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Cyranose 320 Citations from Food and Industrial Applications 2000-2018

No.	Title of Article	Journal	Vol	Pages	Year	Authors	Link
Food Freshness, Quality and Sensory Evaluation							
1	Efficacy of light-protective additive packaging in protecting milk freshness in a retail dairy case with LED lighting at different light	Food Research International	114	1-9	2018	Wang A et al	https://www.sciencedirect.com/science/article/pii/S0963996918305921
2	Electronic noses: Powerful tools in meat quality assessment	Meat Science	131	119-131	2017	Wojonowski et al	https://www.sciencedirect.com/science/article/abs/pii/S0309174017302255
3	Potential use of electronic noses, electronic tongues and biosensors as multisensor systems for spoilage	Trends in Food Sci Technol	80	71-92	2018	Ghasemi-Varnamkhasti et al	
4	Non-destructive sensing methods for quality assessment of on-tree fruits: a review	J Food Measurement Characterization	12	497-526	2018	Srivastava et al	https://link.springer.com/article/10.1007/s11694-017-9663-6
5	Stability of electronic nose (e-nose) as determined by considering date-pits heated at different temperatures	Intl J Food Properties	21	in press	2018	Shafiur Rahman et al	https://www.tandfonline.com/doi/abs/10.1080/10942912.2018.1463540
6	Stochastic modeling of the transient regime of an electronic nose for waste cooking oil classification	J Food Eng	221	114-123	2018	Siqueria et al	https://www.sciencedirect.com/science/article/pii/S0260877417304284
7	Electronic nose and visible-near infrared spectroscopy in fruit and vegetable monitoring	Rev Analytical Chemistry		in press	2017	Beghi et al	https://www.degruyter.com/view/j/revac.ahead-of-print/revac-2016-0016/revac-2016-0016.xml
8	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.ajevonline.org/content/early/2016/09/20/ajev.2016.15099
9	Quality Control of Olive Oils Using Machine Learning and Electronic Nose	J Food Quality		1-7	2017	Ordukaya et al	https://www.hindawi.com/journals/jfq/2017/9272404/abs/
10	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
11	Study on Rapid Detection of Orange and Strawberry Storage Diseases and Trees Brown Root Rot by Electronic Nose	National Taiwan Univ.	MS Thesis	1-77	2016	Wen JL	http://www.airitilibrary.com/Publication/alDetailedMesh?docid=U0001-3101201622123500
12	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
13	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
14	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	
15	Chp. 11 Rice and the Electronic Nose	Electronic Noses and Tongues in Food	Chp 11	103-113	2016	Abdullah et al	https://www.researchgate.net/profile/Maz_Jamilah_Masnan2/publication/305747454_Contributors/links/57a13acc08aeb1604832ba43/Contributors.pdf
16	Chp. 14 Wine Applications With Electronic Noses	Electronic Noses and Tongues in Food	Chp 14	137-148	2016	Lozano et al	https://www.researchgate.net/profile/Jose_Santos20/publication/303414712_Wine_Applications_With_Electronic_Noses/links/57552d7408ae17e65eccd378/Wi
17	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-
18	Electronic nose and its application to microbiological food spoilage screening	Sensing Technology: Current Status and	8	119-140	2014	Falasconi et al	http://link.springer.com/chapter/10.1007/978-3-319-02315-1_6
19	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
20	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/
21	Improved maturity and ripeness classifications of *magnifera indica* cv. harumanis mangoes through sensor fusion of an electronic nose and	Sensors	12	6023-6048	2012	Zakaria et al	http://www.mdpi.com/1424-8220/12/5/6023
22	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
23	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
24	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
25	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.ajevonline.org/content/62/3/351.full.pdf+html
26	Electronic nose analysis of cabernet sauvignon (vitis vinifera 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://ajevonline.org/content/62/1/81.full.pdf+html

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27	Electronic nose evaluation of the effects of canopy side on cabernet franc (vitis vinifera l.) grape and wine volatiles	Amer J of Enology and Viticulture	62	73-80	2011	Devarajan et al	http://www.ajevonline.org/content/62/1/73.full.pdf+html
28	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
29	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#
30	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
31	Improved classification of *orthosiphon stamineus* 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
32	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
