

At LTECH, we specialize in temperature and humidity mapping, verifying that your storage and production facilities meet the regulatory requirements.

Mapping is performed to decide if a storage or production facility can maintain temperature and humidity within the process limits e.g. where temperature or humidity sensitive products are produced or stored such as:

- Production facilities
- Storage facilities
- Refrigerators
- Freezers
- Incubators
- Climate facilities

When performing a mapping, sensors are placed throughout the facility or equipment in order to document the temperature distribution and decide if the requirements are met.

During mapping the temperature (and humidity if applicable) will be recorded and the hottest and coldest spot identified and used for input for placement of the permanent monitoring sensors

A mapping often consists of:

- · Mapping with empty facility
- Mapping with loaded facility
- Door opening tests
- Power failure tests

Our services cover the entire testing spectrum. From the initial planning to the final cGMP-compliant documentation. We provide comprehensive protocols, test forms, and detailed conclusions to support your regulatory inspections.

We understand that well documented room conditions are a critical component for ensuring GMP (Good Manufacturing Practice) compliance.

All tests are performed using equipment calibrated by a DANAK accredited laboratory, guaranteeing accuracy and regulatory compliance.

Your mapping Partner

Whether you're preparing for a major inspection or seeking ongoing validation support, LTECH is your trusted partner. With our extensive expertise, advanced testing capabilities, and commitment to quality, we ensure that your mappings are performed to the highest standards, every time.

Let us help you achieve a successful inspection and maintain compliance with confidence.



If you have any questions, please reach out to Project Engineer, Mark Ravn-Frausing, at maus@ltech.dk or by phone at +45 26 46 94 49.