

CONTACT:

Louise Domenitz

+1-617-484-2515

louise.domenitz@eprovenance.com



FOR IMMEDIATE RELEASE

**CENTRE POMPIDOU & LE LOUVRE PROTECT FINE ART USING
ePROVENANCE TECHNOLOGY TO MONITOR TEMPERATURE,
HUMIDITY & GEOLOCATION OF SHIPMENTS**

*Automatic alerts make it possible to take corrective action if
shipments encounter poor environmental conditions or go astray.*

American Alliance of Museums Conference, Seattle, Washington – May 19, 2014 –

eProvenance, a Franco-American company providing advanced technology solutions to monitor fine wine during transport and storage, has announced its technology is now being used in the world of fine art. The renowned Paris art museums, Le Centre Pompidou and Le Louvre, have used eProvenance solutions to monitor shipments of textiles, photographs and paintings to destinations in China, Russia and Saudi Arabia where extreme temperature and humidity conditions pose a threat of damage to fine art.

eProvenance monitoring solutions provide not only data, but extensive analysis that yields a refined understanding of what happens to each object over time. Users can track the quality of environmental conditions encountered by all pieces in a given collection, whether on exhibit, loaned or in storage, and thus create an ongoing historical view of individual pieces and collections, as well as a record of conditions at exhibit locations.

Solutions are available for a range of scenarios during transport and storage, from monitoring and analyzing a single exhibit, to comprehensive, ongoing coverage for all items and collections over an extended time period.

A key technology component of these solutions, the eProvenance Global Tracker (patent pending) sends alerts when problems arise and transmits temperature, humidity and geolocation data automatically over the cellular network to the secure eProvenance Online Monitoring System (OMS) where that data is stored, analyzed and can be accessed easily by clients through a custom dashboard. With a rechargeable battery, the eProvenance Global Tracker can be used repeatedly on multiple shipments. The eProvenance Global Tracker provides ongoing feedback to assure clients of the quality and integrity of shipment and storage conditions during transport.

For object-specific information, eProvenance solutions employ sensors that can be placed directly on or adjacent to individual objects to track temperature and humidity. These eProvenance sensors have a 15-year battery life and can be read using an Android smartphone, making the data and analysis readily available.

“eProvenance technology is an excellent fit for the world of fine art,” said Eric Vogt, CEO of eProvenance. “When it comes to moving and storing high-value works of art that are extremely sensitive to variations of temperature and humidity, timely feedback on problems and a long-term record of conditions can make all the difference in preserving and protecting precious cargo,” concluded Vogt.

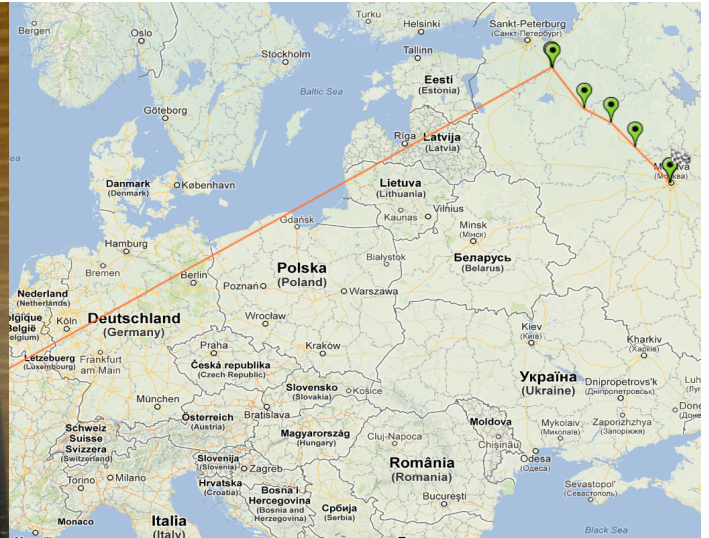
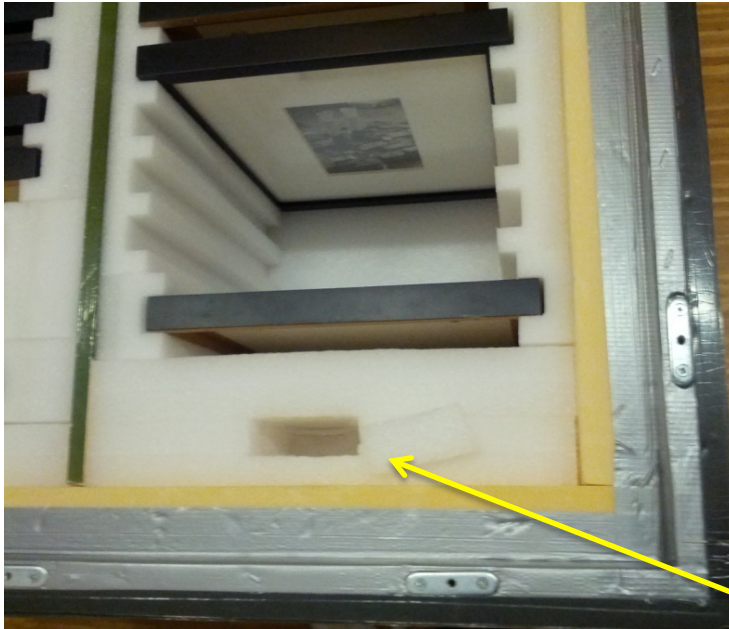
There are many ways to take advantage of eProvenance services for one shipment or many. Temperature, humidity, and geolocation data is collected, stored and analyzed in the eProvenance secure, Online Monitoring System. Users can easily access the data through their dashboard and get a variety of views, reports, and graphs, as well as view conditions of all the pieces in a given collection whether on exhibit or in storage. It is possible to evaluate the effectiveness of protective measures and types of transport, as well as verify intermediate storage conditions (warehouse, transport) as well as those of the exhibition space (temporary or permanent, in advance or during exhibition).

