

No.	Title of Article	Journal	Vol	Pages	Year	Authors	Link
Food Freshness, Quality and Sensory Evaluation							
1	Application of Neuromorphic Olfactory Approach for High-Accuracy Classification of Malts	Sensors	22	1-16	2022	Vanarse et al	https://www.mdpi.com/1424-8220/22/2/440
2	Application of an Electronic Nose and GC-MS to Determine Volatile Organic Compounds in Fresh Mexican Cheese	Foods	11	1-13	2022	Lee-Rangel et al	https://www.ncbi.nlm.nih.gov/pmc/articles/PMC9265309/pdf/foods-11-01887.pdf
3	Two Beer(s) or Not Two Beer(s): The eNose as an Instrument to Pacify the World	Klin Padiatr	234	301-304	2022	Kopp et al	https://www.thieme-connect.com/products/ejournals/html/10.1055/a-1714-8895?device=mobile&innerWidth=980&offsetWidth=980
4	Detection of decomposition in mahi-mahi, croaker, red snapper, and weakfish using an electronic-nose sensor and chemometric modeling	J Food Sci	86	4148 - 4158	2021	Karunathilaka et al	https://pubmed.ncbi.nlm.nih.gov/34402528/
5	Feasibility of detection of infested rice using an electronic nose	J Stored Products Res	92		2021	Zhou et al	https://www.sciencedirect.com/science/article/abs/pii/S0022474X21000448
6	Prediction of human odour assessments based on hedonic tone method using instrument measurements and multi-sensor data	Biosystems Eng	200	272-283	2020	Chang et al	https://www.sciencedirect.com/science/article/abs/pii/S1537511020302646
7	Effect of the catalyst on the physical and aroma attributes of interesterified milk fat-vegetable oil blends	Brazil J. Food Tech	21	1-10	2018	Rocha MR et al	https://www.researchgate.net/publication/329174176_Effect_of_the_catalyst_on_the_physical_and_aroma_attributes_of_interesterified_milk_fat
8	Stochastic modeling of the transient regime of an electronic nose for waste cooking oil classification	J. Food Eng	221	114-123	2018	Siqueria et al	https://www.sciencedirect.com/science/article/abs/pii/S0260877417304284
9	Efficacy of light-protective additive packaging in protecting milk freshness in a retail dairy case with LED lighting at different light	Food Research International	114	1-9	2018	Wang A et al	https://www.sciencedirect.com/science/article/pii/S0963996918305921
11	Potential use of electronic noses, electronic tongues and biosensors as multisensor systems for spoilage	Trends in Food Sci Technol	80	71-92	2018	Ghasemi-Varnamkhasti et al	https://www.sciencedirect.com/science/article/abs/pii/S0924224417305575
10	Non-destructive sensing methods for quality assessment of on-tree fruits: a review	J Food Measurement	12	497-526	2018	Srivastava et al	https://link.springer.com/article/10.1007/s11694-017-9663-6
12	Stability of electronic nose (e-nose) as determined by considering date-pits heated at different temperatures	Intl J Food Properties	21	850-857	2018	Rahman S et al	https://www.tandfonline.com/doi/abs/10.1080/10942912.2018.1463540
13	Stochastic modeling of the transient regime of an electronic nose for waste cooking oil classification	J Food Eng	221	114-123	2018	Siqueria et al	https://www.sciencedirect.com/science/article/pii/S0260877417304284
14	Electronic noses: Powerful tools in meat quality assessment	Meat Science	131	119-131	2017	Wojonowski et al	https://www.sciencedirect.com/science/article/abs/pii/S0309174017302255
15	Electronic nose and visible-near infrared spectroscopy in fruit and vegetable monitoring	Rev Analytical Chemistry		1-24	2017	Beghi et al	https://www.degruyter.com/view/j/revac.ahead-of-print/revac-2016-0016/revac-2016-0016.xml
