

# Nano-electronic Nose and Proton-transfer Reaction Mass Spectrometry: A fruitful Synergy for Food Quality

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*Via Calepina 14, I-38122 Trento, Italy*

# Collaboration



Institute of Materials for Electronics and Magnetism (IMEM)  
Italian National Research Council (CNR)



인하대학교  
INHA UNIVERSITY



UPPSALA  
UNIVERSITET

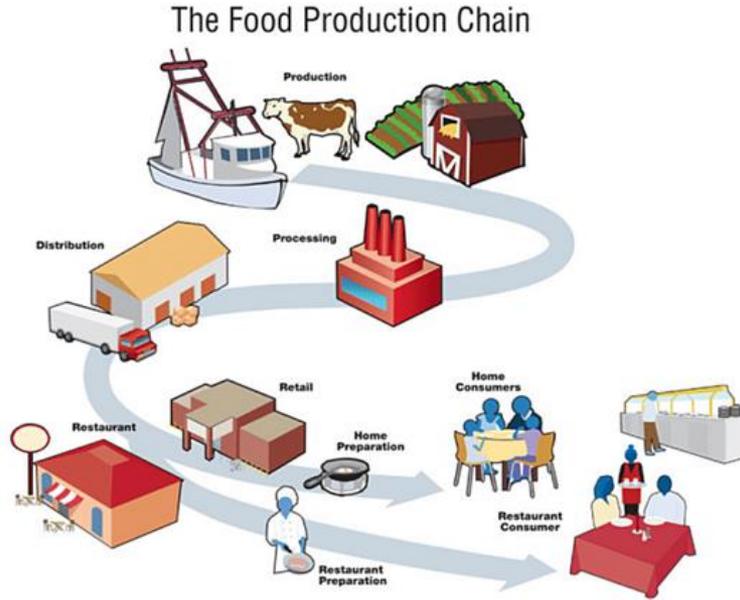


# Outline

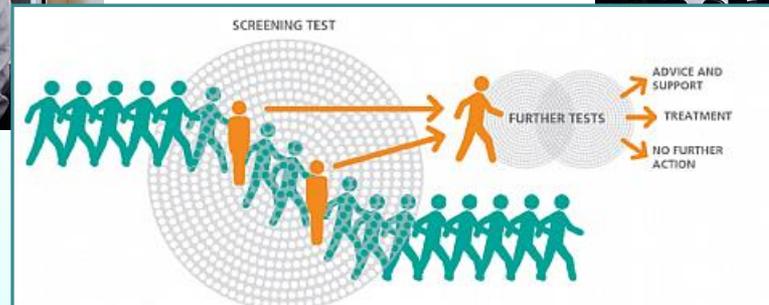
- **Motivation**
- **Our approach (thermal gradient)**
- **Two declinations (time and space)**
- **Application to food quality**
- **Synergy with mass spectrometry**

# Food quality assessment

panelists



doctors



# Preventive screening

# Tiny **or** **&** smart gas sensors

**Gas chromatography**  
**Mass-spectrometry**

**Resistive sensors**

**Tiny**

**Cheap**

**Portable**

**Integrable**

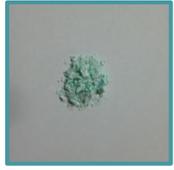


**Sensitive**

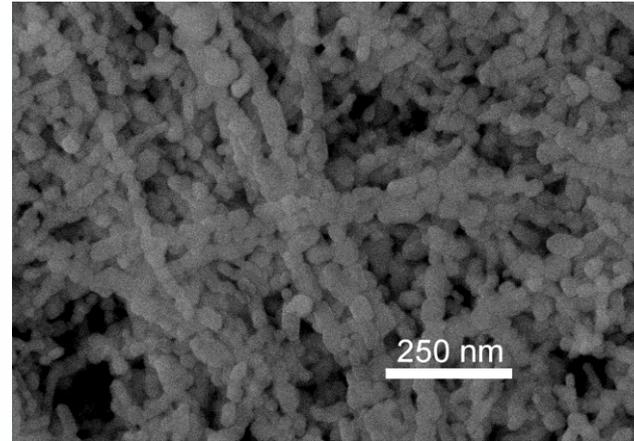
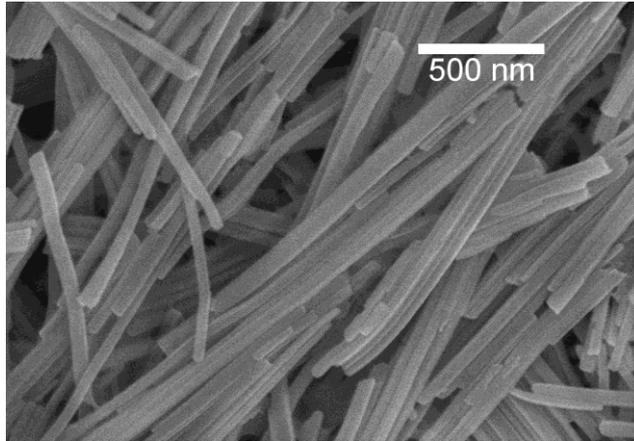
**Recognizing**

**Multi-sensing**

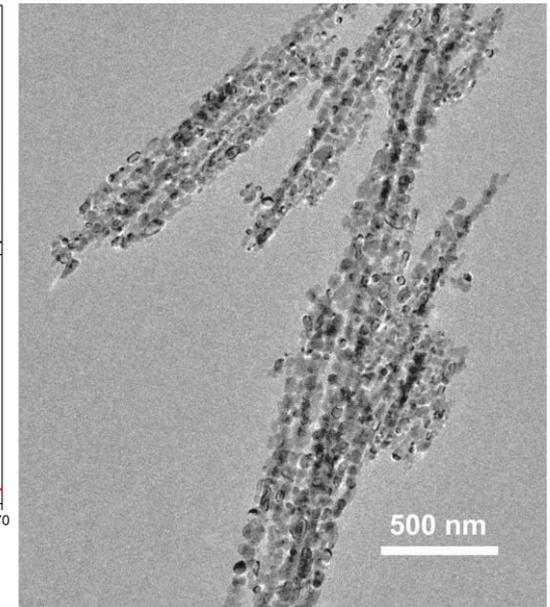
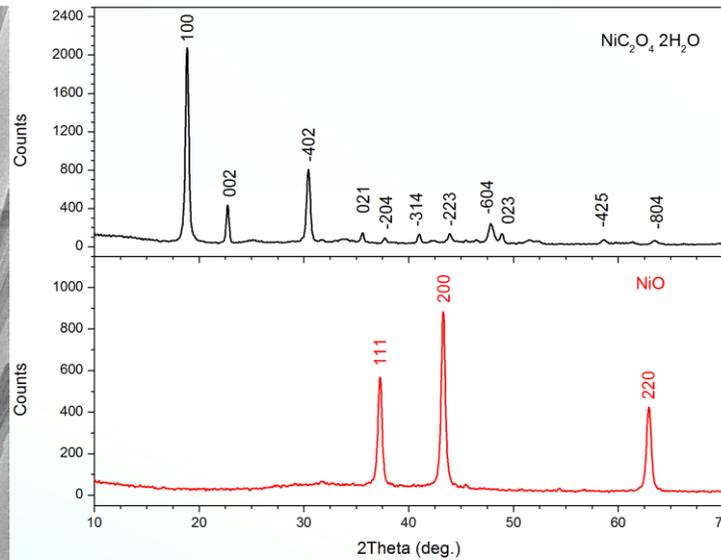
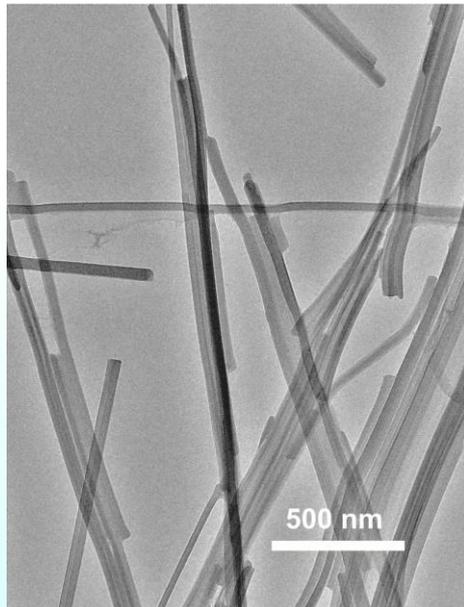
# NiO nanowires: SEM, XRD, TEM



product 1

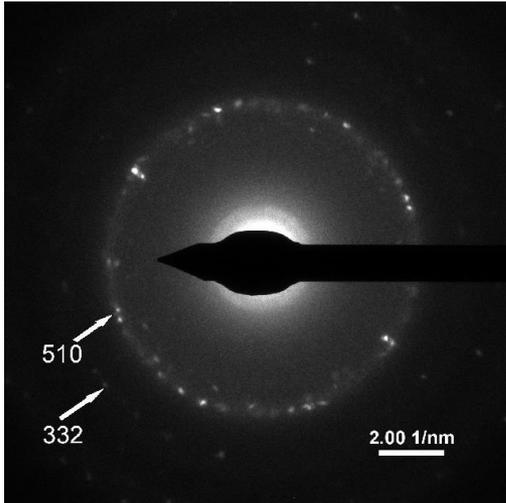


product 2

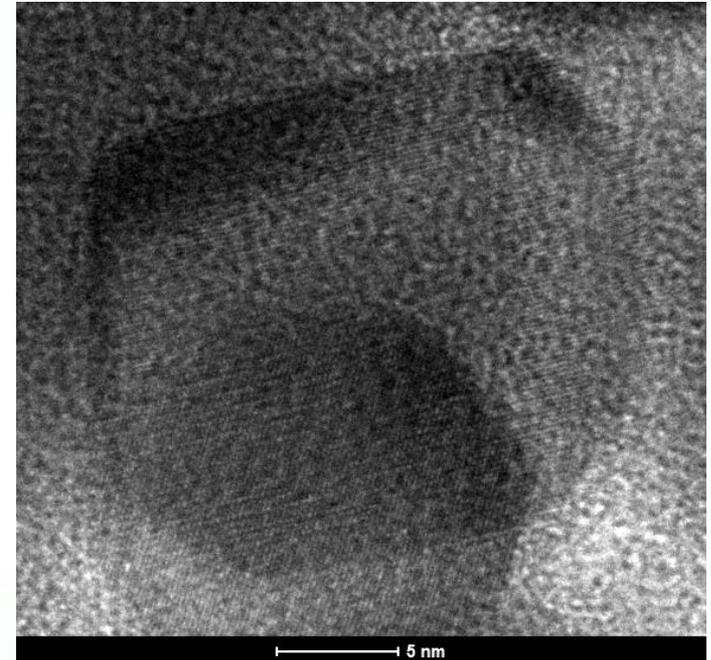
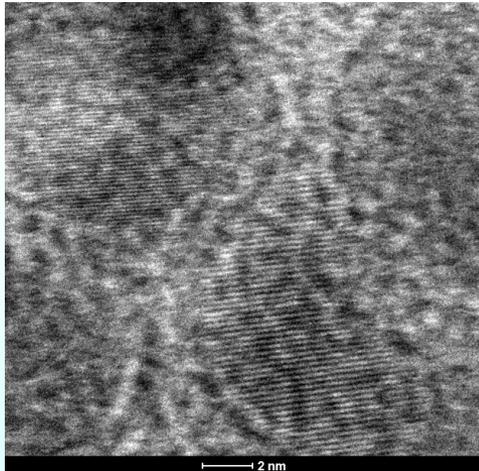
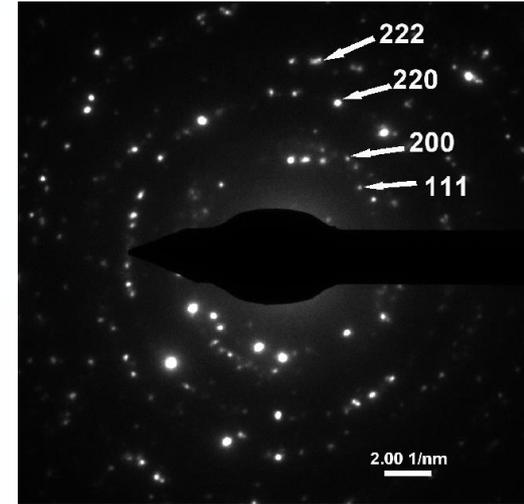


