

## TO REMEMBER

FLAVORS IN FOOD & BEVERAGES

### OFF-FLAVORS IDENTIFICATION

Gas Chromatography Olfactometry (GC-O)

### KEY AROMA DISCOVERY

Aroma Extract Dilution Analysis (AEDA)

### QUANTIFICATION OF FLAVORS

Labelled analytical standards

### IDENTIFICATION OF UNKNOWN COMPOUNDS

GC-MS/ HPLC/NMR

### PRODUCT SHELF-LIVE CHANGES

Gas Chromatography Olfactometry GC-O)

ALL ANALYSIS ARE PERFORMED BY  
HIGHLY TRAINED FOOD CHEMISTS.

Qotation only by email at:  
[team@eptes.com](mailto:team@eptes.com)

*Eptes Sàrl*  
*Case Postale 381*  
*CH-1800 Vevey- Switzerland*  
*Phone: 41764491122*



FLAVOR ANALYSIS

## EXPRESS ANALYSIS

We understand how it can be important to our customers to know the composition of potent odorants in their food and beverage products and how it can be related sometimes to their business success.

Our Express Analytical Platform

You can send us your sample and discover our flavor analytical platform including but not limited to food and beverages analysis (GC-O, AEDA, Quantification).

We go beyond just reporting data, we analyze your results and help you to advance in your work.

# FLAVOR ANALYSIS SERVICES

FOOD AND BEVERAGES

EASY – SPEEDY- ACCURATE



EXPRESS ANALYSIS

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## OFF-FLAVOR ANALYSIS

FOOD & BEVERAGES

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If you notice a bad smell or unusual odors (off-flavors) in your food products, beverages or any other materials, we can help you to identify where they come from.

- We can help you to identify off-flavors, their origin and make suggestion on how they can be avoided. We deliver a report that include a list of identified off-flavors in your samples. Type of analysis: qualitative analysis of samples and odor active compounds (including extraction, SAFE, and GC-Olfactometry RI-Values) performed by highly trained food chemists.

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STEP 1: SEND AN EMAIL FOR A QUOTATION TO:

[team@eptes.com](mailto:team@eptes.com)

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## SHELF-LIVE CHANGES

FOR ALL FOOD AND DRINK PRODUCTS

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Off-flavors might appear in some products when they are stored for a long time.

- We can help you to identify any changes in the flavor profile of your products step by step. The presence of off-flavors might be due to lipid oxidation that occur in your products, packaging contamination, airborne contamination etc.

Only one gram is enough to conduct the analysis (if we need more, we will let you know).

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STEP 2: SEND US 1G OF YOUR PRODUCT. FILL UP THE EXPRESS ANALYSIS FORM.

CASE POSTALE 381, CH-1800 VEVEY  
SWITZERLAND

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## KEY AROMA

FLAVOR DISCOVERY

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Would you like to know the composition and the list of key flavors and molecules that are having a significant impact on your product overall taste ?

- we can help you to identify most important key aroma and potent flavors that are present in your product.
- We apply Aroma Extract Dilution Analysis (AEDA): Extraction followed by purification (SAFE) combined with gas chromatography-Olfactometry (GC-O) including identification using RI-values. Dilution stepwise and GC-Olfactometry performed by highly trained food chemists. Your report (3-8 pages) will include predominate key flavors present in your food or beverage product.

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STEP 3: YOU GET YOUR REPORT INCLUDING ALL RESULTS IN 7-21 DAYS.

[www.eptes.com](http://www.eptes.com)