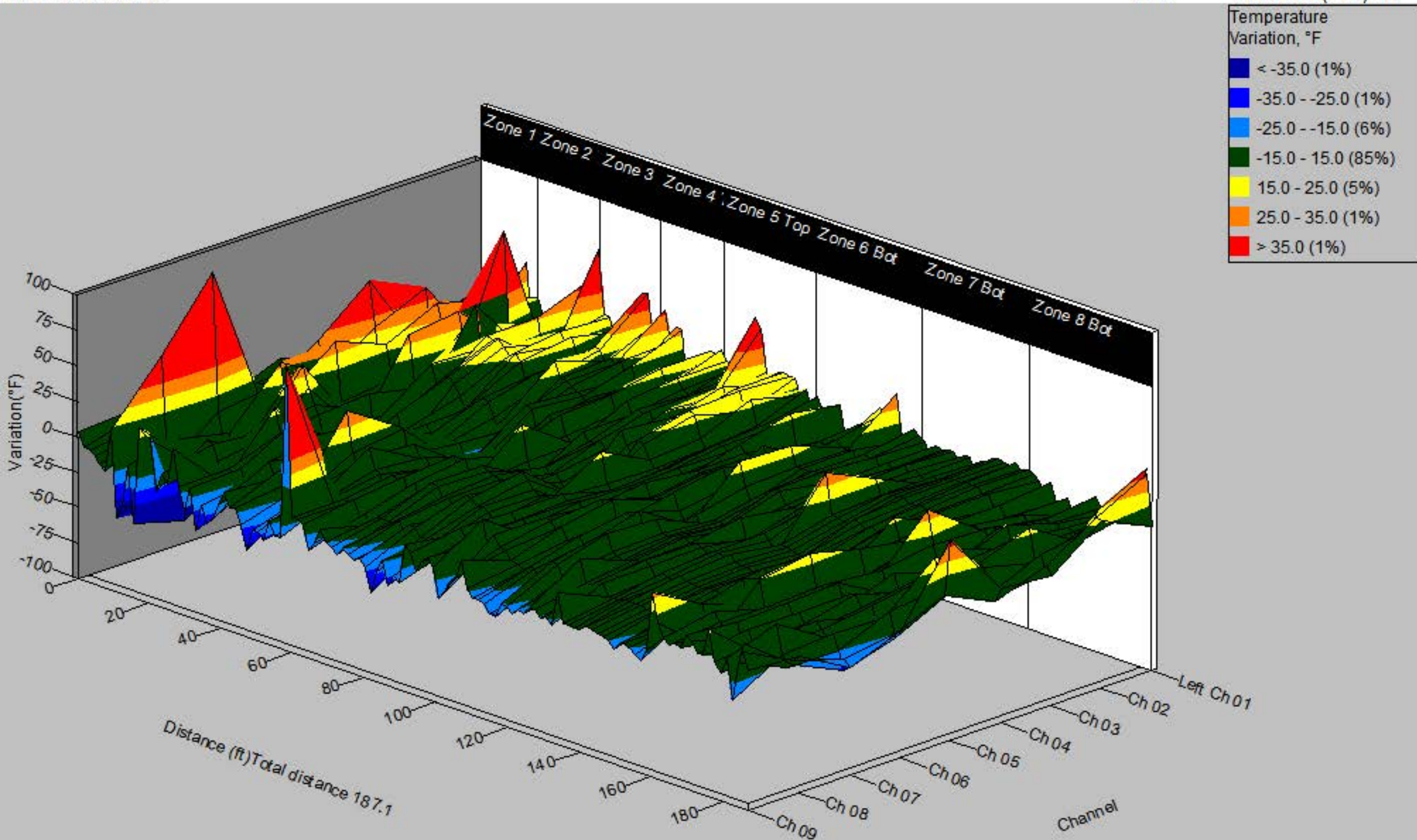
Bread Oven + Plain Bread

Product:

Plain Bread

File:

