



Flavour analysis

Science meets Senses



Who we are

aromaLAB GmbH is an internationally renowned laboratory for flavour analysis and synthesis. We offer our clients an excellent broad range of services from the first consultation to the tailor-made analytical solution.

To tackle even the most ambitious analytical problems, we take advantage of our many years of experience and our flexibility. This allows us to provide our clients with short response times, customer oriented solutions and economic feasibility for any issue.

Our state of the art equipment, methods and our unrivalled range of labelled aroma standards means that should you have a flavour related issue then contact us first.

Syntheses



AromaLAB synthesizes a multitude of isotopically labelled (2H and 13C) standards in its own laboratory. In consideration of latest techniques and highest quality standards, we are able to offer uncommon compounds as well. You find a great selection of immediately available compounds in our online-shop <https://shop.aromalab.de/>

Analyses

Our techniques, enormous knowledge and expertise related to flavour compounds can help you for example in the following areas:

- Support in product development with the main focus on flavour optimization
- Identification of off-flavours and associated sensory quality issues
- Characterization of aroma compounds, also possible as comparative analysis of several samples
- Influence of different process parameters or different ingredients on the flavour of your final product
- Realization of shelf-life studies related to the flavour of your product

Sensorial

Our well-trained and experienced sensory panel is able to perform a variety of sensory tests and trainings on foods, tobacco products and consumer articles such as:

- Aroma Profile Analysis
- Triangle Test
- Ranking Test
- Product-Specific Sensory Trainings

Consulting, Training & Seminars

Our flavour specialists have years of experience with the sensory assessment of various foods, beverages, tobacco products and consumer goods. Whenever you are challenged with a problem which is flavour-related, contact us first. Problems or topics which often occur in the field of flavour are:

- Off-flavours, mostly their origin, and how they can be avoided
- Changes in the flavour composition of products during shelf-life
- Determination of “key aroma compounds” in a product
- Influence of raw materials and production process on the final product
- Flavor recombination's imitating the flavour of a product which has been determined as outstandingly good and desirable



Get in touch with aromaLAB
Our team of experts is ready to discuss your requirements

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