

## REAL TIME MONITORING SYSTEM : CENTRALE LAITIERE DU CAP BON CLC

Date 23/2/2021 07:19:23

Event 30 MIN

Email LPM

Rapport

# REAL TIME MONITORING SYSTEM : CENTRALE LAITIERE DU CAP BON CLC



Date 23/2/2021 07:19:23  
 Event 30 MIN  
 Email LPM  
 Rapport

## Process\_Sterilo

Temperature (°C) : 0.00

Minimum (°C) : 0.00

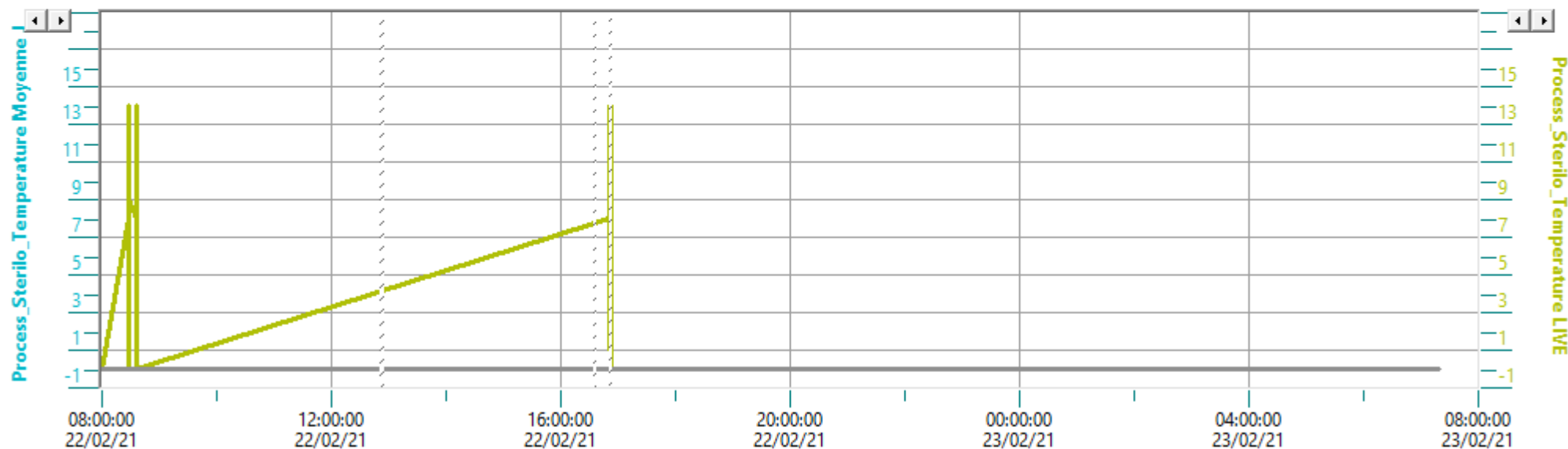
Incidents : 0

Moyenne (°C) : 0.00

Maximum (°C) : 0.00

Conformité (%) : 100.0

Variations au cours des dernières 24 heures



Process\_Sterilo\_Temperature LIVE  
 Process\_Sterilo\_Obj\_Temperature LIVE

Process\_Sterilo\_Temperature Moyenne J  
 Process\_Sterilo\_Obj\_Temperature Moyenne J

