



SENSORY METROLOGY SOLUTIONS

HERACLES QA

Customized solution
for industrial quality





HERACLES QA is our dedicated solution to assess food and beverage quality in the production environment. Based on dual fast gas chromatography detection with powerful data analysis, we help our customers focus on the specific markers, responsible for bad odors & tastes in your product.



HERACLES QA POWERFUL TECHNOLOGY

Based on dual column fast gas chromatography, HERACLES QA can accurately characterize your products' aroma.

HERACLES QA is ruggedly mounted columns and precise temperature control insure that the system has excellent long-term stability. This insures reliable production control over time.

It provides advanced software functionalities that allow users to focus on what really matters: product quality.

ACCURATE INDUSTRIAL TOOLS

- **Sensory ID**

With this new method for data processing, HERACLES QA achieves a better tracking of chemical and sensory defects that can occur during production. Sensory ID is our proprietary model designed for industry users who need to make quick and accurate decisions with a PASS/FAIL display.

- **MMI Pro**

An intuitive interface specifically designed for production operators. Find all your tools in one window – view, create, and easily launch your ultra fast analysis. MMI Pro is designed for the production environment by reducing the number of steps to launch an analysis, thus reducing potential human errors.



AlphaSoft



MMI Pro



CUSTOMIZED SOLUTION FOR YOUR PRODUCT

Because each company presents unique challenges, we offer customized solutions to our customers. You will benefit from our experience to understand your specific needs and improve the quality throughout your production process. Some of the application areas we can address include:

- Sensory conformity tests during production
- Sensory control of ingredients and raw materials
- Inspection of manufacturing process modification
- Organoleptic control of packaging interaction ...

WE STEP YOU THROUGH THE ENTIRE PROCESS!

In collaboration with our application expert team, all production features that need to be improved are identified. In a second step, we develop an optimized method for Heracles QA to focus on sensory notes and off-taste that matter for you. In the end, you have a dedicated solution, ready to be implemented in your production facilities that will be capable of recognizing bad batches and thus improve product quality.



**OFF-TASTE
DEFINITION**



**HERACLES QA
INSPECTION**



**PRODUCTION
CONTROL IN
FACILITIES**



**IMPROVE
PRODUCTION
QUALITY**



Contact us for more information!



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