

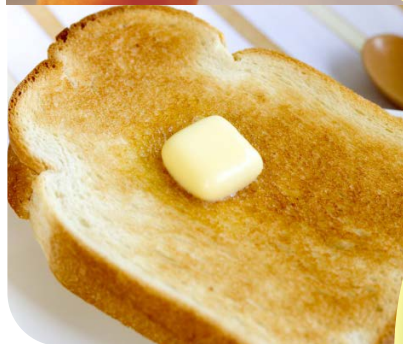
DART<sup>®</sup>-MS Accessory for volatile compounds

# Volatimeship

Food  
&  
Beverage



Cosmetics



Chemical  
industry

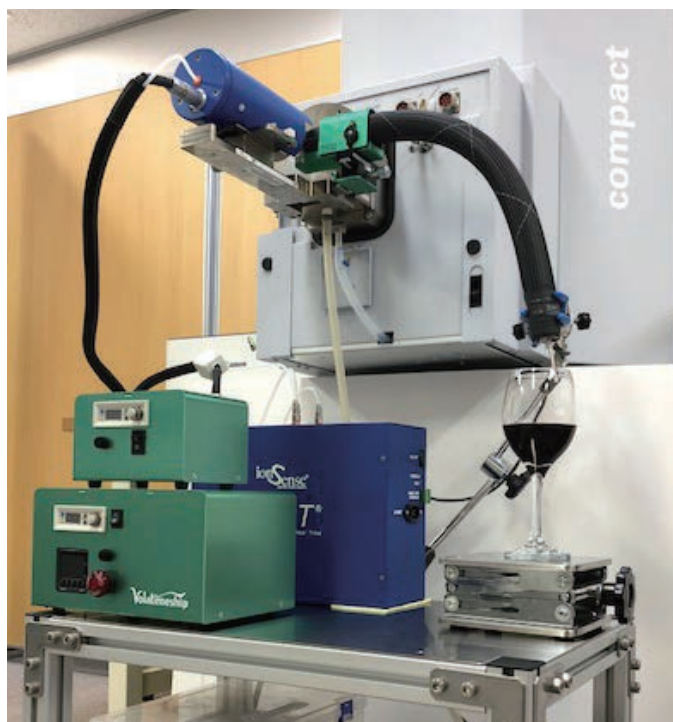


Environment



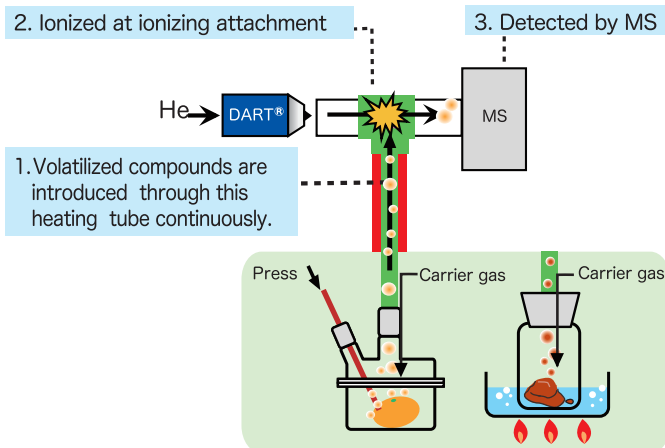
## The merits of Volatimeship DART®-MS

- Detectable the release behavior of volatile compounds.
- Closed and Open type are available.
- Can be utilized regardless of sample form.
- Enables to measure a sample that consists steam.

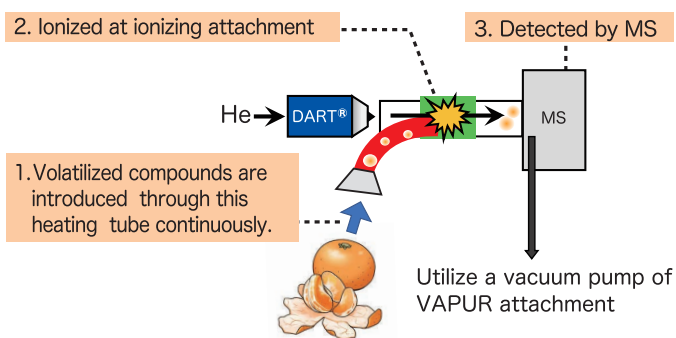


## Volatimeship DART®-MS system

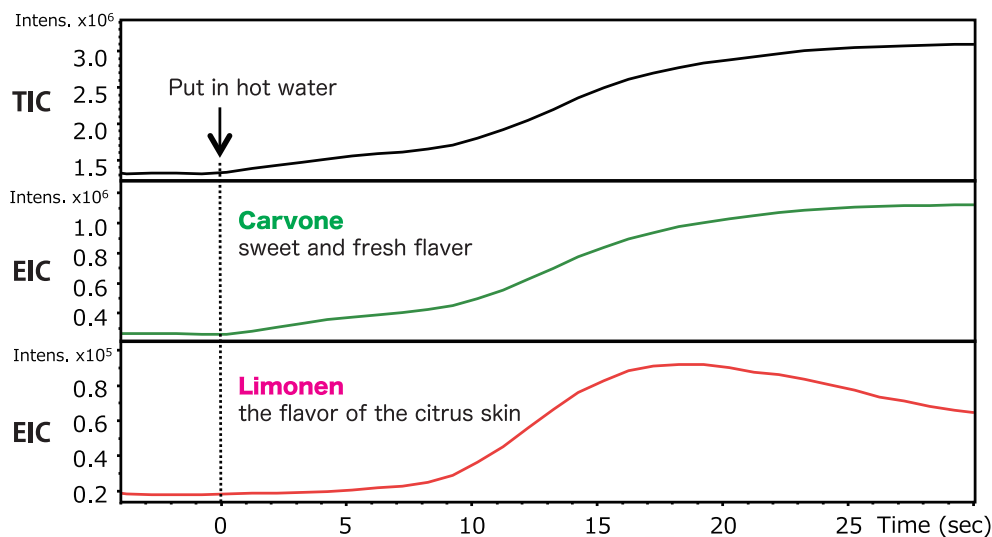
### Closed-type



### Open-type



## Analysis application



When you eat the mint chocolate, the chocolate is dissolved by body temperature and the flavor spread into the mouth. Volatimeship provides an experimental method to measure the flavor release phenomenon in real-time.

Mint contains carvone and limonene characteristic volatile compounds. These compounds were added into the chocolate and put into the vial. The vial was placed in a hot water bath.

The carvone and limonene were detected just after boiling. The intensity of carvone increased throughout the 25 second sampling period. On the other hand limonene suddenly increased at ~10 seconds, peaked at 17 seconds, and then gradually decreased for the rest of the sampling period.



Please contact us!