



## CP Kelco TESTIMONY

### Electronic Nose for the quality of food ingredients

CP Kelco is the world's leading supplier of xanthan gum, gellan gum and pectin and a major source for carrageenan. These are naturally occurring carbohydrate based polymers used to thicken, gel and modify the texture of foods, cosmetics, personal care products and a variety of industrial applications.



"In many applications, the taste and odor of our ingredients impact our customer's final product. For example, the subtle flavors of a yogurt can be altered as the thickener used contributes a significant flavor of its own. We traditionally address this by tasting lots with a sensory panel and using the panel data to make product acceptability decisions. As you might imagine, this is difficult when we have 8 manufacturing locations around the globe.;

In order to monitor the taste and odor impact of our products, we originally purchased a competing mass spectrometry based instrument from another supplier. While it was able to distinguish good and bad samples, long term drift and transferability from one instrument to another was not sufficient to make the instrument useful in replacing the panel based QC tests. For that reason, we purchased an Alpha M.O.S. electronic nose



*Dr Ross Clark (Distinguished Research Fellow) with FOX 4000 Electronic Nose at CP Kelco*

#### **The Alpha M.O.S E-Nose consistently discerns good and bad samples**

With the FOX, the Alpha M.O.S E-nose, we are consistently able to discern the good and bad samples.

Alpha M.O.S has provided excellent help from both the staff in the US office as well as directly from France. We are quite satisfied and we have already begun the process to install Gemini instruments (dedicated to Quality Control applications) in our QC laboratories around the world. Alpha M.O.S has been an effective partner in improving our products. Our goal now is to replace panel based QC tests."