

Mint & Oak Socks For Men (Retouch & CC)



Hastkala Jewelry Edit



Bkind Catalogue designs



b:kind

RED

YELLOW

GREEN

STYLE NO. 1681 MRP. 1499



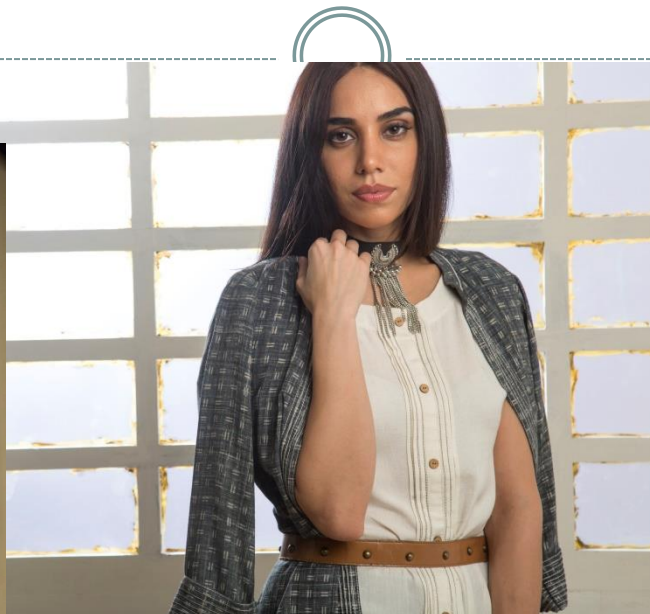
b:kind

RED

BLUE

STYLE NO. 1684 MRP. 1699

Retouch & CC For Leffet & Jill Popat



M-square Catalogue Designs



Style no. 7734

Mrp. 12

STYLE NO :- 7735
PRICE :- 1299



Blue →



← Black



Black



Blue

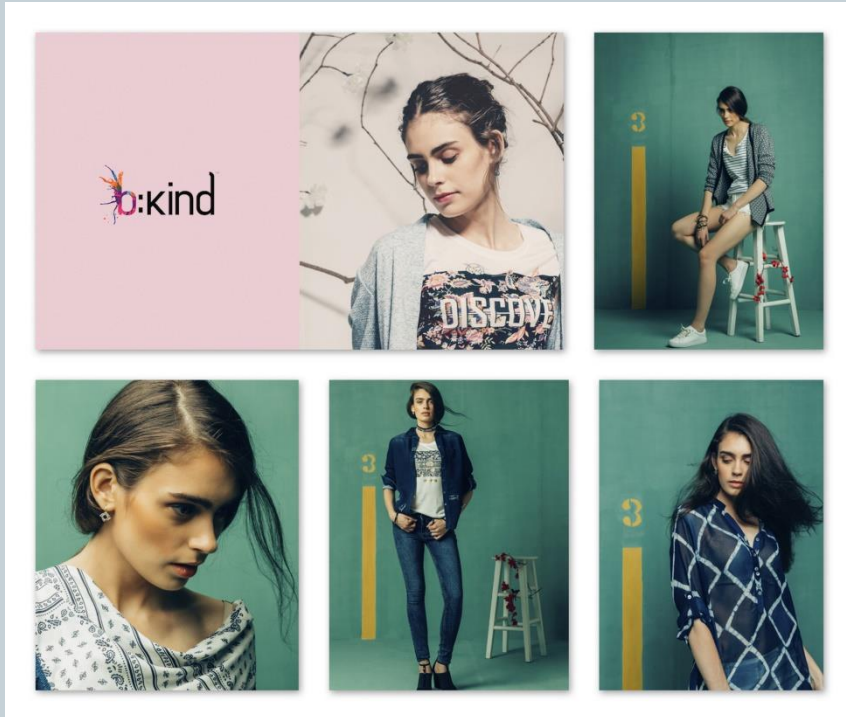
Style no. 7785

Mrp. 1099

Bangles Jewellery Edit



Catalogue Covers



Necklaces Edit



Hastkala Kurtis E-comm Edit



Irony Jeans



Xaro T-shirts E-comm Edit



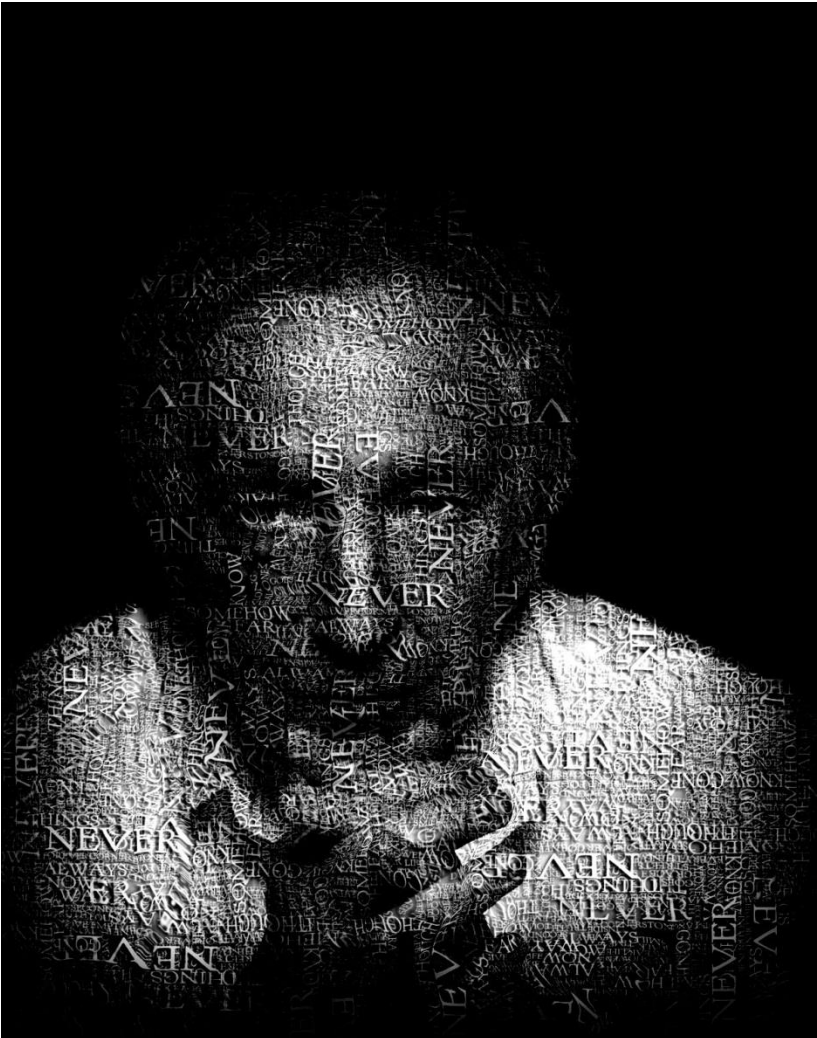
Status Quo T- Shirts Edit



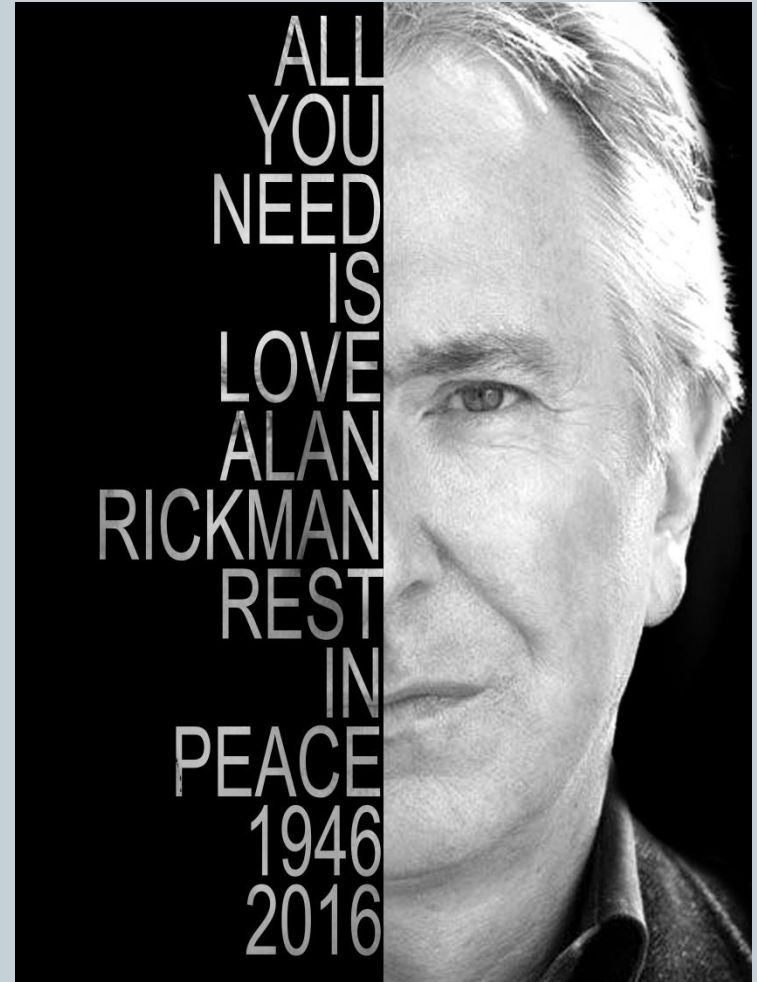
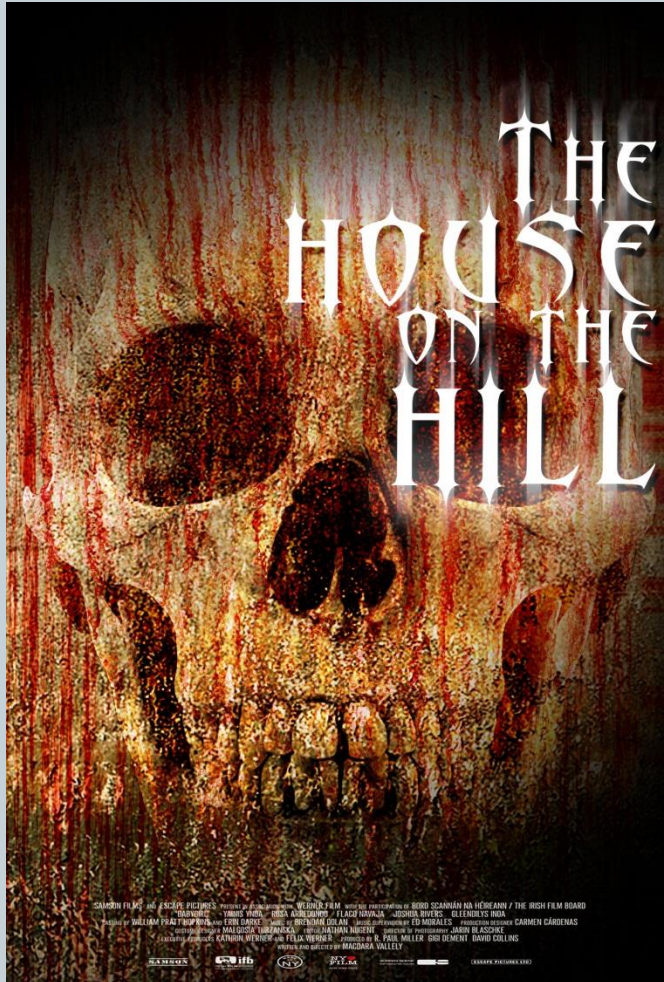
Bkind E-comm Edit For Jabong



Portraits



Posters



Trifold Brochures



Inside

Outside

Transform IT for Big Data

Dealing with Big Data
 Every day, the world generates 2.5 quintillion bytes of information. Customer data, sales figures, and stock transactions flood the data coffers. Email, social network links, and instant messages spew from a billion personal devices. Text, photos, music, and video divide and multiply in constant digital maelstrom. That's Big Data. Big Data, big upside—and big problems. Not surprisingly, businesses are eager to extract useful nuggets from this treasure trove of information. Vicarines in business analysis, marketing, sales, manufacturing, education, and government realize the enormous potential of the analytics they can derive from Big Data. And they want to start analysis now. But they're running into roadblocks. For one thing, there's just so much data. And the processing and analysis needed to extract value can double or triple the size of the original data set. What's more, in contrast to the usual transactional data the business has been using, perhaps 80 percent of the data available today is unstructured—it hasn't been shoehorned into a standard file structure or format. That makes meaningful access difficult, and adds to the processing needed. Where data analysis has always focused on extracting information from a relatively known volume of data, the unstructured element now introduces other data parameters, such as variety, velocity, and volume.

