

APLICACIONES. Solicítenos la de su interés

Gas sensor array systems, also known as electronic noses, are used since many years in the food industry. The principle of operation is simple: a gas mixture is measured with a combination of gas sensors and by comparing actual measured data with stored data, using pattern recognition techniques, a classification of the mixtures is possible. The interesting point about gas sensor arrays is that a classification of complex mixtures is possible on site. The analysis is fast and does not require an analysis in the lab.

By improvement of the sensors itself and also due to better sampling techniques it is also possible to use the systems online (or at-line) in industrial applications. It is also possible to use the systems online (or at-line) in industrial applications.

Preconcentrator

A trap can be used for lowering detection limits and for increasing the selectivity. Industrial plants can be monitored with the system. The continuous sampling and thermal desorption step are preformed automatically. In applications where a manual sampling is preferred, the system can also be used just as a thermal desorption device. Applications with a sensor array as a detector, but also with a gas chromatograph and/or mass spectrometer are possible.

PEN & EDU. i-PEN

Food

Rancidity of food using the **PEN**

Identification of spices and control of dosage using **i-PEN**

Off flavor in food using **PEN**

Freshness of meat using **PEN**

Different aroma of fruits using **PEN**

Differences in yogurt using **PEN**

Freshness of milk using **PEN**

Differentiation of juices and soft drinks using **PEN**

Differentiation of alcoholic beverages using **PEN & EDU**

Condition of grain using **PEN**

Supervision of roast process and differentiation of coffee using **i-PEN**

Control of tobacco and the artificial aroma using **PEN**

Characterization of honey using **PEN**

Materials

Stopper for beverages, detection of solvents and off odor using **PEN**

Control of paper based packaging material using **PEN & EDU**

Smell and/or solvents in polymers using **PEN**

Degradation of flavors in perfumes using **PEN & EDU**

Environment & Safety

Supervision of biological filters and smells in waste water plants using **i-PEN**

Correlation to smell by olfactometry in composting plants using **PEN & EDU**

Determination of solvents at workplace atmospheres using **PEN**

Detection of artificial odorants (also non sulfur) in natural gas using **PEN & EDU**

Medicine

Identification of bacteria on agar plates using **PEN**

Degradation of flavor in medicine using **PEN**

Supervision of fermentation processes using **i-PEN**

Off odors in medicine using **PEN & EDU**

Keg & Process Control

Contamination in recycled bins using **Keg-Control**

Leakage of natural gas (monitoring of methane, benzene, H₂S) using **Process Control Nose**