

食品

- **Effect of whey protein concentrate and sodium chloride concentrations on the odour profile of sous vide cooked whole-muscle beef from Argentina (2008 B150)**
G. Grigioni (a,b,c), L. Langman (a), N. Szerman (a,b), M. Irurueta (a), S.R. Vaudagna (a,b,c), (a) **Instituto Tecnologia de Alimentos**, Centro de Investigacion de Agroindustria, Instituto Nacional de Tecnologia Agropecuaria INTA, Argentina - (b) **Consejo Nacional de Investigaciones Cientificas y Tecnicas CONICET**, Argentina - (c) Facultad de Agronomia y Ciencias Agroalimentarias, Universidad de Moron, Argentina
Meat Science 79 (2008) 568–575

- **Effect of contact dehydration sheet on fish freshness (2008 PP140)**
Naoko Hamada-Sato (1), Mitsuki Nagamoto (1), Takeshi Kobayashi (1), Chiaki Imada (1) and Etsuo Watanabe (2), (1) **Tokyo University of Marine Science and Technology**. The Graduate School of Marine Science and Technology, (2) **Kokugakuin Tochigi Junior College**
Poster at WFC

- **Analysis of tomato taste using two types of electronic tongues (2008 B130)**
K. Beullens (a), P. Meszaros (a),(b), S. Vermeir (a), D. Kirsanov (c), A. Legin (c), S. Buysens (d), N. Cap(d), B. M. Nicolai (a), J. Lammertyn(a), (a) **Catholic University of Leuven**, Belgium – (b) **Corvinus University of Budapest**, Hungary - (c) **Saint-Petersburg University**, Russia, (d) **Vegetable Research Centre**, Belgium
Sensors and Actuators B 131 (2008) 10–17

- **Electronic tongue for sensing taste changes with apricots during storage (2008 B120)**
David B. Kantor (a), Geza Hitka (b), Andras Fekete (a), Csaba Balla (b), (a) **Corvinus University of Budapest** – (b) **Department of Refrigeration & Livestock Products' Technology**, Hungary -
Sensors & Actuators B 131 (2008) 43–47

- **Evaluation of aroma generation of lactococcus lactis with an Electronic Nose and sensory analysis (2008 B100)**
N. Gutierrez-Mendez (1) ,B. Vallejo-Cordoba (1) , A. F. Gonzalez-Cordova (1) ,G. V. Nevarez-Moorillon (2) , B. Rivera-Chavira (2) , (1) Centro de Investigacion en Alimentacion y Desarrollo – (2) Universidad Autonoma de Chihuahua - Journal of Dairy Science Vol. 91 No1, 49–57 (2008)

- **The electronic nose: a fast and efficient tool for characterizing dates (2007 B230)**
Marc LEBRUN(a*), Claire BILLOT(b), Hasnaâ HARRAK(c), Guy SELF(a), (a) **CIRAD**, Persyst, UMR Qualisud, France - (b) **CIRAD**, Bios, UMR Développement et Adaptation des Plantes, France - (c) **INRA Maroc** - Fruits, 2007, vol. 62, p. 1-6

- **Prediction of Penicilium expansum spoilage and patulin concentration in apples used for apple juice production by electronic nose analysis (2007 B220)**
K. KARLSHØJ,* PER V. NIELSEN, T. O. LARSEN, Biocentrum-DTU - Journal of Agricultural and Food Chemistry (2007)

- **Discrimination of eight varieties of apricot (Prunus armeniaca) by electronic nose, LLE and SPME using GC-MS and multivariate analysis (2007 B 180)**
H.M. Solis-Solis (a), M. Calderon-Santoyo (a), P. Gutierrez-Martinez (a), S. Schorr-Galindo (b), J.A. Ragazzo-Sanchez (a), (a) Instituto Tecnológico de Tepic (Mexico), (b) Universite de Montpellier (France) - Sensors & Actuators B 125 (2007) 415-421

- **Differentiation of closely related fungi by electronic nose analysis (2007 B 170)**
K. KARLSHØJ, P.V. NIELSEN, T.O. LARSEN, Center for Microbial Biotechnology, **Biocentrum-DTU** Journal of Food Science, Vol. 72, Nr 6, 2007