The analysis-IT disconnect
 Line-of-business users are scrambling to derive value from this treasure trove. Often, they're plunging ahead with or without IT's help. They're seeking to extract, manage, and analyze data in all of its dimensions and richness, regardless of whether their queries can strain the capabilities of even enterprise-level IT systems. In fact, it's not unusual for lines of business to look beyond their organization's borders, perhaps to "shadow IT," for solutions. CIOs have been slower to realize the implications of Big Data. Protective of budgets and wary of embracing what could turn out to be a flash-in-the-pan, IT departments have been resistant to change. The thinking is, will the demands and complexity of handling Big Data live up to the hype (and be worth the cost)? Or is it simply like handling regular data, except there's just more of it? So there's a dichotomy of mutual risk: businesses run the risk of becoming irrelevant if they can only act on information comparatively slowly, at the same speed as their competition. And IT risks becoming irrelevant if it can't deliver

Big Data Infrastructure Consulting



Big Data is not about a single technology; it requires a new approach that can address the entire IT ecosystem and structure it to provide processing and analytical use cases. The HP Big Data Infrastructure Transformation Experience Workshop helps you to take a multifunctional IT approach that spans IT infrastructure, security, management, operations, software platforms, and standards. The workshop delivers a combination of short-term results and long-term consistency, and aligns with your service delivery strategy. This workshop is a highly interactive, one-day, case-based exercise, bolstered by extended reporting, that shows the relevance of IT in providing value to business when it comes to Big Data decisions.

SERVICES

Big Data Strategy & Architecture Services

Formulating an overall strategy is a good place to begin. Many organizations try—and fail—to repurpose infrastructure for Big Data. HP Big Data IT Strategy & Architecture Services can help point you toward success by defining the functionalities and capabilities you'll need to align IT with your Big Data initiatives. You can choose from transformation workshops and roadmap services, all delivered by Big Data experts. You'll benefit from strategy and planning for IT that supports the capture, consolidation, management, and protection of business-aligned information, including structured, semi-structured, and unstructured data.

Return address in Sunny FL



Trifold Brochures

Inside

Outside

FOOD SAFETY and QUALITY

DeltaTRAK offers several instruments to assist in monitoring environmental conditions during the production and harvest of food products at the source. Use Digital Thermometers, either hand held or wall mounted, to check temperature and relative humidity in greenhouses, broiler houses, and hatcheries. Check the performance of holding tanks in dairies or on fishing boats with the Min/M ax Dual Sensor Thermometer. Its internal sensor shows ambient air temperature, while the stainless steel external sensor shows the temperature of any environment or substance to which it is exposed. The Min/Max memory will recall the highest and lowest temperature since the last reset. Install an Environmental Temperature Recorder in any facility for continuous visible access to current and recorded temperature data over time. Disperse reusable FlashLink Data Loggers throughout citrus orchards or vineyards to get accurate data on varying temperature conditions in different sections, for round-the-clock monitoring. Hazard Analysis and Critical Control Point, or HACCP, is a practical, systematic management tool designed to ensure food safety. As food products move from the field through the processing plant to the table, contamination (microbial, chemical, or physical) may pose a health hazard. HACCP is a specific action plan to identify and control these hazards from entering the handling process, and to document the safety of food products. DeltaTRAK's time/temperature monitoring instruments play an important role in HACCP programs to prevent dangerous levels of microbial contamination. The U.S. Food and Drug Administration's Food Code requires all businesses which handle, distribute or process food products to develop and implement a food safety plan based on the principles of HACCP.

The environmental and internal conditions of food products must be carefully monitored and documented during processing. The TQM 500 Microcomputer Recording Thermometer measures and stores product temperature, lot number ID, sample number, date, and time. It is the most advanced thermometer available for quality assurance and HACCP documentation. For pH monitoring, DeltaTRAK's Non-Glass (ISFET) pH Meters will help you maintain quality control during food processing. Measure pH in fruits before harvest and during wine making. Check the pH level of your canned foods, cheeses, baking dough, or fresh or cured meats. To validate the proper cooking process in smokehouse operations, use the FlashLink Data Logger with an external probe that is left in the meat product while the logger is left outside the chamber. In large food processing operations, choose the CDX Central Data Reporting System. It will monitor and record up to ten different channels or locations, using both temperature and humidity sensors. Alarms may be used to activate a bell, light, pager system or automatic telephone dialer to notify you of out-of-range conditions.

