

OUR GOAL: Your Peace of Mind FOOD SAFETY MONITORING



COMPLIANCE AFETY And Reduced Manual Processes Our commitment

to your team

From kitchen staff logging temperatures, to the managers prepping for inspections, each team member has a role in protecting customer health and preserving your brand's reputation.

While it's standard practice to check fridge and freezer temperatures twice a day, the reality of a busy food service environment often means missed check-ins, inconsistent records, and overlooked issues.

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When everyone's laser-focused on the front lines, it's easy to miss early warning signs—like a fridge with a failing compressor. If your food isn't stored at the proper temperature, the damage is done long before the meal ever reaches the table.

Protect Food Supply & Your Bottom Line with Temperature Monitoring

As customer expectations and compliance demands grow, reliable temperature monitoring isn't just smart for business. It's essential in a world that never slows down.

Sonicu simplifies operations with automated data tracking and customizable alarming features, so your team can stay focused on what matters: serving safe, high-quality food to the community.

The best part? You can see it all straight from your phone.

Every data log, report, and location —stored right in your pocket!



TRUSTED & RELIABLE Food Temperature Monitoring:

Whether you manage one store or several across a region, Sonicu's Temperature Monitoring System helps protect inventory, streamlines business operations, and keeps you inspection-ready by eliminating data logging and reporting from your to-do list.

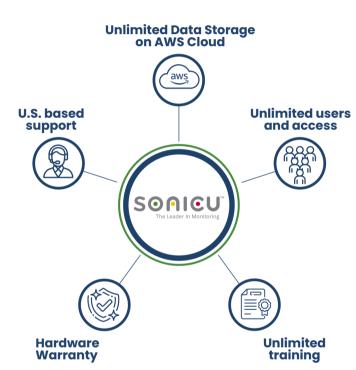
Our system is easy to install, simple to use, and helps your team stay ahead of food safety regulations without adding more to your plate.

SoniCloud, our cloud-based software, tracks data in real-time, which you can review anytime, anywhere, and create reports when you need them.

Our advanced alarm features allow you to customize alert notifications, based on your designated chain of command, giving you peace of mind that temperature fluctuations or equipment malfunctions will be handled accordingly.

In the event of an outage, your Sonicu hardware will continue to track data and automatically backfill missing readings into SoniCloud once connectivity is restored.

"The service has been great throughout, and I know I can always reach back out via phone for a simple explanation. It's been just what I expected and needed."



– John Radcliff, Executive Leader, Chef's Commissary



We monitor your most valuable resources with our automated monitoring systems

Protect your customers from food poisoning, monitor what matters

Smithfield.

Good food. Responsibly."









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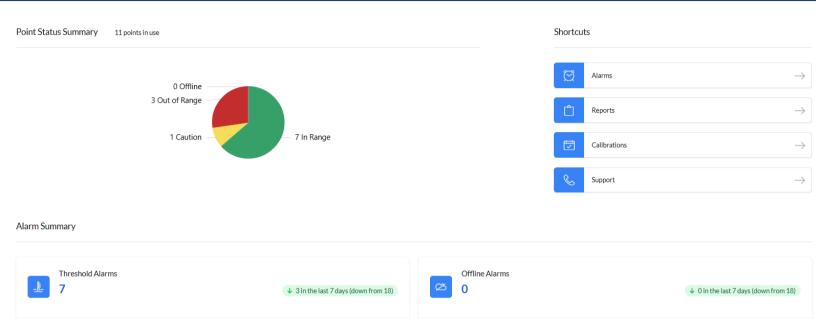


FOODS



SEE EVERYTHING ON ONE DASHBOARD Access from your phone, tablet or PC

Quick-Glance Status Summary



Your Choice of Image or Grid View of Your Floorplan



FOOD SAFETY MONITORING CONSOLIDATED & SIMPLIFIED

Fridges, Freezers & Storage Areas

Keep stock fresh with customized alarm temperature thresholds required for cold or frozen goods.

4:15	57	🗢 🗉			
<	Zone Dashboard Marine Foods	\odot			
Free	zer				
\bigcirc	north east 3.9 °F	>			
\bigcirc	south east 4.1 °F	>			
\bigcirc	center north 5.6 °F	>			
\bigcirc	center south 3.5 °F	>			
\bigcirc	north west 4.4 °F	>			
0	south west 0.6 °F	>			
Mea	t Cooler				
0	meat cooler 19.7 °F	>			
Oyster Cooler					
0	oyster cooler 33.7 °F	>			
Dashbo	bard Points Alarms	Settings			

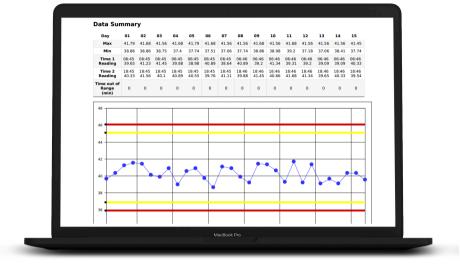
Preventive Maintenance

An out of range alert could be your first sign of an even bigger issue -such as a broken fan motor- so you can take action before disaster strikes.

