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Analytical Chemistry
Food composition
Fingerprint analysis
AI smelling

I will be speaking at

New Food Presents

Food Integrity

Transparency Innovation Trust Safety

21-25 MARCH 2022 ONLINE



Prof. Dr. Chiara Emilia Cordero
Professor of Food Chemistry
Universita Degli Studi di Torino, Italy



Is Artificial Intelligence and machine learning going to be in charge of our food system?



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nature machine intelligence ARTICLES
<https://doi.org/10.1038/s42256-020-0159-4>
Check for updates

Rapid online learning and robust recall in a neuromorphic olfactory circuit

Nabil Imam¹ and Thomas A. Cleland²

Our noses are busy beasts.

At any given moment, multiple smells are competing for our attention, and somehow the brain can tell when it's smelling an orange even against a backdrop of other scents, say perfume or soap.

The brain's olfactory bulb has hundreds of receptors tracking odors all the time, and yet somehow keeps everything straight. Scientists at Cornell University working with researchers at Intel have just created an AI algorithm trained to recognize 10 scents by mimicking the mammalian olfactory bulb (MOB).

Give the algorithm a computer chip to run on and it can learn to identify new odors.¹

[1] <https://bigthink.com/>

<https://orcid.org/0000-0003-3201-0775>



**Artificial Intelligence smelling
has to be considered a reality ...**

**Analytical Chemistry
can answers (many questions)...**



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Artificial Intelligence Smelling¹

Context: *Sensomics*²

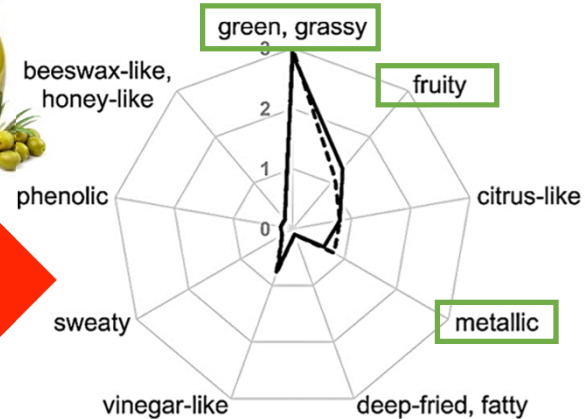
Principle: odorants patterns evoke specific smells and aroma qualities - identity

Methods: **extract, isolate, quantify** odorants by reliable and robust methodologies

Outcome: *Sensomics*-Based Expert System² that **predicts key-aroma signatures of food without using human olfaction**

1. Dunkel, A.; Steinhaus, M.; Kotthoff, M.; Nowak, B.; Krautwurst, D.; Schieberle, P.; Hofmann, T. *Angew. Chemie - Int. Ed.* 53 (28) (2014) 7124–7143.
2. Nicolotti, L.; Mall, V.; Schieberle, P. *J. Agric. Food Chem.*, 67 (2019) 4011–4022

<https://orcid.org/0000-0003-3201-0775>

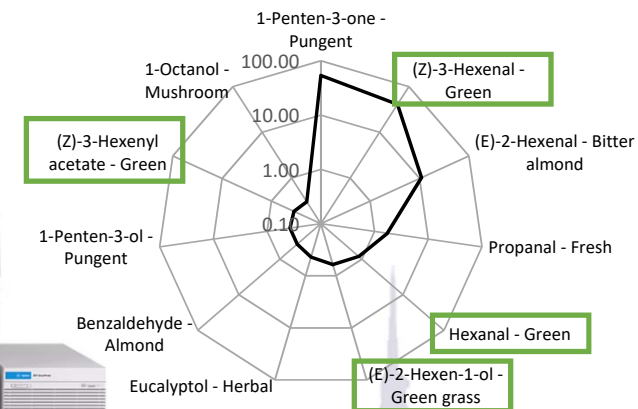


Human panel



<https://www.solagrifood.com>

Analytical system





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Artificial Intelligence *Smelling*

Sensomics-Based Expert System that **predicts key-aroma signatures** of food **without** using human olfaction

and much more...



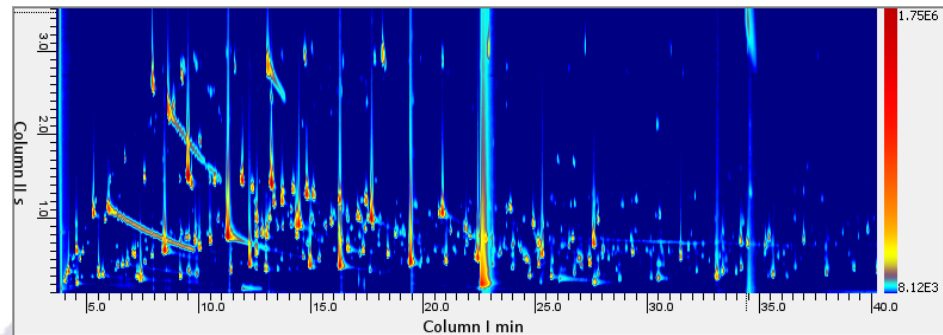
Analytical Chemistry can answer (many questions)

modern omics strategies combining many different analytical dimensions realize high-information density measurements

Targeted analysis
Profiling

Untargeted analysis
Fingerprinting

Contour plot of the total volatilome of an extra-virgin olive oil analyzed by **comprehensive two-dimensional gas chromatography** coupled to **mass spectrometry**. Single analyte resolution fingerprint and highest specificity due to molecular-level identification.