Solutions to Ensure



Save yourself the time and hassle of frequently recording the temperatures of your refrigeration units while verifying the accuracy of built-in thermometers by placing reusable FlashLink Data Loggers within each unit. FlashLink will do all of the temperature and/or humidity recording for you. To review the data, insert the unit into a computer printer port or directly into a printer, and produce a report to document portions of your HACCP procedures.

SERVICES

In the Restaurant or Food Service Operation

Use Non-Contact Infrared Thermometers to spot-check the surface temperatures of food products as they arrive at your facility. These infrared instruments will instantly alert you to warm spots in refrigerated shipments, or when a product has been sitting out of its chilled environment too long. Infrared thermometers also allow you to safely measure extremely hot surfaces, and to check the surface temperatures of food at salad bars or hot buffets. Follow up with a probe-type digital thermometer whenever questionable readings are obtained. The probe thermometers, mentioned earlier, are also handy for checking cooking temperatures of foods on grills and stovetops. The FlashCheck Folding Probe Thermometer is especially popular since it allows you to check foods on a grill while keeping your hand further away from the heat.

Return address in Sunny Fl.



Magazine Covers



SHEILA BAIR'S TOUGH NEW BOOK PAGE 84 | WISDOM FROM GORDON MOORE PAGE 158 | WHO IS AMERICA'S LARGEST LANDOWNER PAGE 172

FORTUNE

MEET THE SECRETIVE BILLIONAIRE WHO IS TRYING TO SWAY THIS YEAR'S ELECTION PAGE 200

PO

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BRITISH GQ

EGYPT'S MILLSBOROUGH The sporting tragedy that ignited a revolution

WHY BOXING SHOULD BE TAUGHT IN EVERY SCHOOL By Tony Parsons

CONFERENCE SMACKDOWN Can Cameron finally upstage Boris? Advice from the man who built Obama

FRAUDSTERS, FAKES AND THIEVES How the art market turned dirty by Michael Wolff

THE SECRET CUT What really happens when you have your prostate removed

World Exclusive

It's definitely less than 100...

