

ELECTRONIC TONGUE



Patrycja Ciosek



CHEMICAL SENSORS

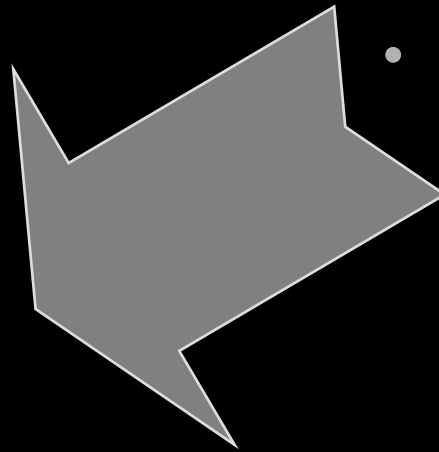
Advantages:

- Selective
- Real-time measurement
- On-line measurement

Disadvantages:

- No sensors for some analytes
- Sometimes not sufficient selectivity

**SENSOR
ARRAY**



Identification and
classification of a sample

Electronic tongue

**A SYSTEM FOR AUTOMATIC ANALYSIS
AND CLASSIFICATION (RECOGNITION)
OF LIQUID SAMPLES**

**AN ARRAY
OF
CHEMICAL
SENSORS**

***PATTERN
RECOGNITION
SYSTEM***

Applications

- Foodstuff industry
- Medicine
- Safety
- Environment monitoring
- Quality control
- Chemical industry
- Legal protection of inventions

Commercial Systems

- ↗ Alpha MOS, France
- ↗ Anritsu Corp., Japan
- ↗

cost :

20 000 – 100 000 \$

Electronic tongue developed at WUT

Sensor
array

Ion-selective electrodes (ISEs)

- Selective
- Partially selective

Data analysis

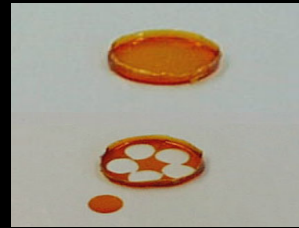
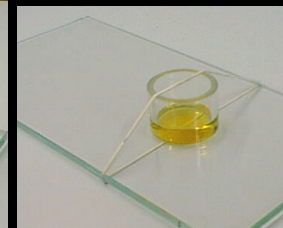
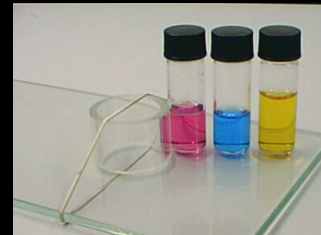
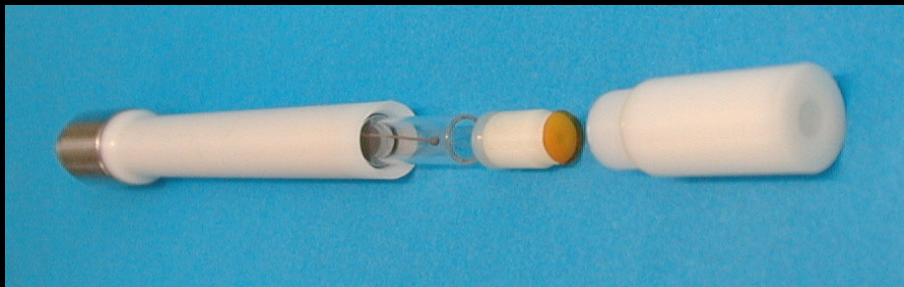
- Extraction of information from multidimensional measurement data

- PCA
- ANN
- SIMCA (Soft Independent Modeling of Class Analogy)
- PLS (Partial Least Squares)
- More...

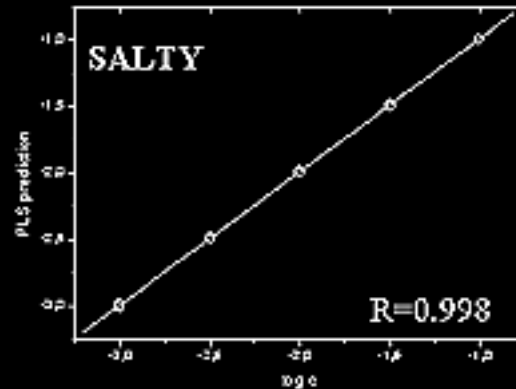
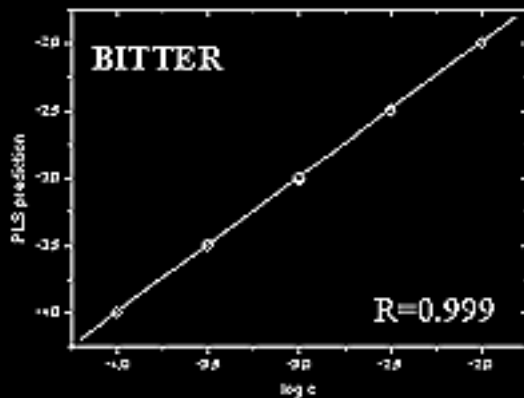
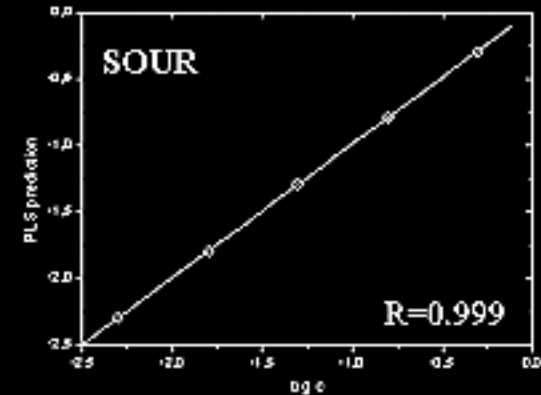
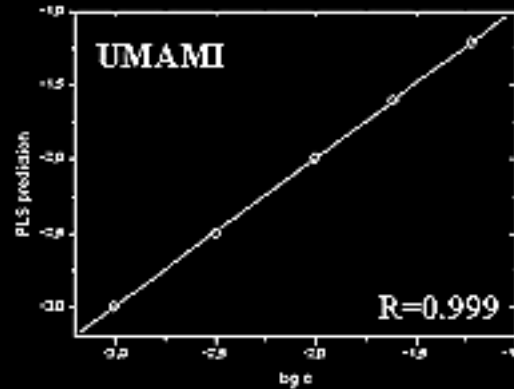
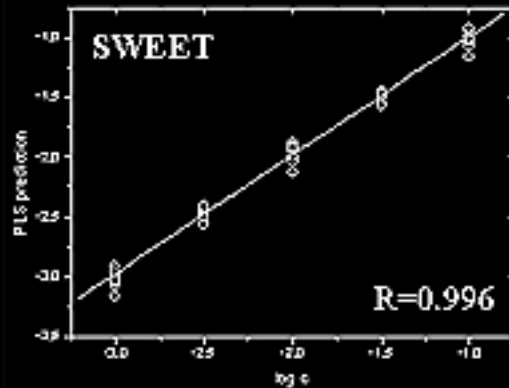
Sensors