33	Prediction of hedonic tone using an electronic nose and artificial neural networks	Applied Engineering in Agriculture	26	343-350	2010	Williams et al	http://elibrary.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
34	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	MS thesis	100 pgs	2009	Gardner	http://scholar.lib.vt.edu/theses/available/etd-05132009-095853/unrestricted/GardnerDeniseETDCorrected.pdf
35	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
36	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
37	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
38	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/rm38365552003j45/fulltext.pdf
39	Determination of quality attributes of blue crab (*callinectes sapidus*) 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
40	Intelligent fish freshness assessment	Journal of Sensors	2008	1-8	2008	Gholamhosseini et al	http://www.hindawi.com/journals/js/2008/628585/
41	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%2Fxpls%2Fabs_all.jsp%3Farnumber%3D4496839
42	Alaska pink salmon (oncorhynchus gorbuscha) 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
43	Instrumental methods for determining quality of blue crab (callinectes sapidus) 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
44	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
45	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=
46	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=
47	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
48	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&preflayout=flat
49	Portable odor detection device for quality inspection of Alaska pink salmon (oncorhynchus gorbuscha)	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
50	Detection of fruit odors using an electronic nose	SPIE Sensing & Measurement	2006	1-2	2006	Schneider et al	http://spie.org/documents/Newsroom/Imported/0137/137_809_0_2006-02-28.pdf
51	Electronic nose evaluation of grape maturity	Virginia Polytechnic Institute and State	MS thesis	102 pgs	2006	Athamneh	http://scholar.lib.vt.edu/theses/available/etd-10262006-151209/unrestricted/Thesis.pdf
52	Non-destructive evaluation of apple maturity using an electronic nose system	Journal of Food Engineering	77	1018-1023	2006	Pathange et al	http://www.sciencedirect.com/science/article/pii/S0260877405005868
53	Freeze damage detection in oranges using gas sensors	Postharvest Biology and Technology	35	177-182	2005	Tan et al	http://ucce.ucdavis.edu/files/datastore/234-420.pdf

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54	Headspace gas chromatography-mass spectrometry and electronic nose analysis of volatile compounds in canned Alaska pink salmon	Journal of Food Science	70	S419-S426	2005	Oliveira et al	http://lib3.dss.go.th/fulltext/Journal/Journal%20of%20food%20science/2005%20v.70/no.7/26422jfsv70n7pS0419-0426ms20050090%5B1%5D.pdf
55	Electronic nose chemical sensor versus gas chromatography: A feasibility study for the differentiation of apple flavors and essences.	Trans. American Society of Agricultural	48	2003-2006	2005	Marrazzo et al	http://naldc.nal.usda.gov/download/5533/PDF
56	The use of sensor array technology for rapid differentiation of the sapwood and heartwood of eastern Canadian spruce; fir and pine	Eur J Wood and Wood Products	62	470-473	2004	Garneau et al	http://www.springerlink.com/content/p35f4t556y01vlva/
57	Volatiles and flavor of five Turkish hazelnut varieties as evaluated by descriptive sensory analysis, electronic nose, and dynamic headspace analysis/gas chromatography-mass spectrometry	Journal of Food Science	69	SNQ99-SQ106	2004	Alaslavar et al	http://onlinelibrary.wiley.com/doi/10.1111/j.1365-2621.2004.tb13382.x/abstract
Bacteria, Disease and Contamination in Food and Agricultural Products							
58	Early detection of contamination and defect in foodstuffs by electronic nose: A review	Trends Analytical Chemistry	97	257-271	2017	Sanaeifar et al	http://www.sciencedirect.com/science/article/pii/S0165993617302005
59	Current Detection Methods of G. boninense Infection in Oil Palm for Detection of the Kudzu Bug, Megacopta	*in Detection & Control of Disease in*	Chp 3	13-20	2017	Chong et al	https://link.springer.com/chapter/10.1007/978-3-319-54969-9_3
60	Emerging technology to measure habitat quality and behavior of	Wildlife Biology		1-10	2017	Forbey et al	http://www.bioone.org/doi/pdf/10.2981/wlb.00238
61	Electronic nose with polymer-composite sensors for monitoring fungal deterioration of stored rapeseed	Intl Agrohysics	31	317-325	2017	Gancarz et al	https://www.degruyter.com/downloadpdf/j/intag.2017.31.issue-3/intag-2016-0064/intag-2016-0064.pdf
62	Development of a Portable Electronic Sensor for Detection of the Kudzu Bug, Megacopta cribraria (Fabricius) (Hemiptera: Plataspidae)	Adv Entymology	5	75-86	2017	Lampson et al	http://file.scirp.org/pdf/AE_2017060514581354.pdf