- **Aroma characterization of coriander (*Coriandrum sativum* L.) oil samples (2006 B 250)**, Ramasamy Ravi · Maya Prakash · K. Keshava Bhat, Department of Sensory Science, **Central Food Technological Research Institute**, India, European Food Research and Technology A, Volume 225, Numbers 3-4, July 2007, pp. 367-374(8)
- **Electronic Nose & Electronic Tongue in food production and processing (2006 B 170)**, Zhenfeng Li (1), Ning Wang (1), Clément Vigneault (1,2), Stewart Postharvest Review 2006, 4:7
- **Rapid control of smoked Atlantic Salmon (*salmo salar*) by electronic nose: correlation with classical methods (2005 B 120)**, John Erik Haugen, Eric Chanié, Frank Westad, Rosa Jonsdottir, Sandrine Bazzo, Saïd Labrèche, Pauline Marcq, Frank Lundby, Gudrun Olafsdottir, Sensors & Actuators B Volume 116, issues 1-2, ISOEN 2005
- **Prediction of microbial and sensory quality of cold smoked atlantic salmon (*Salmo salar*) by Electronic Nose (2005 B 100)**, G. Olafsdottir, E. Chanié, F. Westad, R. Jonsdottir, C. R. Thalmann, S. Bazzo, S. Labrèche, P. Marcq, F. Lundby, J. E. Haugen Journal of food science (IFT), Vol.70, Nr.9, 2005 - S563-574
- **Evaluation of Light-Oxidized Off-Flavors in Reduced Fat Milk Using Sensory Evaluation and The Electronic Nose (2004 PP 260)**
H.-Y. CHUNG(1), J.A. Partridge(2) and B.R. Harte(1), (1) **School of Packaging**; (2) **Food Science and Human Nutrition, Michigan State University, USA**
- **Development of electronic nose measurements for mango (*mangifera indica*) homogenate and whole fruit (2004 B 250)**, M. Lebrun (1), M.N. Ducamp (1), A. Plotto (2), K. Goodner (2), E. Baldwin (2) - (1) CIRAD (France), (2) USDA (USA)
Proc. Fla. State Hort. Soc. 117:421-425. 2004
- **Maturity discrimination of snake fruit (*Salacca edulis* Reinw.) cv. Pondoh based on volatiles analysis using an electronic nose device equipped with a sensor array and fingerprint mass spectrometry (2004 B 100)**
Supriyadi¹, Kanako Shimizu¹, Masayuki Suzuki¹, Koichi Yoshida², Tokie Muto², Akira Fujita³, Naomi Tomita³, Naoharu Watanabe¹
¹Applied Biological Chemistry, Faculty of Agriculture, **Shizuoka University**, Japan,
²**Primetech Corporation**, Japan,
³**T. Hasegawa Co. Ltd.**, Japan
Flavor and Fragrance Journal - Volume 19, Issue 1, Date: January / February 2004, Pages: 44-50
- **Electronic Nose for the identification of pig feeding and ripening time in Iberian hams (2003 B 200)**
J.P. Santos, M. Garcia, M. Aleixandre & al., **Instituto de Fisica Aplicada**, Madrid, Spain
Meat Science (2003) - Technology similar to Alpha Mos one
- **Analysis of Dry Salami by means of an electronic nose and correlation with microbiological methods (2003 B 240)**
A.M. Taurino, D. Dello Monaco & al., **University di Lecce**, Italy
Sensor Actuator B 95 (2003) 123-131
- **Detection of Iberian Ham aroma by a semiconductor multi-sensorial system (2003 B 190)**
Laura Otero, C. Horillo, M. Garcia, I Sayago, M. Aleixandre & al., **Instituto de Fisica Aplicada**, Madrid, Spain
Meat Science 65 (2003) 1175-1185 - Technology similar to Alpha Mos one
- **Detection of defective virgin olive oils by metal oxide sensors (2002 B 100)**
D. Garcia Gonzalez, R. Aparicio. **Instituto de la Grasa**, Spain
European Food Research and Technology (2002) 215:118-123
- **Electronic nose analysis of volatile compounds from poultry meat samples, fresh and after refrigerated storage (2002 B 180)**
Dorothy DH Boothe and Judy W. Arnold, **USDA**, USA
Journal of the Science of Food and Agriculture, 82:315-322, 2002

- **Evaluation of uptake of swine odor stimulant components onto cloth swatches using instrumental (electronic nose) and sensory panel assessment (2002 B 140)**
 Roberta K. York¹, Q. Zhang², Martin W. King³.
¹Canadian Food Inspection Agency,
²Department of Bio-systems Engineering, University of Manitoba,
³College of Textiles, North Carolina State University, Canada
 CSAE, 2002
- **Electronic Nose Based on Metal Oxide Semiconductor Sensors as a Fast Alternative for the Detection of Adulteration of Virgin Olive Oils (2002 B 130)**
 M. C. Cerrato Oliveros, J. L. Perez Pavon, C. Garcia Pinto, M. E. Fernandez Laespada, B. Moreno Cordero, M. Forina, **Universidad de Salamanca**, Spain, **Universita degli Studi di Genova**, Italy
 Analytica Chimica Acta, Volume 459, Issue 2, 22 May 2002, 219-228
- **Studio della shelf life del formaggio taleggio confezionate: 2. Applicazione di un naso elettronico (2002 B 110)**
 S. Benedetti, PM Toppino, M Riva, **University of Milan**, Italia
 Scienza e tecnica Lattiero-Casearia
 Technology similar to Alpha Mos one
- **Monitoring and controlling cooking processes using an olfaction device (2001 B 100)**
 S. Bendetti, P.M. Toppini, M. Riva - **University of Milan**, Italy
 Italian Journal Food Sci n#2, vol 13-2001
- **Shelf life of fresh cut vegetables as measured by an electronic nose: preliminary study (2001 B 110)**
 S. Benedetti, PM. Toppini, M. Riva, **University of Milan**, Italia
 Journal Food Science n2, Volume 13-2001
 Technology similar to Alpha Mos one
- **Correlation between electronic nose signal and fruit quality indicators on shelf-life measurements with pinklady apples (2001 B 180)**
 J. Brezmes, E. Llobet, X. Vilanova, J. Orts, G. Saiz, X. Correig, **Universitat Rovira i Virgili, Tarragona**, Spain
 Sensors & Actuators B 80 (2001) 41-50
- **Fresh tomato flavor : interrelationships between sensory, chemical and instrumental analysis - Chap. 5: potential of electronic nose to discriminate between tomato cultivars harvested at different stages of maturity (2000 B 120)**
 K.S. Tandon, E.A. Baldwin, J.W. Scott and R.L. Shewfelt, **University of Georgia**, USA
 HortScience, 2000
- **Differentiation of products derived from Iberian breed swine by electronic olfactometry (electronic nose) (2000 B 150)**
 Inmaculada González-Martín, José Luis Pérez-Pavón, Claudio González-Pérez, Jesús Hernández-Méndez and Noelia Álvarez-García, Departamento Química Analítica, **Facultad de CC Química Salamanca**, Spain
 Analytica Chimica Acta, Volume 424, Issue 2, 1 December 2000, 279-287
- **Classification of vegetable oils by linear discriminate analysis of Electronic Nose (1999 B 100)**
 Y.Gonzalez¹, J.L. Perez¹, B. Moreno¹, C. Garcia².
¹**Universidad de León**,
²**Universidad de Salamanca**, Spain
 Analytica Chimica Acta 384 (1999) 83 - 94
- **Quality control of edible oil using an electronic nose (1998 B 120)**
 Hewitt Jones. J, Engelen-cornax, Quadt, **Unilever Research**, Vlaardingen, Netherlands
 Seminars in Food Analysis 3, 15-25 (1998)
- **Use of multi-sensor array devices to attempt to predict shelf-lives of edible oils (1998 B 180)**
 V. Shiers, M. Adechy, **Leatherhead Food Research Association**, UK
 Seminars in Food Analysis 3, 43-52 (1998)