Partial selectivity

Electrode type	Ionophore
Ca^{2+}	2 wt.% ETH 1001
NH_4^+	2 wt.% nonactine
Na^+ / K^+	5.15 wt.% ionophore X 0.2 wt.% valinomycin
Cl^-	1 wt.% TPPClMn
HCO_3^-	1 wt.% ETH 6010
"cation-selective"	-
$\text{F}^- / \text{H}_2\text{PO}_4^-$	1.5 wt.% ionophore H_2PO_4^- , 0.05 wt.% ionophore F
"anion-selective"	-



Taste recognition



Taste	Concentration range	
	log c_{\min}	log c_{\max}
SWEET (glucose)	-3.0	-1.0
UMAMI (sodium glutamate)	-3.0	-1.2
SOUR (citric acid)	-2.3	-0.3
BITTER (quinine)	-4.0	-2.0
SALTY (sodium chloride)	-3.0	-1.0

Real samples

ORANGE JUICE

- Cappy
- Fortuna
- Clippo
- Tarczyn
- Hortex



MILK

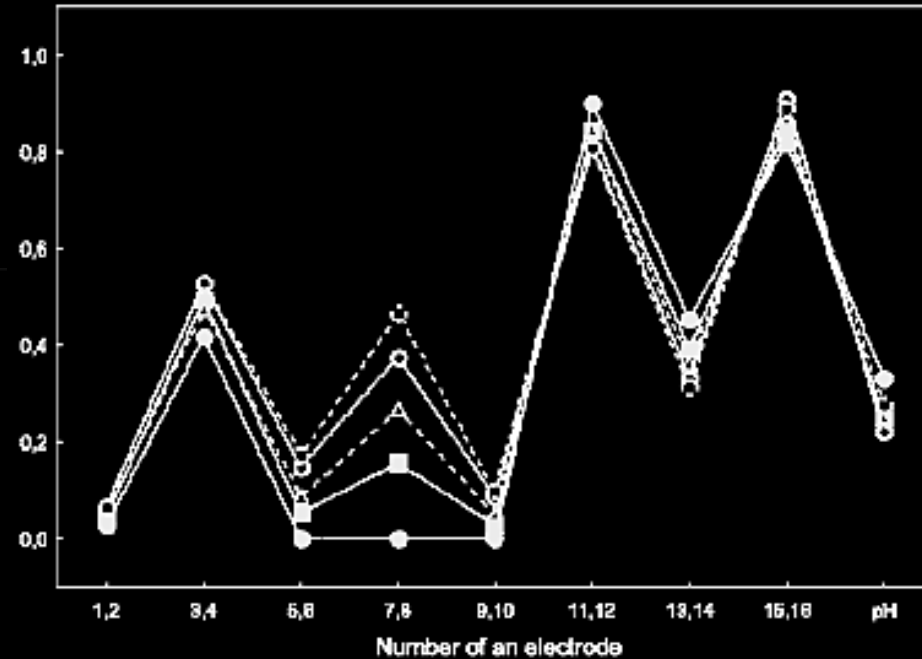
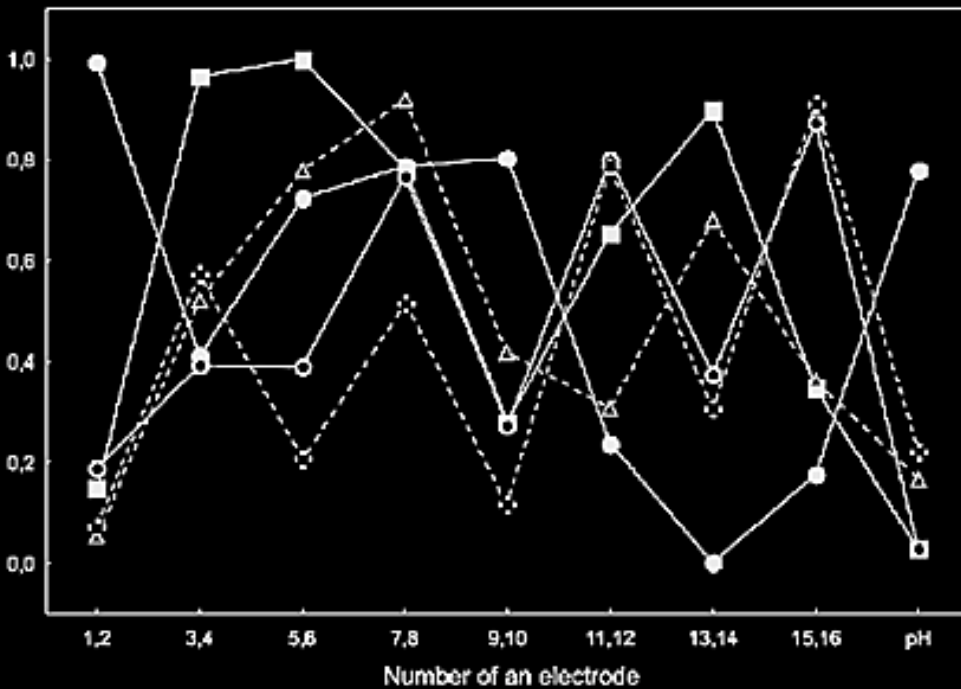
- Łaciate
- Sielska Dolina
- Łowicz
- Bakoma
- Białe

