



Sensory evaluation
of your products

E-Nose MU 1.1

Portable Electronic Nose

Intelligent electronic nose for identification of odorous substances

E-Nose MU is a tool for monitoring and analysis of odors. Its working principle mimics the human olfaction. E-Nose MU is based on a metal-oxide gas sensor array. It offers a detection and identification of odorous substances. Due to its unique combination of various sensors, portable e-nose simulates a human nose and the entire mental process of human classification, recognition and olfactory imprint of odorous emission.

Our solution

- Sensory control of raw materials, final products or packaging
- Sensory conformity tests during production
- Influence of the manufacturing process modification
- Organoleptic control of packaging interactions
- New product development
- Benchmarking of competitive products
- Investigation of consumer claims
- Self-life study
- Determination of best storage conditions & shelf life

Advantages

- Intelligent sensors
- Portable instrument
- Online and offline analysis
- Detects in seconds all the odors
- Fast, flexible and robust
- Unique combination of a wide range of gas sensors



Quality Control

Freshness of food, off odor in packaging materials, residual solvents in polymers, degradation of flavours, characterization of resins or aroma in beverages, frying or roast process control etc.

Product Development

Food, Beverage, Packaging, Coffee & Tea, Oil & Fats, Dairy & Milk, Flavor & Aroma, Cosmetics & Perfumes, Home care products, Petrochemicals etc.

Environmental & Safety Control

Odor in waste water plants or in compost plant, supervision of filters, solvents at workplace atmosphere, smouldering fires, leakage control or odor emission

MUI ROBOTICS is specialized in electronic sensing system. We are developer and manufacturer of high-quality instruments based on artificial sense technology for robots.

We offer reliable and precise method for control the sensory quality of your products and secure manufacturing process.

BENEFITS OF OUR SOLUTIONS

Quality Improvement

- Standardize sensory in production plants
- Make sensory evaluation more reliable and objective
- Improve production sensory quality and consistency

Cost Saving

- Qualify customer claims to reduce financial loss
- Significantly decrease production loss due to earlier detection and better reactivity on sensory defects

Time Saving

- Speed up liberating tests on production batches



Our Experiences in Industries



Food & Beverage

- Grading and quality check of tuna, shrimp, seafood
- Quality control of meat products, milk and cheese
- Determination the recipe of food & beverage products
- Determination the shelf life of products
- Benchmarking of competitive products



Agriculture

- Quality control of agriculture raw materials and products
- Classification and identification of Jasmine rice
- Measurement of volatile organic compounds in soil to assess soil fertility and organic fertilizer
- Determination of best storage conditions & shelf life



Cosmetics & Perfumes

- Design of perfume and deodorant
- Measurement of Herb recipe
- Sensory control of ingredients and raw materials
- Benchmarking of competitive products



Industrial products

- Sensory conformity tests during production
- Sensory control of raw materials
- Influence of the manufacturing process modification
- New product development
- Investigation of consumer claims
(Paper, Packaging, Plastic, Resin, Solvent etc.)



Environment

- Measurement of odor emission
- Identification of odor source from factories or livestock farms
- Smart indoor and outdoor odor monitoring system
- Online and Real-time monitoring of odor

Trusted by