## REAL TIME MONITORING SYSTEM : CENTRALE LAITIERE DU CAP BON CLC

Date 23/2/2021 07:19:09

Event 30 MIN

Email suivi

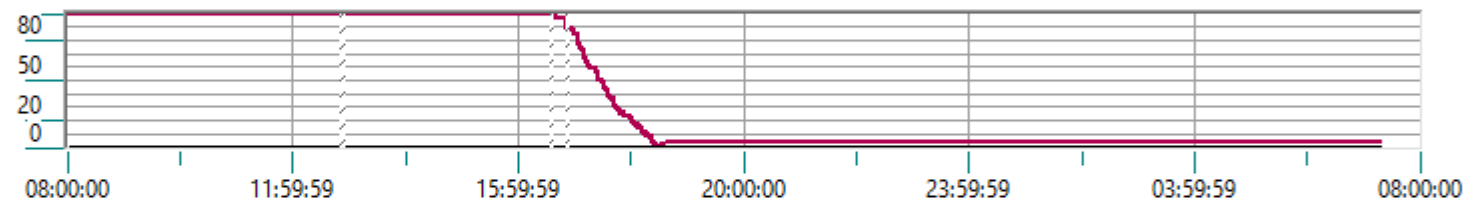
Rapport

# REAL TIME MONITORING SYSTEM : CENTRALE LAITIERE DU CAP BON CLC



Date 23/2/2021 07:19:09  
 Event 30 MIN  
 Email suivi  
 Rapport

Non Conformite au cours des dernières 24 heures



CLC\_Conformite J

CLC\_Obj\_Conformite J

Production

T°C Inc: 0  
 Min: 0.00  
 Moy: 0.00  
 Max: 0.00  
**0.00**

CH\_F\_Commerciale

T°C Inc: 0  
 Min: 0.00  
 Moy: 0.00  
 Max: 0.00  
**0.00**

Laboratoire

T°C Inc: 0  
 Min: 0.00  
 Moy: 0.00  
 Max: 0.00  
**0.00**

Salle\_De\_Fermentation

T°C Inc: 0  
 Min: 0.00  
 Moy: 0.00  
 Max: 0.00  
**0.00**

Matiere\_Premiere\_P1

T°C Inc: 453  
 Min: 0.00  
 Moy: 0.00  
 Max: 0.00  
**0.00**

CH\_CHAUD\_LABO

T°C Inc: 453  
 Min: 0.00  
 Moy: 0.00  
 Max: 0.00  
**0.00**

% Conformité

## REAL TIME MONITORING SYSTEM : CENTRALE LAITIERE DU CAP BON CLC

Date 23/2/2021 07:37:21

Event 35 MIN

Email fb

Rapport

Date 23/2/2021 07:37:21  
 Event 35 MIN  
 Email fb  
 Rapport

## PRODUCTION

PROCESS_PASTO	0.00°C	0.00%
PROCESS_STERILO	0.00°C	0.00%
COND_UHT1_P1	0.00°C	0.00%
COND_UHT1_P2	0.00°C	0.00%
PROCESS_LAIT_FERMENTE	0.00°C	0.00%
GALDI		
GALDI_A et B	0.00°C	0.00%
GALDI_C	0.00°C	0.00%
BEURRERIE		
BER_PROCESS	0.00°C	0.00%
BER_COND	0.00°C	0.00%
CH_CHAUDE_P1	0.00°C	0.00%
CH_FROID_P1	0.00°C	0.00%
CH_FROID_P2	0.00°C	0.00%

## CH F COMMERCIALE

CH_F_COMMERCIALE_P1	0.00°C	0.00%
CH_F_COMMERCIALE_P2	0.00°C	0.00%

## LABORATOIRE D'ANALYSE

### PHYSICOCHIMIQUE (LPC)

LPC_C_20	0.00°C
LPC_C_18	0.00°C
LPC_C_15	0.00°C
LPC_C_16	0.00°C
LPC_C_19	0.00°C
LPC_C_17	0.00°C

### BACTERIO (LB)

#### SALLE ANALYSE

LB1

LB1_R_11	0.00°C
LB1_E_16	0.00°C
LB1_E_18	0.00°C
LB1_E_14	0.00°C
LB1_E_06	0.00°C
LB1_E_05	0.00°C
LB1_E_02	0.00°C
LB1_E_09	0.00°C

LB2

LB2_R_02	0.00°C
LB2_R_03	0.00°C

## SALLE DE FERMENTATION (LSF)

LSF_C_06	0.00°C
LSF_C_01	0.00°C
LSF_C_03	0.00°C
LSF_C_11	0.00°C
LSF_C_10	0.00°C
LSF_C_04	0.00°C
LSF_C_09	0.00°C
LSF_C_08	0.00°C

MATIER PREMIER\_P1 0.00°C 0.00%

CH\_CHAUDE LABO 0.00°C 0.00%

T°C chaude	T°C négative	H% chaude	H% négative
T°C positive	Incidents	H% positive	Incidents