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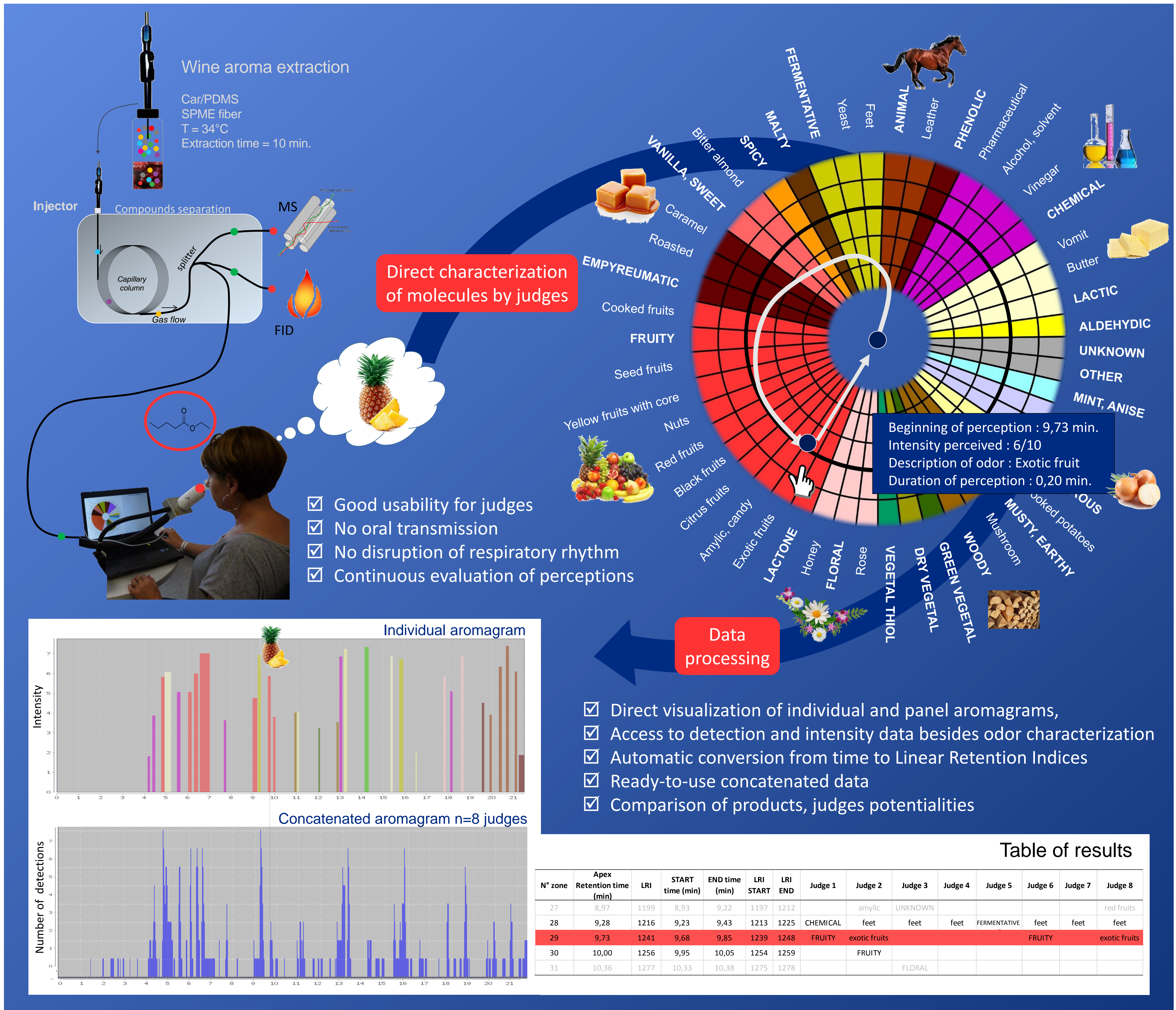
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Introduction of an olfactometry-dedicated software using intuitive aroma wheel interface

Olfactometry is a valuable methodology used to investigate odorant active compounds in complex aroma profiles. Considering the numerous studies using this technique, little is done to improve olfactometric data acquisition. An innovative software dedicated to olfactometric data acquisition has been developed and is herein presented (patent pending¹).



- ✓ A software with a good usability for judges, overcoming bias of existing systems, providing a complete characterization and including data treatment capabilities².
- ✓ A wheel aroma presentation, consistent with those currently used for sensory characterization.
- ✓ Facilitates chemometric approaches to determine contribution of compounds to aromas and apprehend existing interactions.

¹Prost C., Bertrand D. 2010. Procédé d'analyse d'une impression sensorielle, patent n° FR 2933788, July 9th 2008

²Villière A., Le Roy S., et al. 2015. Evaluation of aroma profile differences between *sué*, *sautéé* and *pan fried* onions using an innovative olfactometric approach. *Flavour journal* 4(24): 2-19.