TONIC

- Schwepps
- Helena
- Kinley

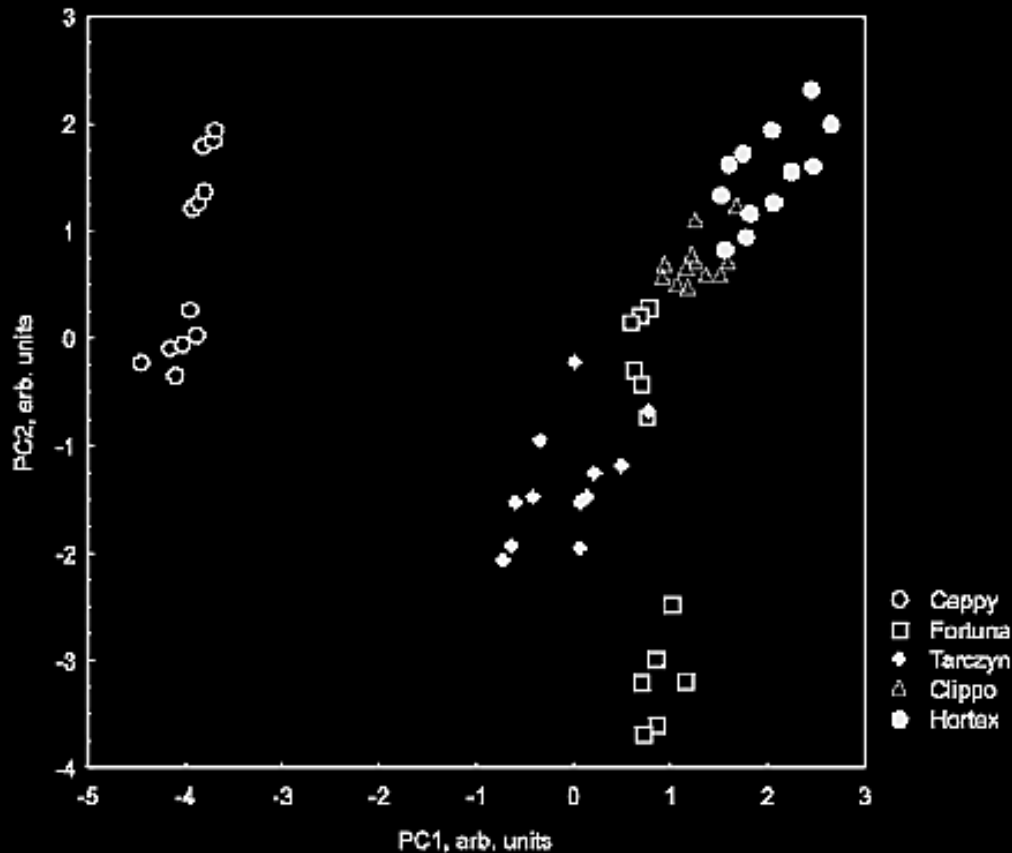
Juice brand recognition

All brands



One brand
(Hortex)

Juice measurements – PCA & ANN



➤ Mean squared error of neural net processing

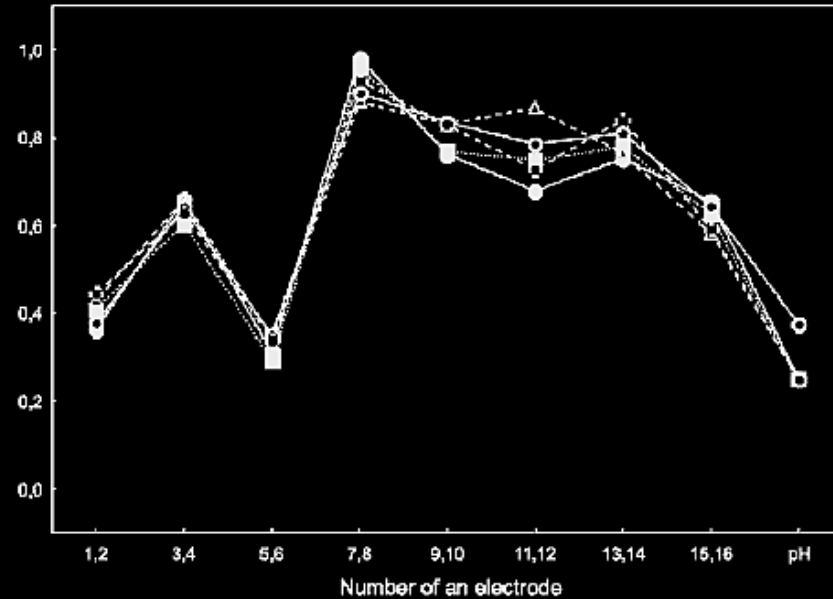
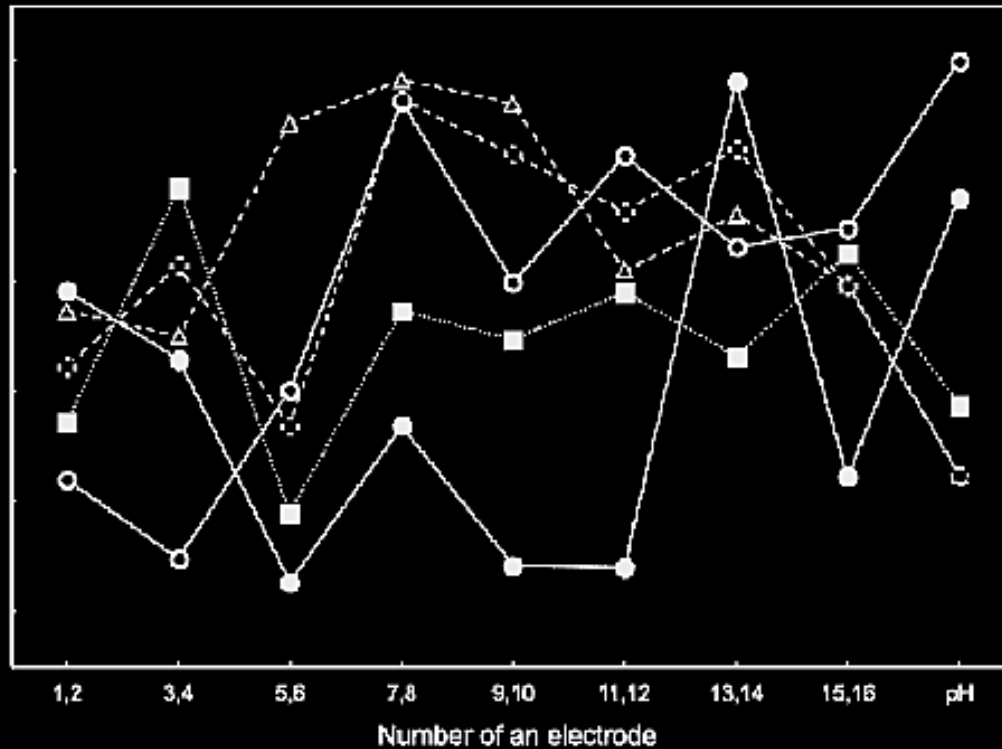
$3.09 * 10^{-4}$