16	Quality Control of Olive Oils Using Machine Learning and Electronic Nose	J Food Quality		1-7	2017	Ordukaya et al	https://www.hindawi.com/journals/fgq/2017/9272404/abs/
17	Aroma Characterization of Petit Manseng Wines Using Sensory Consensus Training, SPME GC-MS, and Electronic Nose Analysis	Amer J of Enology and Viticulture	68	112-119	2016	Gardner et al	http://www.ajevonline.org/content/early/2016/09/20/ajev.2016.15099
18	Fruit Juice–Alcohol Mixture Analysis Using Machine Learning and Electronic Nose	IEEJ Trans.	11	S171 - S176	2016	Ordukaya et al	http://onlinelibrary.wiley.com/doi/10.1002/tee.22250/full
19	Study on Rapid Detection of Orange and Strawberry Storage Diseases and Trees Brown Root Rot by Electronic Nose	National Taiwan Univ.	MS Thesis	77 pp	2016	Wen JL	http://www.airitilibrary.com/Publication/alDetailedMesh?docid=U0001-3101201622123500
20	Application of electronic nose systems for assessing quality of medicinal and aromatic plant products: A review	J Appl Res Medicinal Aromatic	3	1-9	2016	Kiania et al	http://www.sciencedirect.com/science/article/pii/S2214786115300206
21	Quality Measurements of Fruits and Vegetables Using Sensor Network	Proc 3rd Intl Sym Big Data and Cloud	49	121-130	2016	Bandal et al	http://link.springer.com/chapter/10.1007/978-3-319-30348-2_11
22	Detecting Potato Taste Defect in East African Green Coffee Beans using a Portable Electronic Nose (E-Nose)	Conf Report, Seattle Univ	1	1-4	2016	Avellaneda I	
23	Chp. 11 Rice and the Electronic Nose	Electronic Noses and Tongues in	Chp 11	103-113	2016	Abdullah et al	https://www.researchgate.net/profile/Maz_Jamilah_Masnan2/publication/305747454_Contributors/links/57a13acc08aeb1604832ba43/Contributors.pdf
24	Chp. 14 Wine Applications With Electronic Noses	Electronic Noses and Tongues in	Chp 14	137-148	2016	Lozano et al	https://www.researchgate.net/profile/Jose_Santos20/publication/303414712_Wine_Applications_With_Electronic_Noses/links/57552d7408ae17e65eccd378/
25	Fusion technique for honey purity estimation using artificial neural network	Intl Conf on Adv in Intel Syst (IntelSys)		35-40	2014	Subari et al	http://www.atlantis-press.com/php/pub.php?publication=intel-13&frame=http%3A//www.atlantis-press.com/php/paper-
26	Electronic nose and its application to microbiological food spoilage screening	Sensing Technology: Current Status and	8	119-140	2014	Falascioni et al	http://link.springer.com/chapter/10.1007/978-3-319-02315-1_6

27	Food analysis using artificial senses	J. Agric. Food Chem.	12	1423 - 1448	2014	Sliwinska et al	http://pubs.acs.org/doi/abs/10.1021/jf403215v
28	A hybrid sensing approach for pure and adulterated honey classification	Sensors	12	14022-14040	2012	Subari et al	http://www.ncbi.nlm.nih.gov/pmc/articles/PMC3545604/
29	Improved maturity and ripeness classifications of <i>magnifera indica</i> cv. harumanis mangoes through sensor fusion of an electronic nose	Sensors	12	6023 - 6048	2012	Zakaria et al	http://www.mdpi.com/1424-8220/12/5/6023
30	Nondestructive sensing of maturity and ripeness in mango.	Acta Horticulturae	943	287-296	2012	Kitthawee et al	http://www.actahort.org/books/943/943_40.htm
31	Applications of humanlike artificial sensors to support researches in the Malaysian food industries	Int. Symp. On Sustainability	11th	698-702	2012	Jamilah et al	http://fullpaperumtas2012.umt.edu.my/files/2012/07/FST57-ORAL-PP698-702.pdf
32	A biomimetic sensor for the classification of honeys of different floral origin and the detection of adulteration	Sensors	11	799-822	2011	Zakaria et al	http://www.ncbi.nlm.nih.gov/pubmed/22164046
