



HOW TO CHOOSE THE RIGHT GAS ANALYSER

For Your Application

An OXYBABY® gas analyser is an essential quality-control tool for food manufacturers using modified atmosphere packaging. It confirms whether the packaging process is achieving the required gas composition and quality objectives.

Choosing the right analyser depends on the gases used, how they are supplied and the measurements required for quality control.

1. WHICH GASES ARE USED?

Modified atmosphere packaging commonly uses:

- 100% N₂
- N₂/CO₂
- O₂/CO₂/N₂

The gases used will help determine which sensors your analyser requires.

2. HOW IS THE GAS SUPPLIED?

Gas may be supplied from:

- A single cylinder
- Cylinder packs
- Bulk storage

Whether the gas is purchased premixed or blended on site will influence the analysis required and the most suitable analyser.

3. WHAT NEEDS TO BE MEASURED?

Analysis may be used to confirm that residual O₂ is below a specified limit or that a target O₂ level has been achieved. This is particularly important in applications such as red-meat packaging, where oxygen levels influence appearance and shelf life.

O₂-ONLY ANALYSER

When using a premixed gas supply, you can be 99% certain that the finished packs will contain the gas mixture supplied—for example, 30% CO₂ and 70% N₂. The primary requirement is therefore to confirm that there is little or no unwanted O₂ in the finished pack. An O₂-only analyser is sufficient for this purpose.

O₂/CO₂ ANALYSER

Suitable when gases are mixed on site or when both O₂ and CO₂ levels must be confirmed in the finished pack.

Did You Know?

N₂ (nitrogen) cannot be measured. It is an inert gas, meaning it does not undergo chemical reactions or react with other substances. N₂ is used as a filler gas, occupying the space between gases such as CO₂ and O₂. It has no harmful effect on substances it comes into contact with and is non-flammable.



NEED HELP CHOOSING?

Contact SGTA technical support
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