SOCIÉTÉ CHIMIQUE DE GENÈVE

100 + 1 year anniversary of SCG!
From Sensomics to AI smelling and Computer Vision: exploring the chemical sensory code of premium chocolate

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Multidimensional chromatography has been applied for many years as a core technology for odorant patterns characterization in the flavor and fragrance field. Very recently a *sensomics*-based expert system (SEBES) capable to predict key-aroma signatures of food without using human olfaction has been implemented in a comprehensive two-dimensional gas chromatography (GC×GC) platform. The strategy, known as *Artificial Intelligence Smelling*, opens many opportunities for odorant patterns recognition and sample qualification/discrimination based on *Computer Vision* strategies. On top of that the current research on chocolate flavor known as *Sensomics* has been applied to unravel distinctive flavor properties of chocolates manufactured by novel processing techniques.

The first part of the talk focus at the future of chocolate aroma research based on *AI Smelling* followed by the application of *sensomics* to decode flavor properties of dark chocolates; guided by these two experts, our senses will be solicited and challenged by the wonderful multidimensionality of chocolate flavor during a dedicated tasting session.

Conference & tasting for our *100+1 year celebration*
Monday 28 NOVEMBER 2022 at 17h30

Geneva University – Sciences II building
Room A-150
30 quai Ernest-Ansermet Genève

Public conference followed by an aperitif

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