Plain T+A (T air).sv8



Date: August 30, 2016

Time: 11:08

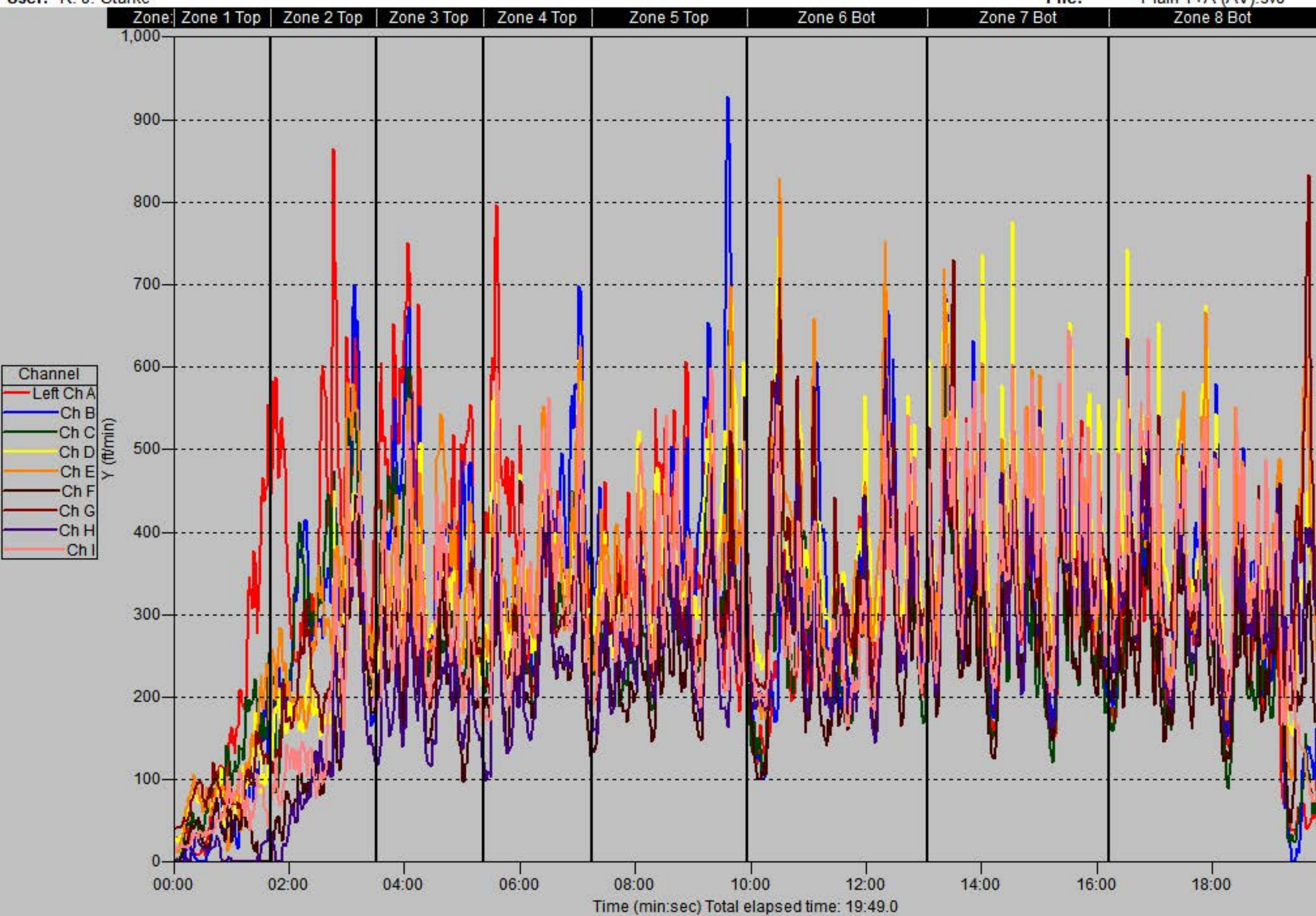
User: R. J. Starke

Temp+Airflow Sensor Array - 2D Line - Airflow Above Conveyor

