



Tool calibration accuracy in food & drink

Protecting quality, consistency and consumer safety

In food and drink manufacture, there is no room for uncertainty. Every measurement, tool and process must perform with complete reliability. Accurate tools support:

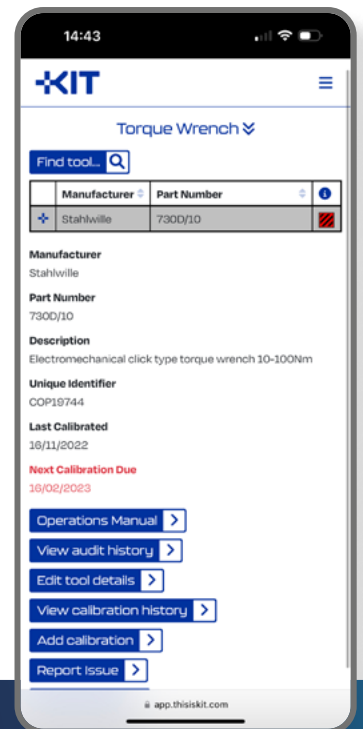
- ✦ Quality assurance: precise measurements help maintain product consistency, reduce waste and uphold brand trust.
- ✦ Food safety: reliable gauges, scales and sensors support effective HACCP controls and safeguard consumers.
- ✦ Regulatory compliance: accurate equipment keeps you aligned with BRCGS, ISO 22000 and retailer requirements, reducing audit stress.

In short, calibrate to produce with confidence.

KIT strengthens operations by creating visibility, clarity and accountability; turning a manual and error prone workflow into a smooth, fully traceable process. With KIT, food and drink manufacturers gain:

- ✦ User-defined calibration policies that ensure every check is completed correctly.
- ✦ Automated scheduling that removes guesswork and prevents missed verifications.
- ✦ Workflow automation that supports rapid internal checks and efficient external calibrations.
- ✦ Centralised certificates, hygiene records and maintenance histories to be always audit ready.
- ✦ Total visibility with real-time dashboards showing tool readiness and calibration status across every zone.

Just calibration and compliance done right, with KIT.



A place for everything & everything in **one** place

KIT gives us complete visibility of our tools, checks and controls. It has streamlined our processes and saved significant time prepping for and conducting audits."

Quality Manager, Leading UK Food Manufacturer