



| Product | O ₂ | CO ₂ | N ₂ |
|---|----------------|-----------------|----------------|
| Meat & Meat Products: Gas Analyser MAT1200 & MAT1500 | | | |
| Raw red meat | ▪ 60-80 % | ▪ 20-40 % | ▪ - |
| Meat offal, raw | ▪ 80 % | ▪ 20 % | ▪ - |
| Poultry, raw & wild fowl | ▪ 0-20% | ▪ 30-40 % | ▪ 60-70 % |
| Poultry (pieces) | ▪ 70-80 % | ▪ 20-30 % | ▪ - |
| Sausages | ▪ - | ▪ 20-30 % | ▪ 70-80 % |
| Cooked and cured/smoked meat, poultry, Game | ▪ - | ▪ 30 % | ▪ 70 % |
| Fish & Seafood: Gas Analyser MAT1200 & MAT1500 | | | |
| Fisch, roh, fettarm | ▪ 30 % | ▪ 40 % | ▪ 30 % |
| Fisch, roh, ölig | ▪ - | ▪ 40 % | ▪ 60 & |
| Schalen- und Weichtiere | ▪ 30 % | ▪ 40 % | ▪ 30 % |
| Fisch & Meeresfrüchte, gekocht/geräuchert | ▪ - | ▪ 30-40 % | ▪ 60-70 % |
| Baked goods: Gas Analyser MAT1200 & MAT1500 | | | |
| Sliced bread, toast | ▪ - | ▪ 100 % | ▪ - |
| Pre-baked bread | ▪ - | ▪ 100 % | ▪ - |
| Cakes | ▪ - | ▪ 50 | ▪ 50 % |
| Milk products: Gas Analyser MAT1200 & MAT1500 | | | |
| Cheese in one piece, hard cheese | ▪ - | ▪ 100 % | ▪ - |
| Sliced cheese | ▪ - | ▪ 40 % | ▪ 60 % |
| Grated cheese | ▪ - | ▪ 0-30 % | ▪ 70-100 % |
| Soft cheese | ▪ - | ▪ 40 % | ▪ 60 % |
| Yoghurt and milk products | ▪ - | ▪ 0-30 % | ▪ 70-100 % |
| Milk powder | ▪ - | ▪ - | ▪ 100 % |



| Product | O ₂ | CO ₂ | N ₂ |
|--|----------------|-----------------|----------------|
| Vegetables: Gas Analyser MAT1200 & MAT1500 | | | |
| Potatoes, raw peeled | ▪ - | ▪ 40-60 % | ▪ 40-60 % |
| Salads, raw vegetables | ▪ 5 % | ▪ 5-20 % | ▪ 75-90 % |
| Vegetables, cooked | ▪ - | ▪ 30 % | ▪ 70 % |
| Fresh fruit and vegetables (also MAT1100) | ▪ 5 % | ▪ 5 % | ▪ 90 % |
| Convenience meals: Gas analyser MAT1200 & MAT1500 | | | |
| Fresh noodle products | ▪ - | ▪ 30-60 % | ▪ 40-70 % |
| Combination products | ▪ - | ▪ 30-40 % | ▪ 60-70 % |
| Pasta/Pizza, fresh | ▪ - | ▪ 30-60 % | ▪ 40-70 % |
| Sandwiches | ▪ - | ▪ 30 % | ▪ 70 % |
| Convenience food | ▪ - | ▪ 30-60 % | ▪ 40-70 % |
| Beverages: Gas Analyser MAT1200 | | | |
| Carbonated soft drinks (also MAT1500) | ▪ - | ▪ 100 % | ▪ - |
| Wine, white / rosé | ▪ - | ▪ 20 % | ▪ 80 % |
| Wine, red | ▪ - | ▪ - | ▪ 100 % |
| Coffee | ▪ - | ▪ - | ▪ 100 % |
| Tea (also MAT1500) | ▪ - | ▪ - | ▪ 100 % |
| Other products : Gas analyzer MAT1100 & MAT1400 | | | |
| Snacks/chips/peanuts | ▪ - | ▪ - | ▪ 100 % |
| Dry products, pasta, spices etc. | ▪ - | ▪ - | ▪ 100 % |
| Dried fruit | ▪ - | ▪ - | ▪ 100 % |
| Dried nuts | ▪ - | ▪ - | ▪ 100 % |
| Snacks | ▪ - | ▪ - | ▪ 100 % |
| Dry pet food | ▪ - | ▪ - | ▪ 100 % |

Product demonstration

Discover our measuring instruments - we are just a click away!

We demonstrate our products for you on site or via video conference directly from our laboratory in Hamburg. This allows you live experience of our measuring devices.

We will support you in selecting the appropriate measuring method and the suitable measuring device.



- Perform live measurements with us and benefit from valuable expert tips on method development, sample temperature control, cleaning, maintenance and calibration.
- Learn more about our intuitive user guidance, our approach to data integrity, the audit trail or a three-level user administration.
- We would be happy to respond to all questions regarding 21 CFR Part 11, GAMP5 assessment, GMP, USP and other important standards and guidelines in your industry.
- We are also ready to provide you with information on instrument calibration with traceable calibration standards and our DQ, IQ, OQ, qualification and validation.

Videoconference - Easy, fast and efficient

- All you need is a computer having internet connectivity.
- We will schedule a date and time for the meeting you will receive a link by email from us.
- You simply only have to click the link to the at the agreed time.
- After that the online session will start and you are connected with our trainer.
- Now you can enjoy our devices in real time via video streaming and get an insight into their use, functions and handling.

Make an appointment quickly and easily with our technical service centre. Feel free to call us or use the contact form, our team in Hamburg is looking forward for meeting you.

Service-Hotline

Phone 040 – 514 317-0

A.KRÜSS [Kontaktformular](#)