# NiO nanowires: SAED, HRTEM

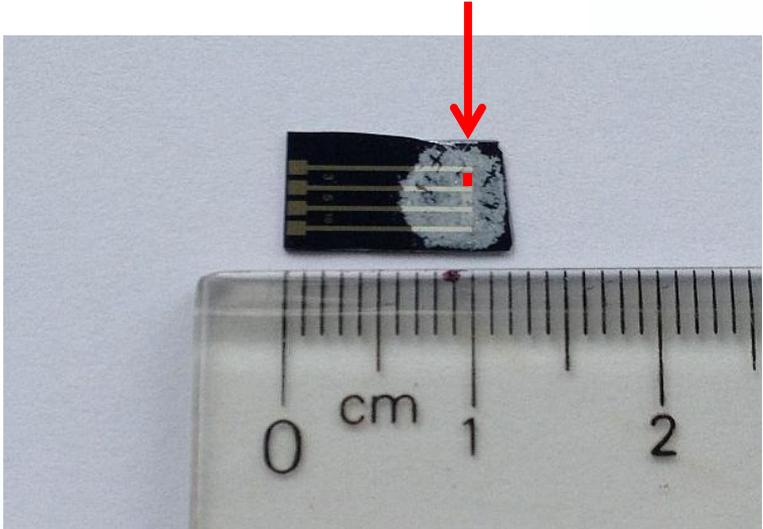
## nickel oxalate hydrate



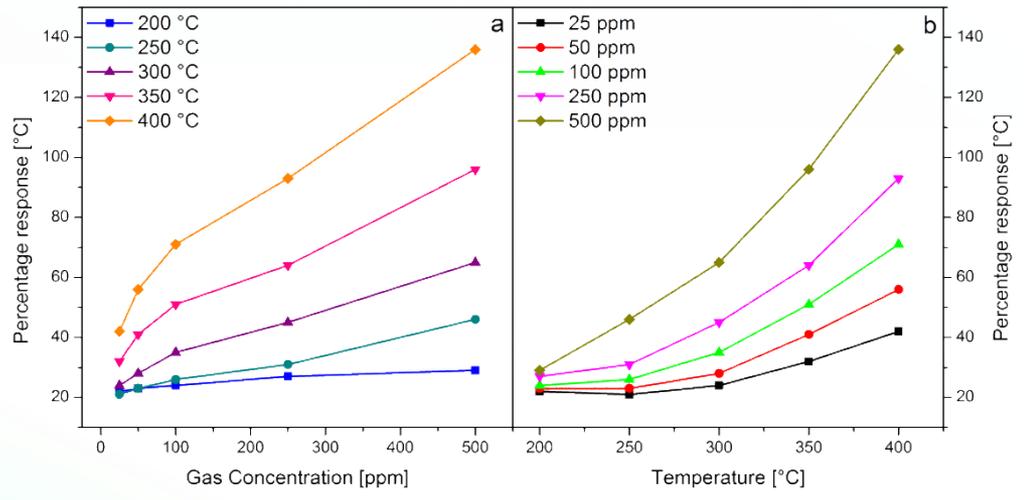
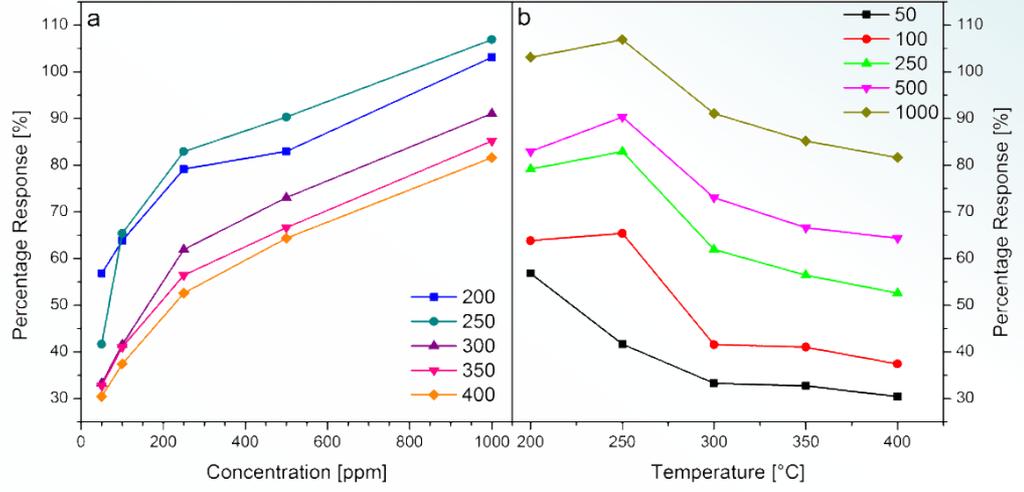
## nickel oxide



Conductometric sensor



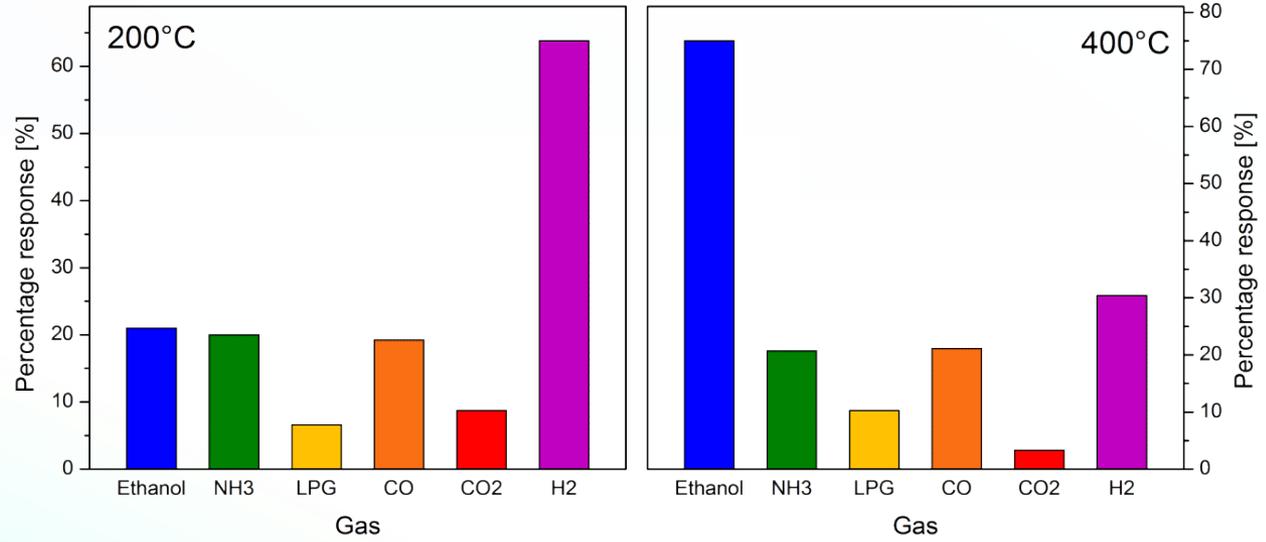
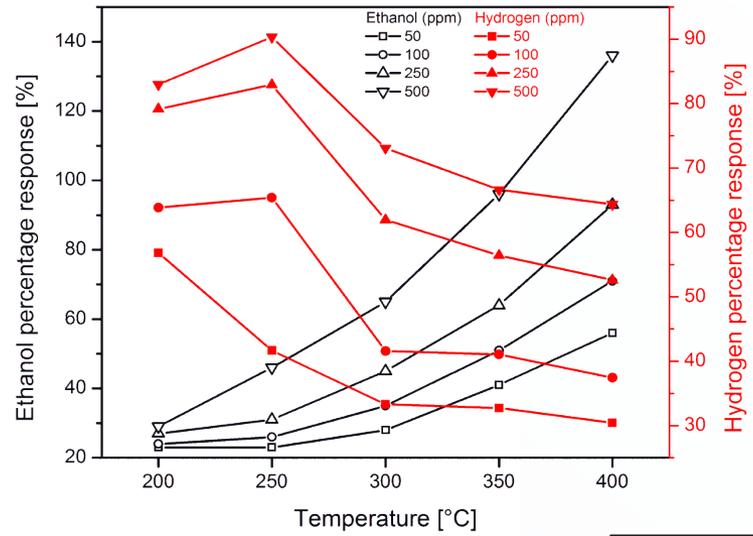
Hydrogen response



Ethanol response

# Selectivity?

## Conductometric sensor



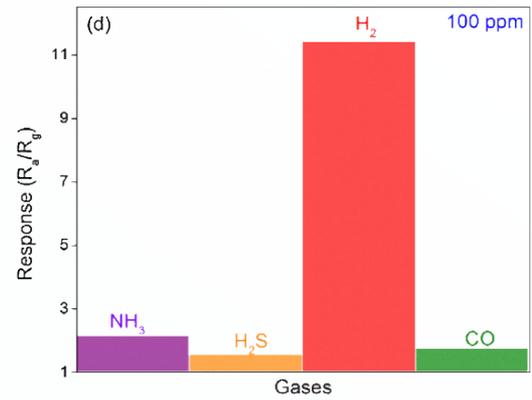
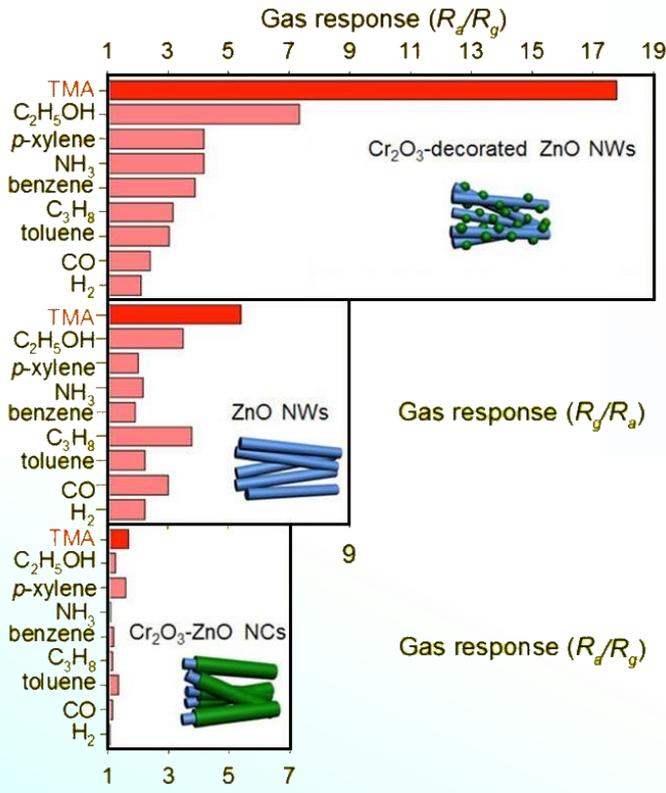
M. Tonezzer et al.,  
Dual-selective hydrogen and ethanol sensor for steam reforming systems,  
Sensors and Actuators B 236 (2016) 1011-1019.

# Selectivity?

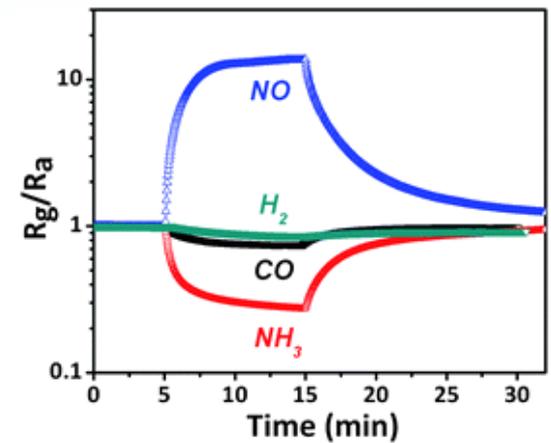
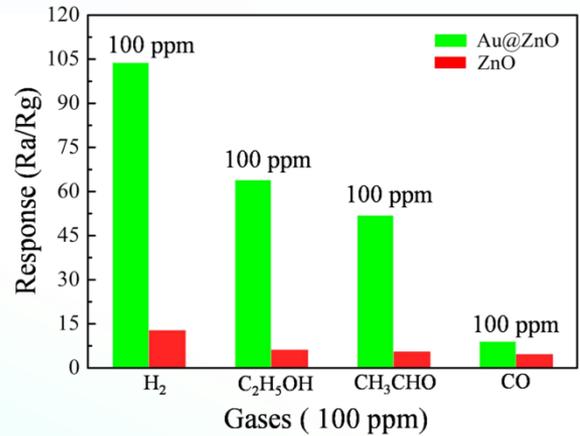
## “selectivity”

## conductometric sensor

**Highly** sensitive and **selective** trimethylamine sensor using one-dimensional ZnO–Cr<sub>2</sub>O<sub>3</sub> hetero-nanostructures, Nanotechnology 23 (2012) 245501.



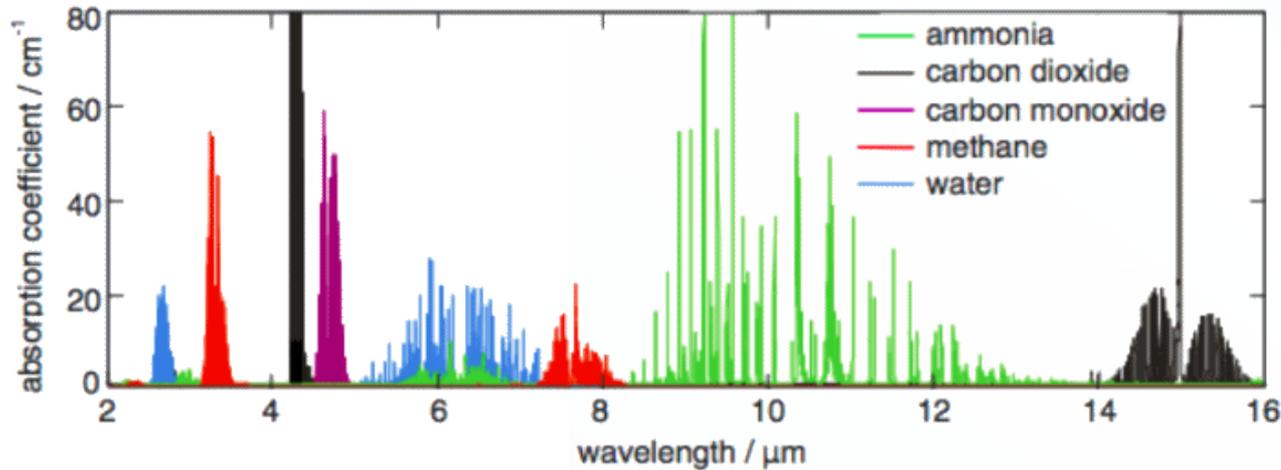
**Highly** sensitive and **selective** hydrogen gas sensor using sputtered grown Pd decorated MnO<sub>2</sub> nanowalls, Sensors & Actuators B 234 (2016) 8-14.