4:1	54					
	Active Alarms Variety Foods					
Sear	rch for Point Name					
Ţ,	Chill Box 20.5°F 04/17/2025 02:27:07 EDT					
٦Ţ,	Pack Room 51.0°F 04/16/2025 23:52:11 EDT					
٣Ļ٣́	RTE Room South 49.9°F 04/16/2025 17:02:38 EDT					
Ű,	RTE Room North 48.8°F 04/16/2025 15:16:58 EDT					
Ű,	Cold room Hallway 54.3°F 04/16/2025 15:12:16 EDT					
ΰ,	Refer Storage South > 44.4°F > 04/16/2025 10:32:26 EDT >					
٣Ĵ)	Refer storage North 47.0°F					
Dashb	oard Points Alarms Settings					

NEVER STRESS AN INSPECTION AGAIN: get data reports on-demand or on a set schedule

Generate Weekly or Monthly Reports



*line graph is optional

Review Excursion & Alarm Handling Events					
04/07/2025 03:46:25	33.3°F	0.7°C			
04/07/2025 04:01:26	33.4°F	0.8°C			
04/07/2025 04:16:27	32.7°F	0.4°C			
04/07/2025 04:31:28	32.2°F	0.1°C			
04/07/2025 04:46:29	31.9°F	0.0°C			
04/07/2025 05:01:30	31.4°F	-0.3°C			
04/07/2025 05:16:32	30.9°F	-0.6°C			
04/07/2025 05:31:33	30.3°F	-0.9°C			
04/07/2025 05:46:34	30.1°F	-1.0°C			
04/07/2025 06:01:35	32.0°F	0.0°C			
04/07/2025 06:16:36	33.5°F	0.8°C			
04/07/2025 06:31:37	34.1°F	1.2°C			

Alarm Information

Requested On: 04/14/2025 01:29:48 EDT

The Ice Cream Room alarm profile will alarm if the:

- Point reading is above 5°F for 15 minutes
- Point reading is below -15°F for 15 minutes
- Point reading is below -20°F for 15 minutes
- Point is offline for 35 minutes

Threshold (Created 04/07/2025 00:17:45) - Resolved 3 hours, 48 minutes and 23 seconds after created.

User	Action	Date	Comment
SoniCloud	Outside of	2025-04-07	This device was outside of the permitted range. The alarm
	Thresholds	00:17:45	was automatically generated at April 7, 2025, 00:17
SoniCloud	Automatically	2025-04-07	Alarm was automatically resolved by the system as it was
	Resolved Alarm	04:06:08	within safe levels for the specified time.

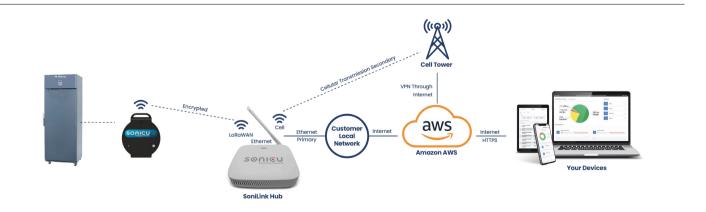
YOUR CONNECTIVITY: Flexible, reliable and secure

Hundreds of businesses rely on us to mitigate expensive operational errors and enhance preparedness for compliance requirements. With Sonicu, you can achieve operational excellence, minimizing errors and inefficiencies that can lead to financial losses.

Wi-Fi – Cellular – Ethernet Options to make data transmission easy







We invite you to experience the transformative power of Sonicu firsthand. Let us help you unlock the full potential of your organization, enhance compliance, and drive operational excellence.

SoniLink Hub in Food Service



S-Series Delivers:

- Ambient temperature and humidity capture
- Versatile applications with operating range -30° to 60° Celsius
- Compact, discreet design with one-button operation
- Your choice of peel-and-stick backing or zip tie installation
- Long-lasting battery life (approx. 2 years)



12 ESSENTIAL SOFTWARE FEATURES INCLUDED WITH SONICU





Alarm Notifications Sent to Your Phone or Email



Alarm Escalation

After Power Outage

Enterprise Scalability







Tyner Pond Farms

A 500-acre beef, pork, and chicken farm established in 2010 and dedicated to natural, pasture-raised livestock and sustainable farming practices.

"It takes two years to raise a steer, and everything goes into that freezer. That freezer is our single point of failure, and if anything goes wrong, two years of work go down the drain. There is no other solution...**this has saved us tens of thousands of dollars**."

Chris Baggott

Founder Tyner Pond Farms



WHO WE ARE

Sonicu is a leading provider of innovative solutions that transform how organizations monitor and manage critical environments. We specialize in leveraging the power of IoT (Internet of Things) technology to provide real-time monitoring, data analytics, and actionable insights.

Our comprehensive range of solutions covers a wide range of industries, including healthcare, food service, pharmaceuticals, retail, hospitality, and more.

Sonicu's offerings include automated monitoring systems for temperature, humidity, pressure, air quality, and other vital parameters.

With Sonicu, organizations can proactively monitor their environments, ensuring compliance with regulatory requirements, optimizing operational efficiency, and safeguarding the quality and safety of their products and services.

Our advanced technology and intuitive platform enable businesses to make data-driven decisions, mitigate risks, and drive continuous improvement.

Trust Sonicu

to transform your monitoring practices and empower your organization with actionable insights for success.



FDA U.S. FOOD & DRUG









