



# Food Flavour Laboratory

## *Flavour and Taste Analysis*

The Samworth Flavour Laboratory is a well-equipped laboratory that is designed for both teaching and research. The laboratory houses two Thermo GC-qqqMS, an Ionicon PTR-MS, the MS-Nose, a Micromass LCZ and four HPLC units (Shimadzu, Agilent, Jasco, Waters) with a range of detectors (including electrospray mass spectrometry, UV-VIS, fluorescence and evaporative light scattering detectors). The laboratory prides itself on being a multidisciplinary unit that works across the School of Biosciences bringing analytical chromatography experts together in one location, with dedicated training and support systems.

At the core of the laboratory are the ApCI-MS interfaces for real time MS chemical analysis of volatile compounds. Applications typically include evaluating flavour delivery in nose and evaluating the impact of compositional changes (e.g. fat and sugar) and the effectiveness of flavour carriers and delivery agents. Alternative applications include cosmetic odorants, real time insect pheromone studies and packaging evaluation.