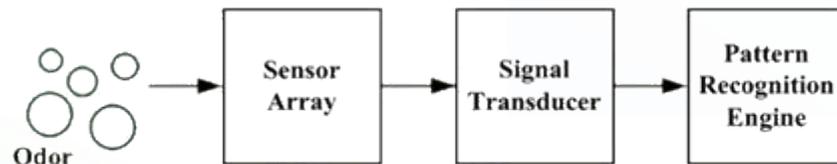
Facile Approach to Synthesize Au@ZnO Core–Shell Nanoparticles and Their Application for **Highly** Sensitive and **Selective** Gas Sensors, ACS Appl. Mater. Interfaces, 2015, 7, 9462–9468.

Optimization of a zinc oxide urchin-like structure for high-performance gas sensing, J. Mater. Chem. 2012, 22, 1127-1134.

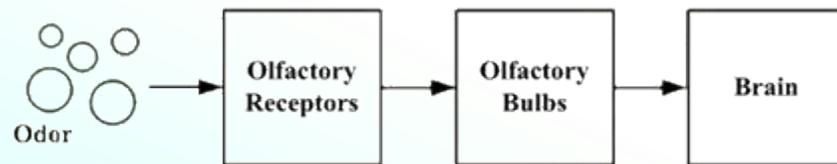
# Intrinsic vs Electronic Nose



optical sensor

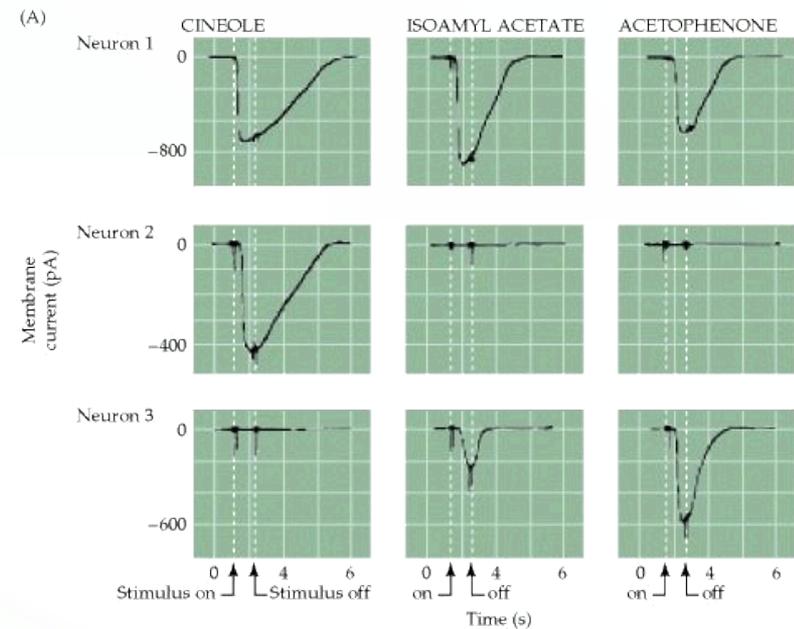


Electronic Nose

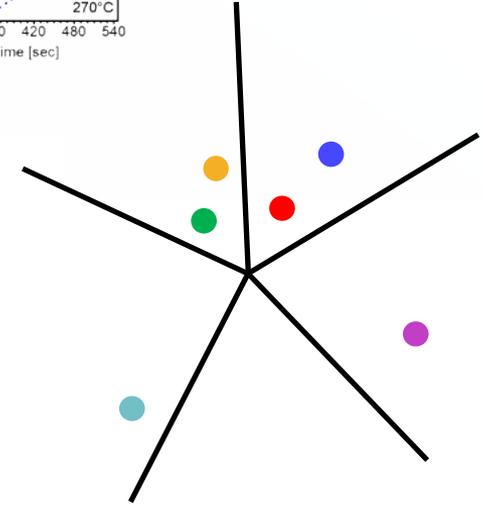
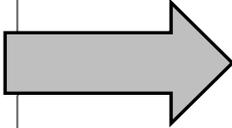
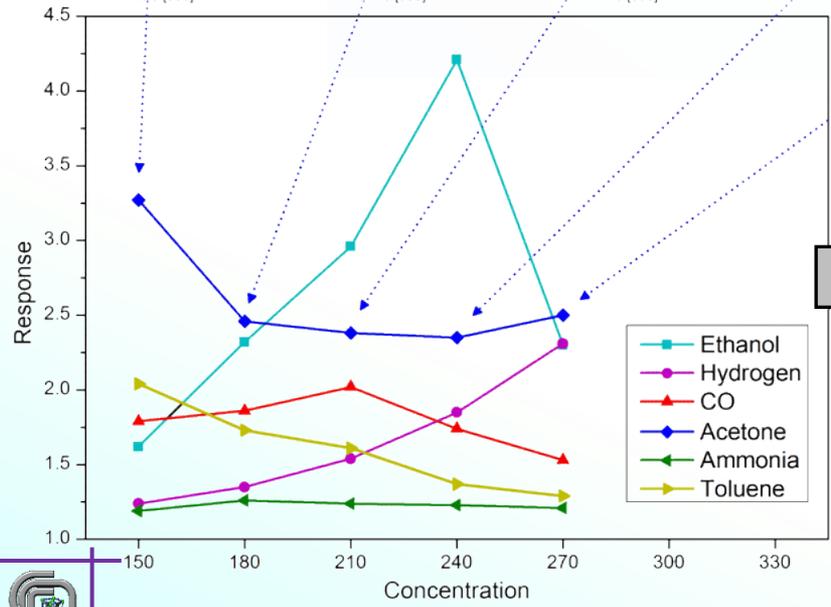
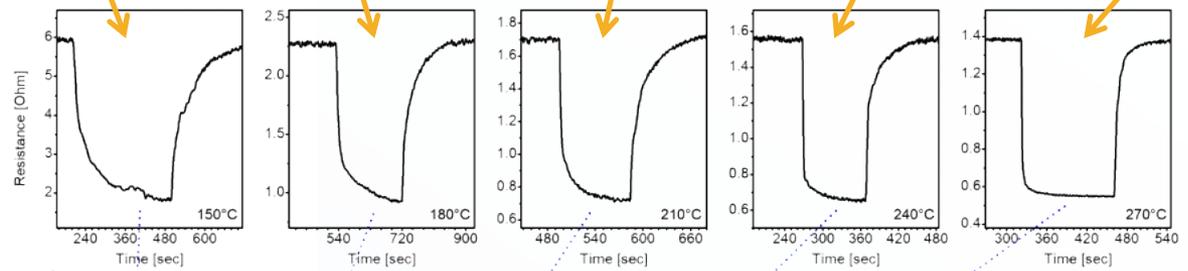


Mammal Olfactory

~1000 odoral receptors  
(3% of genome)



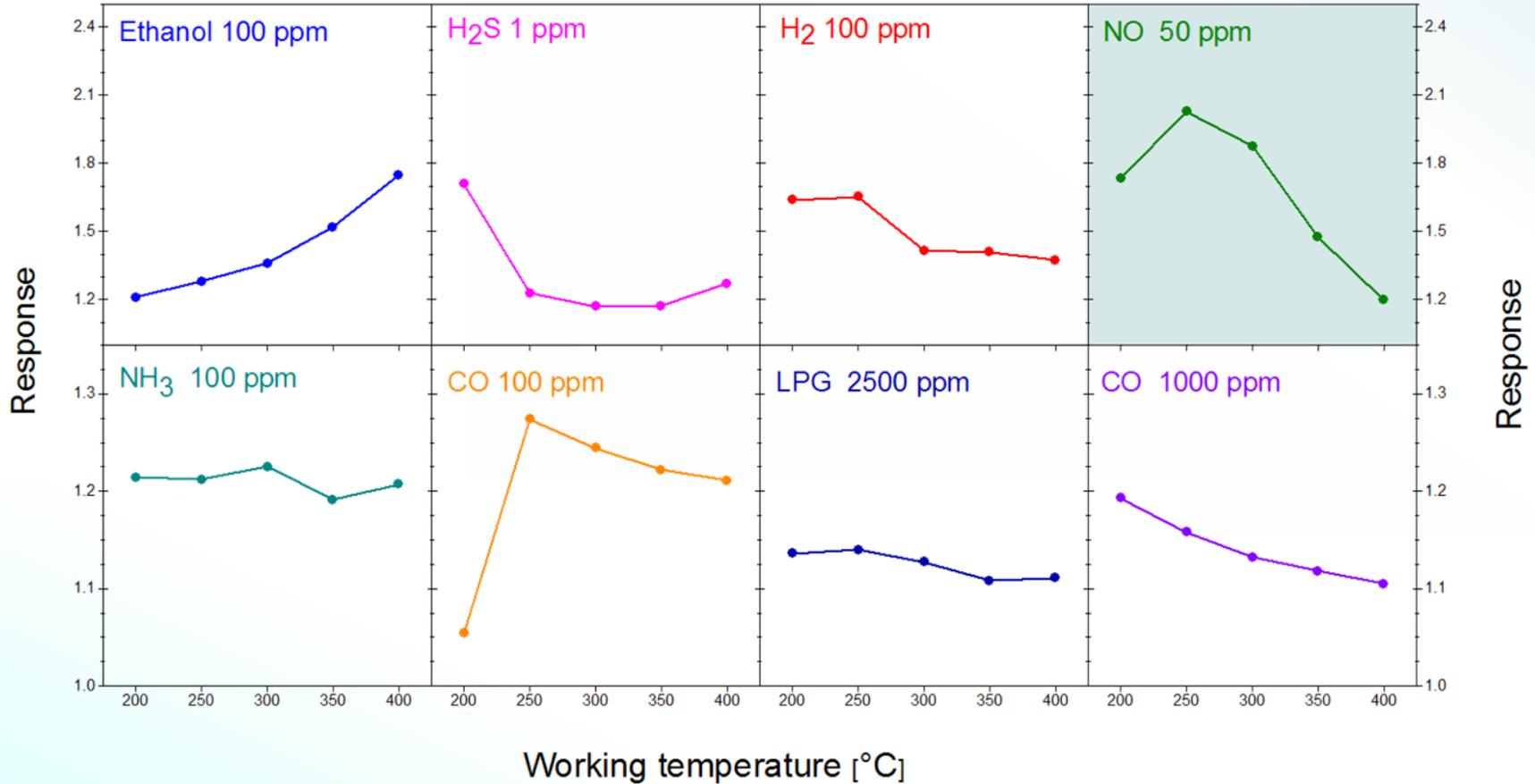
# Thermal gradient



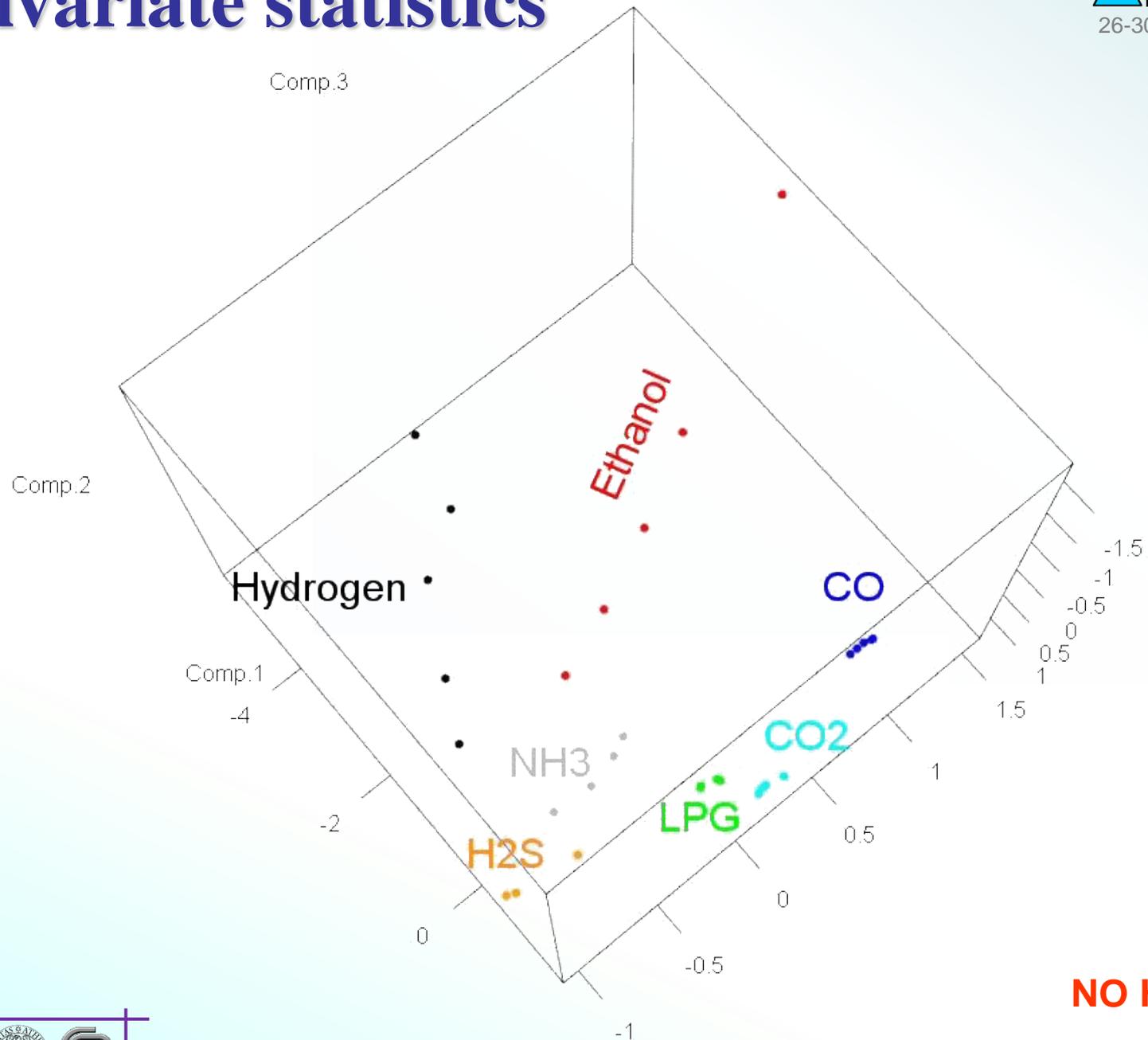
N-dimensional space

# Thermal fingerprints

## intrinsic selectivity



# Multivariate statistics



**NO HCA**

# Double-blind classification

support vector machine

random forest classification

	CO	CO <sub>2</sub>	Ethanol	H <sub>2</sub>	H <sub>2</sub> S	LPG	NH <sub>3</sub>
CO	8						
CO <sub>2</sub>		7					
Ethanol			8				
H <sub>2</sub>				8			
H <sub>2</sub> S							
LPG							
NH <sub>3</sub>							