33	Monitoring effects of ethanol spray on cabernet franc and merlot grapes and wine volatiles using electronic nose systems	Amer J of Enology and Viticulture	62	351-358	2011	Zoecklein et al	http://www.ajevonline.org/content/62/3/351.full.pdf+html
34	Electronic nose analysis of cabernet sauvignon (vitis vinifera l.) grape and wine volatile differences during cold soak and post fermentation	Amer J of Enology and Viticulture	62	81-90	2011	Gardner et al	http://ajevonline.org/content/62/1/81.full.pdf+html
35	Electronic nose evaluation of the effects of canopy side on cabernet franc (vitis vinifera l.) grape and wine volatiles	Amer J of Enology and Viticulture	62	73-80	2011	Devarajan et al	http://www.ajevonline.org/content/62/1/73.full.pdf+html
36	Feasibility study of pheasant meat ripening by means of nir spectroscopy and electronic nose methods	5th Intl. Symp. On Agriculture		963-967	2010	Kiss et al	http://sa.agr.hr/pdf/2010/sa2010_p0601.pdf
37	Research on the fish freshness assessment based on electronic nose	Acta Scien Natural Univ Sunyatsensi	49	28-30	2010	Liu et al	http://xuebao.sysu.edu.cn/web_zrb/EN/abstract/abstract649.shtml#
38	Increasing electronic nose recognition ability by sample laser irradiation	Sensors and Actuators B:	146	534-538	2010	Massacane et al	http://www.sciencedirect.com/science/article/pii/S0925400509009861
39	Improved classification of <i>orthosiphon stamineus</i> by data fusion of electronic nose and tongue sensors	Sensors	10	8782 - 8796	2010	Zakaria et al	http://www.mdpi.com/1424-8220/10/10/8782
40	Classification of agarwood oil using an electronic nose	Sensors	10	4675 - 4686	2010	Hidayat et al	http://www.mdpi.com/1424-8220/10/5/4675
41	Prediction of hedonic tone using an electronic nose and artificial neural networks	Applied Engineering in Agriculture	26	343-350	2010	Williams et al	http://elibrary.asabe.org/abstract.asp?search=1&IID=3&AID=29535&CID=aeaj2010&v=26&i=2&T=1&urlRedirect=anywhere=on&keyword=&abstract=&title=&au
42	Characterization of cold soak on vitis vinifera l. cv. cabernet sauvignon grape and wine volatiles using an electronic nose system	Virginia Polytechnic Institute and State thesis	MS	100 pp	2009	Gardner	http://scholar.lib.vt.edu/theses/available/etd-05132009-095853/unrestricted/GardnerDeniseETDCorrected.pdf
43	Rapid identification of rice samples using an electronic nose	J Bionic Eng	6	290-297	2009	Zheng et al	https://link.springer.com/article/10.1016/S1672-6529(08)60122-5
44	Use of an electronic nose to classify avocado pulp by maturity stage	Proc. Fla. State Hort. Soc.	122	334-337	2009	Pereira et al	http://fshs8813.wpengine.com/proceedings-o/2009-vol-122/FSHS%20vol.%20122/334-337.pdf
45	Electronic nose evaluation of cabernet sauvignon fruit maturity	Journal of Wine Research	19	69-80	2008	Athamneh et al	http://www.tandfonline.com/doi/abs/10.1080/09571260802164061
46	Development of non-destructive methods to evaluate oyster quality by electronic nose technology	Sensing and Instrumentation for	2	51-57	2008	Hu et al	http://www.springerlink.com/content/rm3836552003j45/fulltext.pdf
47	Determination of quality attributes of blue crab (<i>callinectes sapidus</i>) meat by electronic nose and draeger-tube analysis	Journal of Aquatic Food Product	17	234-252	2008	Sarnoski et al	http://www.tandfonline.com/doi/abs/10.1080/10498850802183364
48	Intelligent fish freshness assessment	Journal of Sensors	2008	1-8	2008	Gholamhosseini et al	http://www.hindawi.com/journals/js/2008/628585/