- **Use of electronic nose and gas chromatography-mass spectrometry to detect spoiled sugar beet (1997 B 120)**
 A. Kaipainen, **Cultor Corp, Technology Center,** Finland
 Seminars in Food Analysis 2, 221-228 (1997)
- **Discrimination of strawberry varieties by a gas sensor array in correlation with human sensory evaluation (1998 B 150)**
 M. Hirschfelder¹, D. Hanrieder¹, D. Ulrich²
¹**Fachhochschule Anhalt,** Germany,
²**Federal Centre of Breeding Research on cultivated Plants,** Germany
 Seminars in Food Analysis 3, 27-36 (1998)
- **Evaluation of an electronic nose equipped with metal oxide sensors for cheese grading (1998 B 170)**
 C. Wijesundera, T. Walsh, **Food science,** Australia,
 Eur Food Res Technol 212(4), 529-33 (1998)
- **Quality control of edible oil using an electronic nose (1998 B 190)**
 S. Bazzo (1), F. Loubet (1), T. Tang (1), J.D. Hewitt-Jones (2), C.E.M Engelen-Cornax (2), J.F.A. Quadt (2), **(1) Alpha MOS,** France, **(2) Unilever,** The Netherlands,
 Seminars in Food Analysis 3, 15-25 (1998)
- **Evaluation of the sensory quality of processed food by means of Electronic Nose (1997 B 110)**
 Hans Dieter Werlein - Brota M. Watkinson - **Institut für Lebensmittelwissenschaft der Universität Hannover,** Germany
 Seminars in Food Analysis 2, 215-220 (1997)
- **A new approach to odour detection - Comparison of thermal desorption GC-MS and electronic nose - Two techniques for the analysis of headspace aromaprofiles of sugar (1997 B 140)**
 A. Kaipainen (1), S. Ylisuutari (2), Q. Lucas (3), L. Moy (3) - **(1) Cultor Ltd,** Finland - **(2) Porkkala Sugar Refinery Ltd,** Finland - **(3) Alpha MOS,** France
 Int Sugar Jnl (1997) Vol 99, N°1184
- **The application of Electronic Nose for edible oil analysis (2007 PP 140)**
Monsanto, USA
 Oral presentation at Pittcon 2007 (Chicago, IL - February 2007)
- **Flavor analysis for processed food (2007 PP 110)**
Kyowa Hakko Food Specialties, Japan
 Oral presentation at a seminar in Japan (February 2007)
- **Shelf life determination of vacuum fried mango chips using a electronic nose (2006 PP 200)**
 Kongwut Niruntasuk Bhundit Innawong, **Dpt of food technology Silkaporn University,** Thailand
 8th agro-industrial conference, June 2006, Thailand
- **Evaluation of potential indices to adulteration of jasmine rice (105) mixed with Panthumthane rice (2006 PP 190)**
 Piyanat Masiri, **Dpt of food technology Silkaporn University,** Thailand
 8th agro-industrial conference, June 2006, Thailand
- **Using real-time quality measurement to maintain and increase value across the grain supply chain (2003 PP 320)**
 R. Reuss, **CSIRO**
 Proc.of the Australian Postharvest Technical Conference, Canberra
- **Industrial experiences with Electronic Nose technology - Food ingredients (2003 PP 170)**
 R. Clark, **CP Kelco,** USA
 BevTech, ISTB 2003, 50th Annual meeting

- **Evaluation of light deterioration in cheddar cheese using the olfactory sensing technique (2003 PP 180)**
H. Chung, J. Partridge, B. Harte, **School of Packaging, Department of Food Science & Human Nutrition**, Michigan State University, USA
IFT show 2003
 - **White mould cheese: new tools for objective quality evaluation (2003 PP 210)**
M. Decker, J. Trihaas, P.V. Nielsen, **Technical University of Denmark**, Denmark, 2003
 - **Application of an Electronic Nose for discrimination of ground beef quality through simulated retail display (2001 PP 160)**
S. Suwansri, F.W. Pohlman, J-F Meullenet, K. S. McEylea, **University of Arkansas**, USA
IFT show 2001 (Institute of Food Technologists)
 - **The electronic nose: a new tool in the development of palatability enhancers and in quality control (2001 PP 190)**
Petfood Forum, Chicago (2001)
 - **Cereal analysis with a sensor array system (2000 PP 170)**
Alpha MOS, France
 - **Monitoring of corn wet-milling steepwater with multi-sensor arrays (2000 PP 200)**, F. Zenhausern (1), G. Schwietz (1), P. Yang (2), SR Echoff (2)
(1) Alpha MOS, France - **(2) University of Illinois**, USA
 - **Sensor arrays for grain analysis (1999 PP 140)**
Alpha MOS, France - Pittcon 1999 ,
 - **Electronic odour testing of wood and wood products (1997 PP 130)**
E. Zürcher, L.J. Kucera, **Swiss Federal Institute of Technology**
Plant Biomechanics 1997
- 料
- **Evaluation of Antioxidant Activity and Electronic Taste and Aroma Properties of Antho-Beers from Purple Wheat Grain (2007 B 260)**
W. Li, M. D. Pickard, T. Beta - **University of Manitoba**, Canada
J. Agric. Food Chem. 2007, 55, 8958–8966
 - **Application of Electronic Tongue to White Wine Analysis (2007 B 240)**
David B. Kantor, Andras Fekete, **Corvinus University of Budapest**, Hungary
2007 ASABE Annual International Meeting
 - **Quality assessment of oenological tannins utilizing global selectivity chemical sensors array (Electronic Tongue) (2007 B 190)**
J.-L. Puech (1), A. Prida(2) & S. Isz (3), **(1) Université Montpellier**, France - **(2) Tonnellerie Seguin Moreau** (France) - **(3) Alpha MOS** (France)
South Africa Journal of Enology and Agriculture
 - **Application of a New Electronic Nose with Fingerprint Mass Spectrometry to Brewing (2005 B 250)**
Hidetoshi Kojima, Shigeki Araki, Hirotaka Kaneda, and Masachika Takashio - **Sapporo Breweries**, Japan
J. Am. Soc. Brew. Chem. 63(4):151-156, 2005
 - **Electronic Nose discrimination of aroma compounds in alcoholised solutions (2005 B 230)**
J.A. Ragazzo-Sanchez, P. Chaliier, D. Chevalier, C. Ghommidh, **Université Montpellier**, France
Sensor & Actuator: B. 114 (2006) 665-673