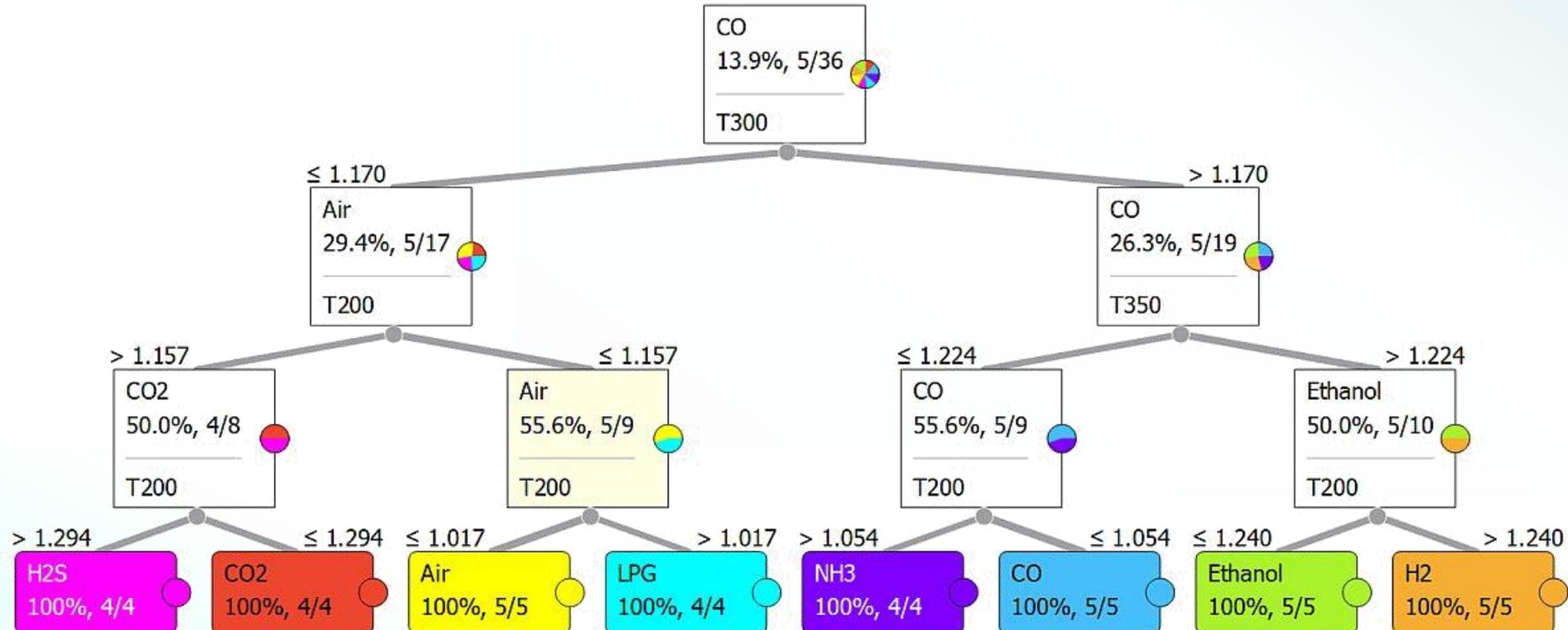
classification tree

logistic regression

classification...

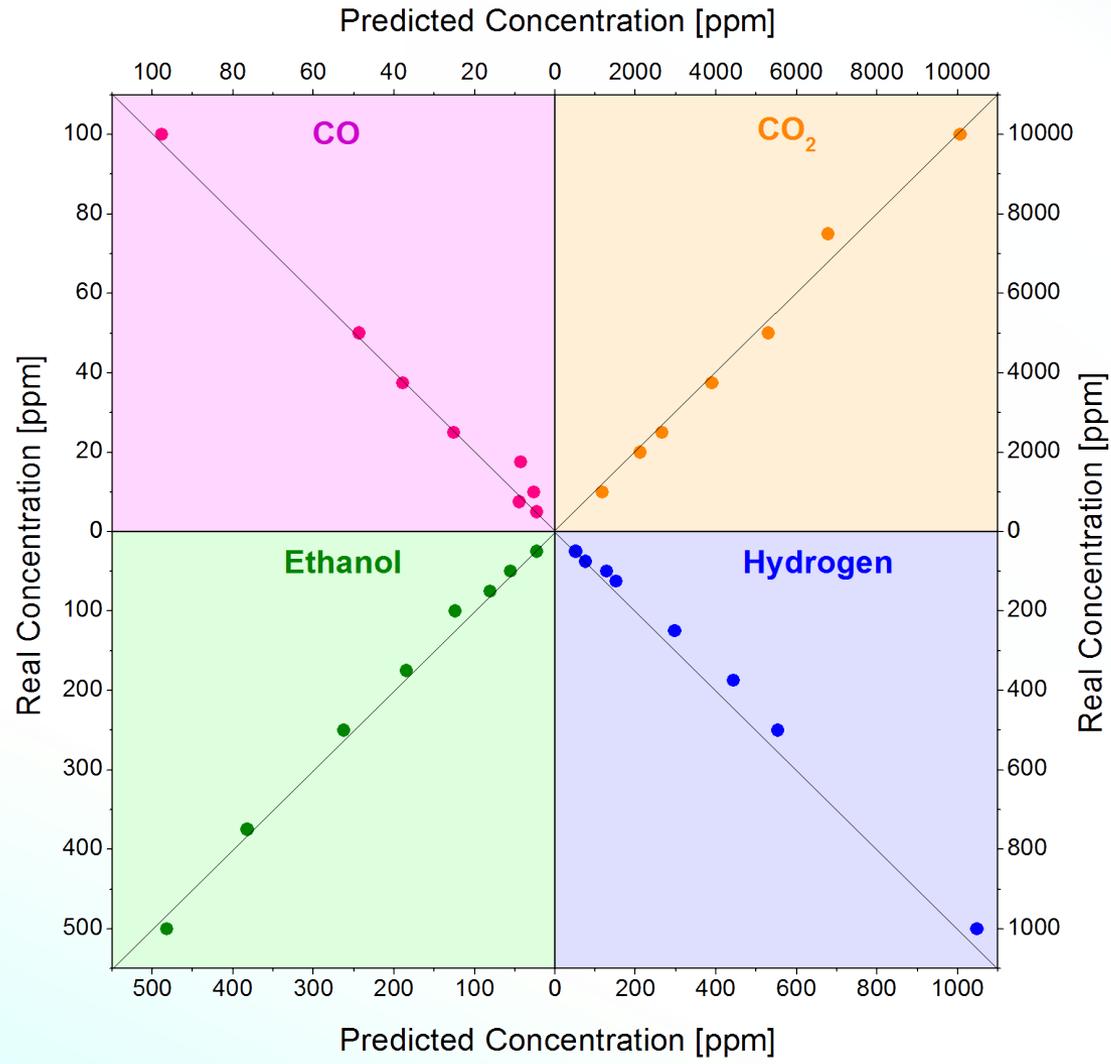
# Double-blind classification

classification tree



classification... is it enough?

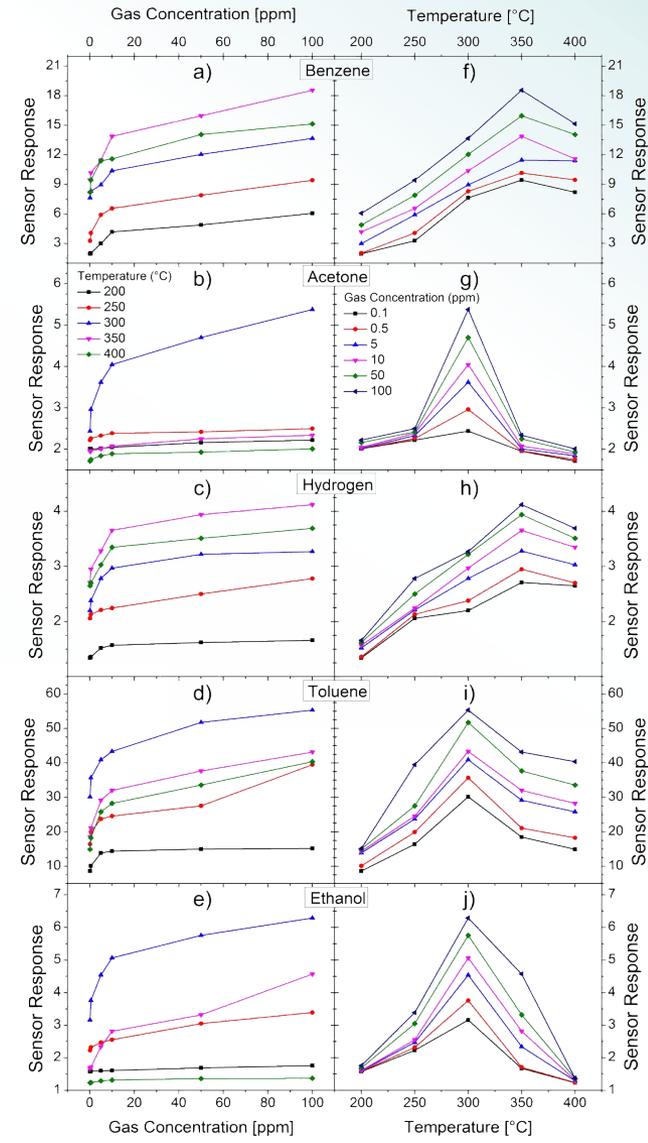
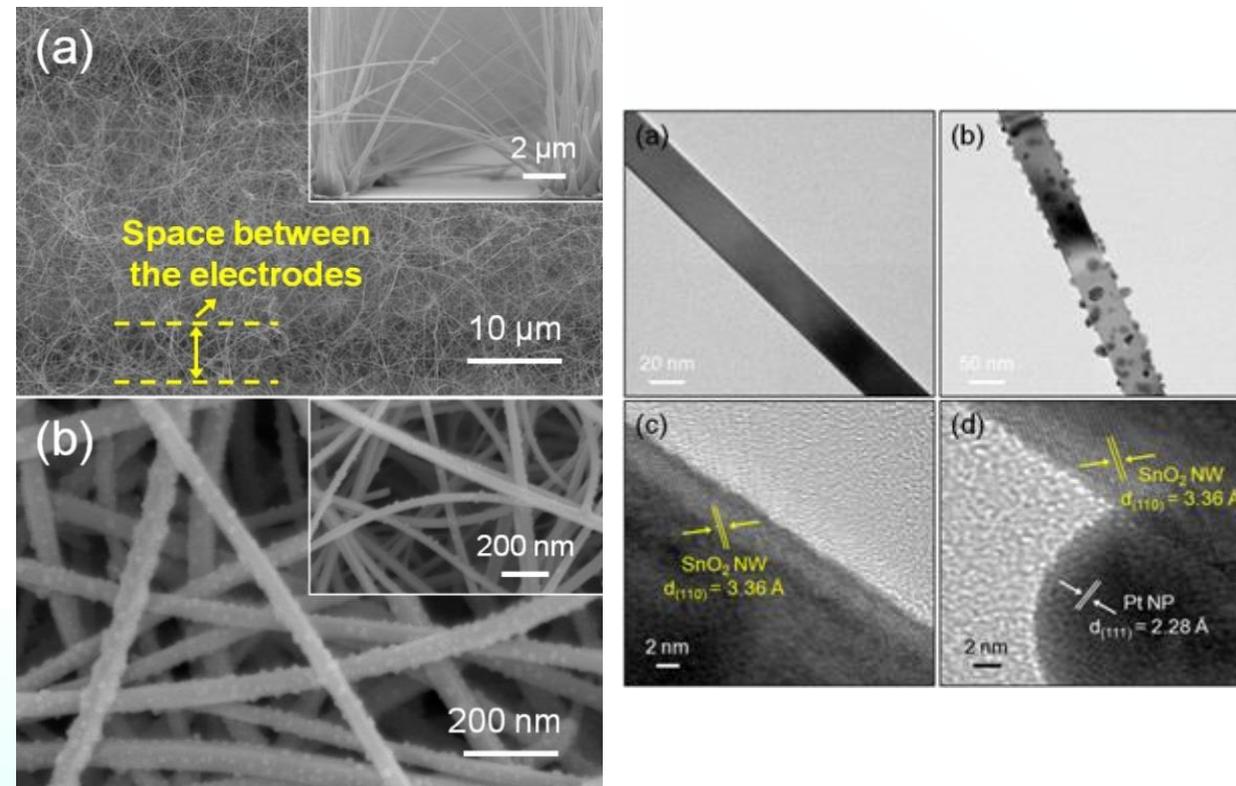
# Quantitative estimate



