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PerkinElmer Introduces Aroma Characterization Technology for Improved Food Quality and Consistency

New integrated technology manufactured by PerkinElmer that combines analytical data with human evaluation for a complete aroma profile

WHAT: [PerkinElmer® Inc.](#), a global leader focused on improving the health and safety of people and the environment is introducing the [GC SNFR™ Olfactory Port](#) accessory configured with PerkinElmer's [GC/MS systems](#) to evaluate separated compounds in food, beverage, flavor and fragrance products. This accessory captures human sensory data and correlates it in real time with analytical data to obtain a complete aroma characterization.

The GC SNFR Olfactory Port is the only accessory of its kind that is both manufactured and supported by an industry leading, complete GC solutions provider. It performs complete aroma characterization for food, beverage and fragrance manufacturers that require greater control and confidence in the delivery of high quality and consistent products.

APPLICATIONS: Learn more about the variety of applications that use the SNFR Olfactory Port and a PerkinElmer GC/MS for complete aroma characterization:

- [Coffee Characterization Using Clarus SQ 8 GC/MS, TurboMatrix HS Trap and GC SNFR Olfactory Port](#)
- [Aroma Study of Potable Spirits](#)
- [Aroma Characterization of Hops](#)

About PerkinElmer, Inc.

PerkinElmer, Inc. is a global leader focused on improving the health and safety of people and the environment. The company reported revenue of approximately \$2.1 billion in 2012, has about 7,500 employees serving customers in more than 150 countries, and is a component of the S&P 500 Index. Additional information is available through 1-877-PKI-NYSE, or at www.perkinelmer.com.

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