Process: Bread Oven + Plain Bread

Product: Plain Bread

File: Plain T+A (AV).sv8



Date: August 30, 2016

Time: 11:08

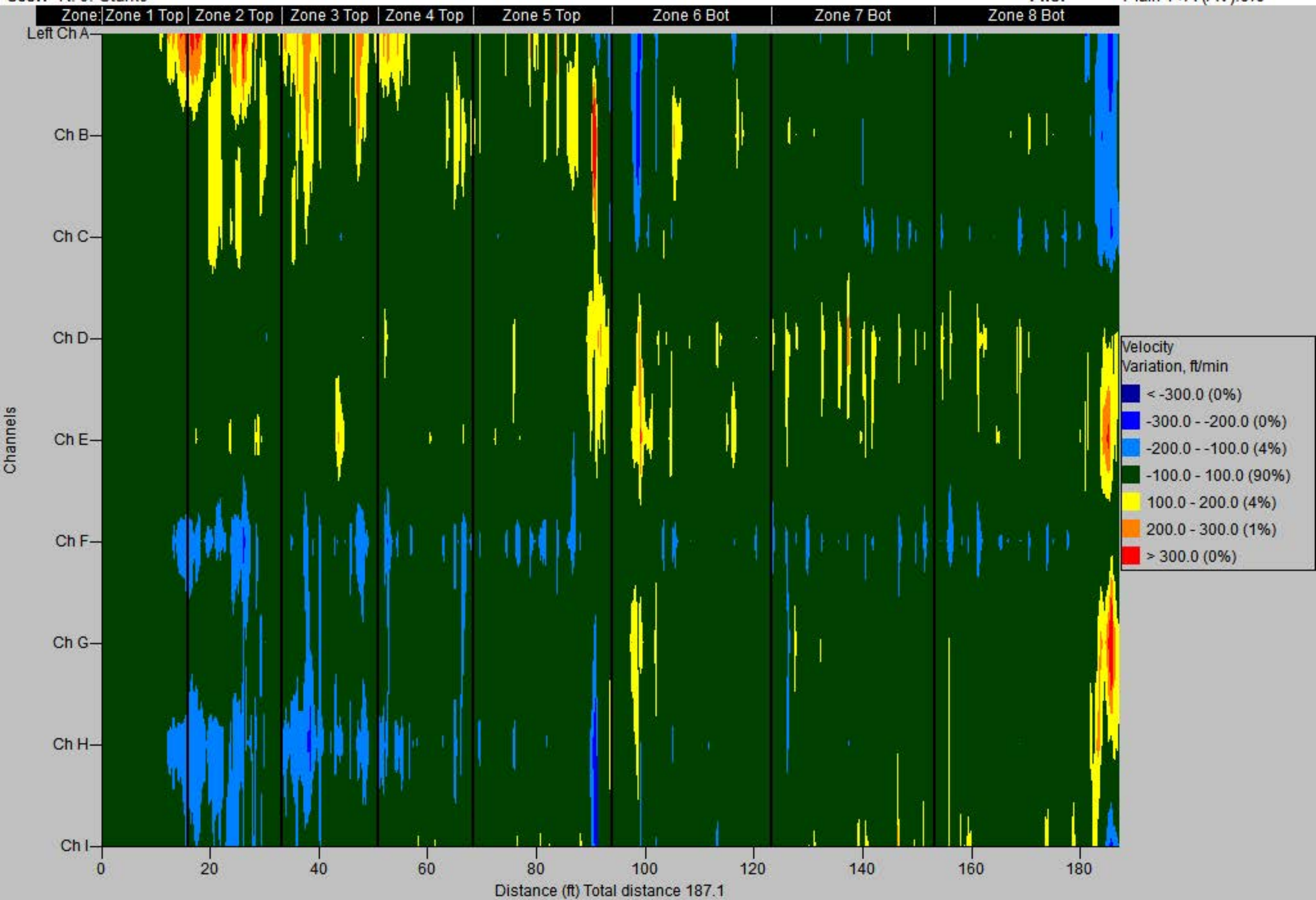
User: R. J. Starke