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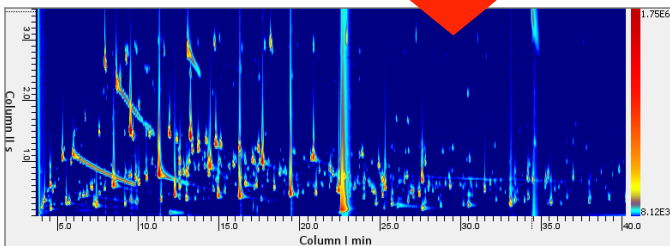
Artificial Intelligence *Smelling*

Sensomics-Based Expert System that **predicts key-aroma signatures of food without using human olfaction**

and much more...



3D Sample fingerprint



Human fingertips

Biometric fingerprinting - *minutiae* features

Cross-comparative analysis



Identification of individuals based on pattern recognition and similarity matching with stored templates

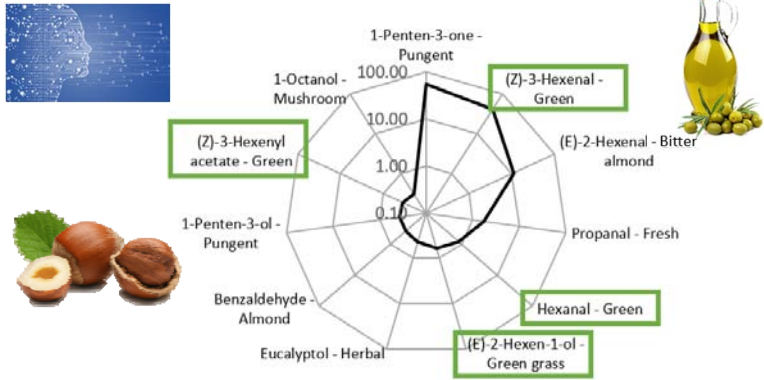
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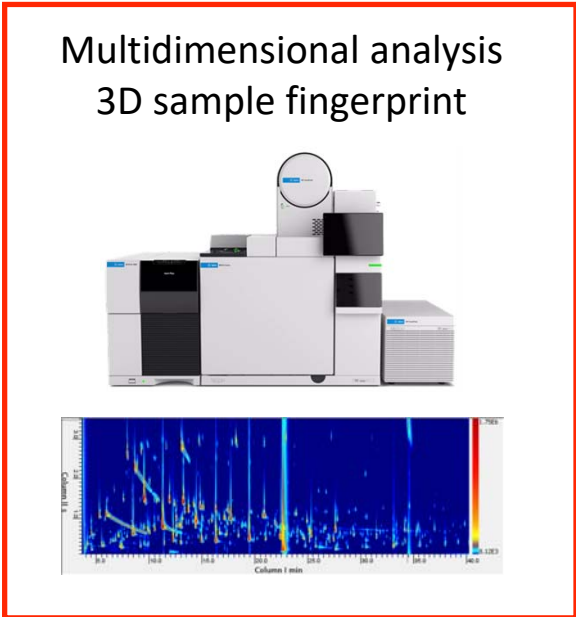


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Artificial Intelligence Smelling



Multidimensional analysis 3D sample fingerprint



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Origin traceability - *Identitation*

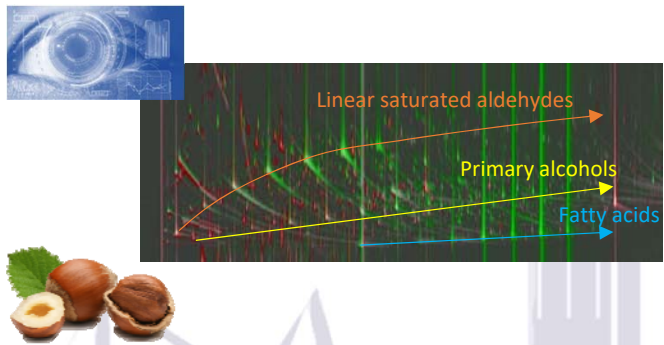


High-quality cocoa - Benchmarking

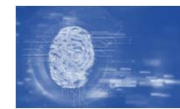
Volatiles patterns are origin and process specific. They can be used for diagnostic purposes to develop blends of origins while achieving a desirable standard.



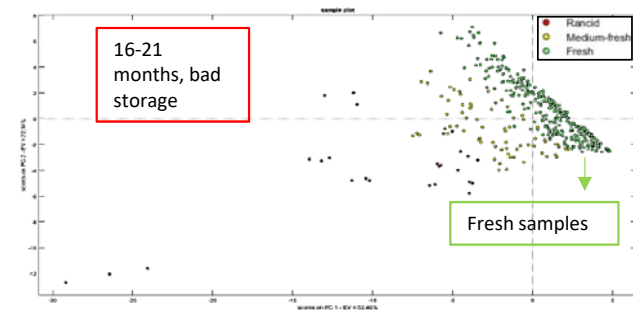
Spoilage detection - Computer Vision



Shelf-life quality evolution - Decision makers



30 Robust markers
450 samples
Decision makers for industrial storage strategies





Comprehensive Analysis Quality Control and Quality Assurance



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Agilent

Artificial Intelligence and Machine Learning
enable a step forward
from Fingerprinting to Higher Level
Information and Knowledge

AI Smelling



Computer Vision



Identitation



Fingerprinting