49	Intelligent processing of e-nose information for fish freshness assessment	Intl. Conf. Intelligent Sensors,	3rd	173-177	2008	Gholamhosseini et al	http://ieeexplore.ieee.org/xpl/login.jsp?tp=&number=4496839&url=http%3A%2F%2Fieeexplore.ieee.org%2Fxppls%2Fabs_all.jsp%3Farnumber%3D4496839
50	Alaska pink salmon (<i>oncorhynchus gorboscha</i>) spoilage and ethanol incidence in the canned product.	Journal of Agricultural and	55	2517 - 2525	2007	Chantarachoti et al	http://pubs.acs.org/doi/abs/10.1021/jf062245m
51	Instrumental methods for determining quality of blue crab (<i>callinectes sapidus</i>) meat	Virginia Polytech Inst and State Univ	MS thesis	115 pp	2007	Sarnoski	http://scholar.lib.vt.edu/theses/available/etd-05152007-121919/unrestricted/Sarnoski_Thesis.pdf
52	Evaluation of an artificial olfactory system for grain quality discrimination	Food Science and Technology	40	1818 - 1825	2007	Balasubramanian et al	http://www.sciencedirect.com/science/article/pii/S0023643807000230
53	ANN-integrated electronic nose and znose system for apple quality evaluation	Trans. American Society of	50	2285 - 2294	2007	Li et al	https://elibrary.asabe.org/abstract.asp?aid=24081&t=2&redir=&redirType=

54	Detection of apple deterioration using an electronic nose and znose	Trans. American Society of	50	1417 - 1425	2007	Li et al	http://elibrary.asabe.org/abstract.asp?aid=23614&t=2&redir=&redirType=
55	Neural-network-integrated electronic nose system for identification of spoiled beef	LWT - Food Science and Technology	39	135-145	2006	Panigrahi et al	http://www.sciencedirect.com/science/article/pii/S0023643805000046
56	Prediction of odor pleasantness using electronic nose technology and artificial neural networks	Pennsylvania State University	PhD thesis	347 pp	2006	Williams	http://dl.acm.org/citation.cfm?id=1293282&preflayout=flat
57	Portable odor detection device for quality inspection of Alaska pink salmon (<i>oncorhynchus gorbuscha</i>)	Journal of Food Science	71	414-421	2006	Chantarachoti et al	http://onlinelibrary.wiley.com/doi/10.1111/j.1750-3841.2006.00050.x/abstract
58	Detection of fruit odors using an electronic nose	SPIE Sensing & Measurement	2006	1-2	2006	Schneider et al	http://spie.org/documents/Newsroom/Imported/0137/137_809_0_2006-02-28.pdf
59	Electronic nose evaluation of grape maturity	Virginia Polytechnic Institute and State	MS thesis	102 pp	2006	Athamneh	http://scholar.lib.vt.edu/theses/available/etd-10262006-151209/unrestricted/Thesis.pdf
60	Non-destructive evaluation of apple maturity using an electronic nose system	Journal of Food Engineering	77	1018 - 1023	2006	Pathange et al	http://www.sciencedirect.com/science/article/pii/S0260877405005868
61	Freeze damage detection in oranges using gas sensors	Postharvest Biology and Technology	35	177-182	2005	Tan et al	http://ucce.ucdavis.edu/files/datastore/234-420.pdf
62	Headspace gas chromatography-mass spectrometry and electronic nose analysis of volatile compounds in canned Alaska pink salmon	Journal of Food Science	70	S419 - S426	2005	Oliveira et al	http://lib3.dss.go.th/fulltext/journal/journal%20of%20food%20science/2005%20v.70.no.7/26422jfsv70n7pS0419-0426ms20050090%5B1%5D.pdf
63	Electronic nose chemical sensor versus gas chromatography: A feasibility study for the differentiation of apple flavors and essences.	Trans. Amer Soc of Agri Eng	48	2003 - 2006	2005	Marrazzo et al	http://naldc.nal.usda.gov/download/5533/PDF
64	The use of sensor array technology for rapid differentiation of the sapwood and heartwood of eastern Canadian spruce; fir and pine	Eur J Wood and Wood Products	62	470-473	2004	Garneau et al	http://www.springerlink.com/content/p35f4t556y01vva/