trained  
linear regression

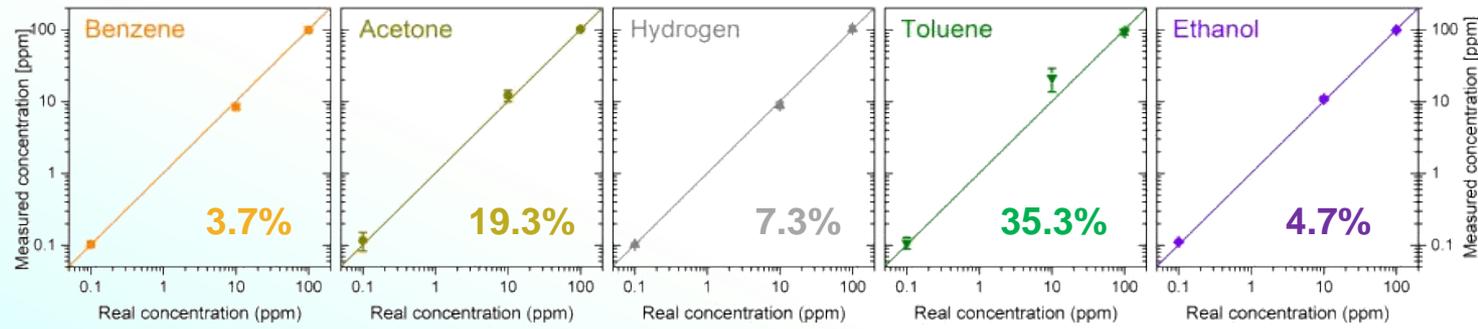
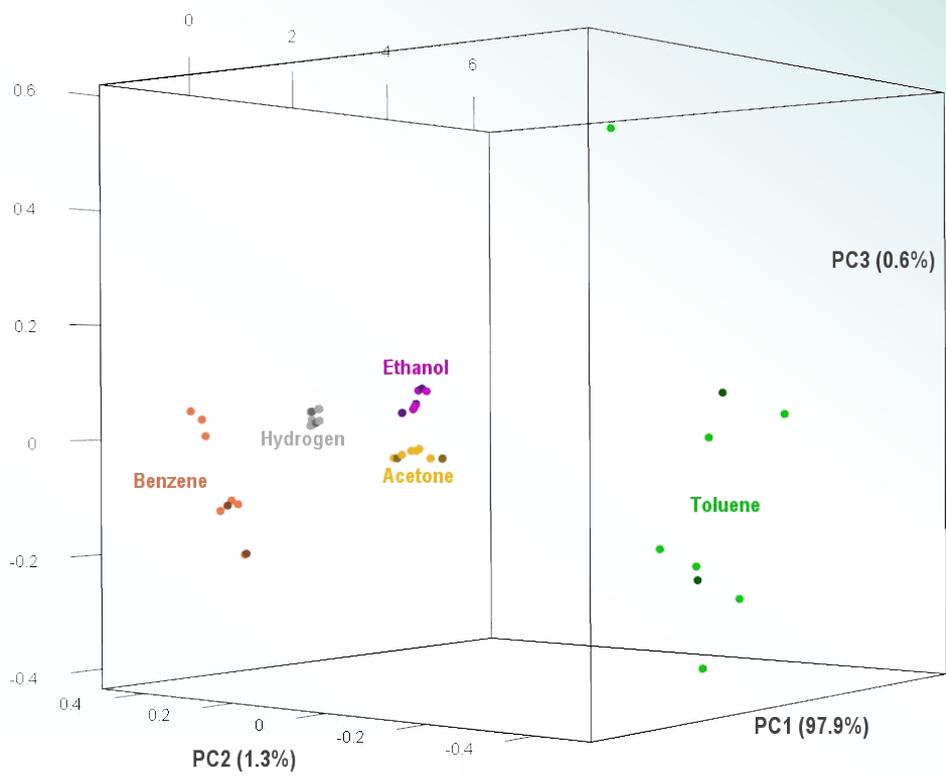
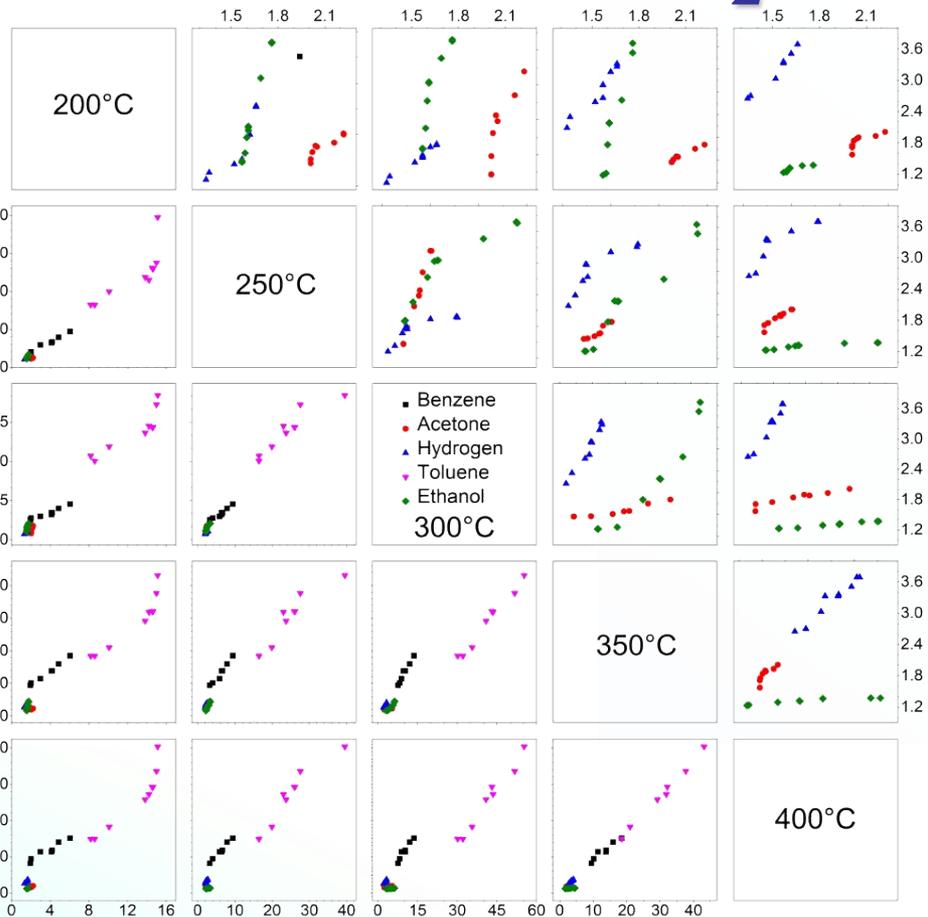
RMSE  
CO: 17%  
CO<sub>2</sub>: 12%  
Ethanol: 16%  
H<sub>2</sub>: 14%

# Pt-decorated SnO<sub>2</sub> nanowires



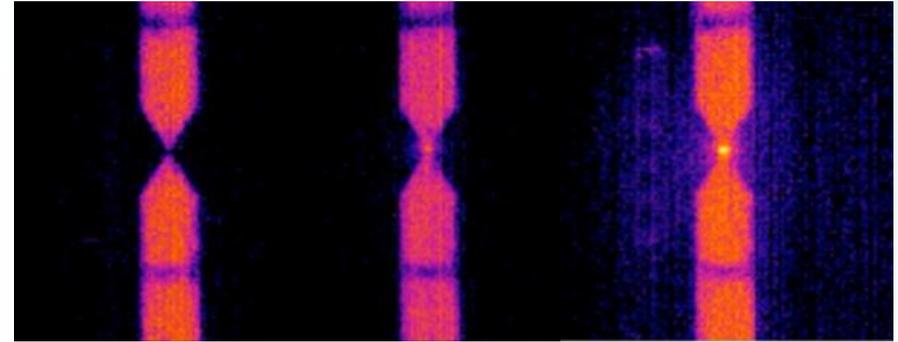
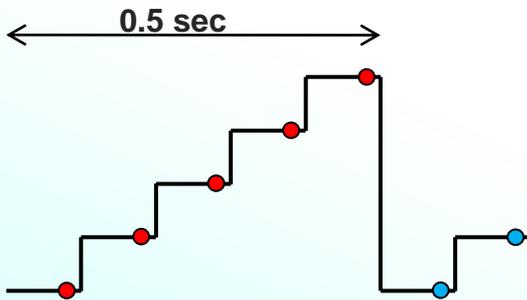
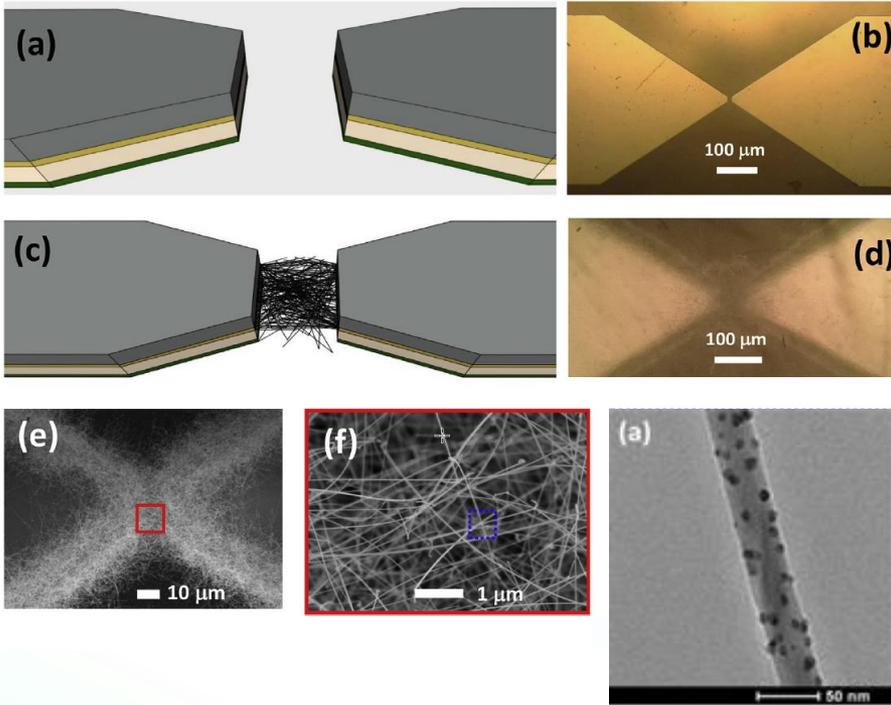
Prof. Sang Sub Kim  
INHA University

# Pt-decorated SnO<sub>2</sub> nanowires

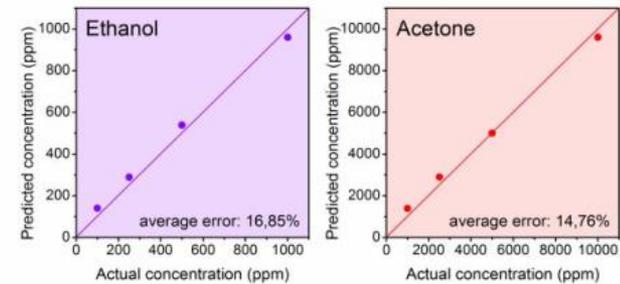
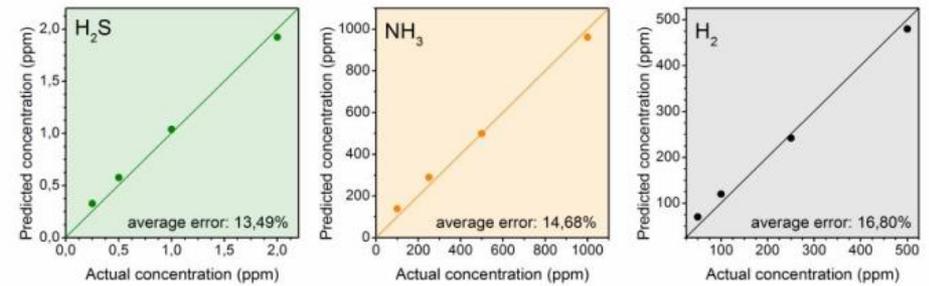