63	Approaches to subspecies diagnostics in big sagebrush (Artemisia tridentata) using an Electronic Nose	USDA - FS Report		1-19	2014	Ortiz et al	http://www.fs.fed.us/rm/boise/research/shrub/GBNPSIP/GBNPSIPpresentations2013.shtml
64	Ecological Genetics of Big Sagebrush (Artemisia tridentata): 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
65	Development of a Portable Electronic Nose for Detection of Cotton Damaged by Nezara viridula (Hemiptera: Pentatomidae)	Journal of Insects		1-8	2014	Lampson et al	http://www.hindawi.com/journals/insects/2014/297219/
66	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
67	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/
68	Temporal dynamics and electronic nose detection of stink bug-induced volatile emissions from cotton bolls	Psyche - Journal of Entomology		1-9	2012	Degenhardt et al	http://www.hindawi.com/journals/psyche/2012/236762/
69	Detecting stink bugs/damage in cotton utilizing a portable electronic nose	Computers and Electronics in	70	157-162	2010	Henderson et al	http://www.sciencedirect.com/science/article/pii/S0168169909002117
70	Rapid detection of E. coli 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
71	Detection of onion postharvest diseases by analyses of headspace volatiles using a gas sensor array and GC-MS	LWT - Food Science and Technology	44	1019-1025	2010	Li et al	http://www.sciencedirect.com/science/article/pii/S0023643810004135
72	Gas sensor array for blueberry fruit disease detection and classification	Postharvest Biology and Technology	55	144-149	2010	Li et al	http://www.sciencedirect.com/science/article/pii/S0925521409002373
73	Development and evaluation of gustatory and olfactory sensors for detection of salmonella contamination in beef	North Dakota State university	PhD Thesis	294 pgs	2010	Punyatoya	http://proquest.umi.com/pqdlink?did=2054093891&Fmt=7&clientId=79356&RQT=309&VName=PQD
74	Detecting Insect Infestation Using a Carbon/Polymer Composite Based Sensor Array	ECS Transactions	33	85-89	2010	Weerakoon et al	http://ecst.ecsdl.org/content/33/8/85.short
75	Onion sour skin detection using a gas sensor array and support vector machine	Sens. & Instrumen. Food Quality	3	193-202	2009	Li et al	http://www.springerlink.com/content/l36187667g014105/fulltext.pdf
76	Intelligent electronic nose system for basal stem rot disease detection	Computers and Electronics in	66	140-146	2009	Markom et al	http://sense.xqhospital.com.cn:8050/uploadfile/2009/5/4/20090504091042.pdf
77	The feasibility study of utilising electronic nose and ANN for plant malaise detection	Proceedings of MUCET	2008	1-6	2008	Markom et al	http://sense.xqhospital.com.cn:8050/uploadfile/2009/5/4/20090504091042.pdf
78	Identification of stink bugs using an electronic nose	Journal of Bionic Engineering	5	172-180	2008	Lan et al	http://www.sciencedirect.com/science/article/pii/S1672652908600906

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79	Evaluation of a commercial electronic nose system using universal gas sensing system for sensing indicator compounds associated with meat	ASABE/CSBE Intersect Mtg	RRV07107	1-17	2007	Punyatoya et al	http://www.ageng.ndsu.nodak.edu/ASABE/RRV/Papers_files/RRV07107.pdf
80	Detecting stink bugs/damage in cotton utilizing a portable electronic nose	Amer. Sco. Agri. Biological Eng.		1-10	2006	Henderson et al	http://www.clemson.edu/precisionag/Stink%20Bug.pdf
81	Identification of salmonella-inoculated beef using a portable electronic nose system	Journal of Rapid Methods &	13	71-95	2005	Balasubramanian et al	http://onlinelibrary.wiley.com/doi/10.1111/j.1745-4581.2005.00011.x/abstract
82	Meat (beef) quality and safety evaluation using electronic nose systemselectronic nose	North Dakota State university	PhD Thesis	229 pgs	2005	Balasubramanian	http://gradworks.umi.com/32/03/3203121.html
83	Spoilage identification of beef using an electronic nose system	Trans. Amer. Soc. of Agricultural Eng.	47	1625-1633	2004	Balasubramanian et al	http://openagricola.nal.usda.gov/Record/IND43656935
84	Application of alternative technologies to eliminate vibrios spp. in raw oysters	Virginia Polytechnic Institute and State	PhD thesis	243 pgs	2004	Hu	http://scholar.lib.vt.edu/theses/available/etd-01032005-161627/unrestricted/Disertation-Xiaopei_Hu.pdf
85	Multi-sensor odour detection and measurement of polluted food	Pol. J. Food Nutr. Sci.	12	45-48	2003	Maciejak et al	journal.pan.olsztyn.pl/fd.php?f=570
86	Comparative performance analysis of three electronic nose systems using different sensor technologies in odor analysis of retained	Journal of Food Science	67	3170-3183	2002	Van Deventer et al	http://onlinelibrary.wiley.com/doi/10.1111/j.1365-2621.2002.tb08878.x/abstract
87	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