- **Aroma Characterization of Orthodox Black Tea With Electronic Nose (2004 B 270)**
 N. Bhattacharyya (1), B. Tudu (2), R. Bandyopadhyay (3), M. Bhuyan (4), R. Mudi (5) (1) **Centre for Development of Advanced Computing**, India; (2) (3) (5) **Jadavpur University**, India; (4) **Tezpur University**, India; 2004 IEEE Region 10 Conference - Volume B, Issue , 21-24 Nov. 2004 Page(s): 427 - 430 Vol. 2
- **Coupling gas chromatography and Electronic Nose for dehydration and desalcoholization of alcoholized beverages Application to off-flavour detection in wine (2004 B 240)**
 J.A. Ragazzo-Sanchez, P. Chalier, C. Ghommidh, **Université Montpellier**, France
 Sensor & Actuator: B. 106 (2005) 253-257
- **Shelf life determination by Electronic Nose: Application to Milk (2003 B 300)**
 S. Labrèche, S. Bazzo, S. Cadé, E. Chanié, **Alpha Mos** , France
 Sensor & Actuator: B. Chemicals - SNB7947 - Special issue: ISOEN 2003 -Vol 106/1 pp 199-206
- **Electronic Nose base tea quality standardization (2003 B 250)**
 R. Dutta, K.R. Kashwon, Bhuyan, J.W. Gardner, **University of Warwick, Tezpur University**,
 Neural networks 16 (2003) 847-853
- **Fast aroma analysis of Cabernet Sauvignon and Riesling Grapes using an Electronic Nose (2007 PP 160)**
 A.Berna, **CSIRO** (Australia) - Presentation at ASEV Annual Meeting 2007
- **Evaluation methods for Electronic Tongue applications (2006 PP 130)**
 D.B. Kantor, A. Fekete, P. Meszaros, **Corvinus University of Food Science, Budapest Hungary** -
 Presentation at the 2006 ASABE Annual International Meeting (Portland, Oregon, July 2006)
- **Characterization and quantification of coffee by using an electronic tongue (2006 PP 120)**
 D.B. Kantor, A. Fekete, **Corvinus University of Food Science, Budapest Hungary** - Presentation at
 2006 CIGR Section VI International Symposium on Future of Food Engineering (Poland April 2006)
- **Application of Electronic Tongue to american oak wood (2005 PP 170)**
 J.L. Puech, Prida A., Isz S, (1) Institut National de la Recherche Agronomique, (2) Alpha MOS, (3)
 Tonnellerie Radoux
- **Quality Assessment of Enological Tannins utilizing a global Selectivity Chemical Sensors Array (Electronic Tongue) (2005 PP 160)**
 Puech J.L., Prida A., Isz S. - Institut National de la Recherche Agronomique - In Vino Analytica Scientia -
 Montpellier, July 2005
- **A taste sensor for ingredient screening of bitterness inhibition in Acetosulfame-K and Saccharin-Na in beverages (2003 PP 220)**
 G. Roy, **Pepsi Cola, R&D, USA**
 Pangborn Sensory Science Symposium 2003
- **Applicability of metal oxide sensors for long term measurement of aroma concentration and quality above coffee powders (2002 PP 200)**
 C. Gretschi(1), M. Haering(1), R. Liardon(1), S. Bazzo(2), S. Labrèche(2), (1) **Nestlé**, (2) **Alpha MOS**
 ASIC 2002 (Association Internationale du Café)
- **Comparison of Sensory and Consumer Results Testing with Electronic Nose and Electronic Tongue for Fruit Juices (2001 PP 150a)**
 Rebecca N. Bleibaum, Herbert Stone, **Tragon Corporation, USA**
 Pittcon Presentation, 2001
- **Aroma Quality Analysis of Taiwan local tea by sensory evaluation and Electronic Nose (2001 PP 140)**
 S. Suwansri, F.W. Pohlman, J-F Meullenet, K. S. McEylea, **University of Arkansas, USA**
 IFT show 2001 (Institute of Food Technologists)
 Technology similar to Alpha MOS one