Temp+Airflow Sensor Array - 2D Contour - Airflow Above Conveyor +/-100fpm

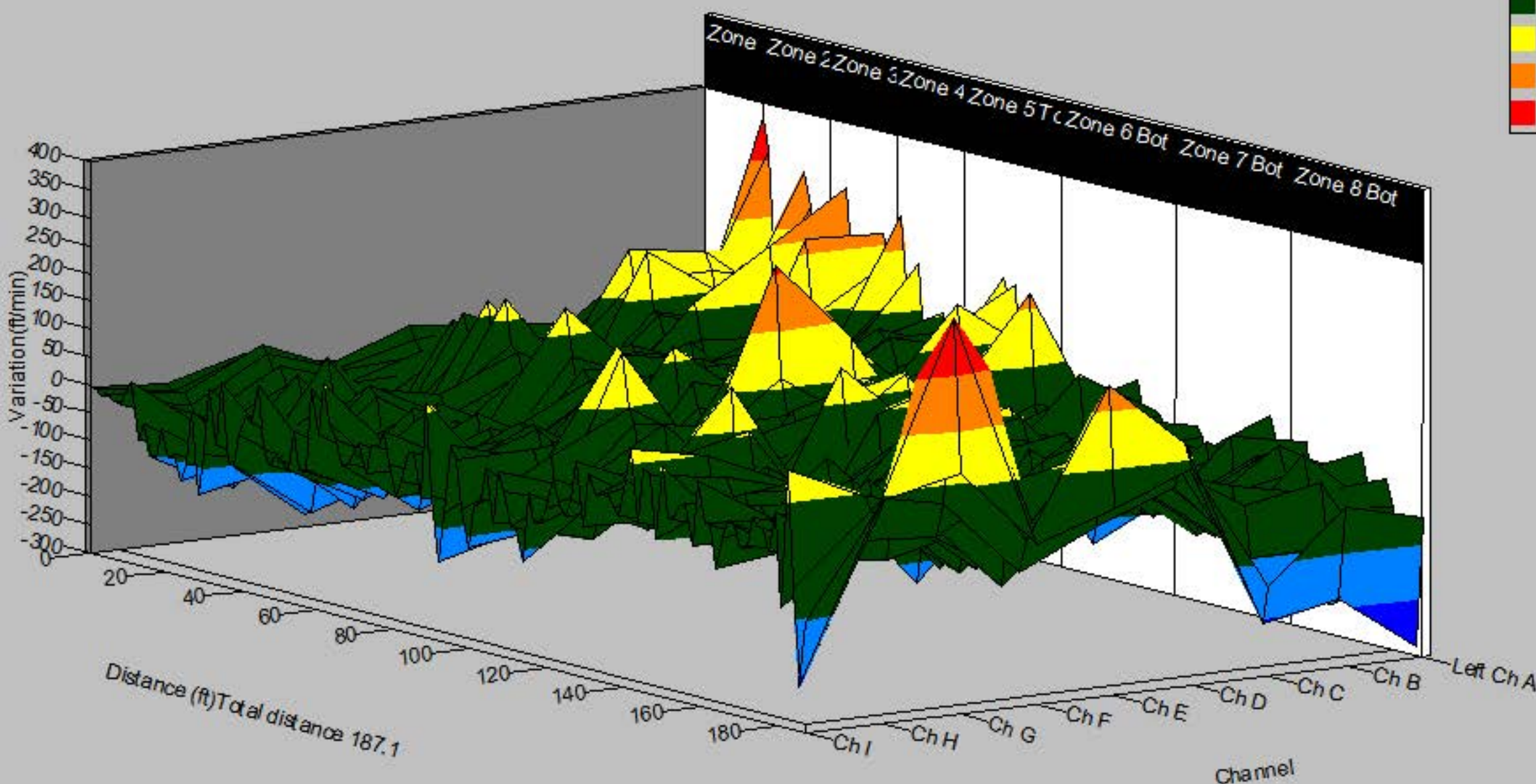
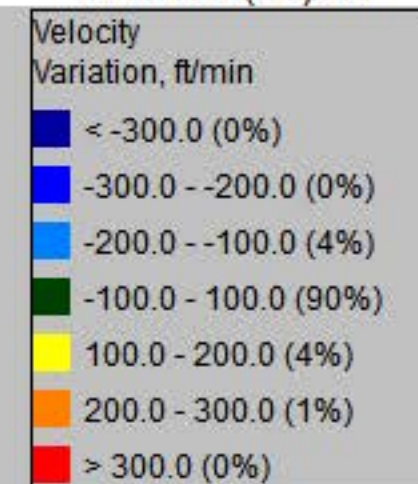
Process: Bread Oven + Plain Bread

