



HAL
open science

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

Angélique Villière, Fabrice Guillet, Sarah Le Roy, Catherine Fillonneau,
Carole Prost

► To cite this version:

Angélique Villière, Fabrice Guillet, Sarah Le Roy, Catherine Fillonneau, Carole Prost. Introduction of an innovative olfactometry-dedicated software using intuitive aroma wheel interface. 15th Weurman Flavour Research Symposium - Flavour Science, Sep 2017, Graz, Austria. hal-01954324

HAL Id: hal-01954324

<https://hal.science/hal-01954324>

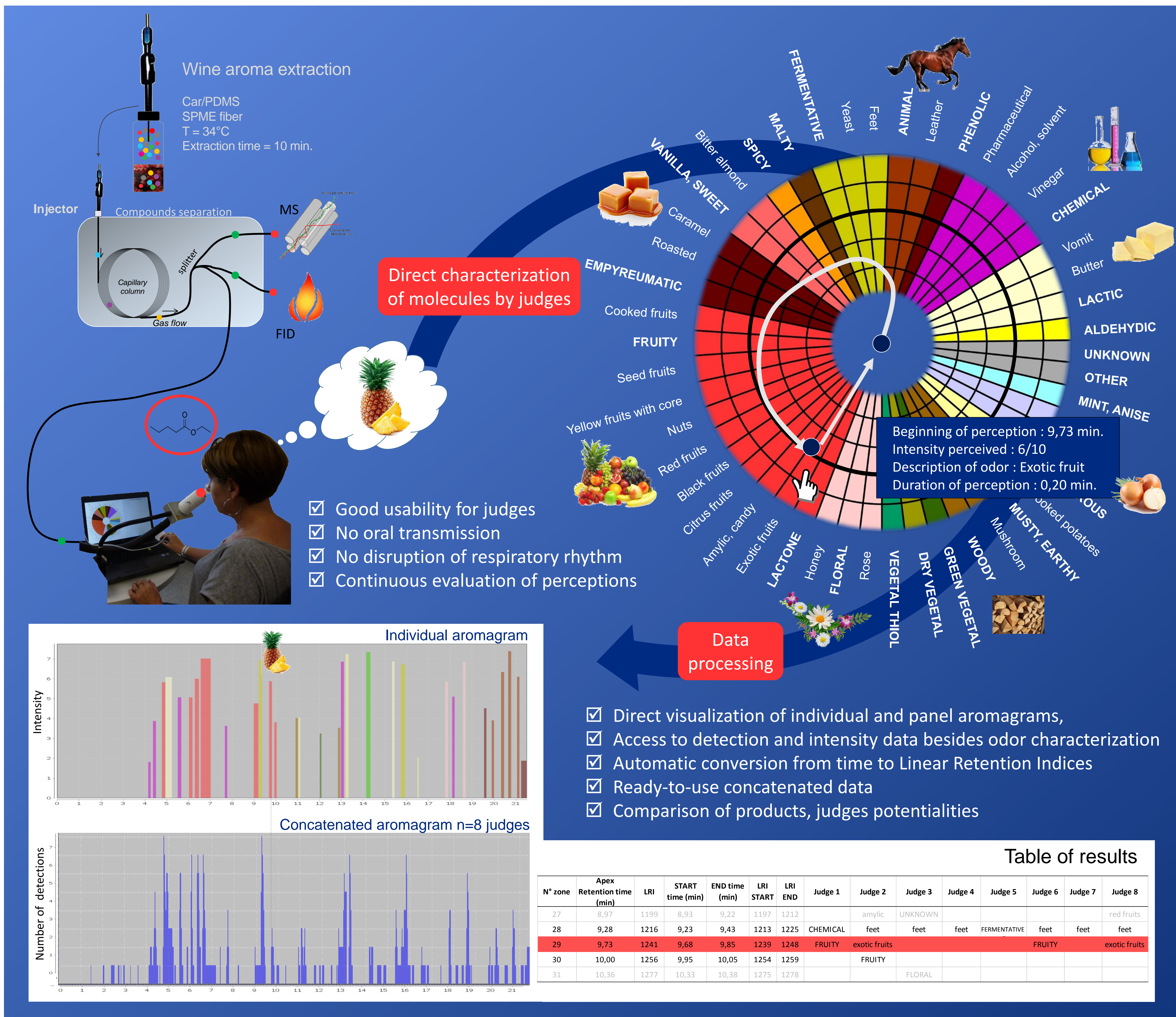
Submitted on 13 Dec 2018

HAL is a multi-disciplinary open access archive for the deposit and dissemination of scientific research documents, whether they are published or not. The documents may come from teaching and research institutions in France or abroad, or from public or private research centers.

L'archive ouverte pluridisciplinaire **HAL**, est destinée au dépôt et à la diffusion de documents scientifiques de niveau recherche, publiés ou non, émanant des établissements d'enseignement et de recherche français ou étrangers, des laboratoires publics ou privés.

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.

