

Cyranose 320 Citations from Food and Industrial Applications 2000-2020

No.	Title of Article	Journal	Vol	Pages	Year	Authors	Link
Food Freshness, Quality and Sensory Evaluation							
1	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
2	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
3	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-vegetable_oil.blends
4	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
5	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/abs/pii/S0963996918305921
6	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
7	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
8	Stability of electronic nose (e-nose) as determined by considering date-pits heated at different temperatures	Intl J Food Properties	21	850-857	2018	Shafiu Rahman et al	https://www.tandfonline.com/doi/abs/10.1080/10942912.2018.1463540
9	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
11	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
10	Electronic nose and visible-near infrared spectroscopy in fruit and vegetable monitoring	Rev Analytical Chemistry		in press	2017	Beghi et al	https://www.degruyter.com/view/i/revac.ahead-of-print/revac-2016-0016/revac-2016-0016.xml
12	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/jfq/2017/9272404/abs/
13	Aroma Characterization of Petit Manseng Wines Using Sensory Consensus Training, SPME GC-MS, and Electronic Nose Analysis	Amer J of Enology and Viticulture		in press	2016	Gardner et al	http://www.ajevonline.org/content/early/2016/09/20/ajev.2016.15099
14	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
15	Study on Rapid Detection of Orange and Strawberry Storage Diseases and Trees Brown Root Rot by Electronic Nose	National Taiwan Univ.	MS Thesis	1-77	2016	Wen JL	http://www.airitilibrary.com/Publication/aiDetailedMesh?docId=U0001-3101201622123500
16	Application of electronic nose systems for assessing quality of medicinal and aromatic plant products: A review	J Appl Res Medicinal Aromatic Plants	3	1-9	2016	Kiania et al	http://www.sciencedirect.com/science/article/abs/pii/S2214786115300206
17	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
18	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	
19	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/57a13acc08ae1604832ba43/Contributors.pdf
20	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/57552d7408ae17e65eccd37/Wi
21	Fusion technique for honey purity estimation using artificial neural network	Intl Conf on Adv in Intel Systs (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-
22	Electronic nose and its application to microbiological food spoilage screening	Sensing Technology: Current Status and	8	119-140	2014	Falasconi et al	http://link.springer.com/chapter/10.1007/978-3-319-02315-1_6
23	Food analysis using artificial senses	J. Agric. Food Chem.	12	in press	2014	Sliwinska et al	http://pubs.acs.org/doi/abs/10.1021/jf403215y
24	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/
25	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
26	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

Cyranose 320 Citations from Food and Industrial Applications 2000-2020

27	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
28	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
29	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
30	Electronic nose analysis of cabernet sauvignon (<i>vitis vinifera l.</i>) 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
31	Electronic nose evaluation of the effects of canopy side on cabernet franc (<i>vitis vinifera l.</i>) 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
32	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
33	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/Jweb_zrb/EN/abstract/abstract649.shtml#
34	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
35	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
36	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
37	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&JID=3&AID=29535&CID=aeaj2010&v=26&i=2&t=1&urlRedirect=[anywhere=on&keyword=&abstract=&title=&au=
38	Characterization of cold soak on <i>vitis vinifera l. cv. cabernet sauvignon</i> grape and wine volatiles using an electronic nose system	Virginia Polytechnic Institute and State	MS thesis	100 pgs	2009	Gardner	http://scholar.lib.vt.edu/theses/available/etd-05132009-095853/unrestricted/GardnerDeniseETDCorrected.pdf
39	Rapid identification of rice samples using an electronic nose	Journal of Bionics	6	490-497	2009	Zheng et al	http://apmr.usda.gov/aerial/Publications/2009%20Pubs/Zhang%20E-nose%20Rice%202009.pdf
40	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://fshs813.wengine.com/proceedings-o/2009-vol-122/FSHS%20vol%20122/334-337.pdf
41	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
42	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/rm38365552003j45/fulltext.pdf
43	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
44	Intelligent fish freshness assessment	Journal of Sensors	2008	1-8	2008	Gholamhosseini et al	http://www.hindawi.com/journals/js/2008/628585/
45	Intelligent processing of e-nose information for fish freshness assessment	Intl. Conf. Intelligent Sensors, Sensor	3rd	173-177	2008	Gholamhosseini et al	http://ieeexplore.ieee.org/xpl/login.jsp?tp=&arnumber=4496839&url=http%3A%2F%2Fieeexplore.ieee.org%2Fxp%2Fabs_all.jsp%3Farnumber%3D4496839
46	Alaska pink salmon (<i>oncorhynchus gorbuscha</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/f062245m
47	Instrumental methods for determining quality of blue crab (<i>callinectes sapidus</i>) meat	Virginia Polytechnic Institute and State	MS thesis	115 pgs	2007	Sarnoski	http://scholar.lib.vt.edu/theses/available/etd-05152007-121919/unrestricted/Sarnoski_Thesis.pdf
48	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
49	ANN-integrated electronic nose and znoze 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=
50	Detection of apple deterioration using an electronic nose and znoze	Trans. American Society of	50	1417-1425	2007	Li et al	http://elibrary.asabe.org/abstract.asp?aid=23614&t=2&redir=&redirType=
51	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
52	Prediction of odor pleasantness using electronic nose technology and artificial neural networks	Pennsylvania State University	PhD thesis	347 pgs	2006	Williams	http://dl.acm.org/citation.cfm?id=1293282&preflayout=flat
53	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

