



## Services

- » Solvent-free extraction and enrichment of flavours by SBSE (Stir Bar Sorptive Extraction - Twister Method).
- » Solvent-free extraction and enrichment of flavours by SPME (Solid-Phase Micro-Extraction).
- » Dynamic and Static Headspace Method.
- » Identification of volatile flavour compounds by capillary gas chromatography and mass spectrometry detection (GC/MS and GC/MS/MS).
- » Determination of trace flavours by sniffing port analysis: Detection of separated compounds by trained operators, one-by-one emission and characterization.
- » Identification and quantification of non volatile flavour compounds by High Performance Liquid Chromatography and Mass Spectrometry (HPLC/ MS and UPLC/MS/MS).
- » Flavour Profile Evaluation by sensory evaluation experts.

## Applications

- » Determination of flavours and off-flavours in raw materials and end products of comestibles (Maillard substances, ageing flavours, rancidity, boar taint, ...)
- » Generation of flavours during the manufacturing process depending on process parameters or ingredients.
- » Evaluation and dose determination of new flavouring additives depending on food matrix and technological process.
- » Flavour shelf life depending on different food packaging materials and atmospheres.