



Product	Recommended gas analysers (MAT devices)
Meat & meat products:	
Meat	▪ MAT1500
Raw ham	▪ MAT1500
Sausages, salami	▪ MAT1500
Poultry	▪ MAT1500
Poultry, raw, without skin	▪ MAT1500
Innards, raw	▪ MAT1500
Fish:	
Fish, raw, low fat	▪ MAT1500
Fish, cooked/smoked	▪ MAT1500
Shellfish and molluscs	▪ MAT1500
Trout, fresh	▪ MAT1500
Fish fillet	▪ MAT1500
Bakery products:	
Cake bases	▪ MAT1200
Toast bread	▪ MAT1200
Bread rolls	▪ MAT1200
Cakes, pastries	▪ MAT1200
Milk products:	
Sliced cheese	▪ MAT1100 und MAT1400
Cheese hard	▪ MAT1100 und MAT1400
Cheese soft	▪ MAT1400
Cottage cheese	▪ MAT1400
Yoghurt and milk products	▪ MAT1400
Milk powder	▪ MAT1400



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Vegetables:	
Potatoes, raw peeled	▪ MAT1200
Salads, raw	▪ MAT1200
Vegetables, cooked	▪ MAT1200
Fresh fruit and vegetables	▪ MAT1100
Ready-made meals:	
Sterilised menus	▪ MAT1500
Fresh pasta products	▪ MAT1200 und MAT1500
Convenient	▪ MAT1200 und MAT1500
Pasta/pizza, fresh	▪ MAT1200 und MAT1500
Ready-made meals	▪ MAT1200 und MAT1500
Beverages:	
Fruit juices	▪ MAT1400
Carbonated soft drinks	▪ MAT1100
Wine, white / rosé	▪ MAT1400
Wine, red	▪ MAT1400
Coffee	▪ MAT1100 und MAT1200
Tea	▪ MAT1100 und MAT1200
Other products :	
Sandwiches	▪ MAT1400 und MAT1500
Snacks/chips/peanuts	▪ MAT1100 und MAT1400
Dried products, pasta, spices etc.	▪ MAT1100 und MAT1200
Dried fruits	▪ MAT1100
Dried nuts etc.	▪ MAT1100 und MAT1400
Snacks	▪ MAT1100 und MAT1400
Desserts	▪ MAT1200
Ready-made products with alcohol	▪ MAT1200
Dry pet food	▪ MAT1100 und MAT1200
Raw pet food	▪ MAT1400 und MAT1500



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](#)