HARRY

He's up all night to get lucky

By JONATHAN HEAF

Harry Styles photographed for British GQ by Platon

77 Films Awarded

Sight & Sound

THE INTERNATIONAL FILM MAGAZINE British Film Institute

CINEMA

Dalle mont: wood ide

o in the factory

Meet

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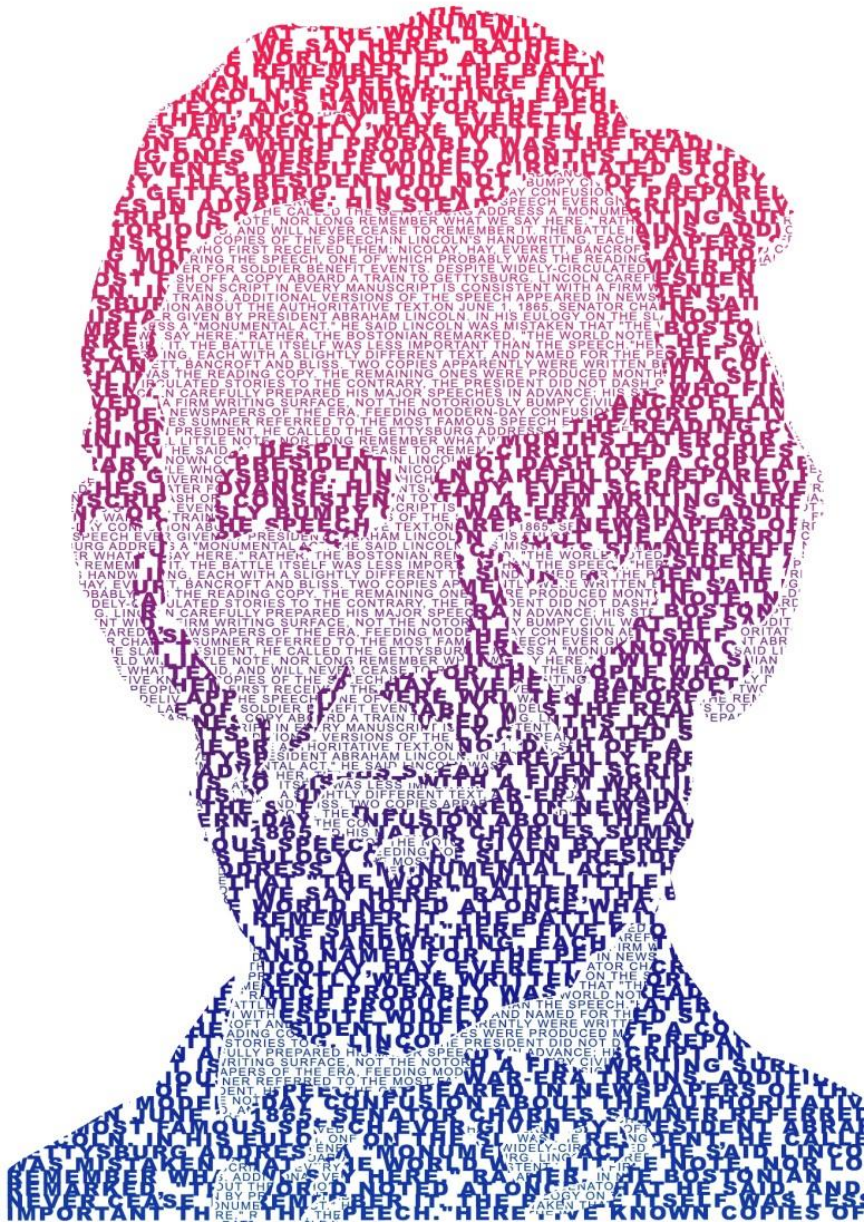
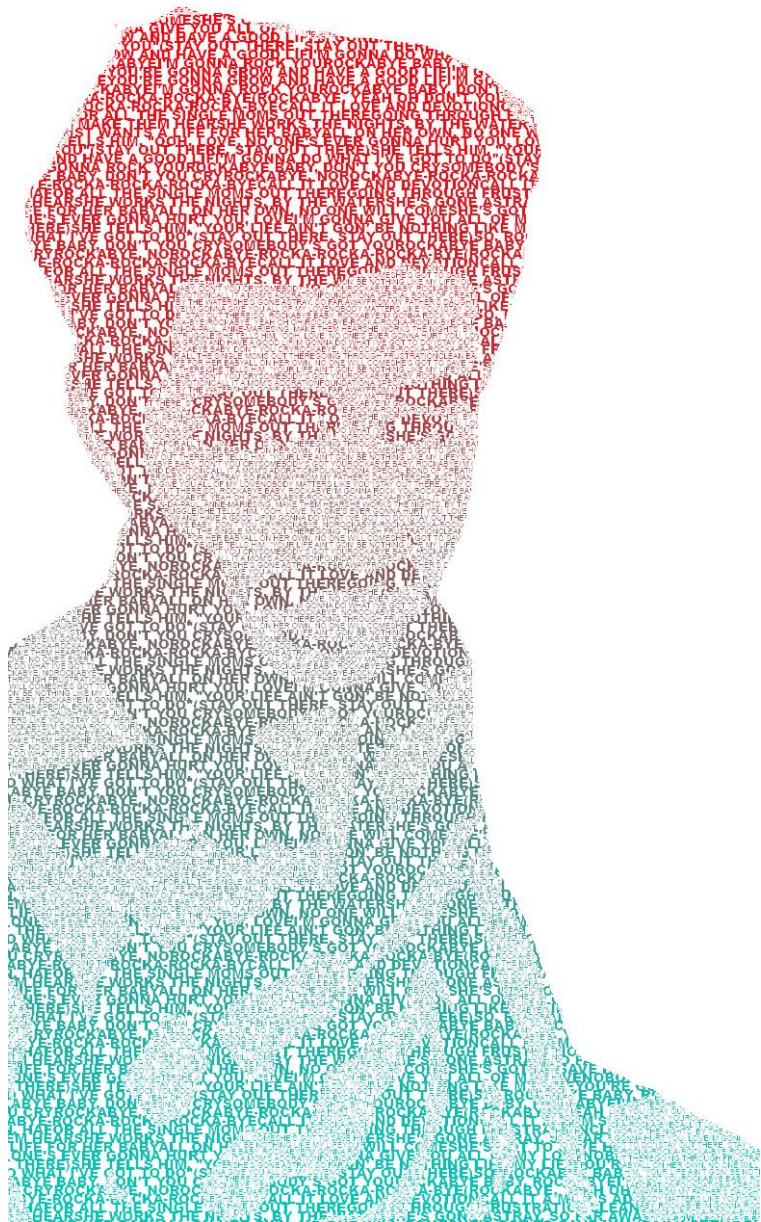
Kermode on remaking Japanese horror, Robert Mitchum's and every new film reviewed including Crash, Dark Water, 3-Iron