Product: Plain Bread

File: Plain T+A (AV).sv8



Temp+Airflow Sensor Array - 3D Mesh - Airflow Above Conveyor +-100fpm



Date: August 30, 2016

Time: 14:06

User: R. J. Starke

Profile Summary

Process: Bread Oven + Plain Bread

Product: Plain Bread

File: Plain (HU).sv8

Profile Summary - Humidity

Scan Rate: 1.0 sec

Start Time: August 30, 2016 14:06

Duration: 19m 34.0s

Number of Samples: 1174 (1.9" between samples)

Max Profile Int. Temp.: 100.9°F @ 00:19:34.0+

SV8 Version: 161102.01

Belt Speed: 0.0 ft/min

Data Trimming: 00:00:33.0 Start

00:20:07.0 Finish

User: R. J. Starke

Notes: Basket Carrier and THB80 used.

SCORPION® 2

Serial Number: 10088

Version: 12.15.05

Calibration Date: August 11, 2016

Max. Temp Reached: 127.2°F (March 22, 2016 14:33:00)

Owner Information: Reading Thermal
Richard Starke

SMART SENSOR - Humidity Sensor

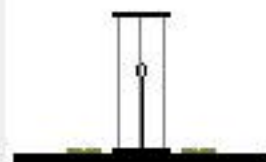
Serial Number: 5172

Version: 1

Calibration Date: August 11, 2016

Length: 0.0 in

Owner Information: Richard Starke
Reading Thermal
Sinking Spring, PA