# Temporal gradient

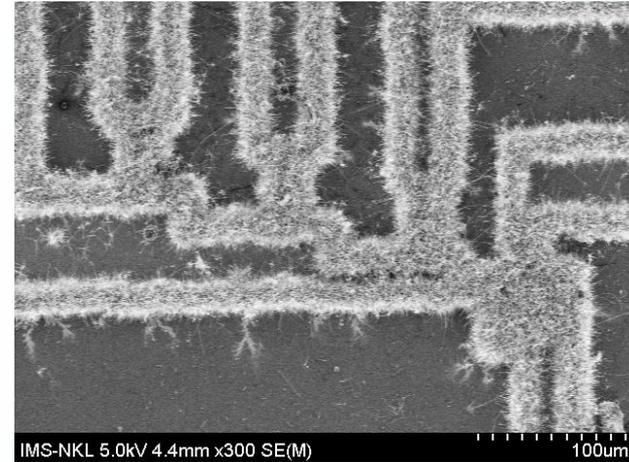
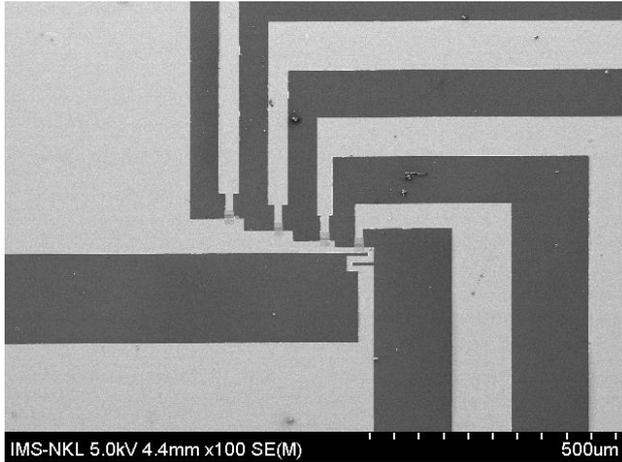
“sandwich-oriented” growth



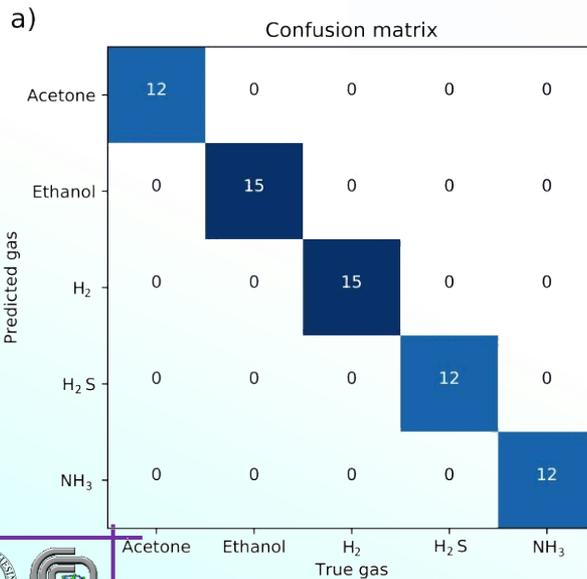
8mW                      16mW                      20mW



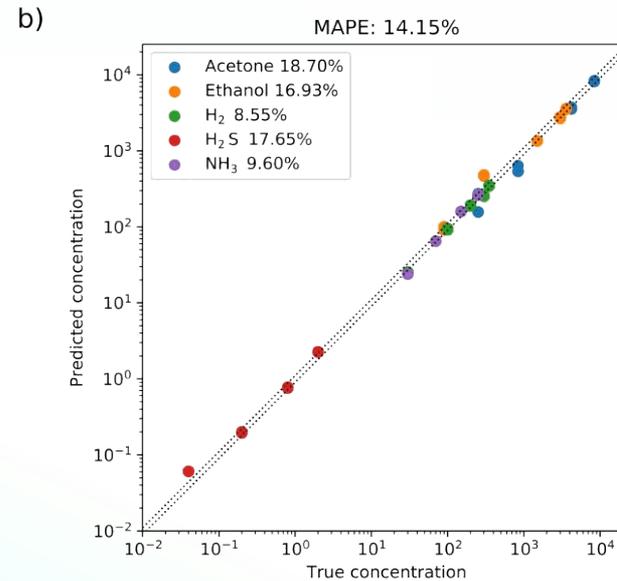
# Spatial gradient



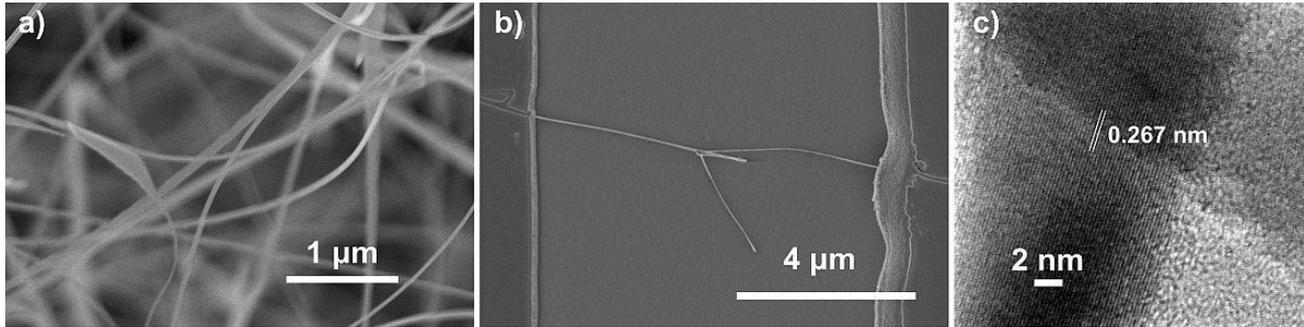
## classification



## quantification

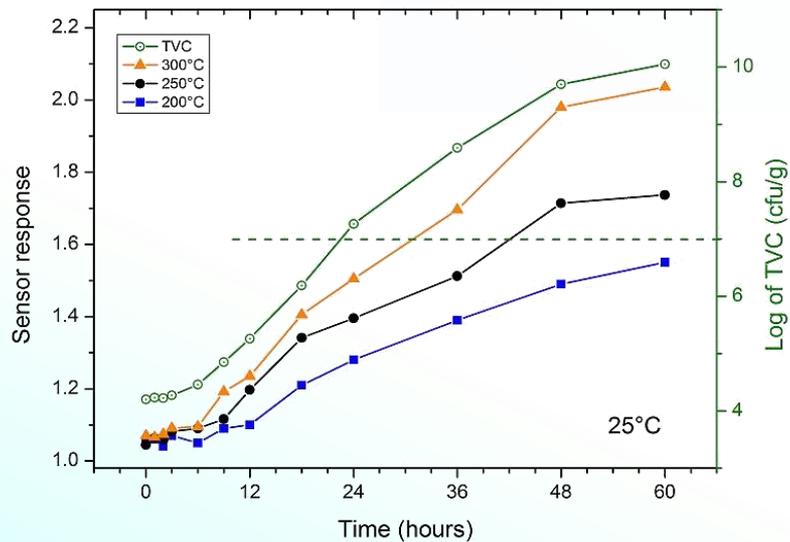


# Agrifood products

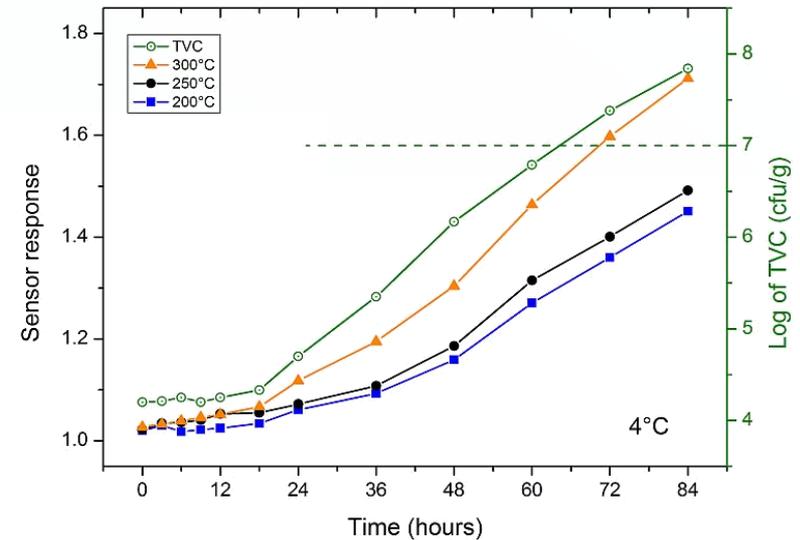


## Rainbow trout

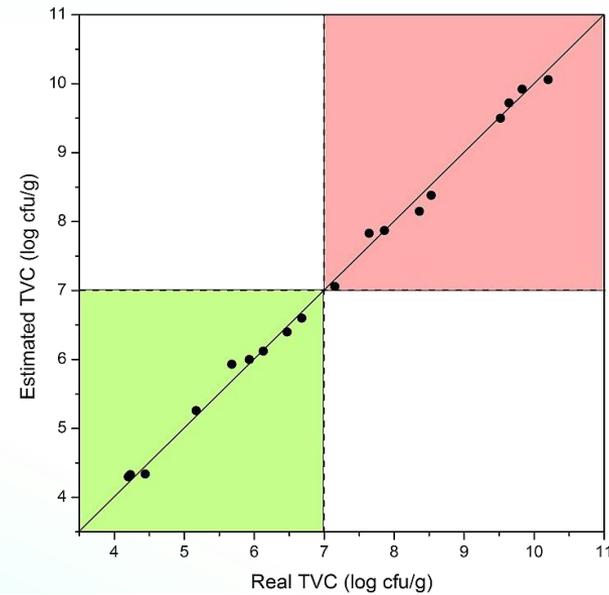
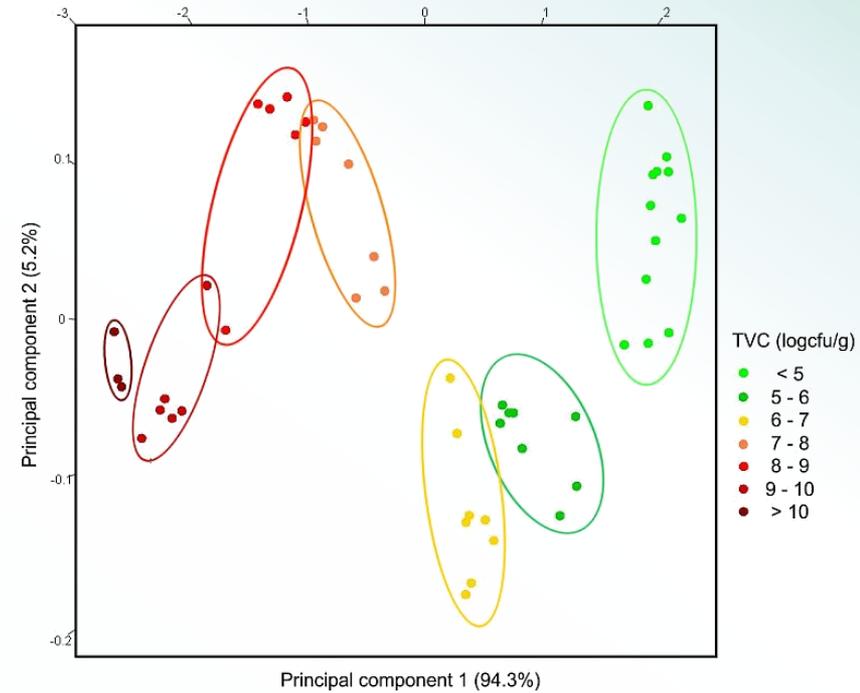
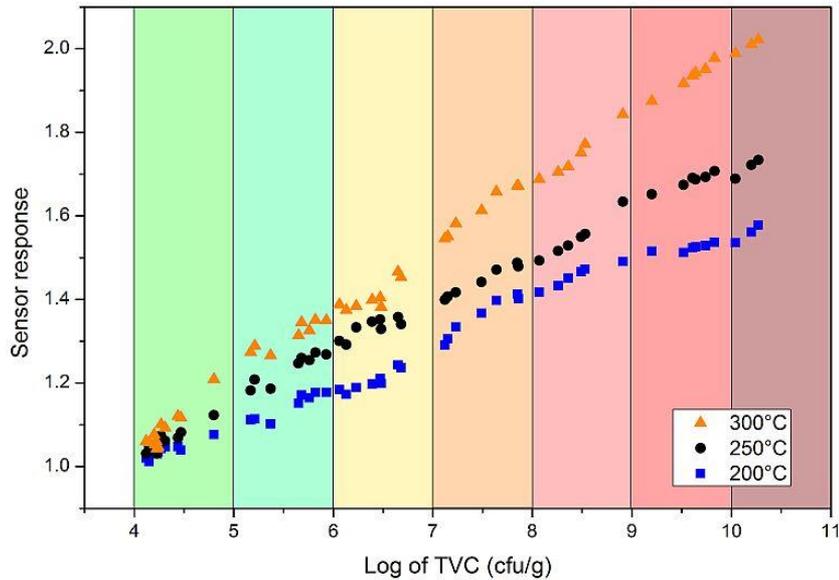
### Room temperature