88	Odor Space Navigation Using Multisensory E-Nose	Automation and Remote Control	79	167-179	2018	Krylov	https://link.springer.com/article/10.1134/S0005117918010149
89	Prediction of Human Responses to Dairy Odor Using an Electronic Nose and Neural Networks	Am Soc Agric Biol Eng	61	399-409	2018	Chang et al	https://elibrary.asabe.org/abstract.asp?aid=48879
90	Detection of microorganisms onboard the International Space Station using an electronic nose	Grav. Space Research	5	89-111	2017	Reidt et al	http://gravitationalandspacebiology.org/index.php/journal/article/view/764
91	Preliminary Studies of Honey Queen Bee Conditions Using Cyranose 320 Nose Technology	ACMSE	30	1-6	2018	Johnson et al	https://dl.acm.org/citation.cfm?id=3190696
92	Influence of chemical additives and wax modifiers on odor emissions of road asphalt	Construction and Building Materials	183	485-492	2018	Autelitano et al	https://www.sciencedirect.com/science/article/pii/S0950061818315654
93	Optimizing prediction of human assessments of dairy odors using input variable selection	Comp and Elect in Agriculture	150	402-410	2018	Chang et al	https://www.sciencedirect.com/science/article/pii/S0168169917315624
94	Analytical assessment of asphalt odor patterns in hot mix asphalt production	Journal of Cleaner Production	172	1212-1223	2018	Autelitano et al	https://www.sciencedirect.com/science/article/pii/S0959652617325520
95	Analytical assessment of asphalt odor patterns in hot mix asphalt production	J Cleaner Prod	172	1212-1223	2018	Autelitano et al	https://www.sciencedirect.com/science/article/pii/S0959652617325520
96	Enzymatic synthesis of isopentyl caprylate using fusel oil as feedstock	Química Nova	40	541-547	2017	Vilas Bôas et al	http://www.scielo.br/scielo.php?pid=S0100-40422017000500541&script=sci_arttext
97	Prediction of human assessments of dairy odor using instruments by sensor fusion and Neural Networks	Penn State Univ	PhD thesis		2016	Chang	https://etda.libraries.psu.edu/catalog/28911
98	Principles of construction of system aromasecurity	Telecom IT	4	97-104	2016	Afanasiev et Al	http://www.sut.ru/doci/nauka/review/20164/97-103.pdf
99	Improving recognition of odors in a waste management plant by using electronic noses with different technologies, gas chromatography–mass spectrometry/olfactometry and dynamic	Journal of Cleaner Production	133	1395–1402	2016	Giungato et al	http://www.sciencedirect.com/science/article/pii/S0959652616306278
100	An Adaptable Continuous Restricted Boltzmann Machine in VLSI for Fusing the Sensory Data of an Electronic Nose	IEEE Trans Neural Net Learn Sys	99	1-14	2016	Wang et al	http://ieeexplore.ieee.org/document/7398093/authors
101	VLSI implementation of a bio-inspired olfactory spiking neural network	Neural Networks and Learning IEEE	23	1065-1073	2012	Hsieh et al	http://ieeexplore.ieee.org/xpl/articleDetails.jsp?reload=true&arnumber=6202348
102	Using an electronic nose to rapidly assess grandlure content in boll weevil pheromone lures	Journal of Bionic Engineering	8	449-454	2011	Suh et al	http://www.sciencedirect.com/science/article/pii/S1672652911600504
103	Spiking neural networks' model with spike frequency adaptation for e-nose	IEEE Aerospace Elect Conf (NAECON)			2011	Badiei et al	http://ieeexplore.ieee.org/document/6183078/

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104	Influence of carbon black content and film thickness on vapor detection properties of polyvinylpyrrolidone composite sensors	Current Applied Physics	10	10-15	2010	Kim YS	http://www.sciencedirect.com/science/article/pii/S1567173909001746
105	A local weighted nearest neighbor algorithm and a weighted and constrained least-squared method for mixed odor analysis by electronic nose systems	Sensors	10	10467-10483	2010	Tang et al	http://www.mdpi.com/1424-8220/10/11/10467
106	Sampling spiking neural network electronic nose on a tiny-chip	Circuits and Systems (MWSCAS)	53	81-84	2010	Zhody et al	http://ieeexplore.ieee.org/xpl/login.jsp?tp=&arnumber=5548566&url=http%3A%2F%2Fieeexplore.ieee.org%2Fxpls%2Fabs_all.jsp%3Farnumber%3D5548566
107	Orthogonal gas sensor arrays with intelligent algorithms for early warning of electrical fires	Sensors and Actuators B:	130	889-899	2010	Ni et al	http://www.sciencedirect.com/science/article/pii/S0925400507009069
108	Odor recognition for intelligent systems	IEEE Intelligent Systems	23	41-48	2008	Loutfi et al	ftp://aass.oru.se/pub/ali/IS06.pdf
109	Identification of the biodiesel source using an electronic nose	Energy Fuels	22	2743–2747	2008	Giordani et al	http://pubs.acs.org/doi/full/10.1021/ef700760b
110	Electronic Nose Technology Applied to Air Pollution from Solid Waste	CWRU Report		1-23	2008	Cox et al	www.eng.utoledo.edu/~akumar/apsymposium/OS-02-08.pdf
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