Date: August 30, 2016

Time: 14:06

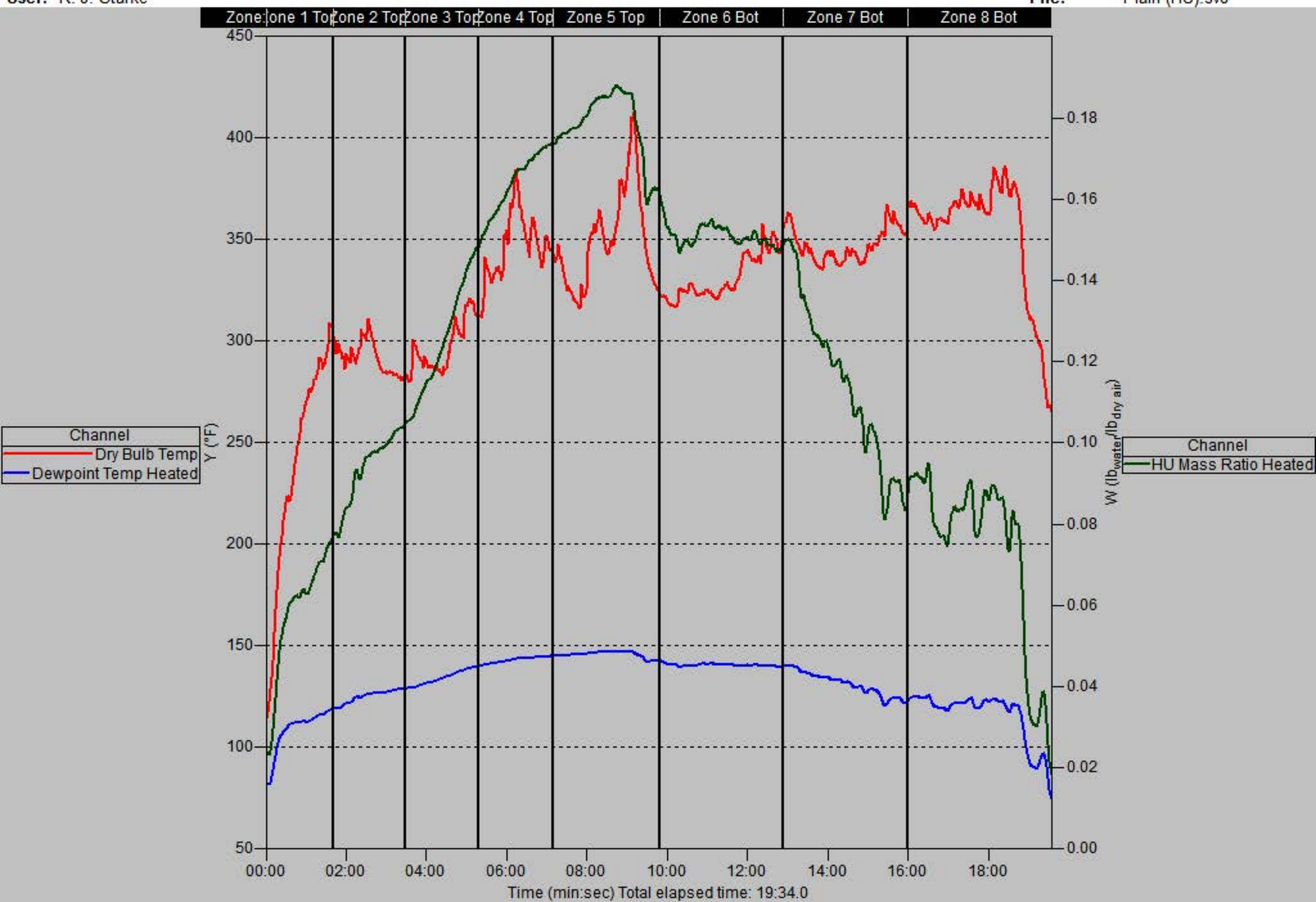
User: R. J. Starke

Humidity Sensor - Absolute Humidity - Heating Process

Process: Bread Oven + Plain Bread

Product: Plain Bread

File: Plain (HU).sv8



Date: August 30, 2016

Time: 15:28

User: R. J. Starke

Process: Bread Oven + Prem

Product: Prem

File: T04 Prem Family 16oz Damp Open (HU).sv8

Process Summary

| | | | |
|--------------------------|--|-------------------------------|---|
| Process Name: | Bread Oven + Prem | Company Name: | Reading Thermal |
| Product Name: | Prem | Process Address: | Bread Plant |
| Process Notes: | Damper at back of oven open (normal) position Basket Carrier and HUTHB100 used. | Location Altitude (ft) | 675.0 Atm. Pres (KPa): 98.7259 |
| | | Conveyor Type: | Tray Conveyor |
| | | Conveyor Width: | 148" or 12'4" Trays |
| | | Heat Tolerance Coef. | AIB 160727 - Whole Wheat Bread - Salmonella |
| Equipment Type: | DGF Lap Oven | | |
| Manufacturer: | Baker Perkins | | |
| Model #/Serial #: | 970 / ?? | | |