Cyranose 320 Citations from Food and Industrial Applications 2000-2020

54	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
55	Electronic nose evaluation of grape maturity	Virginia Polytechnic Institute and State	MS thesis	102 pgs	2006	Athamneh	http://scholar.lib.vt.edu/theses/available/etd-10262006-151209/unrestricted/Thesis.pdf
56	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
57	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
58	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.7/26422jfv70n7p0419-0426ms20050090%5B1%5D.pdf
59	Electronic nose chemical sensor versus gas chromatography: A feasibility study for the differentiation of apple flavors and essences.	Trans. American Society of Agricultural	48	2003-2006	2005	Marrazzo et al	http://naldc.nal.usda.gov/download/5533/PDF
60	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/p35f4t556y01vlva/
61	Volatiles and flavor of five Turkish hazelnut varieties as evaluated by descriptive sensory analysis, electronic nose, and dynamic headspace analysis/gas chromatography-mass spectrometry	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

Bacteria, Disease and Contamination in Food and Agricultural Products

62	Detection and identification of fungal species by electronic nose technology: A systematic review	Fungal Biol Rev		in press	2021	Mota et al	https://www.sciencedirect.com/science/article/abs/pii/S1749461321000142
63	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
64	Application of Gas Chromatography-Mass Spectroscopy (GC-MS) and Electronic Noses for Detection of Aflatoxin Contamination of Maize	Univ Canberra	PhD Thesis	1-278	2019	Machungo CW	https://researchsystem.canberra.edu.au/ws/portalfiles/portal/41608690/UC_Final_Thesis_Submission_Catherine_Machungo_16th_August_2019_Redacted.pdf
65	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
66	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
67	Early detection of contamination and defect in foodstuffs by electronic nose: A review	Trends Analytical Chemistry	97	257-271	2017	Sanaeifar et al	https://www.sciencedirect.com/science/article/pii/S0165993617302005
68	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
69	Emerging technology to measure habitat quality and behavior of	Wildlife Biology		1-10	2017	Forbey et al	http://www.bioone.org/doi/pdf/10.2981/wlb.00238
70	Electronic nose with polymer-composite sensors for monitoring fungal deterioration of stored rapeseed	Intl Agrophysics	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
71	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
72	Approaches to subspecies diagnostics in big sagebrush (<i>Artemesia tridentata</i>) using an Electronic Nose	USDA - FS Report		1-19	2014	Ortiz et al	http://www.fs.fed.us/rm/boise/research/shrub/GNPSIP/GNPSIPpresentations2013.shtml
73	Ecological Genetics of Big Sagebrush (<i>Artemesia 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
74	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/
75	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
76	Investigation of gas sensor-based artificial olfactory systems for screening <i>Salmonella typhimurium</i> contamination in beef	Food Bioprocess Technology	5	1206-1219	2012	Balasubramanian et al	http://www.springerlink.com/content/65610334330ul675/
77	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/
78	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

