



Electronic Nose Application Notes

- AN20:** Quantification Applications with E-Nose
- AN21:** Classification by origin with E-Nose – Application with Cereals
- AN22:** Analysis of volatile compounds with E-Nose – Application to olive oil
- AN23:** Origin of raw materials with E-Nose – Application to cocoa beans
- AN24:** Aroma comparison with E-Nose – Application to pure hops and blends
- AN25:** Odor Quality Control – Application to Petrochemical products
- AN26:** Classification by origin based on aroma – Application to meat products
- AN27:** Classification by composition based on aroma – Application to gelatin in Food Industry
- AN28:** Sensory benchmarking and Shelf life – Application to cookies
- AN29:** Contamination detection - Application to perfume packaging
- AN30:** Quality Control - Application to vinegar analysis
- AN31:** Quality Control - Application to surfactants analysis
- AN32:** Determination of contamination - Application to hexane in edible oils
- AN33:** Quality Control & contamination detection – Application to packaging material
- AN34:** Aroma differentiation based on Process & Origin – Application to Dairy Industry
- AN35:** Detection of benzene contamination – Application to carbonated drinks
- AN36:** Quality Control (fingerprint mass spectrometry) – Application to edible oils
- AN37:** Quantification monitoring with E-Nose (SAS-FMS) - Evaluation of fragrances in shampoo
- AN38:** Origin classification & process control with E-Nose - Analysis of alcoholic beverages
- AN39:** Quality Control of finished product with E-Nose – Application with Cognac
- AN40:** Quality Control of raw material with E-Nose – Application with waxes control
- AN41:** Odor characterization & quantification with E-Nose – environmental applications
- AN42:** Quality assurance with E-Nose – Application with meat products
- AN43:** Air quality monitoring with E-Nose - Environmental application
- AN44:** Quality control of finished product with E-Nose – Application with Mix bolognaise
- AN45:** Quality Control of raw material with E-nose - Application in the starch industry
- AN46:** Grain applications by Food Science Australia
- AN47:** Oil applications by Food Science Australia
- AN48:** Quality Control with E-Nose - Application with HDPE pellets
- AN49:** Rendering environment applications by Food Science Australia
- AN50:** Seafood applications by Food Science Australia
- AN51:** Origin of finished product with E-Nose – Application with orange juices
- AN52:** Shelf life monitoring with E-Nose – Effect of the packaging on juices
- AN53:** Quality Control with E-Nose – Screening of Pet food raw materials
- AN54:** Quality control monitoring with E-Nose – Application with chocolate aroma
- AN55:** Comparison of suppliers and QC monitoring with E-Nose – Application with caseinate
- AN56:** Discrimination and quantification with E-Nose – Application with milk
- AN57:** Origin and shelf life analysis with E-Nose – Application with rice
- AN58:** Shelf life monitoring with E-Nose – Quality Control of fresh fish
- AN59:** Monitoring of raw material with E-Nose – Application with aroma & flavor
- AN60:** Return on investment - Case study in food industry
- AN61:** Quality Control of pellets with E-Nose – Application with HdPE pellets
- AN62:** Quality Control of finished product with E-Nose – Detection of alcohol & spirit adulteration
- AN63:** Ultra Fast analysis with E-Nose – Application with alkanes
- AN64:** Ultra Fast analysis with E-Nose – Application with BTEX & HAP
- ANH02:** Batch cross contamination monitoring with an E-Nose – Application with tea
- ANH03:** Characterization of Maturity & Variety by odor analysis – Example of Melon and Tomato

ANT01: The Electronic Nose and the Electronic Tongue: a powerful Marketing & Sales tool in Japan

ANT02: Maturation & authenticity assessment – Application to tequila

ANT03: Aroma & taste Quality Control of medicines – Application to Chinese Medicine

Electronic Tongue Application Notes

AT01: Organoleptic testing & sensory comparison – Application to Tea

AT02: Authentication of spirits - Application on cognac

AT03: Pungency level assessment with an E-Tongue – Application to Tabasco sauce

AT04: Benchmarking of competition – Application to beer flavor & aroma

AT05: Quantification, benchmarking & development – Application to coffee & caffeine

AT06: Taste assessment & synergistic effect – Application to Umami, GMP & IMP nucleotides

AT07: Bitterness determination – Application to coffee

AP01: Bitterness measurement – Application to pharmaceutical active drug

AP02: Benchmarking analysis – Application to pharmaceutical tablets

AP03: Bitterness masking efficiency testing – Application to pharmaceutical oral formulations

AP04: Ingredients stability testing – Application to the pharmaceutical industry

AP05: Taste and raw material optimization – Application to pharmaceuticals formulations

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Classification by Application

Food & Beverage

Beverage

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ANH03: Characterization of Maturity & Variety by odor analysis – Example of Melon and Tomato

Meat-fish

AN26: Classification by origin based on aroma – Application to meat products

AN42: Quality assurance with E-Nose – Application with meat products

AN50: Seafood applications by Food Science Australia

AN58: Shelf life monitoring with E-Nose – Quality Control of fresh fish

Dairy products

AN34: Aroma differentiation based on Process & Origin – Application to Dairy Industry

AN57: Origin and shelf life analysis with E-Nose – Application with rice

Other

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- AT03:** Pungency level assessment with an E-Tongue – Application to Tabasco sauce
- ANT01:** The Electronic Nose and the Electronic Tongue: a powerful Marketing & Sales tool in Japan
- AT06:** Taste assessment & synergistic effect – Application to Umami, GMP & IMP nucleotides

Pharmaceutical industry

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- AP02:** Benchmarking analysis – Application to pharmaceutical tablets
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Chemistry

- AN25:** Odor Quality Control – Application to Petrochemical products
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- AN63:** Ultra Fast analysis with E-Nose – Application with alkanes
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Plastic & Packaging

- AN29:** Contamination detection - Application to perfume packaging
- AN33:** Quality Control & contamination detection – Application to packaging material
- AN48:** Quality Control with E-Nose - Application with HDPE pellets
- AN61:** Quality Control of pellets with E-Nose – Application with HdPE pellets

Cosmetic, perfumery

- AN37:** Quantification monitoring with E-Nose (SAS-FMS) - Evaluation of fragrances in shampoo

Environment

- AN41:** Odor characterization & quantification with E-Nose – environmental applications
- AN43:** Air quality monitoring with E-Nose - Environmental application
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