### Refrigerator

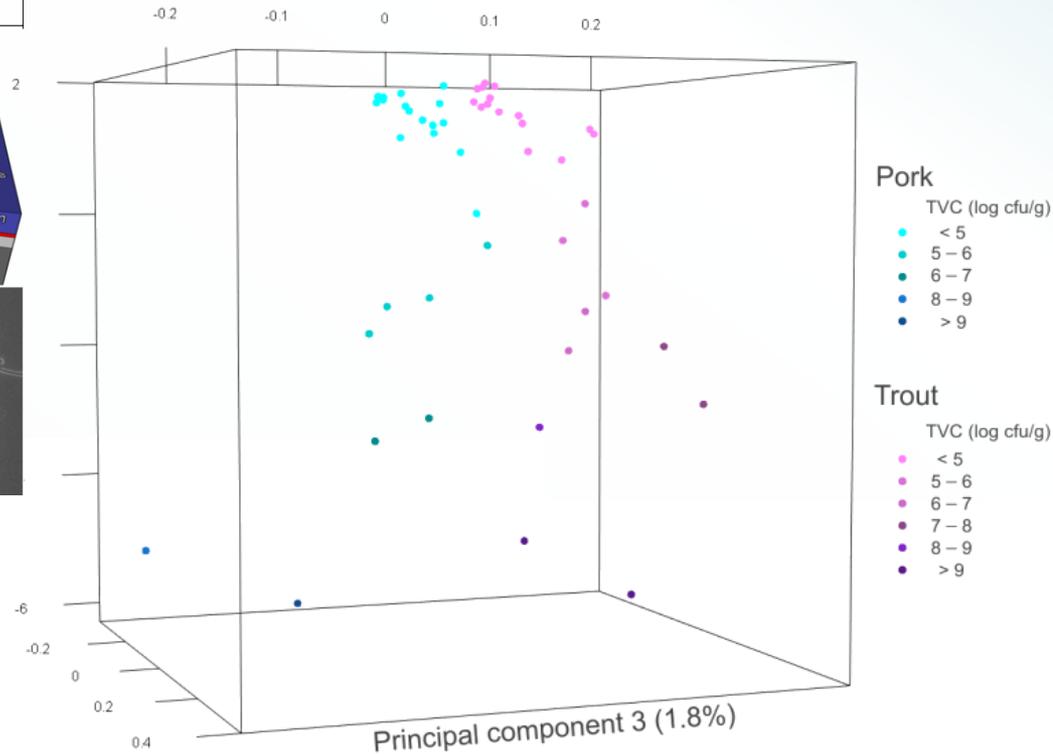
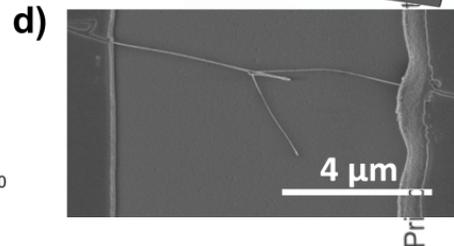
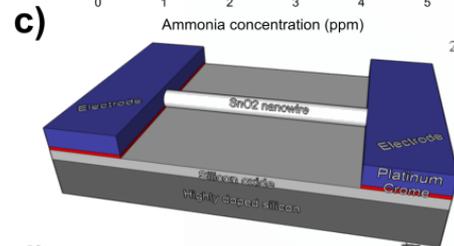
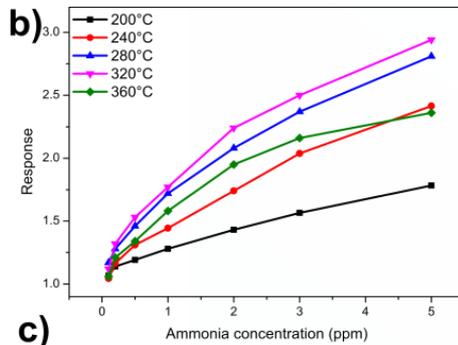
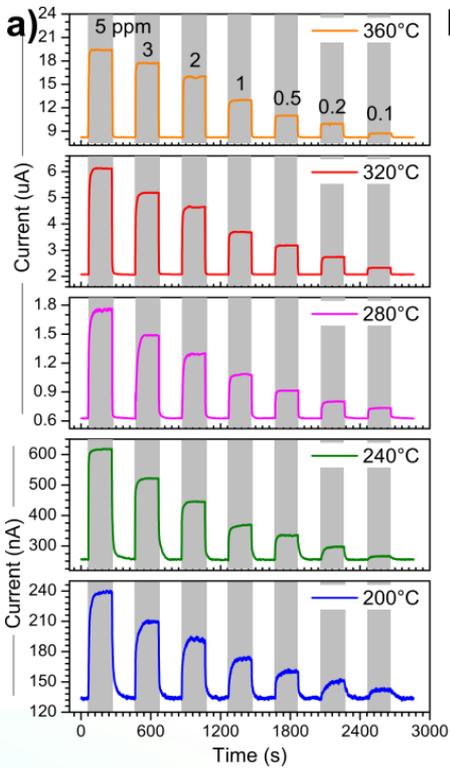


# Agrifood products



M. Tonezzer, N.X. Thai, F. Gasperi, N.V. Duy, F. Biasioli,  
Quantitative assessment of trout fish spoilage with a single nanowire  
gas sensor in a thermal gradient, *Nanomaterials* 2021, 11, 1604.

# Agrifood products



M. Tonezzer,

Single nanowire gas sensor able to distinguish fish and meat and evaluate their degree of freshness, *Chemosensors* 2021, 9, 249.

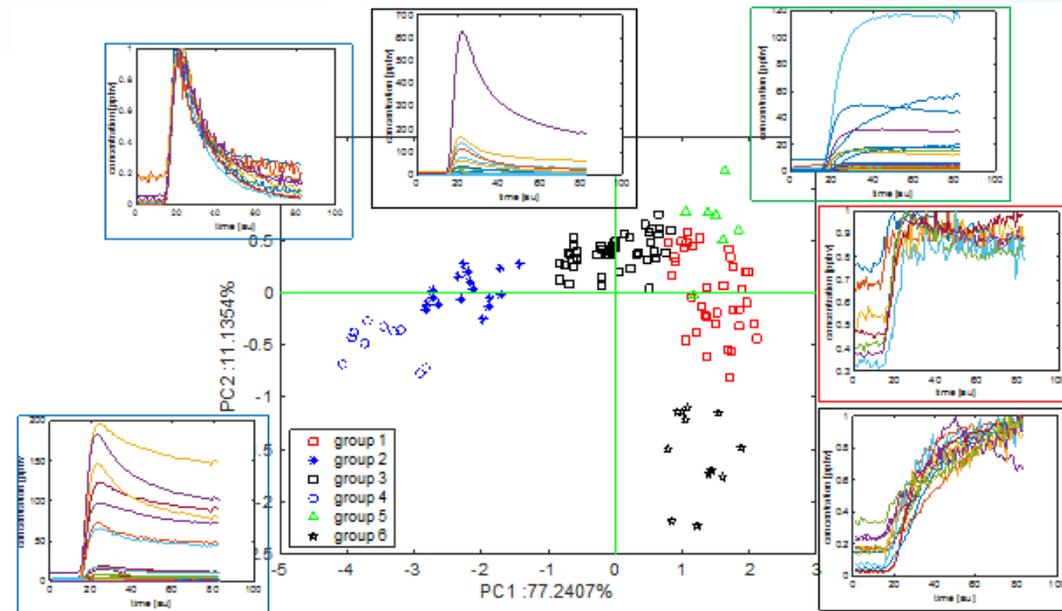
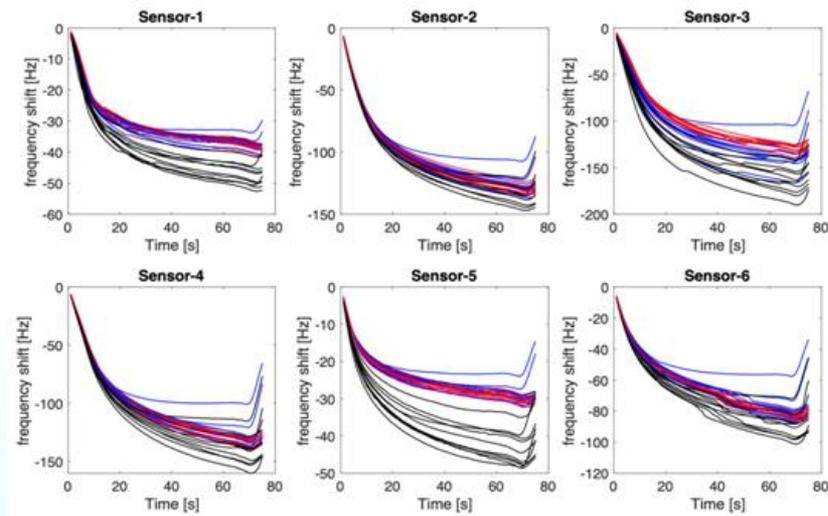
# Agrifood products

Trout		Estimated TVC (log cfu/g)					
		< 5	5 - 6	6 - 7	7 - 8	8 - 9	> 9
True TVC (log cfu/g)	< 5	9					
	5 - 6		3				
	6 - 7			2			
	7 - 8			1	2	1	
	8 - 9						1
	> 9						2

Pork		Estimated TVC (log cfu/g)					
		< 5	5 - 6	6 - 7	7 - 8	8 - 9	> 9
True TVC (log cfu/g)	< 5	9					
	5 - 6		4				
	6 - 7			2			
	7 - 8				2		
	8 - 9		1			2	
	> 9						1

# Sensors VS Proton Transfer Reaction – Mass Spectrometry

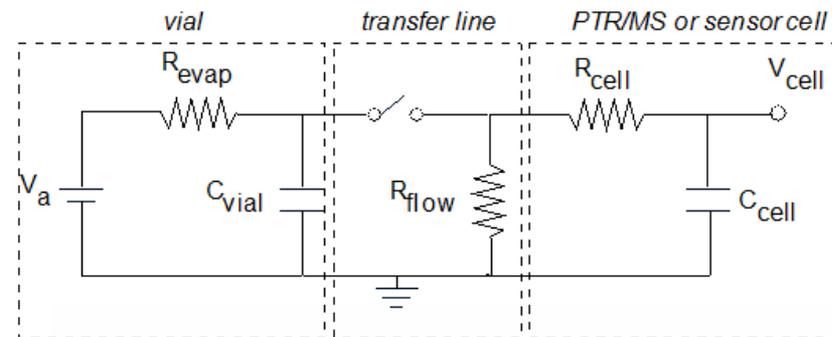
fresh  
inoculated (Penicillium expansum)  
+thyme oil



