

GREISINGER
Member of GHM GROUP

Residual oxygen measurement in the food industry



Residual oxygen measurement with the ResOx



BENEFITS.

- fast and reliable measurements
- guaranteed compliance with guidelines such as IFS Food
- low repair costs with individual components
- exact measured data through simple on-site calibration

ResOx residual oxygen measuring system

The requirements placed on us

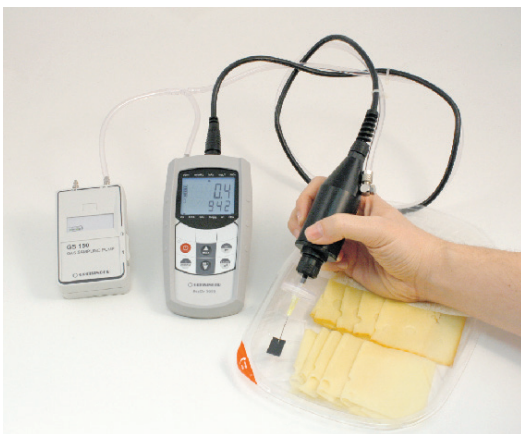
The dairy experts at DIE KÄSEMACHER produce cheese, cream cheese and a wide variety of other dairy products for the gourmet food segment. The most common type of packaging in this segment is film packaging in a protective gas atmosphere. The protective gas guarantees that the food lasts considerably longer and retains a higher quality. In order to ensure safe production, random samples of the gas composition in the packaged product, i.e. a package with sliced cheese, must be taken at the end of the packaging process. This test must not interfere with the closely timed cycle of 5s between two finished products. Residual oxygen values are checked to ensure compliance with a defined limited value in order to ensure that the permissible residual oxygen values are not exceeded until the best before date is reached. This is an important control step for fulfilment of the specifications for IFS certification (International Featured Standards Food) – and to be able to verify a safe product and to gain access to sales markets with the widely recognized certificate. The measurement is also part of the HACCP concept with which hygienic risks can be recognized at an early stage and minimized.

Our solution

With the ResOx measuring system, measurements take place quickly and accurately by penetrating the membrane of the reinforcement sticker on the top of the package and introducing gas to the sensor by means of a pump for the measurement.

The sensor and the pump are protected from unintended penetration of the product, e.g. cheese, beer or herbs, thanks to the interchangeable filter. The special reinforcement sticker prevents tearing of the package and maintains a tight seal so that the penetration of environmental air is prevented, which would lead to a faulty measurement. With the optimized gas introduction and the special sampling pump, the necessary gas flow is minimized while the quickest possible measurement is guaranteed, which is important in order to interfere with the product as little as possible. When packages are very small and rigid, in particular, this is the only way the measurement is possible.

An additional benefit is the ease of adjustment of the ResOx. Inspectors can calibrate the device to the environmental air prior to each use, e.g. at the beginning of a shift or batch. Therefore, the quality of the measurement is easily ensured directly on site: The oxygen concentration in the environmental air, which only deviates slightly from 20.9 vol.% with adequate ventilation, is taken as a reference.



Measurement application in the cheese package with the ResOx device

According to Stefan Aigner, Quality Manager at DIE KÄSEMACHER, the ResOX residual oxygen measuring system from GHM GROUP satisfies all requirements for exact residual oxygen measurement and is proven in day-to-day use. The low-maintenance design and ease of maintenance, in particular, make the device a top choice – the downtimes experienced with comparable systems are basically a thing of the past.

Benefits

- Fast and reliable measurement within less than 20s, which ensures a smooth production process.
- Safe food products: the control measuring device is a component of an HACCP concept and proof of product safety in the scope of the IFS certification.
- Simple on-site adjustment for daily functional testing of the device – reliable measurements are guaranteed.
- Simple documentation, processing and recording of adjustment data and measured data with integrated data buffer and PC software.
- Maintenance costs are minimal, thanks to the exchange of flexible individual components. Customers can carry out the maintenance themselves – which ensures high availability of the device.
- attractive price-performance ratio

Our customer



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