

In order to have a better idea about the proper storage temperature of drinks, we went to interview a few superintendents of VEDAN Company, a leading food company in Taiwan, which makes drinks and instant noodles.

We have two initial purposes of this interview.

First, we asked if food products that are preserved at room temperature would need the service of our product. The answer we got was "not really." Since the quality of their products are unlikely to deteriorate within a short period of time, it's not a big deal whether the temperature during the transportation process is higher than 37 degrees Celsius or not. They said that even if the temperature rose to 45 or 50 degrees Celsius, it is acceptable.

Second, we asked them about the challenge test (a test to insure the stability) of the product, because we'd learned that the temperature the challenge test

uses is 37 degrees Celsius. The answers we got **was** that this is a way to decide the expiration date. The company will evaluate the number of germs, the color, the tastes, the pH value, and the nutrition amount to **determine** the expiration date. Generally, 5 weeks **at** 37 degrees Celsius **will have the same effect as** one year **at** room temperature.

In conclusion, room temperature foods don't need our product neither. However, we learned that UV light will cause the loss of nutrition of the vitamin drinks, even when the vitamin drinks are kept in the form of brown bottles. So we **decided to switch our focus to** research on cosmetics, nutrients supplements, and medicines, and adding a UV sensor.

如果可以, 把圖放上去 (維生素 B 在陽光下的流失速率)