

MOS gas sensor of meat freshness analysis on E-nose

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| Title | MOS gas sensor of meat freshness analysis on E-nose |
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| Abstract | <p>The high demand of meat causes the seller mix the fresh and not-fresh meat. Electronic nose was used to detect the quality of the meat quickly and accurately. This research is proposed to test and analyze the sensitivity of MOS sensor in the electronic nose and simulate it using Matlab to identify meat classification using neural network. Test parameters based on Indonesian National Standard (SNI 3932-2008) requirement on the quality of carcass and meat. In this simulation, the number of neurons in the hidden layer was varied to find the most accurate identification. The sensitivity analysis of the MOS sensor was conducted by testing the meat sample aroma, calculate the sensitivity, identify the formation of input, hidden layer, outputs, and simulate the result of the varied formation. Then, found the number of the most optimal neurons. The result of the data training will be applied to the real instrument.</p> |
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