- **Changes in headspace volatile attributes of apple cider resulting from thermal processing & storage** (2003 B 220)
 GG. Rye - DG Mercer - Department of Food Science, **University of Guelph Ontario**, Canada
 Food research International 36 (2003) 167-174
- **Electronic Nose based tea quality standardization** (2003 B 250)
 R. Dutta, K.R. Kashwon, Bhuyan, Hines, J.W. Garner - **University of Warwick**, United Kingdom, Tezpur
 University, India
 Neural Networks 16 (2003) 847-853
- **Comparison of sensory and consumer results with electronic nose and tongue sensors for apple juices** (2002 B 150b)
 R.N. Bleibaum, Herbert Stone, **Tragon Corporation**, USA ;
 Tsung Tan, Said Labreche, Emmanuelle Saint-Martin, Sandrine Isz, **Alpha MOS**, France
 Journal of Food Quality and Preference, 13 (2002) 409 - 422
- **Use of the Electronic Nose and Gas Chromatography-Mass Spectrometry to Determine the Optimum Time of Aging of Beer** (2002 B 160)
 R. C. McKellar, J.C. Young, A. Johnston, K.P. Knight, X. Lu and S. Buttenham, **Agricultural and Agri-Food** Canada
 Master Brewers Association of the Americas Technical Quarterly Volume 39, no 2, 2002
- **The comparison of an electronic nose and gas chromatograph for differentiating NFC orange juices** (2001 B 150)
 K.L. Goodner, E.A. Baldwin, Citrus & Subtropical products Research Laboratory, **USDA Florida**
 Proc. Fla. State Hort. Soc. 114:158-160, 2001. (Proceedings).
- **Potential of semi-conductor sensor arrays for the origin authentication of pure Valencia orange juices** (2001 B 170)
 C. Steine, F. Beaucousin, C. Siv, G. Peiffer. **SGS - CERVAC**, France
 Journal of Agricultural & Food Chemistry 2001, 49, 3151-3160
- **Applicability of metal oxide sensors for long term measurement of aroma concentration and quality above coffee powders** (2001 B 200)
 C. Gretsch (1), M. Haering (1), R. Liardon (1), S. Bazzo (2), S. Labrèche (2) - **(1) Nestlé, Switzerland - (2) Alpha M.O.S.**, France
 Proceedings of 19th ASIC Colloquium (2001)
- **The use of an Electronic Nose to differentiate NFC (Not From Concentrate) orange juices** (2000 B 110)
 K.L. Goodner, E.A. Baldwin, Citrus & Subtropical products Research Laboratory, **USDA Florida**, USA
 Goodner, K.L.; Baldwin, E.A.; Jordán, M.J.; Shaw, P.E.
 Proc. Fla. State Hort. Soc. 113:304-306. 2000. (Proceedings).
- **Quality control of cognac using fingerprint mass spectrometry** (2000 B 130)
 J.F. Chauvet, T.T. Tan, V.O. Schmitt, **Alpha-MOS**, France
 K. Yoshida, **Primetech Corporation**, Japan
 The Institute of Electronics, Information and Communication Engineers, 2000
- **Sensitivity of metal oxide sensors towards coffee aroma** (1998 B 200)
 C. Gretsch, A. Toury, R. Estebaranz, R. Liardon, **Nestlé R&D Orbe**, Switzerland
 Seminars in Food Analysis 37-42, 5-13 (1998)
- **Sensitivity of MOS sensors towards coffee aroma** (1998 B 160)
 C. Gretsch, A. Toury, R. Estebaranz, R. Liardon, **Nestlé Orbe**, Switzerland,
 Seminars in Food Analysis 3, 37-42 (1998)
- **Detection of aroma above a coffee powder: limits and perspectives of electronic sensors** (1997 B 150)
 C. Gretsch (1), J. Delarue (2), A. Toury (1), P. Visani (3) , R. Liardon (1), **(1) Nestlé Orbe**, Switzerland,
(2) ENSIAA, (3) Nestlé R&D
 Proceedings of 17th Colloquium ASIC (1997)

- **The electronic nose to help determination of the technical specifications of some additives & technological aids used in the sparkling wines process (1996 B 100)**
L. Viaux, V. Magne, B. Robillard, **Moët & Chandon**, France

▪ 物和保健品

- **Evaluation of an Electronic Taste Sensor for Use in Formulation Development (2007 B 210)**, Julie K. Lorenz(1), Joseph P. Reo(2,7), Ondrej Hendl(3), Sandrine Isz(4), Marielle Garnier(4), Jeffrey H. Worthington(5), Vanik D. Petrossian(6) – (1) Currently at The Kellogg Company, (2) Currently at Schering-Plough Healthcare Products, (3) Pfizer, Inc., (4) Alpha MOS, (5) Currently at Senopsys, (6) Tiax - International Journal of Pharmaceutics
- **Utilization of a Modified Special-Cubic Design and an Electronic Tongue for Bitterness Masking Formulation Optimization (1) (2007 B 200)**, Lianli Li, Venkatesh Naini, Salah U. Ahmed - Barr Laboratories, USA - Journal of Pharma Sciences Vol. 96, No. 10, October 2007
- **Taste masking analysis in pharmaceutical formulation development using an electronic tongue (2006 B 100)**, JY. Zheng, MP Keeney - Lily Research Laboratories, Eli Lilly & Co, USA - International Journal of Pharmaceutics, January 2006
- **Stability, Dose Uniformity, and Palatability of Three Counterterrorism Drugs - Human Subject and Electronic Tongue Studies (2005 B 150)**
N Sadrieh, J Brower, L Yu, W Doub, A Straughn, S Machado, F Pelsor, E Saint Martin, T Moore, J Reepmeyer, D Toler, A Nguyenpho, R Roberts, D J. Schuirmann, M Nasr and L Buhse - Food and Drug Administration - Alpha MOS - Pharmaceutical Research Journal - Vol 22, N°10 - October 2005 - pp: 1747 - 1756
- **Evaluation of the taste and smell of bottled nutritive drinks (2005 B 140)**
M. Kataoka (a), K. Yoshida (b), Y. Miyanaga (a), E. Tsuji (a), E. Tokuyama (a) and T. Uchida (a), (a) School of Pharmaceutical Sciences, Mukogawa Women's University, 11-68 Koshien 9-Bancho, Nishinomiya 663-8179, Japan
(b) PRIMETECH CORP., Koishikawa Daikoku Bldg. 9F, 1-3-25 Koishikawa, Bunkyo-ku 112-0002, Japan
International Journal of Pharmaceutics
Volume 305, Issues 1-2, 23 November 2005, Pages 13-21
- **Flavor analysis in a pharmaceutical oral solution formulation using an electronic nose (2004 B 120)**
Limin Zhu, Randal A. Seburg, Eric Tsai. **Merck & Co**, USA
Journal of Pharmaceutical and Biomedical Analysis, Volume 34, Issue 3, 453-461, March 2004
- **Application of an electronic nose system for evaluation of unpleasant odor in coated tablet (2004 B 110)**
Shinji Ohmori, Yasuo Ohno, Tadashi Makino, Toshio Kashihara, **Takeda Chemical Industries Ltd**, Healthcare Research Laboratories, Consumer Healthcare Company, Osaka, Japan, European Journal of Pharmaceutics and Biopharmaceutics - 2005, Volume 59, issue 2
- **Availability of Electronic Nose Technology for the discrimination of ginseng origins (2003 B 150)**
H. J. Sohn, S. K. Lee, J. W. Yang. **Korea Ginseng Tobacco Research Institute (KGTRI)**, Korea 2003 ISOEN Riga
- **Changes in aroma characteristics during the preparation of the red ginseng estimated by Electronic sensory evaluation and gas chromatography/mass spectrometry (2003 B 140)**
S. K. Lee¹, H. J. Sohn¹, J. W. Yang¹, J.H. Kim²
¹**Korea Ginseng Tobacco Research Institute (KGTRI)**,
²**College of Agricultural & Life Sciences** - Seoul National University, Korea 2003 ISOEN Riga

