



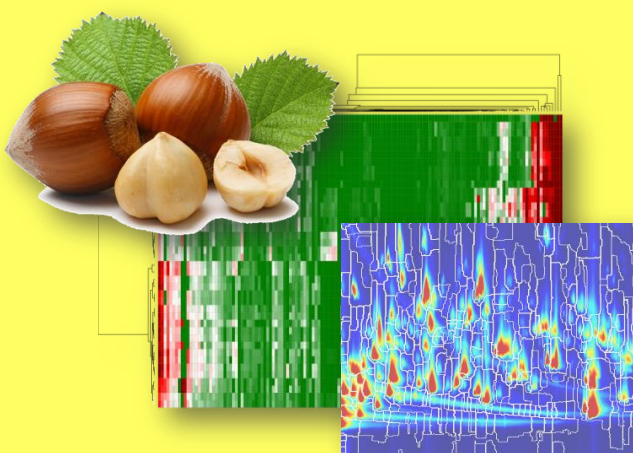
Chemistry and Food: exploring hazelnuts aroma complexity by Multidimensional Analytical approaches

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Food constituents, with their peculiar quali-quantitative distribution, delineate a characteristic chemical fingerprint which encrypts comprehensive information on nutritional properties, sensory attributes, quality, authenticity and safety. Food metabolomics and sensomics, approach this intriguing matter by combining multi-dimensional analysis with advanced data processing strategies validating the functional relationships between sample chemical dimensions and its qualities.

High quality hazelnuts (*Corylus avellana* L.) are here presented as challenging test bench for multidimensional investigations while trajectories from Academic research to industry applications will be discussed as virtuous interaction to achieve a modern concept of food quality.



Conférence présentée le

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