

No.	Title of Article	Journal	Vol	Pages	Year	Authors	Link
Food Freshness, Quality and Sensory Evaluation							
1	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.ajeonline.org/content/early/2016/09/20/aje.2016.15099
2	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
3	Study on Rapid Detection of Orange and Strawberry Storage Diseases and Trees Brown Root Rot by Electronic Nose	National Taiwan Univ.	MS	1-77	2016	Wen JL	http://www.airitilibrary.com/Publication/alDetailedMesh?docid=U0001-3101201622123500
4	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/pii/S2214786115300206
5	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
6	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	
7	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-
8	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
9	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
10	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/
11	Improved maturity and ripeness classifications of <i>magnifera indica</i> cv. harumanis mangoes through sensor fusion of an electronic nose and acoustic sensor	Sensors	12	6023-6048	2012	Zakaria et al	http://www.mdpi.com/1424-8220/12/5/6023
12	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
13	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
14	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
15	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.ajeonline.org/content/62/3/351.full.pdf+html
16	Electronic nose analysis of cabernet sauvignon (<i>vitis vinifera</i> 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://ajeonline.org/content/62/1/81.full.pdf+html
17	Electronic nose evaluation of the effects of canopy side on cabernet franc (<i>vitis vinifera</i> L.) grape and wine volatiles	Amer J of Enology and Viticulture	62	73-80	2011	Devarajan et al	http://www.ajeonline.org/content/62/1/73.full.pdf+html
18	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
19	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#
20	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
21	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
22	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
23	Prediction of hedonic tone using an electronic nose and artificial neural networks	Applied Engineering in Agriculture	26	343-350	2010	Williams et al	http://elibray.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

24	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 University	MS thesis	100 pgs	2009	Gardner	http://scholar.lib.vt.edu/theses/available/etd-05132009-095853/unrestricted/GardnerDeniseETDCorrected.pdf
25	Rapid identification of rice samples using an electronic nose	Journal of Bionics	6	490-497	2009	Zheng et al	http://apmru.usda.gov/aerial/Publications/2009%20Pubs/Zhang%20E-nose%20Rice%202009.pdf
26	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
27	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
28	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/rm3863552003j45/fulltext.pdf
29	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
30	Intelligent fish freshness assessment	Journal of Sensors	2008	1-8	2008	Gholamhosseini et al	http://www.hindawi.com/journals/js/2008/628585/
31	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%2Fxppls%2Fabs_all.jsp%3Farnumber%3D4496839
32	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
33	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
34	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
35	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=
36	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=
37	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
38	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&prelayout=flat
39	Portable odor detection device for quality inspection of Alaska pink salmon (<i>oncorhynchus gorboscha</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
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49	Ecological Genetics of Big Sagebrush (<i>Artemisia tridentata</i>): Genetic Structure and Climate-based Seed	USDA - FS Report		18-24	2014	Richardson et al http://www.fs.fed.us/rm/boise/research/shrub/projects/documents/CompiledReport2013ForWeb.pdf#page=38
50	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/
51	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
52	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/
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55	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
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64	Evaluation of a commercial electronic nose system using universal gas sensing system for sensing indicator compounds associated with meat safety	ASABE/CSBE Intersect Mtg	RRV07107	1-17	2007	Punyatoya et al http://www.ageng.ndsu.nodak.edu/ASABE/RRV/Papers_files/RRV07107.pdf
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72	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 and Industrial Applications, Sensors and Computation							
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85	Biodiesel characterization using electronic nose and artificial neural network	Proc. of Euro. Cong. Chem. Eng.	6	1-11	2007	Giordani et al	http://www.nt.ntnu.no/users/skoge/prost/proceedings/ecce6_sep07/upload/348.pdf
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90	Application of odor sensors to ore sorting and mill feed control	University of Utah Mining Engineering	Report	1-36	2005	Nelson	http://www.osti.gov/bridge/servlets/purl/860997-281vt8/860997.pdf
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104	A simple and rapid method for identifying the source of spilled oil using an electronic nose: Confirmation by gas chromatography with mass spectrometry	Rapid Comm. in Mass Spectrometry	17	1873-1880	2003	Tzing et al	http://onlinelibrary.wiley.com/doi/10.1002/rcm.1127/full
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113	Detecting fugitive odours: A modeller's view of the difficulties	Intl. Work. New Developments on	2002	198-202	2002	Furlong et al	http://ebooks.worldscinet.com/ISBN/9789812704306/9789812704306_0037.html
114	Effects of manure storage time and filling scheme on odor and headspace analysis using simulated manure storage pits	Iowa State University Animal	ASL-R1787B	8 pgs	2001	Bastyr et al	http://www.ipic.iastate.edu/reports/01swinereports/asl-1787B.pdf
115	Detection of outgassing species from the electrical insulators using Cyanose e-nose	NASA NEPP	2001	4 pgs	2001	Ramesham et al	http://nepp.nasa.gov/docuploads/AFC922D4-563B-4E94-84833D079BCAF05/RameshamLongSeptFlash.pdf
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117	Using a portable electronic nose for identification of odorous industrial chemicals	Proc. Intl. Symp. Olfaction and	7th	285-290	2000	Furlong et al	http://books.google.com/books?hl=en&lr=&id=BVUe4I5VvQC&oi=fnd&pg=PA285&dq=furlong+electronic+nose&ots=OboCnwTJfV&sig=AWv0cVeW7Fhf0PK7g-
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119	Trends in odor intensity for human and electronic noses: Relative roles of odorant vapor pressure vs. molecularly specific odorant binding	Proc Natl Acad Sci USA	95	5442-5447	1998	Doleman et al	http://www.ncbi.nlm.nih.gov/pubmed/9576901