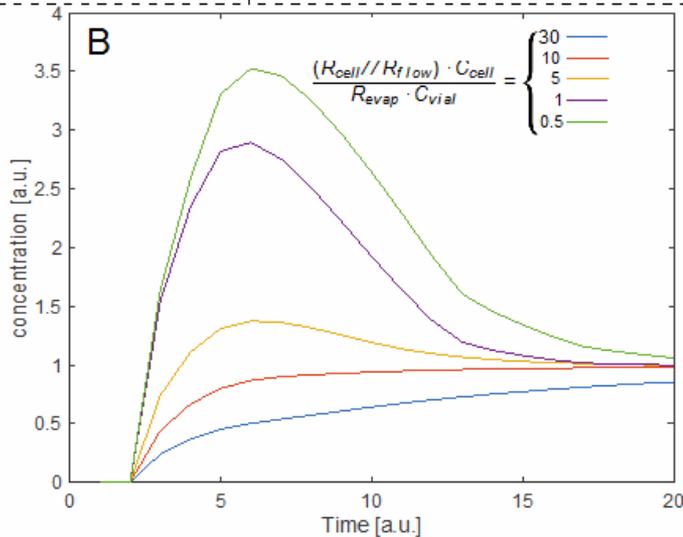
sensor signal: always increasing

PTR-MS signal: different trends

## Equivalent electric circuit

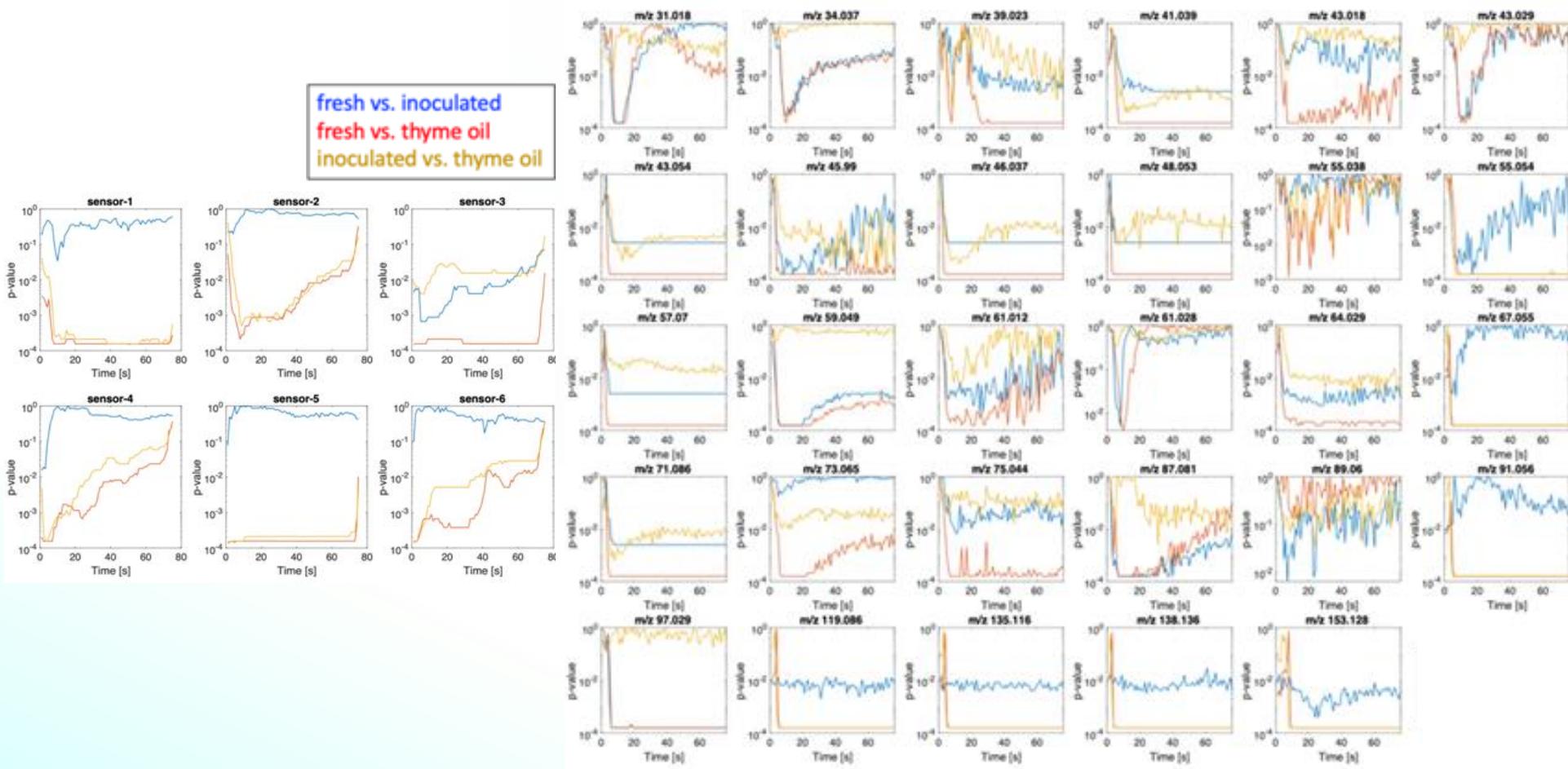


Electric quantity	Mass Transfer Quantity
$Q$ (C)	Number of molecules (# of molecules)
$I$ (A)	Flow of molecules (# of molecules/s)
$V_A$ (V)	Saturation concentration (# of molecules/cm <sup>3</sup> )
$R_{EVAP}$ ( $\Omega$ )	Inverse of evaporation volume transfer rate (s/cm <sup>3</sup> )
$C_{VIAL}$ (F)	Vial headspace volume (cm <sup>3</sup> )
$R_{FLOW}$ ( $\Omega$ )	Inverse of carrier volume transfer rate (s/cm <sup>3</sup> )
$R_{CELL}$ ( $\Omega$ )	Inverse of sensors cell filling volume transfer rate (s/cm <sup>3</sup> )
$C_{CELL}$ (F)	Sensors cell volume (cm <sup>3</sup> )
$V_{CELL}$ (V) = $Q / C_{CELL}$	Concentration in sensors cell (# of molecules/cm <sup>3</sup> )

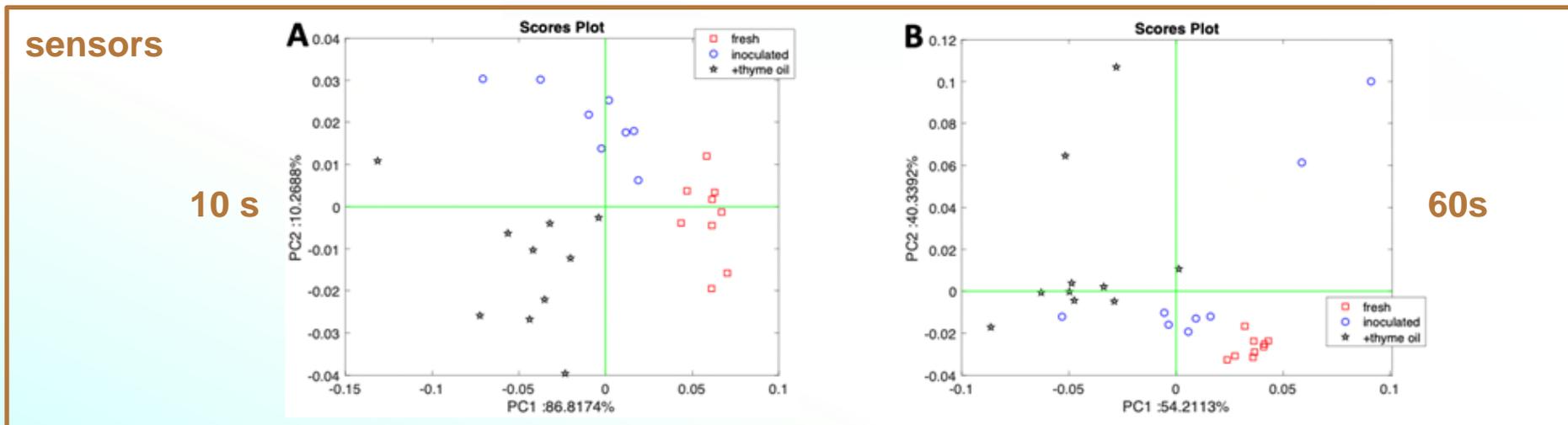
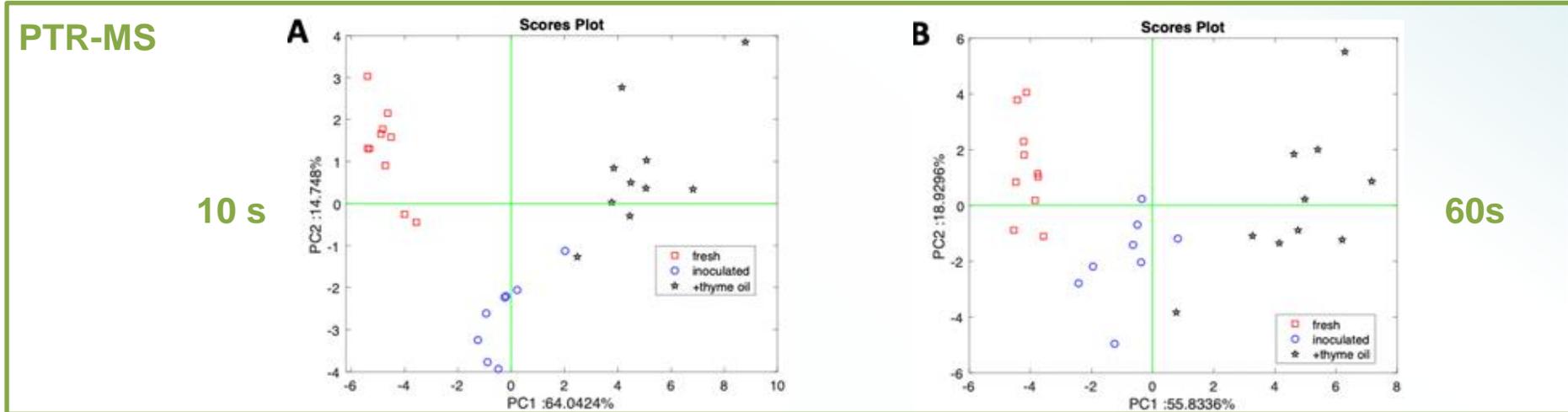


# Discrimination performance

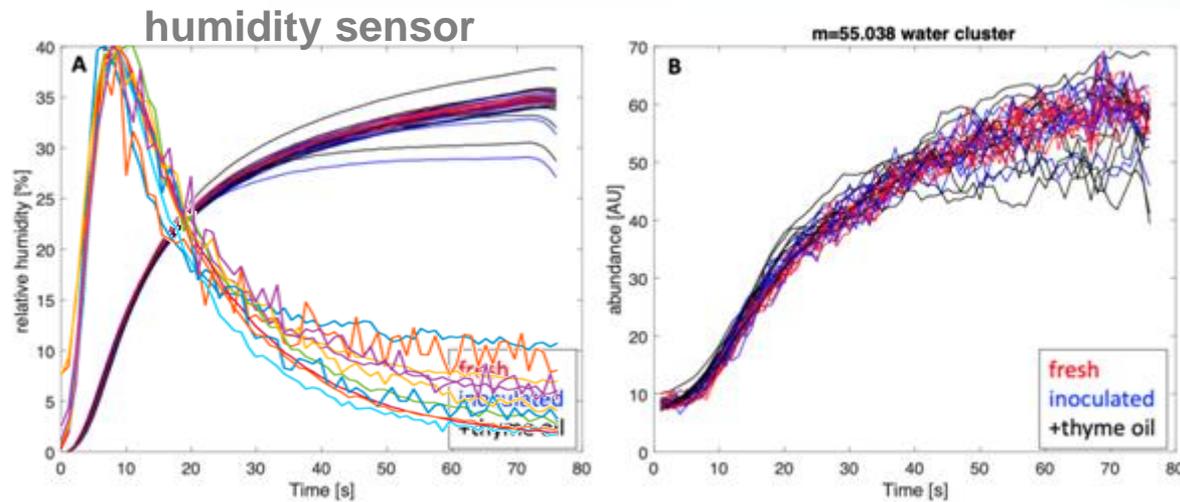
fresh vs. inoculated  
fresh vs. thyme oil  
inoculated vs. thyme oil



# Discrimination performance



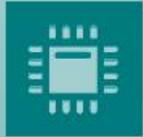
# Why?



the culprit is... water vapor

providing noise, not information

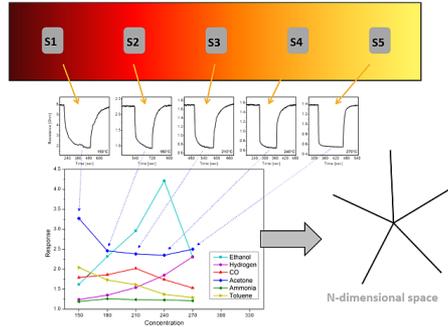
L. Quercia, I. Khomenko, R. Capuano et al.,  
Optimization of gas sensors measurements by dynamic headspace  
analysis supported by simultaneous direct injection mass spectrometry,  
Sensors and Actuators B: Chemical 347 (2021) 130580.



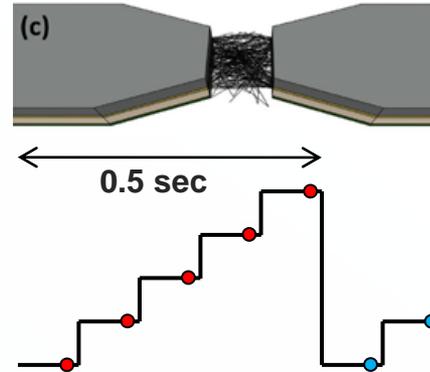
# Conclusions

Thin Film Materials and Nanostructure Devices for Sensing Applications

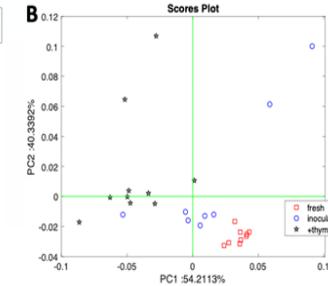
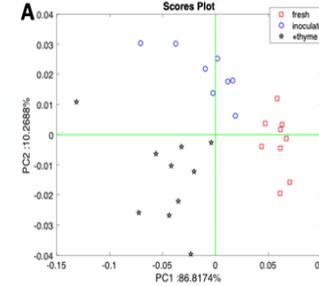
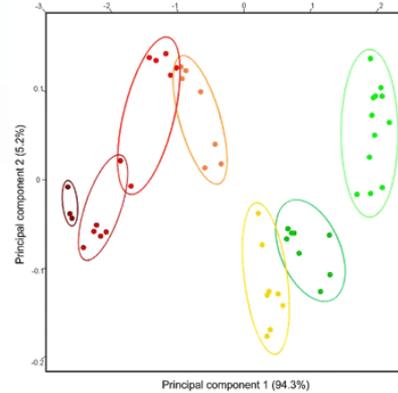
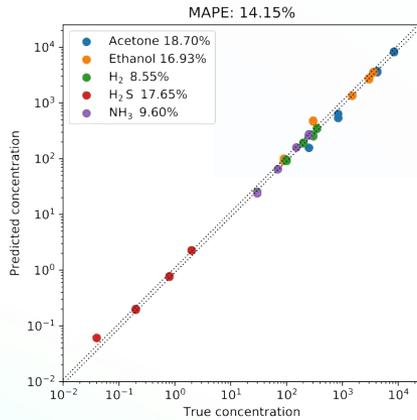
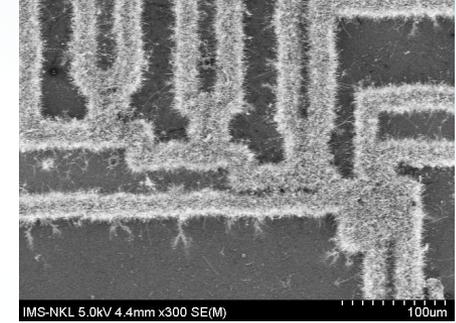
## thermal gradient



## temporal gradient



## spatial gradient



## PTR: right timing

perfect classification  
+  
good estimation

## food quality



Special Issue  
Invitation to submit