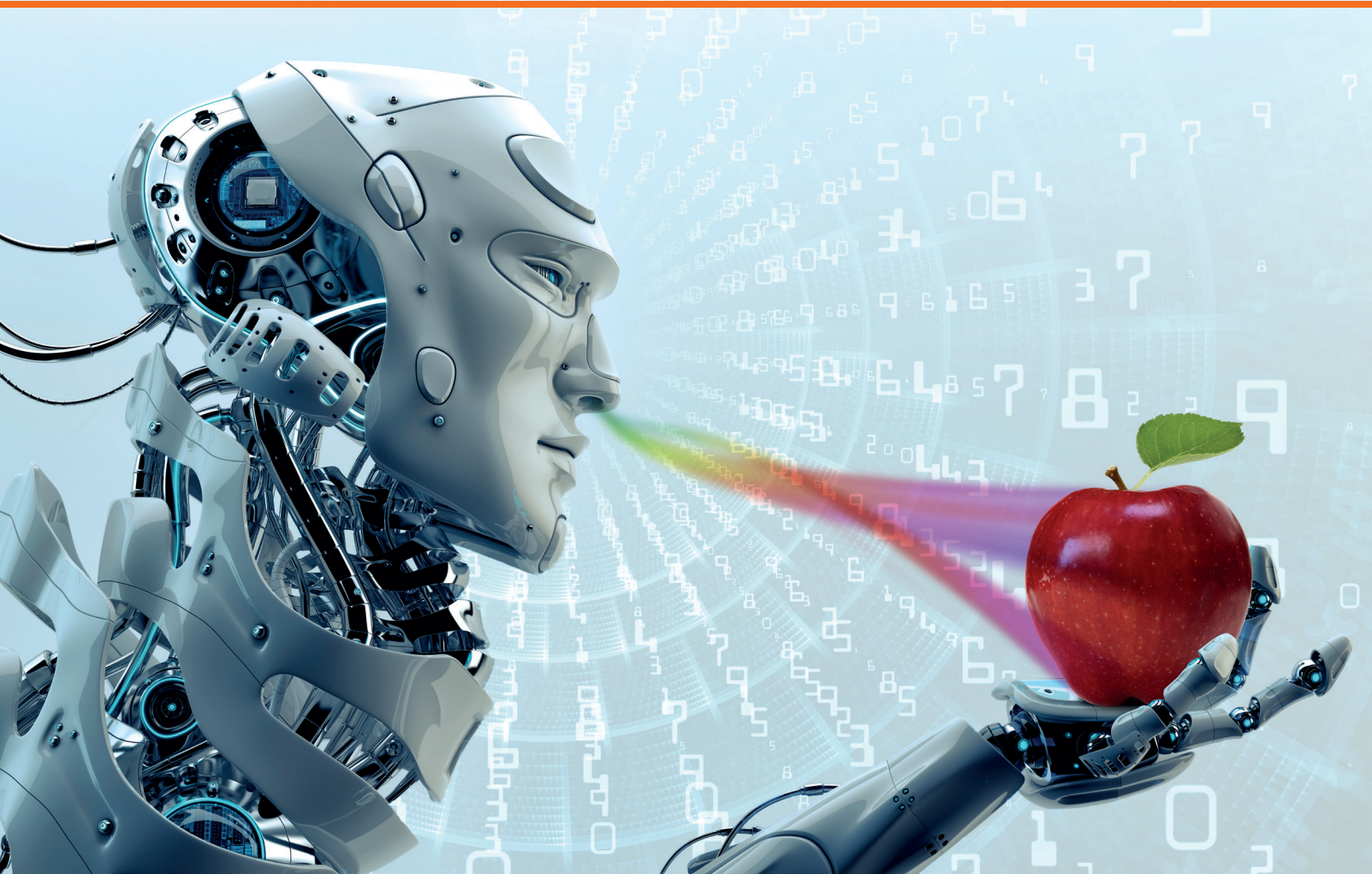


MASTERS**SENSE**

ELECTRIC SMART NOSE



THE OBJECTIVE DETECTION OF FRESHNESS IN FOODS

The MASTERS**SENSE** product aims to improve the safety and quality of food products and favor the development of sustainable and competitive bio-industries.

The current reference scenario consists of the total lack of instrumentation capable of certify, with scientific and instrumental data, the state of freshness and therefore product safety food in a few seconds.



REMOTE CONTROL
EVERYWHERE



INNOVATION

Current tools require long time sampling and often the destruction of the sample to be able to perform the measurement.

PORTABILITY

MASTERSENSE is a portable instrument e easy to use that allows you to evaluate the freshness - and consequently safety - of food products such as beef, meat swine, chicken, fish and eggs, products that if consumed not fresh can compromise seriously human health.

MARKET

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FOR WHO

The tool is aimed primarily at all food and processing companies for the checking the freshness of the products in use, such as in particular:

- large distribution (supermarkets) and in general packaging companies of meat and fish for the control of the product incoming (freshness and cold chain) and the subsequent control of the packaged to verify the effectiveness of the techniques of conservation (packaging) and expiry product;
- confectionery companies for egg control in entrance to be used for the realization of the final product;
- government food control structures (NAS) and anti-fraud services.



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