65	Volatiles and flavor of five Turkish hazelnut varieties as evaluated by descriptive sensory analysis, electronic nose, and dynamic	Journal of Food Science	69	SNQ99-SQ106	2004	Alaslavar et al	http://onlinelibrary.wiley.com/doi/10.1111/j.1365-2621.2004.tb13382.x/abstract
66	Electronic nose chemical sensor feasibility study for the differentiation of apple cultivars	Trans. Amer Soc of Agri Eng	48	1995 - 2002	2002	Marrazzo et al	https://pubag.nal.usda.gov/download/5532/pdf
Bacteria, Disease and Contamination in Food and Agricultural Products							
67	Comparison of the performance of metal oxide and conducting polymer electronic noses for detection of aflatoxin using artificially	Sensors and Acutators B	360		2022	Mcchungo et al	https://www.sciencedirect.com/science/article/abs/pii/S0925400522003239
68	Study on diagnosis and treatment of major tree disorders and risk assessment on Taiwan cherry and other common trees	National Taiwan Univ.	MS Thesis	73 pp	2021	Lai CW	https://tdr.lib.ntu.edu.tw/bitstream/123456789/79464/1/U0001-1210202116321100.pdf
69	Detection and identification of fungal species by electronic nose technology: A systematic review	Fungal Biol Rev	37	59-70	2021	Mota et al	https://www.sciencedirect.com/science/article/abs/pii/S1749461321000142
70	Nanosensors for early detection of plant diseases	Nanomaterials for Agri Forestry Apps	Chp 16	407-419	2020	Yusof et al	https://www.sciencedirect.com/science/article/pii/B9780128178522000160
71	Application of Gas Chromatography–Mass Spectroscopy (GC-MS) and Electronic Noses for Detection of Aflatoxin Contamination of	Univ Canberra	PhD Thesis	278 pp	2019	Machungo CW	https://researchsystem.canberra.edu.au/ws/portalfiles/portal/41608690/UC_Final_Thesis_Submission_Catherine_Machungo_16th_August_2019_Redacted.pdf
72	Applications of Electronic-Nose Technologies for Noninvasive Early Detection of Plant, Animal and Human Diseases	Chemosensors	6	1-36	2018	Wilson AD	https://www.mdpi.com/2227-9040/6/4/45
73	Geospatial technologies for detection and monitoring of Ganoderma basal stem rot infection in oil palm plantations: a review on sensors	J Geoc Intl	33	260-276	2018	Khosrokhani et al	https://www.tandfonline.com/doi/full/10.1080/10106049.2016.1243410?scroll-top&needAccess=true
74	Early detection of contamination and defect in foodstuffs by electronic nose: A review	Trends Analytical Chemistry	97	257-271	2017	Sanaeifar et al	http://www.sciencedirect.com/science/article/pii/S0165993617302005
75	Current Detection Methods of G. boninense Infection in Oil Palm	<i>in Detection & Control of Disease</i>	Chp 3	13-20	2017	Chong et al	https://link.springer.com/chapter/10.1007/978-3-319-54969-9_3
76	Emerging technology to measure habitat quality and behavior of grouse: examples from studies of greater sage-grouse	Wildlife Biology		1-10	2017	Forbey et al	http://www.bioone.org/doi/pdf/10.2981/wlb.00238
77	Electronic nose with polymer-composite sensors for monitoring fungal deterioration of stored rapeseed	Intl Agrohysics	31	317-325	2017	Gancarz et al	https://www.degruyter.com/downloadpdf/j/intag.2017.31.issue-3/intag-2016-0064/intag-2016-0064.pdf
78	Development of a Portable Electronic Sensor for Detection of the Kudzu Bug, <i>Megacopta cribraria</i> (Fabricius) (Hemiptera: Plataspidae)	Adv Entomology	5	75-86	2017	Lampson et al	http://file.scirp.org/pdf/AE_2017060514581354.pdf
79	Plant Pathology & Nematology - Detecting Cotton Boll Rot with an Electronic Nose	J. Cotton Sci.	18	435-443	2014	Suh et al	https://www.cotton.org/journal/2014-18/3/upload/JCS18-435.pdf

