

We interviewed Professor Chang Cheng Ming.

Professor Chang is an expert in the transportation process for frozen food. During the interview, we learned two important pieces of information. The first is that our product is not applicable for the foods that need to be preserved in the fridge. Since the highest temperature that those foods can tolerate is 15 degrees Celsius, our product, whose tolerance is 37 degrees Celsius, won't be useful for them. The second piece of information is that the technology of temperature measuring at low temperatures is already perfect. It can be divided into 3 parts. First, if you are looking for temperature monitors with high accuracy, you can buy one for 500 dollars. It can measure the temperature every 10 or 20 seconds, and it can store up to 64000 data records. When you need the information, just plug them into a computer and every

single data will be clearly shown. Second, if you are looking for something cheaper, you can purchase a card with changeable barcode on it for 3 dollars. There are various inks used to print the barcode, and each kind of the ink will appear under different temperature through irreversible processes. That is, the highest temperature in the transportation process would be recorded, and all you need to do is use a scanner to scan the barcode, and you'll get the information you want. Finally, if you are looking for something cheaper still, you can purchase the fresh meter sticker. It's only 3 cents for each, and it would change color at different temperatures, but its main drawback ~~of it~~ is that it isn't very accurate.

In conclusion, our product is not adequate for frozen food, and even if we can lower the target temperature, it'll still be a challenge for us to beat the current

products. However, it's good that we aim the target temperature at 37 degrees Celsius, since no one has ever attempted this temperature before.