- **Taste evaluation of nutraceutical drinks and orally disintegrating tablets with E-Tongue (2007 PP 130)**
 T. Uchida, **School of Pharmaceutical Science, Mukogawa University**
 Oral presentation at a seminar in Japan (February 2007)
- **Development of palatable formulations for small animals (2006 PP 230)**
 J.K. Lorenz, **Pfizer**
- **Evaluation of taste masking efficiency and human bioavailability of quinine sulfate pellets (2006 PP 180)**
 P.C. Kayumba (1,2), N. Huyghebaert (2), J.T. Ntawukuliryayo (2), C. Vervaet (2), J.P. Remon (2), (1) National University of Rwanda, Butare, (2) Laboratory of Pharmaceutical Technology, **Ghent University, Belgium**
 AAPS Annual Meeting 2006
- **Quantification of the Taste Masking Capability of EnVel Technology with Model Bitter API (2005 PP 200)**
 O. Murray, R. Walton, **Cardinal Health, USA**
 AAPS Annual Meeting 2005
- **Correlation of the electronic tongue measurements with taste panel scores for different sweeteners (2005 PP 190)**
 S. Inghelbrecht, M. Francois, I. Van Assche, **Janssen Pharmaceutica, Belgium**
 AAPS Annual Meeting 2005
- **Evaluation of an Electronic Taste Sensor for use in formulation development (2005 PP 180)**
 J. Lorenz and J. Reo, **Pfizer company USA**
 AAPS Annual Meeting 2005
- **Feasibility Study of an Electronic-Tongue for Potential Pharmaceutical Applications (2004 PP 130)**
 Limin Zhu, Randy Seburg, Karen Thompson, **Merck Research Lab, USA**
 American Chemical Society (ACS) Annual Meeting, 2004
- **Utilizing the ASTREE Electronic Tongue to Quantify Taste Masking Approaches in the Development of Zydys® Orally Disintegrating Tablets (2004 PP 140)** - O. Murray, R. Walton, D. Rana - **Cardinal Health**
 AAPS Annual Meeting 2004
- **Utilization of the ASTREE Electronic Tongue and a Modified Special-Cubic Design for Taste Masking Formulation Optimization (2004 PP 190)**
 L. Li, V. Naini, S. Ahmed - **Barr Laboratories, USA**
 AAPS Annual Meeting 2004
- **Taste Masking Analysis in Formulation Development Using an Electronic Tongue (2004 PP 180)**
 Melissa P Keeney & Jack Y Zheng, Pharmaceutical Product R&D - **Eli Lilly and Company**
 AAPS Annual Meeting 2004
- **Overview of Electronic Nose Technology for Flavor Analysis in Pharmaceutical Oral Liquid Formulations (2004 PP 170)**
 L. Zhu, R. Seburg and E. Tsai - Pharmaceutical Research & Development, **Merck Research Laboratory**
 S. Isz, J.C. Mifsud, V. Schmitt, **Alpha M.O.S.**
 AAPS Annual Meeting 2004
- **Development of Zydys® orally disintegrating tablets (ODTs) using the ASTREE Electronic Tongue to quantify taste profiles of drug actives and to develop matching placebos (2003 PP 290)**
 Owen Murray, **Cardinal Health, USA**
 AAPS Annual Meeting 2003

- **Analysis of Taste Characteristics Using the “Electronic Tongue” (2003 PP 280)**
Ruben Lozano, Bristol-Myers Squibb, USA
LRIG Meeting, Mid-Atlantic Chapter; 30-Sep-2003
- **Discrimination of Ginseng habitat by using instrumental analysis techniques (2002 PP 150)**
H.J. Sohn, S.K. Lee, B.G. Cho, S.J Kim, N.Y. Lee, D.S. Choi, M.S. Jeong, H.R. Bae, J.W. Yang
Korea Ginseng Tobacco Research Institute, National Agricultural Product Quality, Korea
October 2002

个人保健

- **Counterfeiting and quantification using an electronic nose in the perfumed cleaner industry (2005 B 130)**
J. Poprawski, F. Tetelin, PROMER - P. Boilot, Alpha MOS, Sensors & Actuators B
Volume 116, 156-160, ISOEN 2005
- **Volatile constituents of benzoin gums: Siam and Sumatra, Part.3, Fast characterization with an electronic nose (2005 B 110)**, X. Fernandez (1), C. Castel (1), L. Lizzani-Cuvelier (2), C. Delbecque (2), S. Puech Venzal (3), (1) Laboratoire arômes, synthèses, interactions, Faculté des sciences de Nice Sophia-Antipôlis, (2) Charabot, France, (3) Alpha MOS France, Flavor & Fragrance Journal
- **Electronic Nose based discrimination of a perfumery compound in a fragrance (2003 B 230)**
Andrea Branca¹, Paola Simonian¹, Marcella Ferrante², Elena Novas², R.M. Negri³
¹Association Argentina de Quimicos Cosméticos,
²International Flavor & Fragrances (IFF),
³Universidad de Buenos Aires, Argentina
Sensor Actuator B 92 (2003) 222- 227
- **Substantivity of Fragrances on cloth (2000 B 160)**
X. Ormancey, S. Puech, D. Coutiere, Biolandes, France
Perfumer & Flavorist, (2000) January/February, Vol. 25
- **Discrimination of Yves Saint Laurent perfumes by an electronic nose (1998 B 140)**
A.Carrasco, C. Saby, Elf Aquitaine ; C. Saby, Elf Antar, France
Flavour and Fragrance Journal, 13. 335-348 (1998)
- **New applications in olfactometry (1998 B 110)**
X. Ormancey, S. Puech, A. Bernard and D. Coutière, Biolandes Research Center, France
Seminars in Food Analysis 3, 77-84 (1998)