80	Approaches to subspecies diagnostics in big sagebrush (<i>Artemisia tridentata</i>) using an Electronic Nose	USDA - FS Report		1-19	2014	Ortiz et al	http://www.fs.fed.us/rm/boise/research/shrub/GBNPSIP/GBNPSIPpresentations2013.shtml
81	Ecological Genetics of Big Sagebrush (<i>Artemisia tridentata</i>): Genetic Structure and Climate-based Seed Zone Mapping	USDA - FS Report		18-24	2014	Richardson et al	http://www.fs.fed.us/rm/boise/research/shrub/projects/documents/CompiledReport2013ForWeb.pdf#page=38
82	Development of a Portable Electronic Nose for Detection of Cotton Damaged by <i>Nezara viridula</i> (Hemiptera: Pentatomidae)	Journal of Insects		1-8	2014	Lampson et al	http://www.hindawi.com/journals/insects/2014/297219/
83	The detection of foodborne bacteria on beef: The application of the electronic nose	SpringerPlus	2:687	1-9	2013	Abdallah et al	http://www.springerplus.com/content/2/1/687
84	Investigation of gas sensor-based artificial olfactory systems for screening salmonella typhimurium contamination in beef	Food Bioprocess Technology	5	1206 - 1219	2012	Balasubramanian et al	http://www.springerlink.com/content/65610334330ul675/
85	Temporal dynamics and electronic nose detection of stink bug-induced volatile emissions from cotton bolls	Psyche - Journal of Entomology		1-9	2012	Degenhardt et al	http://www.hindawi.com/journals/psyche/2012/236762/
86	Using an electronic nose to rapidly assess grandlure content in boll weevil pheromone lures	Journal of Bionic Engineering	8	449-454	2011	Suh et al	http://www.sciencedirect.com/science/article/pii/S1672652911600504
87	Detecting stink bugs/damage in cotton utilizing a portable electronic nose	Computers and Electronics in	70	157-162	2010	Henderson et al	http://www.sciencedirect.com/science/article/pii/S0168169909002117
88	Rapid detection of <i>E. coli</i> on goat meat by electronic nose	Advances in Natural Science	3	185-191	2010	Ding et al	http://cscanada.net/index.php/ans/article/view/j.ans.1715787020100302.021/950
89	Detection of onion postharvest diseases by analyses of headspace volatiles using a gas sensor array and GC-MS	LWT - Food Science and Technology	44	1019 - 1025	2010	Li et al	http://www.sciencedirect.com/science/article/pii/S0023643810004135
90	Gas sensor array for blueberry fruit disease detection and classification	Postharvest Biology and Technology	55	144-149	2010	Li et al	http://www.sciencedirect.com/science/article/pii/S0925521409002373
91	Development and evaluation of gustatory and olfactory sensors for detection of salmonella contamination in beef	North Dakota State university	PhD Thesis	294 pp	2010	Punyatoya	http://proquest.umi.com/pqdlink?did=2054093891&Fmt=7&clientId=79356&RQT=309&VName=PQD
92	Detecting Insect Infestation Using a Carbon/Polymer Composite Based Sensor Array	ECS Transactions	33	85-89	2010	Weerakoon et al	http://ecst.ecsd.org/content/33/8/85_short
93	Feasibility Study of Utilising Electronic Nose to Detect BSR Disease in Oil Palm Plantation	UNIMAP	MS Thesis	152 pp	2009	Markom	http://103.5.180.210/rep/Record/my.unimap-9876
94	Onion sour skin detection using a gas sensor array and support vector machine	Sens. & Instrumen. Food Quality	3	193-202	2009	Li et al	http://www.springerlink.com/content/136187667g014105/fulltext.pdf
95	Intelligent electronic nose system for basal stem rot disease detection	Computers and Electronics in	66	140-146	2009	Markom et al	http://sense.xqhospital.com.cn:8050/uploadfile/2009/5/4/20090504091042.pdf