➤ % of correct classifications

92.0

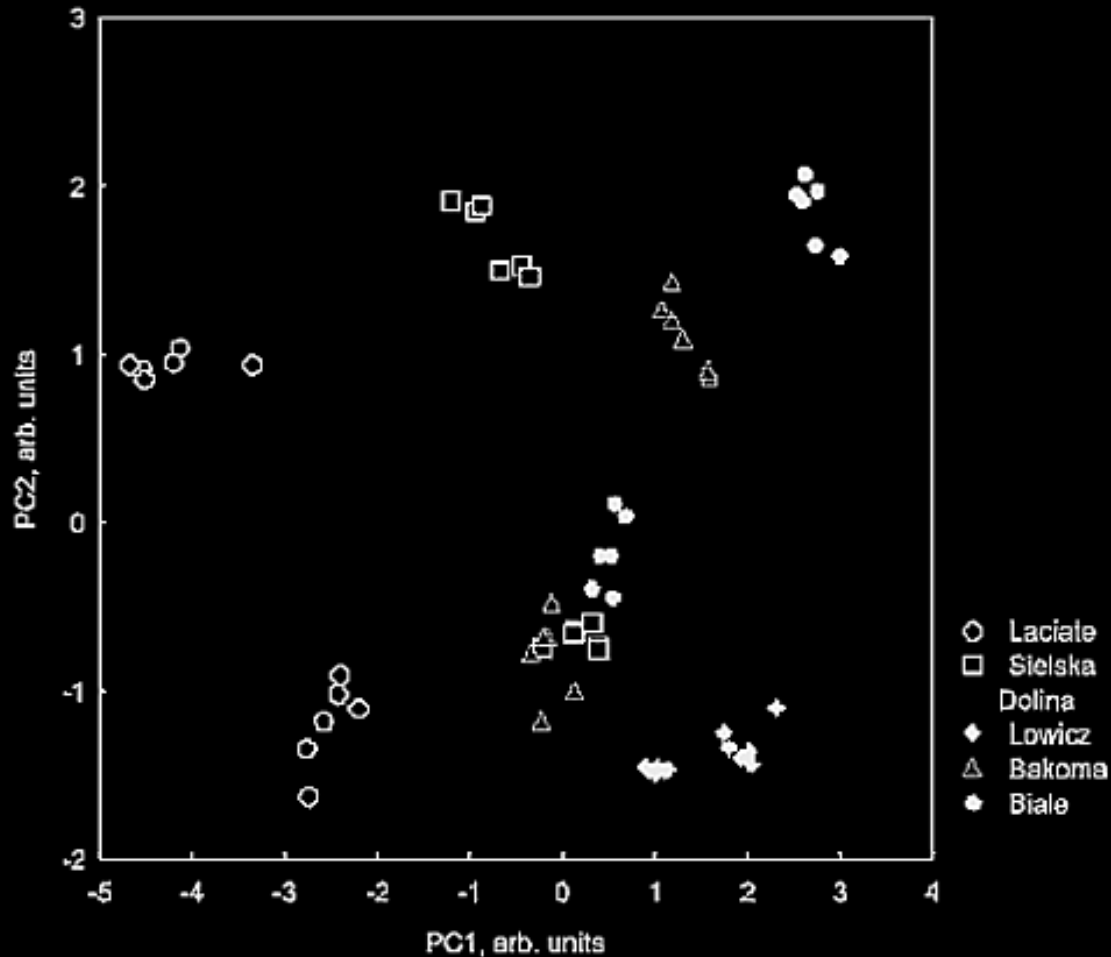
Milk brand recognition

All brands



One brand
(Biale)