Founded in 2007 by Eric E. Vogt to assure the provenance of fine wine, eProvenance is working with Bordeaux châteaux, estates in Burgundy, wineries in Napa-Sonoma, California, American importers, and top wine merchants in London. In 2013, eProvenance began working with clients in the world of fine art. The company has offices in the USA, France and Hong Kong. eProvenance holds UNITED STATES PATENT 8,248,254 B2, METHODS AND SYSTEMS FOR CERTIFYING PROVENANCE OF ALCOHOLIC BEVERAGES, as well as patents pending for other technologies through all stages of the distribution channel.

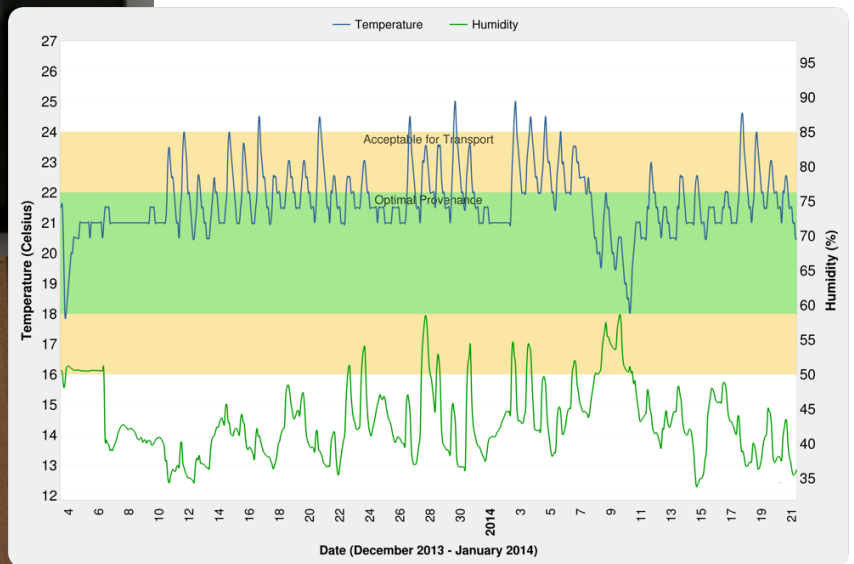
###

For more information, please visit www.eprovenance.com or contact Louise Domenitz +1 617 484 2515 louise.domenitz@eprovenance.com Find us on Facebook and Twitter @eProvenance.

eProvenance Solutions for Monitoring & Analyzing Environmental Conditions and Geolocation



eProvenance
Global Tracker



eProvenance 2G Temperature and Humidity Sensor