



Foods, Flavors, & Fragrances

Flavors & Fragrances



www.dps-instruments.com

Although the perception of flavor is a complex phenomenon, odor is the most important single factor contributing to the overall characteristics of flavor. A large number of hydrocarbons, alcohols, acids, aldehydes, ketones, sulfides, and heterocyclic compounds have been identified as the volatile components contributing to odor in meats and plant foodstuffs. Since, it is very difficult for people to eat something that does not smell good the analysis of flavor volatiles is critically important to the perceived quality of food. The DPS Flavors & Fragrances GC Analyzers are configured to analyze the broadest range of flavor volatiles. The sensitive FID detector easily detects all of the classes of flavor compounds and the capillary column does a good job of separating the compounds. The Series 600 GC is for analyses in the lab, or use the Portable Companion 1 GC Systems for analyses right where the samples are taken. The fully integrated Flavors & Fragrances GC Analyzer Systems are small and lightweight and all DPS systems are modular for expandability, upgrades, and easy service.



Available Configurations Include:

- 600-C-045 - Series 600 Flavors & Fragrances GC Analyzer (FID, 30m)
- 600-C-045 - Companion 1 Flavors & Fragrances GC Analyzer (FID, 30m)



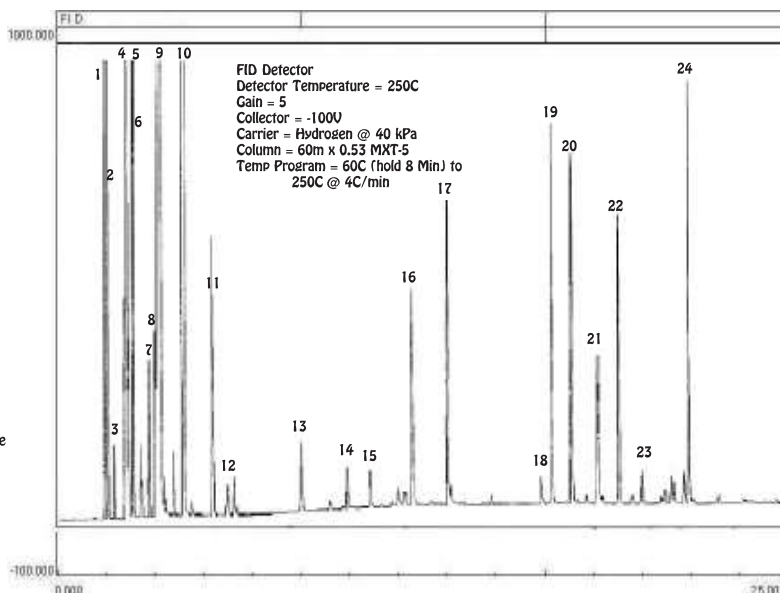
Series 600 GC

Lemon Oil - Flavor & Fragrance



Companion 1 Portable GC

Peak	Component
1	α -Thujene
2	α -Pinene
3	Camphene
4	Sabinene
5	β -Pinene
6	Myrcene
7	α -Terpinene
8	p-Cymene
9	Limonene
10	γ -Terpinene
11	Terpinolene
12	Linalool
13	Citronellal
14	Terpinene-4-ol
15	α -Terpineol
16	Neral
17	Geraniol
18	Citronellol Acetate
19	Neryl Acetate
20	Geranyl Acetate
21	β -Caryophyllene
22	trans- α -Bergamotene
23	α -Humulene
24	β -Bisabolene



11/2015 Specifications may change without notice.