

New smell identification tool

Cyrano Sciences, the United States, recently released a new polymer composite sensor-based hand-held electronic nose to aid food processors. Based on technology provided by the California Institute of Technology, Cyranose 320 offers a powerful, affordable and easy-to-use smell identification tool. The sensor can rapidly detect off-odours associated with food manufacturing and packaging – detecting freshness, spoilage, contamination and batch-to-batch consistency.

The sensor technology is based on conducting composites that change resistance with exposure to vapour. Since each vapour is unique, each element of the array produces a different change in resistance. The pattern of resistance changes gives signature characteristics of the sample being measured. Quick response time, combined with easy one-button operation, provides an effective and accurate measure of the vapours present. *Contact: Cyrano Sciences, 73 N Vinedo Ave., Pasadena, CA 91107, the United States. Tel: +1 (877) 7441 700; Fax: +1 (877) 7441 777.*