

What quality is your olive oil?

FlavourSpec®: Automated classification of olive oils

High quality native olive oils is a pure and healthy natural product that further yields a complex and rich flavour. The assurance of best quality is of outmost importance for every party of its supply chain.

The FlavourSpec® a fast and easy to use tool that allows the authentication of olive oil flavours by a headspace analysis. Automated processing of acquired data determine classifications based on customizable sample training sets.



FlavourSpec®

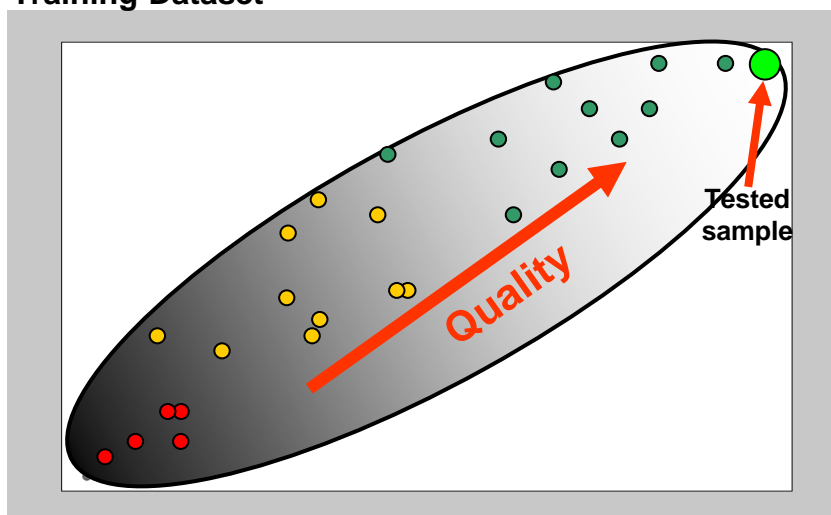
Applications:

- Quality and purity monitoring of commodities
- Assure a distinctive flavour
- Supervising a constant blending / product quality

Advantages of FlavourSpec®:

- No sample preparation
- Convenient and easy sample handling
- Automated workflow
- Fast run times: Results in typically <10 minutes

Training-Dataset



Automated quality Determination

Tested Sample	Assigned Training Sample	Deviation
Sample001	lib_oliva_quality_A	3,964
Sample002	lib_oliva_quality_C	24,307
Sample003	lib_oliva_quality_B	0,832
Sample004	lib_oliva_quality_B	10,308
Sample005	lib_oliva_quality_B	14,880
Sample006	lib_oliva_quality_!POMACE!	7,742
Sample007	lib_oliva_quality_A	9,534
Sample008	lib_oliva_quality_A	12,491
Sample009	lib_oliva_quality_A	22,406

Automated sample recognition