



## THE USAGE OF ELECTRONIC NOSE IN FOOD INDUSTRY

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### Summary

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This presentation was aimed to mention the working principles, usage areas and advantages of electronic nose used for food control. Electronic noses based on the biological model work in a similar manner, albeit substituting sensors for the receptors, and transmitting the signal to a program for processing, rather than to the brain. Electronic noses were originally used for quality control applications in the food, beverage and cosmetics industries. An electronic nose is a device that identifies the specific components of an odour and analyses the chemical detection. Nowadays the electronic noses have provided a plethora of benefits to a variety of commercial industries, including the agricultural, biomedical, cosmetics, environmental, food, manufacturing, military, pharmaceutical, regulatory, and various scientific research fields.

**Key words:** : electronic nose, food industry, quality control