

Process Control

Determination of Coffee Flavours

The Ni-IMS-Portable by G.A.S. is trained to detect flavours in the gas phase over food and beverages. These (VOCs) are of mayor interest not only for the smell but also for their taste. All tastes excluding salty, sweet, bitter and sour can only be identified through the interaction of taste and smell.

G.A.S.-Systems can be used for different applications in the field of food and beverages such as process control, quality control and shelf life.

This analytical tool is at the same time portable, easy to handle, fast in analysis and sensitive in detection.

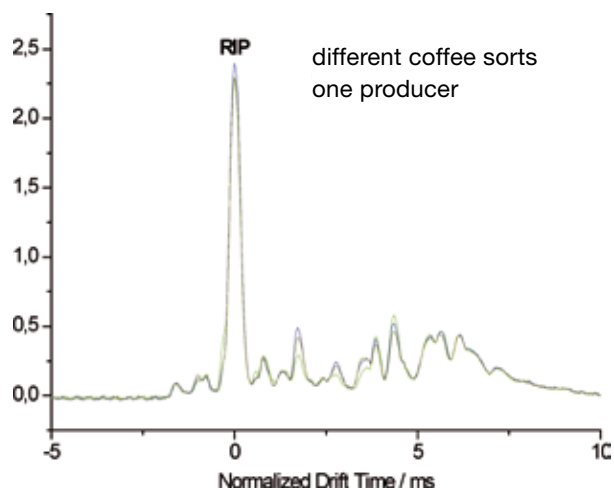


Fig. 1: Similarity of different coffees of one producer

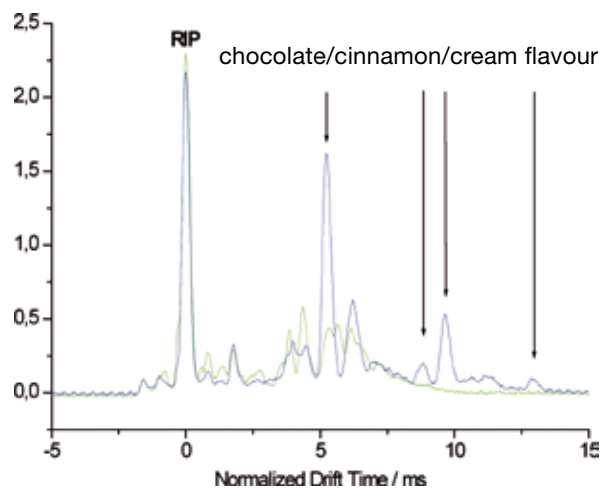


Fig. 2: Clear differences between favoured and common coffee