



NEW E-NOSE

A team of scientists led by Nanyang Technological University, Singapore, have invented an artificial olfactory system that mimics the mammalian nose and can assess the freshness of meat accurately. The 'electronic nose' comprises a 'barcode' that changes colour over time in reaction to the gases produced by meat as it decays. The 'e-nose', described in a paper published in the scientific journal *Advanced Materials*, could help to reduce food wastage by confirming to consumers whether meat is fit for consumption.