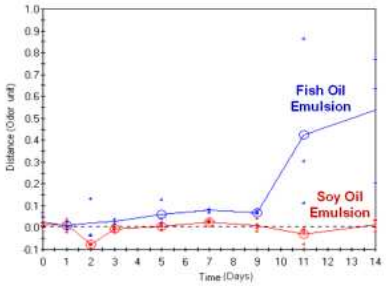
Data Treatment: More About the Shelf Life Model

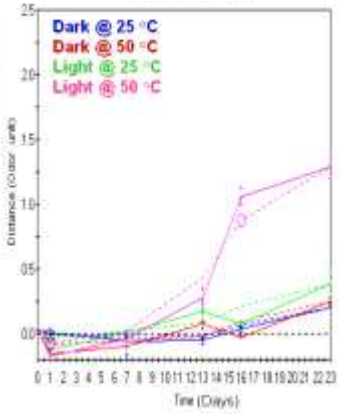
With **shelf life models**, samples are analyzed at different times with the E-Nose or E-Tongue.
By calculating distances from the reference (for example a fresh sample), an odor unit is determined. The higher the distance, the more important the odor / taste / chemical difference between reference and aged sample.



Shelf life model for 2 types of oils

Applications:

- follow-up oxidation and ageing profiles of products
- compare shelf life of various products to select the most stable
- study the effects of storage conditions and determine optimum parameters in order to maintain sensory features
- assess the efficiency of additives on ageing process.



Oil shelf life under different storage conditions