Milk measurements – PCA & ANN



➤ Mean squared error of neural net processing

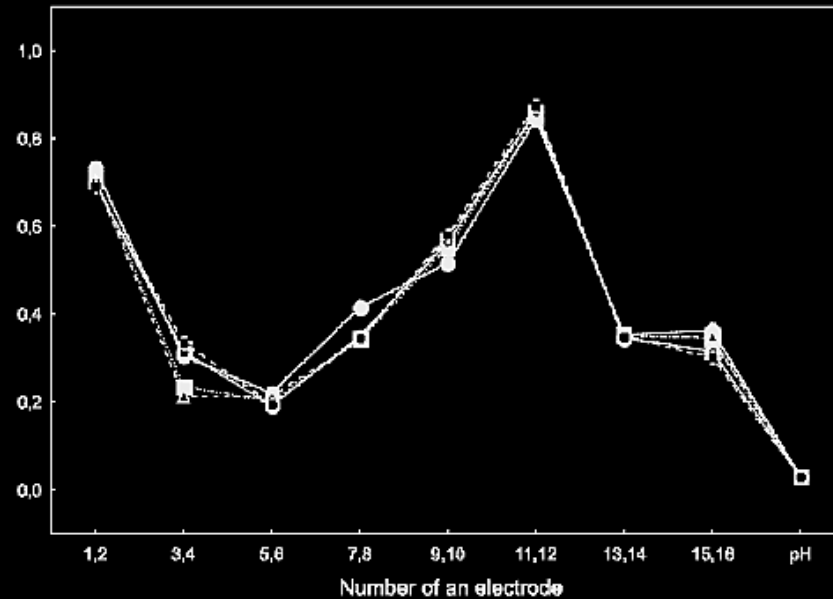
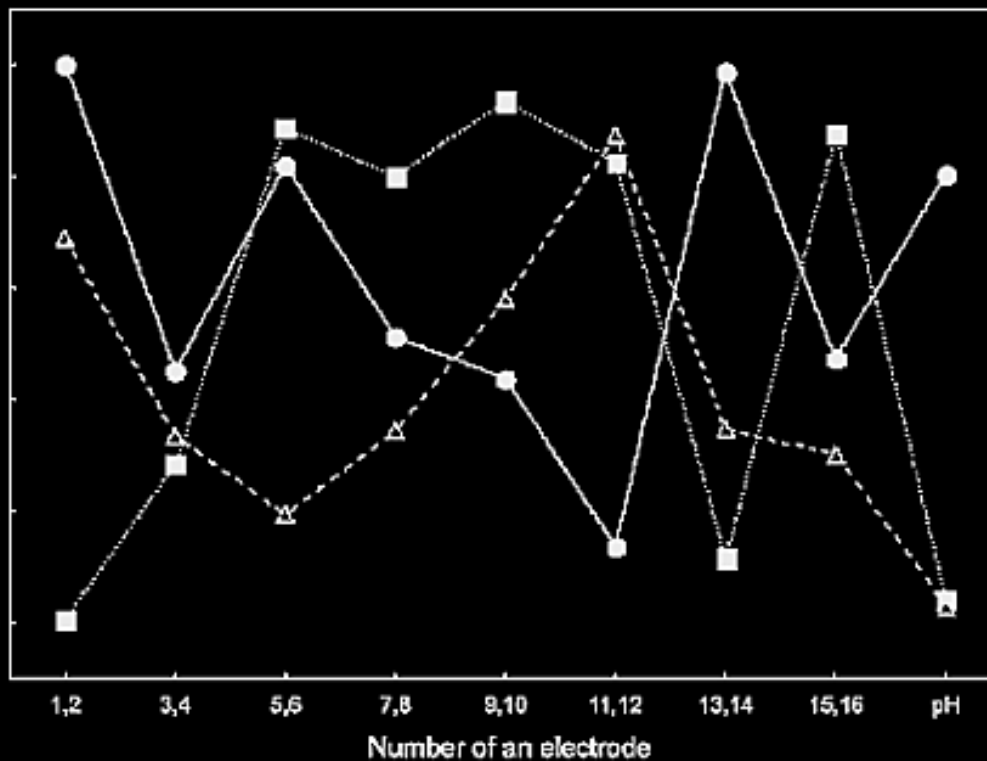
$$1.70 * 10^{-3}$$

➤ % of correct classifications

93.3

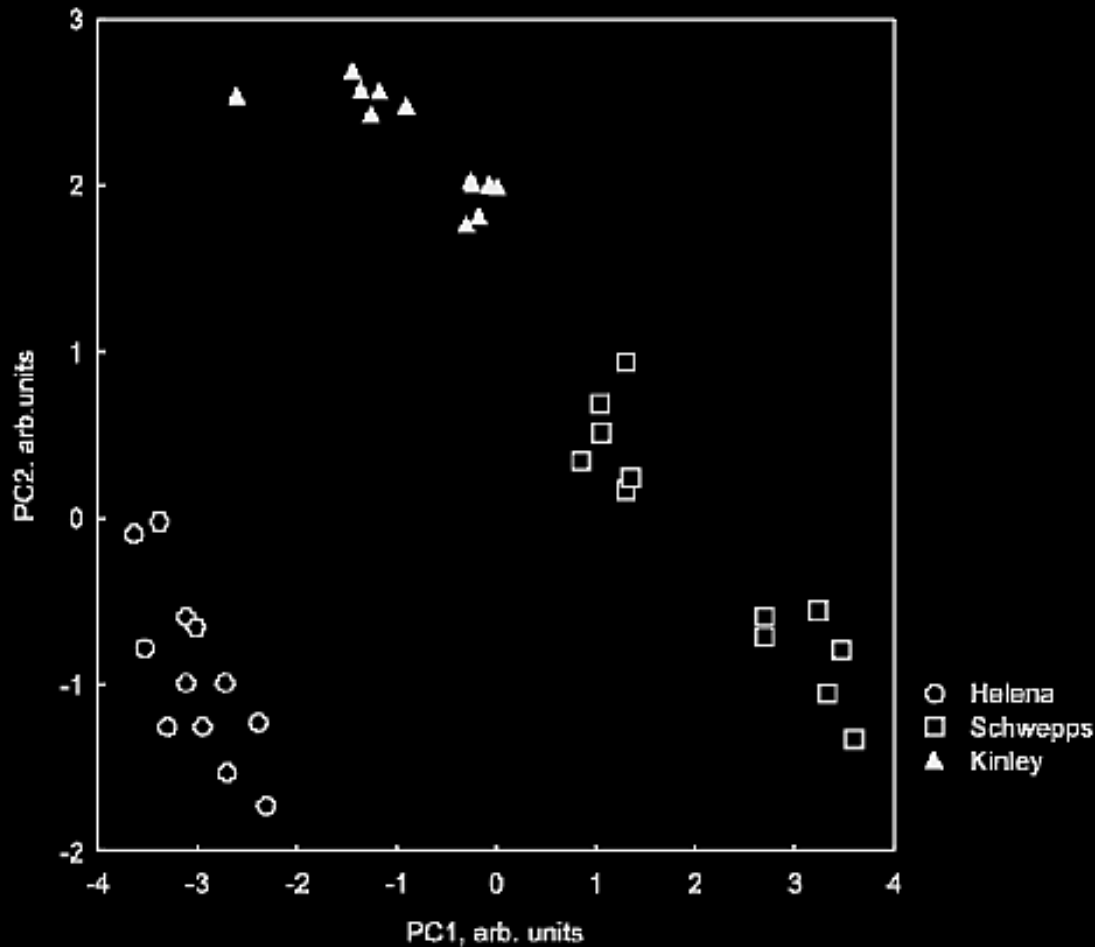
Tonic brand recognition

All brands



One brand
(Kinley)

