

# THE RIGHT TEST AT THE RIGHT TIME.

FoodSense™ is a tiny box able to measure a range of food, beverage and water analytes, for quality and safety including: chillie, garlic, ginger, vanilla, pepper, wine and turmeric.



FoodSense



## FoodSense - does it all

FoodSense is solving so many problems in one tiny box and replacing tests including:

- Organoleptic and subjective.
- Could only be tested in labs by high-pressure chromatography (HPLC) and gas chromatography (GC).
- Would take 3 days, e.g. colony forming units (cfu/ml)



# ChilliPot — Scoville Meter

The ChilliPot is the world's first Scoville Meter designed to be used in situations where people want to quickly and reliably know the Scoville Units for their Chilli based product or Chilli Pepper.



The meter is simple to use and can be used by growers, farmers, producers, manufacturers, and food technologists.

The ChilliPot is a completely objective test based on technology developed by the University of Oxford in 2007, and is the fastest way of getting the Scoville Score.



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<https://www.foodsensetechnology.com/>

<https://www.zpchilligroup.com/>