香精香料

- **Discrimination of lily fragrance by use of an Electronic Nose (2002 B 120)**
S. Fukai, Y. Abe, Faculty of agriculture, Kagawa university and Primetech, Japan
Acta horticulturae (International Society for Horticultural Science) proceedings of the Twentieth International Eucarpia Symposium, No 572, Feb 2002
- **Electronic Nose technology in the flavor industry: moving from R&D to the production floor (1998 B 100)**
Strassburger K, Givaudan Roure flavors, Cincinnati USA
Seminars in Food Analysis Volume 3, 5-13 (1998)
- **E-Nose application to flavor quality control (2007 PP 120)**
Givaudan, Japan
Oral presentation at a seminar in Japan (February 2007)

包材

- **Development of Electronic Nose method for evaluation of residual solvents in low-density polyethylene films (2006 B 220)**, Isinay E. Tüzay R. Das, Susan Selke, School of Packaging, Michigan State University - USA - Packaging Technology & Science - 2007

- **Development of Electronic Nose method for evaluation of HDPE flavour characteristics, correlated with organoleptic testing (2006 B 160)**, R. Das, Su. Selke, J. Harte, **School of Packaging, Michigan State University** - USA - Packaging Technology & Science - 2006
- **Development of Electronic Nose method for evaluation of HDPE data, correlated with organoleptic testing (2004 PP 200)**
R. Das - **School of Packaging, Michigan State University** - USA - 2004 IAPRI (International Association of Packaging Research Institutes)
- **Electronic nose potentiality utilization on packaged products (2003 PP 310)**
F. Benali, J. Henry, Y. Delaunay - **Danone**, France

烟草

- **Discrimination of Korean tobacco's aroma and tastes using the electronic nose/tongue and their feasibility in tobacco sensory evaluation (2004 B 230)**
M. Aufderheide, U. Mohr
CORESTA Congress, Kyoto, Japan (2004)
- **Comparison of two electronic noses: three tobacco applications (1997 B 100)**
Donna Jean Robie, **Brown & Williamson Tobacco Corporation**, USA
Seminars in Food Analysis, 247-256 (1997)
- **Sensory Quality Control by Electronic Nose in Manufacturing Plants (2006 PP 240)**
M. Benzari-De Sensi, Altadis
Oral presentation at CORESTA Congress (October 2006)

化工

- **Application of Electronic Odor Technology (E-Nose) (2005 PP 220)**
J. Givens, **Exxon Mobil Biomedical Sciences Inc.**, USA
Presentation at the Eastern Analytical Symposium 2005
- **Diagnosis of used engine oil based on gas phase analysis (2004 B 280)**
K. Sepcic (a), M. Josowicz (a), J. Janata*(a), T. Selby (b) - (a) **Georgia Institute of Technology** (Atlanta, USA), (b) **Savant** (USA)
The Analyst, 2004, 129, 1070–1075
- **Candle new waxes - Investigation of the effects of each blend colour, fragrance throw, wick choice, burn properties (2004 PP 210)**
Candle Team, **IGI (the International Group Incorporation)**, Canada
NCA White Paper, Spring 2004
- **Sensor array system in the automobile industry: Study on Polymer textile films and foams (2003 PP 100a)**
P. Boilot, JC. Mifsud, S. Labreche, S. Venzal, J.F. Beziau, ML Saintigny, A. Joneaux, **Alpha MOS, PSA Peugeot Citroën**, France
Pittcon presentation, 2003
- **Sensing array for oil diagnostics (2003 PP 130b)**
Jiri Janata, M. Josowicz, K. Sepcic, **Georgia Institute of Technology**, USA
ISOEN Riga presentation, 2003
- **Analysis of polymer textile films and foams by electronic nose, GC/MS and sensory panel (2003 PP 100b)**
P. Boilot, JC. Mifsud, S. Labreche, S. Venzal, J.F. Beziau, ML Saintigny, A. Joneaux, **Alpha MOS, PSA Peugeot Citroën**, France
5th Workshop "Geruch und Emissionen bei Kunststoffen" April 2003, Kassel

- **Combined use of Electronic Nose with Purge & Trap GC - MS in chemical shelf-life study (2003 PP 160)**
W. Hansen, H. Van Der Bol, S. Wieslemann. **Uniquema**, The Netherlands
Pittcon presentation 2003
- **Discrimination of diesel fuels with chemical sensors and mass spectrometry based electronic noses (1999 B 150)**
R. Feldhoff (1), C.A. Saby (2), P. Bernadet (1), **(1) Elf-Aquitaine**, France - **(2) Elf Antar**, France
The Analyst (1999) 124, 1167-1173
- **Long-term evaluation of an Electronic Nose for oleochemicals (1999 B 120)**
W. Hansen, S. Wiedemann and H. van der Bol, **Uniqema**, Netherlands
Electronic Noses and Sensory Array Based Systems : Design and applications,
Technomic Publishing Co. Inc (1999)