Tonic measurements – PCA & ANN



➤ Mean squared error of neural net processing

$6.76 * 10^{-5}$

➤ % of correct classifications

100.0

Miniaturized flow-through electronic tongue

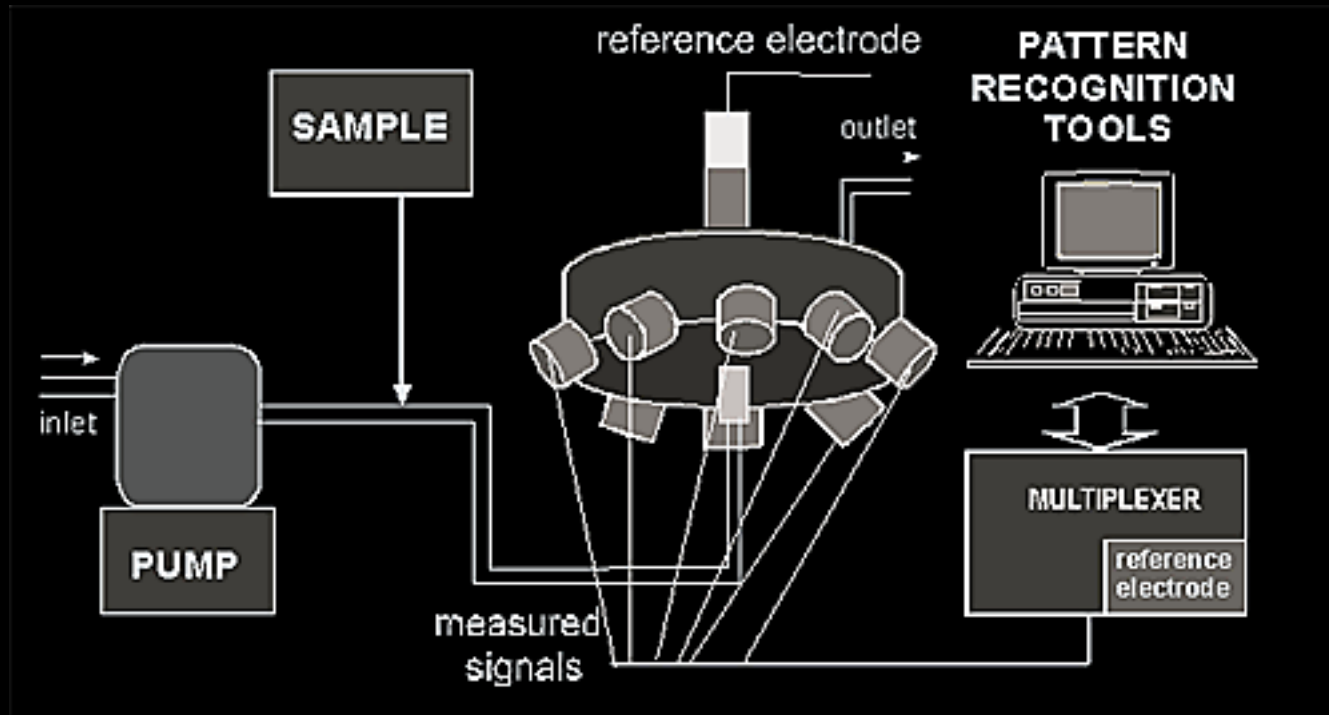
- ✓ Shorter response time
- ✓ More simple to calibrate
- ✓ Can be miniaturized

FLOW

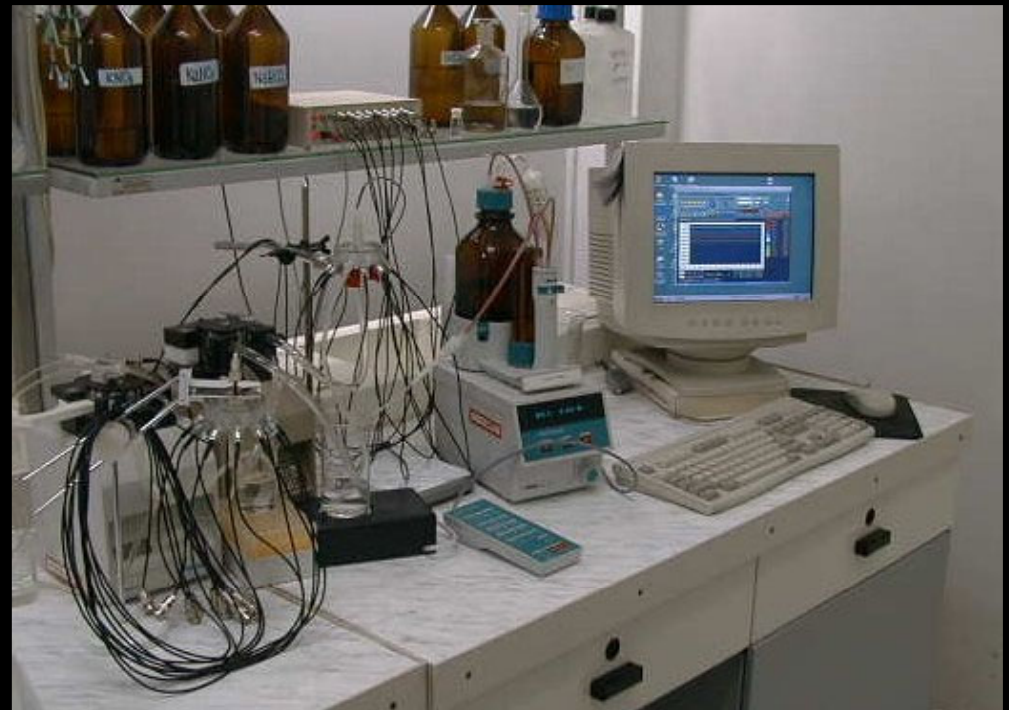
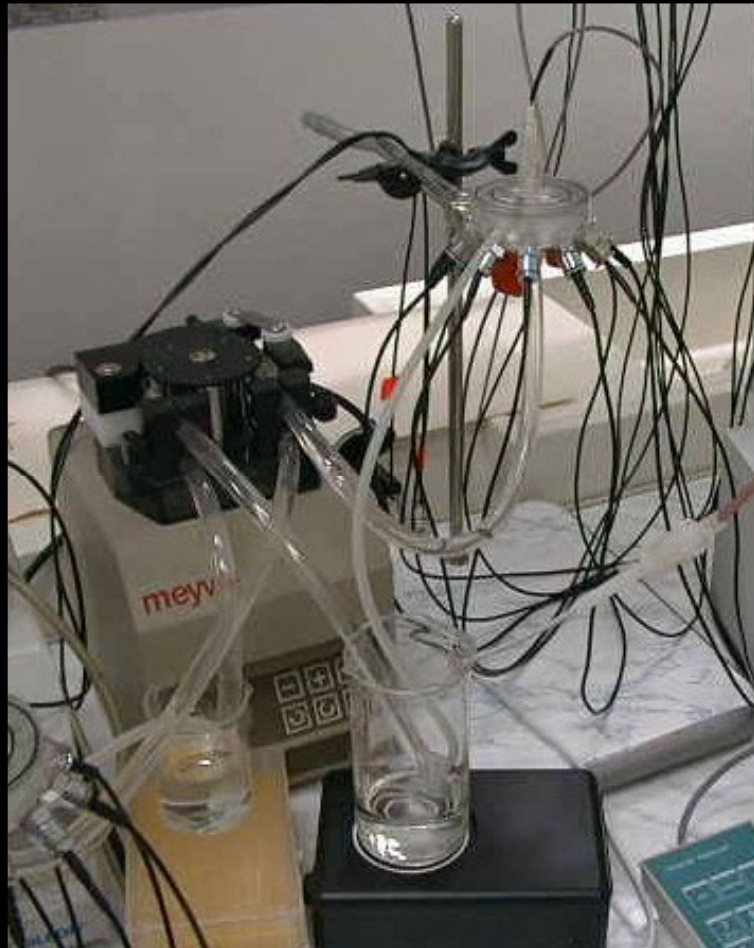
MINIATURIZATION

