

E-Tongue Analysis – Example Report

Analysis and comparison of different tastes on samples submitted. The scale of 1.0 units is determined to be differential sensitivity which estimates to 20% difference in taste. The following table shows the available sensors and corresponding tastes.

Taste Sensors and Corresponding Taste Information

Sensor name	Corresponding taste	Taste information	
		InitialTaste	AfterTaste
AAE	Umami	Umami	Richness
CT0	Saltiness	Saltiness	x
CA0	Sourness	Sourness	x
C00	Acidic Bitterness	Bitterness	Aftertaste-B (Aftertaste of Bitterness)
AE1	Astringency	Astringency	Aftertaste-A (Aftertaste of Astringency)
GL1	Sweetness	Sweetness	x

*GL1 Sensor (sweetness) requires an independent analysis and was not analyzed in this study due to the incompatibility of glycosides with GL1 Sensor within low concentrations needed for solubility.

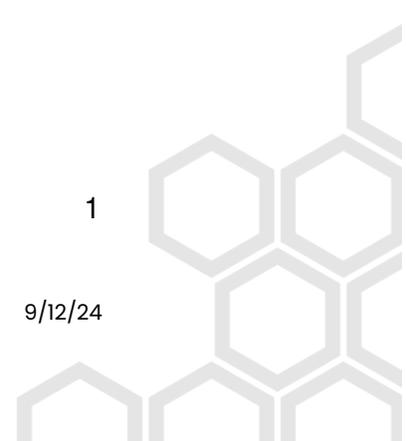




Figure 1. Relative comparison based on the control “Sample 1(Control)”. The scale 1.0 is set to differential sensitivity (20%).

	Sourness	Bitterness	Astringency	Aftertaste-B	Aftertaste-A	Umami	Richness	Saltiness
Sample 1(Control)	0	0	0	0	0	0	0	0
Sample 2	6.99	2.05	0.23	0.36	0.27	-6.73	-0.72	1.46
Sample 3	3.04	-0.51	-0.25	0.04	0.02	-3.68	-0.72	1.59
Sample 4	7.17	-0.51	0.56	0.01	0.05	-5.85	-1.17	0.77
Sample 5	11.01	-0.41	1.05	0.23	0.03	-6.69	-1.39	4.17
Sample 6	26.81	-1.73	2.81	-0.19	0.1	-9.98	-3.08	0.75

Table 1. Raw comparison values used for Figure 1.

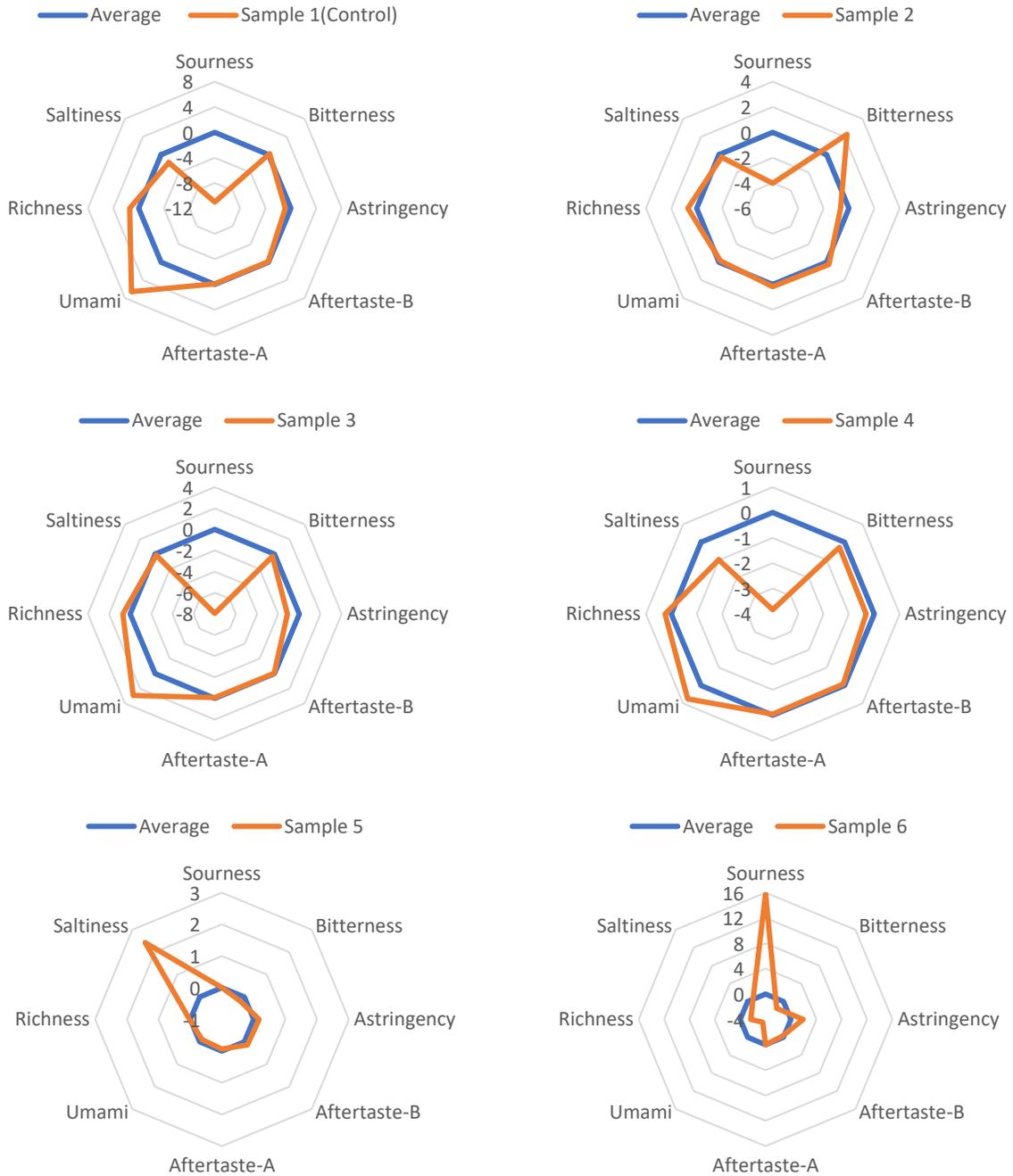


Figure 2. Taste comparison for each sample based on the difference to the average of all samples. The scale 1.0 is set to differential sensitivity (20%).