

# Vitsab launches Freshtag flight label for safe food transit



The time-temperature monitoring label gives airline caterers and crew a simple visual tool to help protect food quality during transit

[Vitsab](#) has launched Freshtag Flight Label, a color changing smart label designed to monitor airline meals and perishable inflight catering through time and temperature changes.

The label is designed to support airline Food Safety Management Systems and Quality Management Systems, giving caterers, flight attendants and onboard crew a quick visual indication of whether meals and perishable items have remained within safe conditions.

Freshtag Flight Label uses the company's Stoplight Technology, which provides a simple color-based cue. The label remains green under safe conditions, then shifts to yellow and red if temperature abuse is detected according to product-specific guidelines.

The system is intended to allow airline crew to validate meal safety at a glance, regardless of language or location. By placing Freshtag Flight Labels in food trolleys and carts, airlines can monitor perishable catering throughout each flight, according to the company.

Freshtag Flight Labels comply with the World Food Safety Guidelines for Airline Catering, FDA requirements, EU regulation 852/2004, HACCP, Codex Alimentarius and ISO9001. The labels can be used in refrigerated, frozen or passive galley storage environments, with no tools, technical setup or additional equipment required.

The labels are designed to provide cumulative temperature tracking from the preparation kitchen through transport and on board the aircraft. Vitsab said the system can help airlines reduce food waste by identifying when product integrity has been compromised, while allowing unused, sealed perishable items that remain safe to be used on later flights or donated.

The company said the technology can also help protect profit margins as catering ingredients and packaging costs fluctuate. Airlines may also reduce onboard weight by using ambient galley stowage in place of heavy chilling equipment where appropriate.

Vitsab said the response to Freshtag has been positive, setting a new standard for airline food safety by giving operators visible, full-history quality monitoring throughout the catering journey.