- ✓ Less chemicals, waste, costs
- ✓ Less sample volume
- ✓ Shorter time of analysis
- ✓ Compatibility with miniaturized systems

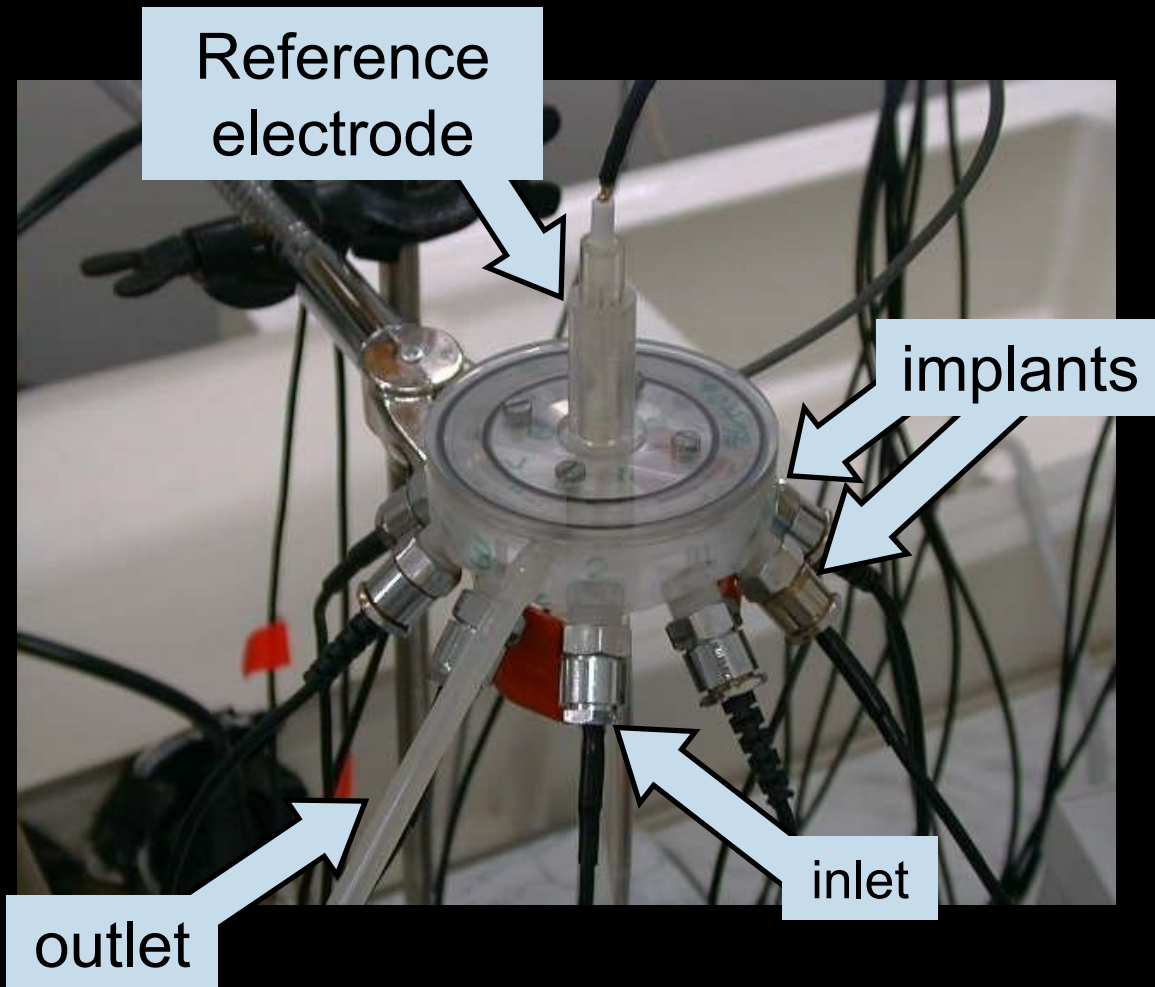
Miniaturized flow-through electronic tongue