| Zone | Length (ft) | Name | Temp Setpoint (°F) | Exhaust % Open | Notes | |
|------|-------------|------------|--------------------|----------------|-------|--|
| 1 | 16.1 | Zone 1 Top | 385.0 | 0 | | |
| 2 | 17.4 | Zone 2 Top | 395.1 | 0 | | |
| 3 | 17.4 | Zone 3 Top | 395.1 | 0 | | |
| 4 | 17.7 | Zone 4 Top | 399.9 | 0 | | |
| 5 | 25.3 | Zone 5 Top | 399.9 | 0 | | |
| 6 | 29.5 | Zone 6 Bot | 399.9 | 0 | | |
| 7 | 29.9 | Zone 7 Bot | 395.1 | 0 | | |
| 8 | 34.1 | Zone 8 Bot | 385.0 | 0 | | |
| 9 | 187.4 total | | | | | |

Date: August 30, 2016

Time: 15:28

User: R. J. Starke

Profile Summary

Process: Bread Oven + Prem

Product: Prem

File: Premium Damp Open (HU).sv8

Profile Summary - Humidity

Scan Rate: 1.0 sec

Start Time: August 30, 2016 15:28

Duration: 18m 03.0s

Number of Samples: 1083 (2.1" between samples)

Max Profile Int. Temp.: 114.6°F @ 00:18:03.0+

SV8 Version: 161102.01

Belt Speed: 10.4 ft/min

Data Trimming: 00:00:42.0 Start

00:18:45.0 Finish

User: R. J. Starke

Notes: Damper at back of oven open (normal) position.
Basket Carrier and HUTHB100 used.

SCORPION® 2

Serial Number: 10088

Version: 12.15.05

Calibration Date: August 11, 2016

Max. Temp Reached: 127.2°F (March 22, 2016 14:33:00)