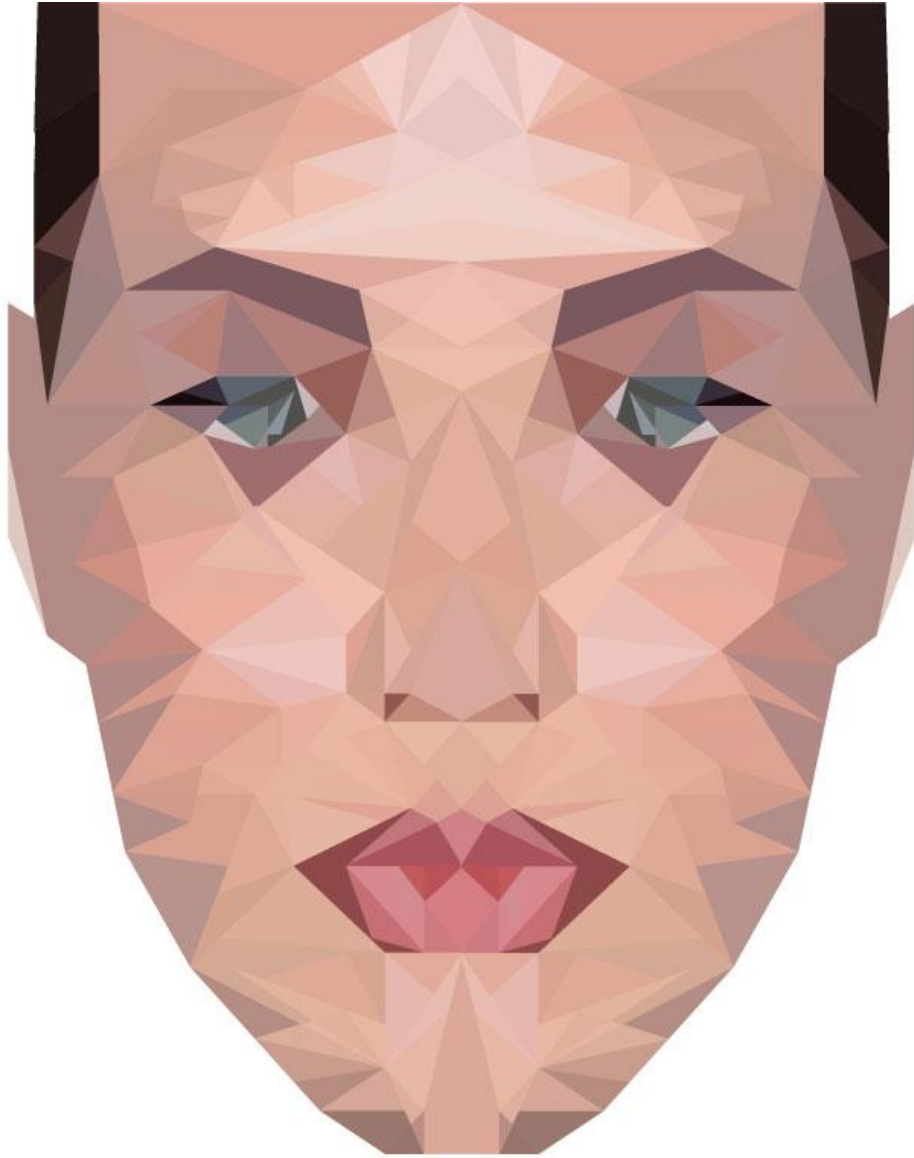
QUENCH

Effects



GRUNGE





Letterheads & Envelope



K&K Creations

Elegance . Style . Creativity .

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Product design & Packaging



Logo