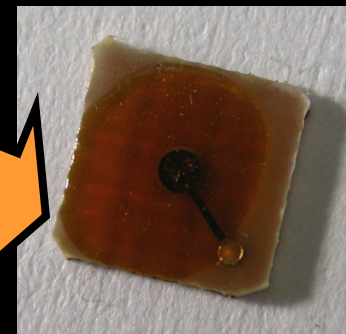
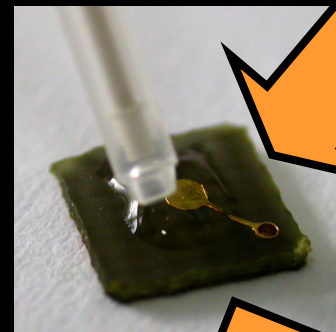
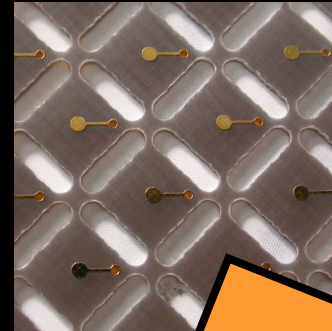
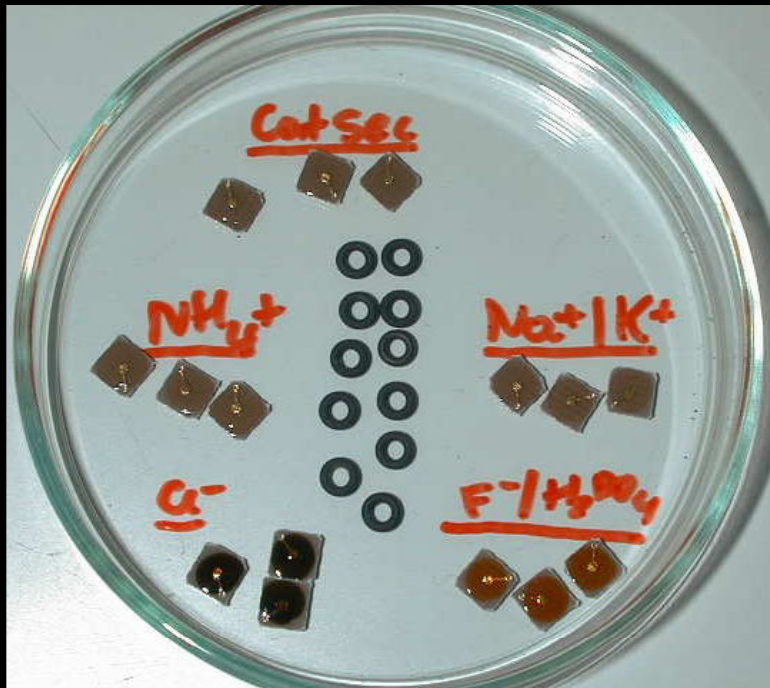
Miniaturized flow-through electronic tongue



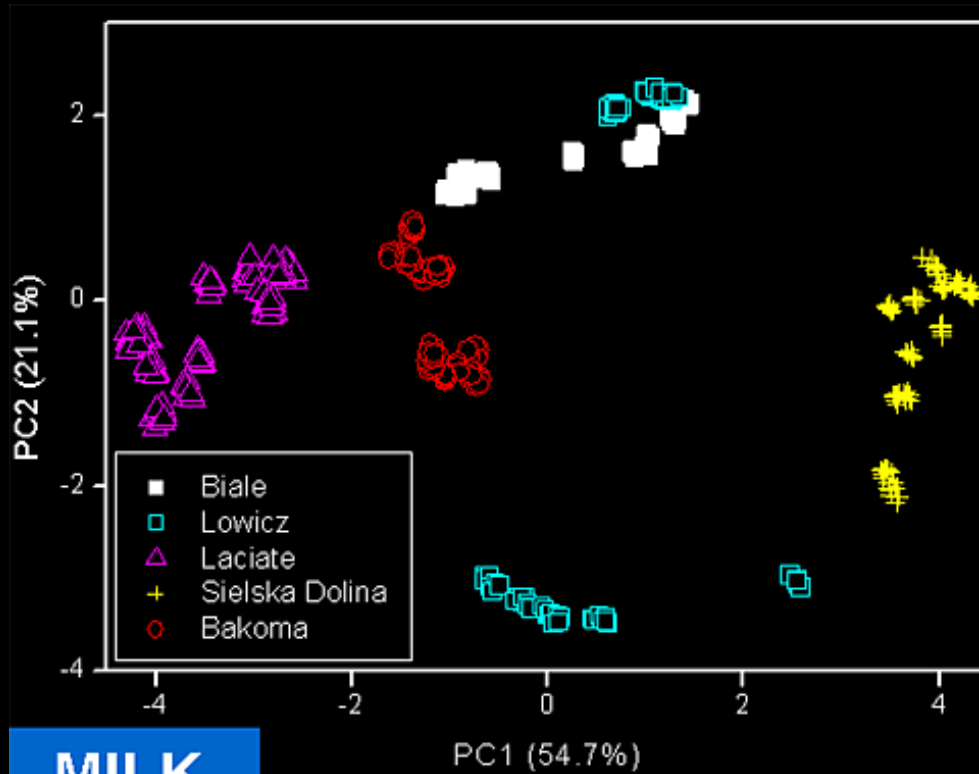
Flow-through cell



Solid-state electrodes



Beverages recognition



MILK

	% of correct classifications
Orange juice	86,7
Milk	96,7
Beer	86,3

Summary

- Novel method in chemical analysis – sensors+data analysis
- the **real working conditions** of the system must be evaluated in a proper way (samples of the same brand of beverage but with different manufacture dates, originating from different manufacture lots). It is often overlooked in practice!
- **E-Tongue developed at WUT** – fusion of ion-selective and cross-sensitive sensors in the array allows to discriminate various beverages with very high degree of accuracy (90 - 100%)

References

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