

Measuring aroma

The Biotechnological Institute, Denmark, has developed a system to measure the aromatics released when food is chewed and eaten. MS-Nose measures the aromatics by drawing air exhaled through the nose into an instrument, where all the fleeting aromatics are detected simultaneously. The mutual concentration levels of the aroma components are determined, i.e. aromatics that are let off quickly as well as those released slowly. This enables researchers to map out the contribution from the fleeting aromatics to the initial taste sensations and the aftertaste. *Contact: Mr. Mette R. Norrelykke, The Biotechnological Institute, Main Office and Division of Applied Food Technology, Holbergsvej 10, DK-6000 Kolding, Denmark. Tel: +45 7552 0433; E-mail: mrn@bioteknologisk.dk. (Website: [www. foodoresund.com](http://www.foodoresund.com))*