96	Independent component analysis-processed electronic nose data for predicting <i>Salmonella typhimurium</i> populations in contaminated	Food Control	19	236-246	2008	Balasubramanian et al	https://www.sciencedirect.com/science/article/abs/pii/S0956713507000527?via%3Dihub
97	The feasibility study of utilising electronic nose and ANN for plant malaise detection	Proceedings of MUCET	2008	1-6	2008	Markom et al	http://sense.xqhospital.com.cn:8050/uploadfile/2009/5/4/20090504091042.pdf
98	Identification of stink bugs using an electronic nose	Journal of Bionic Engineering	5	172-180	2008	Lan et al	http://www.sciencedirect.com/science/article/pii/S1672652908600906
99	Evaluation of a commercial electronic nose system using universal gas sensing system for sensing indicator compounds associated with	ASABE/CSBE Intersect Mtg	RRV07107	1-17	2007	Punyatoya et al	http://www.ageng.ndsu.nodak.edu/ASABE/RRV/Papers_files/RRV07107.pdf
100	Detecting stink bugs/damage in cotton utilizing a portable electronic nose	Amer. Sco. Agri. Biological Eng.		1-10	2006	Henderson et al	http://www.clemson.edu/precisionag/Stink%20Bug.pdf
101	Identification of salmonella-inoculated beef using a portable electronic nose system	Journal of Rapid Methods &	13	71-95	2005	Balasubramanian et al	http://onlinelibrary.wiley.com/doi/10.1111/j.1745-4581.2005.00011.x/abstract
102	Meat (beef) quality and safety evaluation using electronic nose system/electronic nose	North Dakota State university	PhD Thesis	229 pp	2005	Balasubramanian	http://gradworks.umi.com/32/03/3203121.html
103	Spoilage identification of beef using an electronic nose system	Trans. Amer. Soc. of Agricultural Eng.	47	1625 - 1633	2004	Balasubramanian et al	http://openagricola.nal.usda.gov/Record/IND43656935
104	Application of alternative technologies to eliminate vibrios spp. in raw oysters	Virginia Polytechnic Institute and State	PhD thesis	243 pp	2004	Hu	http://scholar.lib.vt.edu/theses/available/etd-01032005-161627/unrestricted/Disertation-Xiaopei_Hu.pdf
105	Multi-sensor odour detection and measurement of polluted food	Pol. J. Food Nutr. Sci.	12	45-48	2003	Maciejak et al	journal.pan.olsztyn.pl/fd.php?f=570

Air Quality, Ecology and Industrial Applications, Sensors and Computation							
106	Electronic Noses and Their Applications for Sensory and Analytical Measurements in the Waste Management Plants—A Review	Sensors	22	1-32	2022	Jonca et al	https://www.mdpi.com/1424-8220/22/4/1510
107	The Spatial and Temporal Organization of Odors in the Environment	Univ Quebec Trois Rivieres	MS Thesis	70 pp	2022	Jomphe EH	https://depot-e.uqtr.ca/id/eprint/10200/1/eprint10200.pdf
108	Applications of an electronic nose in the prediction of oxidative stability of stored biodiesel derived from soybean and waste cooking	Fuel	284		2021	Vidigal et al	https://www.sciencedirect.com/science/article/abs/pii/S0016236120320202
109	Application of Machine Learning for Fenceline Monitoring of Odor Classes and Concentrations at a Wastewater Treatment Plant	Sensors	21	1-17	2021	Cangialosi et al	https://www.mdpi.com/1424-8220/21/14/4716
110	Detection of Gas Leakage from Landfills Using Optical Gas Imaging Coupled with Fence Monitoring System of Odour by IOMS: A Case	9th IWA Odors and VOC Conf	68	1-11	2021	Cangialosi F	https://www.youtube.com/watch?v=litRJaU17KU
111	Which Bat is That? The Smell Will Tell	Compass Live USDA		1-4	2021	Siegel	https://www.srs.fs.usda.gov/compass/2021/06/24/which-bat-is-that-the-smell-will-tell/
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