Owner Information: Reading Thermal
Richard Starke

SMART SENSOR - Humidity Sensor

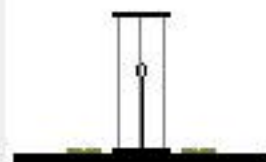
Serial Number: 5172

Version: 1

Calibration Date: August 11, 2016

Length: 0.0 in

Owner Information: Richard Starke
Reading Thermal
Sinking Spring, PA



Date: August 30, 2016

Time: 15:28

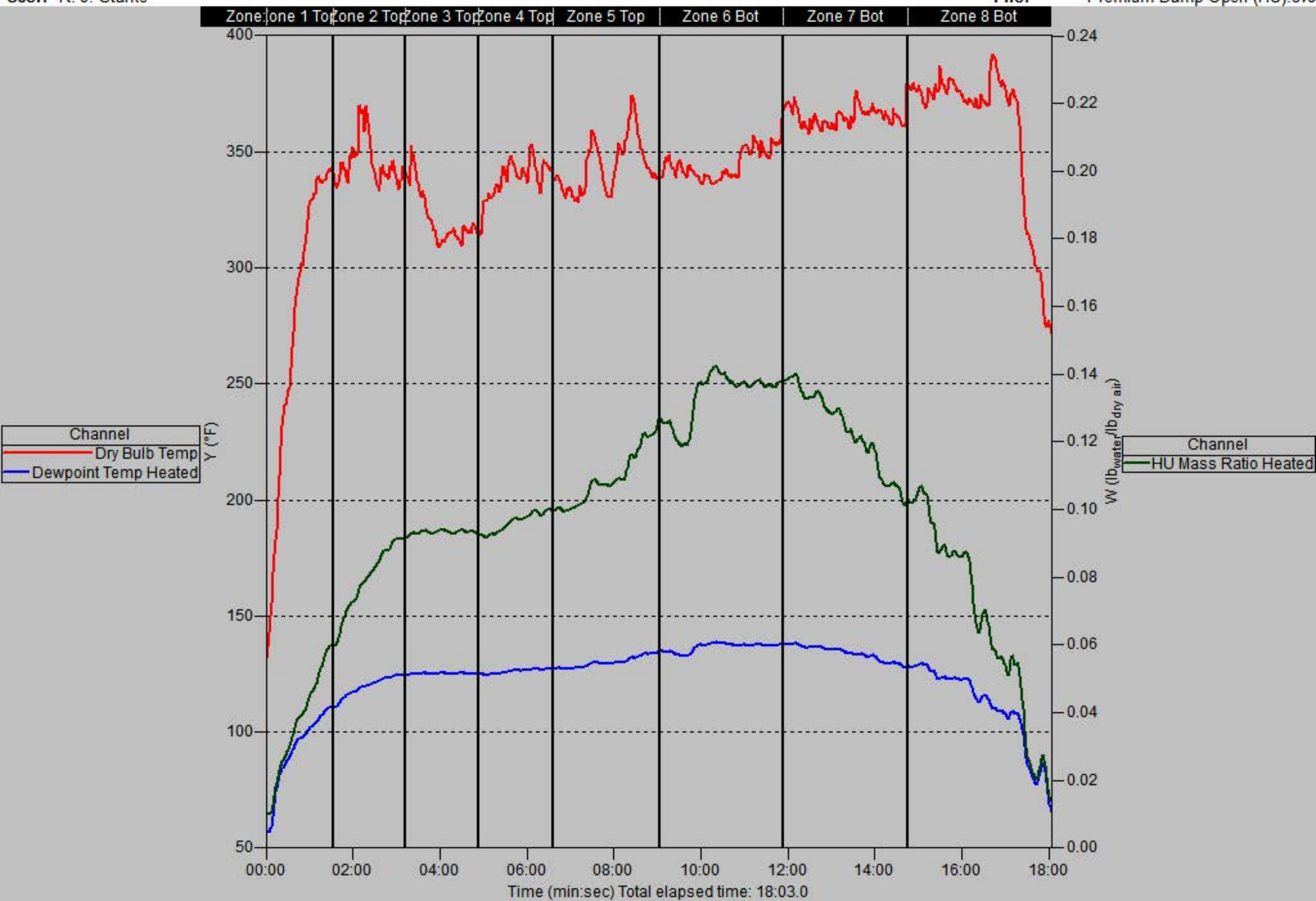
User: R. J. Starke

Humidity Sensor - Absolute Humidity - Heating Process - Damper OPEN

Process: Bread Oven + Prem

Product: Prem

File: Premium Damp Open (HU).sv8



Date: August 30, 2016

Time: 16:01

User: R. J. Starke

Profile Summary

Process: Bread Oven + Prem

Product: Prem

File: Premium Damp Closed (HU).sv8

Profile Summary - Humidity

Scan Rate: 1.0 sec

Start Time: August 30, 2016 16:01

Duration: 18m 03.0s

Number of Samples: 1083 (2.1" between samples)

Max Profile Int. Temp.: 116.9°F @ 00:18:03.0+

SV8 Version: 161102.01

Belt Speed: 10.4 ft/min

Data Trimming: 00:00:32.0 Start

00:18:35.0 Finish

User: R. J. Starke

Notes: Damper at back of oven closed (abnormal position).
Basket Carrier and HUTHB100 used.

SCORPION® 2

Serial Number: 10088

Version: 12.15.05

Calibration Date: August 11, 2016

Max. Temp Reached: 127.2°F (March 22, 2016 14:33:00)

Owner Information: Reading Thermal
Richard Starke

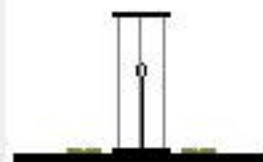
SMART SENSOR - Humidity Sensor

Serial Number: 5172

Version: 1

Calibration Date: August 11, 2016

Length: 0.0 in

Owner Information: Richard Starke
Reading Thermal
Sinking Spring, PA

Date: August 30, 2016

Time: 16:01

User: R. J. Starke

Humidity Sensor - Absolute Humidity - Heating Process - Damper CLOSED

Process: Bread Oven + Prem

Product: Prem

File: Premium Damp Closed (HU).sv8

