

# Kitchen capers

Great news for all amateur cooks who want to enhance their reputation - B&H Colour Change Limited has recently developed the Cook Check Sensor, a

revolutionary checking system that ensures undercooked chicken or cremated food is a thing of the past. Developed using B&H's specialist thermochromic ink, the tip of the sensor changes colour when inserted into food to show if it has been cooked correctly. The

new Cook Sensors are designed to help consumers and reduce the potential of food poisoning. All of a sudden, cooking doesn't seem such a chore!