▪ 境

- **Detection of petrochemical taint in fish by sensory assessment, Electronic Nose and GC/MS (2003 B 110)**
F. A. Bencsath¹, J. D. Barnett¹, R. G. Berg¹, C. Hufnagle², J. D. Poling³.
¹ **U.S. Food and Drug Administration** (FDA Alabama, FDA Washington, FDA Georgia),
² **National Marine Fisheries Service**, Washington,
³ **Alpha-MOS**, USA
Submitted to Publication - rev. 08 Janv. 03
- **The Electronic Nose as a Rapid Sensor for Volatile Compounds in Treated Domestic Wastewater (2001 B 130)**
T. Dewettinck, K. Van Hege and W. Verstraete, **Ghent University**, Belgium
Water Research Volume 35, Issue 10, 2475-2483, 2001
- **An Electronic Nose System to Monitoring the Quality of Potable Water (2000 B 100)**
J. W. Gardner, H. Woo Shin, E. L. Hines, C. S. Dow, **University of Warwick**, England
Sensors and Actuators B Volume 69 (2000) 336-341
- **Measurement of odor intensity by an electronic nose (2000 B 140)**
G. Hudon, C. Guy, Department of Chemical Engineering, **Ecole Polytechnique**, Montréal, Canada
J. Hermia, Unités des Procédés, **Université Catholique de Louvain**, Belgium
Journal Air Waste Management Association, Volume 50 Issue 10, 2000 Oct, 1750-8
- **Electronic Nose studies of air quality monitoring in Australia (2001 PP 120)**
M. Prica, **Food Science Australia**, Australia
Field Screening Europe 2001
- **Feasibility study on Electronic Nose evaluations of quality and tainting in fish correlated with the quality assessments by an expert assessor/inspector (2002 PP 170)** R. K. York, S. Mitchell and C. Cosham. **Canadian Food Inspection Agency, Western Area Science Laboratory**, Canada - ISOEN 2002
- **Analysis of Petroleum Tainted Seafood with Electronic Nose and Gas Chromatography/Mass Spectrometry (2003 PP 120)**
F. A. Bencsath, T. Reilly, M. Diliberti, L.C. Hufnagle and J.D. Barnett,
USDA Alabama, FDA Washington and Food and Drug Administration (FDA) Georgia, USA
2000 FDA SCIENCE FORUM "FDA and the Science of Safety: New Perspectives"
- **Measurements of Some Volatile Compounds By Means of The Electronic Nose (1997 B 160)**
H. Maricou, D. Pereira, L. Verschuere, S. Philips, W. Verstraete, **University of Ghent**, Belgium
Water, air and soil pollution (1998) vol. 107, no1-4, pp. 423-442

健康

- **Self-organizing algorithm for classification of packaged fresh vegetable potentially contaminated with foodborne pathogens (2008 B 110)**
Ubonrat Siripatrawan, Chulalongkorn University, Bangkok, Thailand
Sensors & Actuators B 128 (2008) 435-441
- **Mycotoxins, ergosterol and odors volatiles in durum wheat during granary storage at 16% and 20% moisture content (2003 B 270)**
D. Abramson, N.D.G. White, Agriculture and Agri-food Canada - R. Hulasare, D.S. Jayas, Department of Biosystems Engineering, University of Manitoba - R.K. York, Canadian Food Inspection Agency, Canada
Journal of Stored Products Research, November 2003
- **Determination of Geosmin, 2-Methylisoborneol, and a musty-earthly odor in wheat grain by SPME-GC-MS, profiling volatiles, and sensory analysis (2003 B 260)**
H. H. Jelena, M. Majcher, R. Zawirska-Wojtasiak, M. Wiewioarowska and E. Wasowicz - Institute of Food Technology, Poznan, Poland
Journal of Agricultural and Food Chemistry, 2003, 51, 7079-7085
- **Neural network and electronic sensors array for determination of E.coli and volatile metabolites in nutriment media (2002 B 190)**
U. Siripatrawan¹, J. Linz², B. Harte³.
¹Chulalongkorn University, Bangkok, Thailand,
²Department of Food Science & Human Nutrition, Michigan State University, USA,
³School of Packaging, MSU, USA
- **Extraction and selection of parameters for evaluation of breath alcohol measurement with an electronic nose (2000 B 180)**
N. Paulsson, E. Larsson, F. Winquist, S-Sense and SKL, Sweden
Sensors and Actuators 84 (2000) 187-197
- **An electronic nose system to diagnose illness (2000 B 190)**
J.W. Gardner, H.W. Shin, E.L. Hines, University of Warwick, UK
Sensors and Actuators B 70 (2000) 19-24
- **An investigation in the suitability of using three electronic nose instruments for the detection and discrimination of bacteria types (2006 PP 150)**
G.C. Green, A.D.C. Chan, R.A. Goubran, Dpt of systems and computer engineering, Carleton University, Canada
Presentation at IEEE EMBC conference 2006

其他

- **An artificial moth: chemical source localization using a robot base neural model of moth optomotor anemotactic search (2006 B 140)**
P. Py (1), S. Bermudez i Badia (1), U. Bernadet (1), P. Knusel (1), M. Carlsson (3), J. Gu (4), E. Chanié (5), B.S. Hansson (3), T.C. Pearce (4), P.F.M.J. Verschure (2), (1) Institute of Neuroinformatics, University and ETH Zurich, (2) ICREA and Dpt of Technology, (3) Dpt of Crop Science, Swedish University of Agricultural Science, (4) NeuroLab, Centre for Bioengineering, University of Leicester, (5) Alpha M.O.S.
Autonomous Robot, (2006), 20: 193-217, DOI. 10. 1007/s10514-006-7101-4
- **Automated headspace solid-phase dynamic extraction to analyse the volatile fraction of food matrices (2004 B 220)**
C. Bicchi, C. Cordero, E. Liberto, P. Rubiolo, B. Sgorbini, Universita degli studi Torino, Italy
Journal of Chromatography A, 1024 (2004) 217-226
- **Using electronic odor sensors to discriminate among oak barrel toasting levels (1999 B 130)**
Pascal Chatonnet and Denis Dubourdieu, Bordeaux Faculty of Oenology, France
Journal of Agricultural and Food Chemistry, 4319-4322, 1999