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“zNose Detects TCA in Wine Like the Experts”

abstract

Detecting 2,4,6 TCA in Corks and Wine Using the zNose™

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Abstract – For the first time an electronic nose can detect 2,4,6-trichloroanisole (TCA) in wine aromas. Called a zNose™, it is capable of detecting part-per-trillion levels of TCA in less than 10 seconds. Of all the chemical devices under development, an electronic nose to mimic (improve) the human olfactory response while also providing quantitative chemical analysis has been the most sought after by wine producers. Because of its speed and sensitivity, this new electronic nose offers a much needed quality control tool, which can be used to test for quality in virtually every aspect of wine making. The new zNose™ technology is based not upon sensor arrays (eNoses) but instead is based upon a very fast (10 second) gas chromatograph (GC) coupled with a single surface acoustic wave (SAW) solid state vapor detector.

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