Cyranose 320 Citations from Food and Industrial Applications 2000-2020

79	Rapid detection of E. coli 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
80	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
81	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
82	Development and evaluation of gustatory and olfactory sensors for detection of salmonella contamination in beef	North Dakota State university	PhD Thesis	294 pgs	2010	Punyatoya	http://proquest.umi.com/pqdlink?did=2054093891&Fmt=7&client_id=79356&RQT=309&VName=PQD
83	Detecting Insect Infestation Using a Carbon/Polymer Composite Based Sensor Array	ECS Transactions	33	85-89	2010	Weerakoon et al	http://ecst.ecsl.org/content/33/8/85.short
84	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/l36187667g014105/fulltext.pdf
85	Intelligent electronic nose system for basal stem rot disease detection	Computers and Electronics in	66	140-146	2009	Markom et al	http://sense.xghospital.com.cn:8050/uploadfile/2009/5/4/20090504091042.pdf
86	Independent component analysis-processed electronic nose data for predicting Salmonella typhimurium populations in contaminated beef	Food Control	19	236-246	2008	Balasubramanian et al	https://www.sciencedirect.com/science/article/abs/pii/S0956713507000527?via%3Dihub
87	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.xghospital.com.cn:8050/uploadfile/2009/5/4/20090504091042.pdf
88	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
89	Evaluation of a commercial electronic nose system using universal gas sensing system for sensing indicator compounds associated with	ASABE/CSBE Intersect Mtg	RRV071 07	1-17	2007	Punyatoya et al	http://www.ageng.ndsu.nodak.edu/ASABE/RRV/Papers_files/RRV07107.pdf
90	Detecting stink bugs/damage in cotton utilizing a portable electronic nose	Amer. Soc. Agri. Biological Eng.		1-10	2006	Henderson et al	http://www.clemson.edu/precisionag/Stink%20Bug.pdf
91	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
92	Meat (beef) quality and safety evaluation using electronic nose systemelectronic nose	North Dakota State university	PhD Thesis	229 pgs	2005	Balasubramanian	http://gradworks.umi.com/32/03/3203121.html
93	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
94	Application of alternative technologies to eliminate vibrios spp. in raw oysters	Virginia Polytechnic Institute and State	PhD thesis	243 pgs	2004	Hu	http://scholar.lib.vt.edu/theses/available/etd-01032005-161627/unrestricted/Disertation-Xiaopei_Hu.pdf
95	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
96	Comparative performance analysis of three electronic nose systems using different sensor technologies in odor analysis of retained	Journal of Food Science	67	3170-3183	2002	Van Deventer et al	http://onlinelibrary.wiley.com/doi/10.1111/j.1365-2621.2002.tb08878.x/abstract
97	Discrimination of retained solvent levels in printed food-packaging using electronic nose systems	Virginia Polytech Inst and State Univ	MS thesis	129 pgs	2001	Van Deventer	http://scholar.lib.vt.edu/theses/available/etd-09172001-161255/unrestricted/Vandeventer01.pdf

Air Quality, Ecology and Industrial Applications, Sensors and Computation

98	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
99	Fundamental Study on Odor Reproduction System Using E-Nose	Proc Japan Soc Mech Eng		in press	2020	Takahashi et al	https://www.jstage.jst.go.jp/article/ismemecj/2020/0/2020_S12102/_article/-char/en
100	Assessment of the Portable C-320 Electronic Nose for Discrimination of Nine Insectivorous Bat Species: Implications for Monitoring White-	Biosensors	10	1-26	2020	Doty et al	https://www.mdpi.com/2079-6374/10/2/12/htm
101	Assessing Waste Cooking Oils for the Production of Quality Biodiesel Using an Electronic Nose and a Stochastic Model	Energy Fuels	33	3221-3226	2019	Siqueria et al	https://pubs.acs.org/doi/pdf/10.1021/acs.energyfuels.8b04230
102	Electronic nose for smart identification of roofing and paving grade asphalt	Transp Res Proc	40	4-11	2019	Autelitano et al	https://reader.elesevier.com/reader/sd/pii/S2352146519301620?token=8CF0CC9A1F0C5FC30E3E9257EC18D3895388E603127331D38175DB0016F2A4A167F322
103	Biometric Identification Using Body Odour	MSIT Res. Spectrum	1	1 - 5	2018	Bodele	http://www.itsmats.com/.../Biometric-Identification-Using-Body-Odour-By-Jaiprakash-Bode...

Cyranose 320 Citations from Food and Industrial Applications 2000-2020

104	Odor Space Navigation Using Multisensory E-Nose	Automation and Remote Control	79	167-179	2018	Krylov	https://link.springer.com/article/10.1134/S0005117918010149
105	Prediction of Human Responses to Dairy Odor Using an Electronic Nose and Neural Networks	Am Soc Agric Biol Eng	61	399-409	2018	Chang et al	https://elibrary.asabe.org/abstract.asp?aid=48879
106	Preliminary Studies of Honey Queen Bee Conditions Using Cyranose 320 Nose Technology	Proc. ACMSE	30	1-6	2018	Johnson et al	https://dl.acm.org/citation.cfm?id=3190696
107	Influence of chemical additives and wax modifiers on odor emissions of road asphalt	Construction and Building Materials	183	485-492	2018	Autelitano et al	https://www.sciencedirect.com/science/article/pii/S0950061818315654
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