

A Study and Evaluation of Meat Freshness using Tin Oxide Nanomaterial e-Nose Sensor

The Angelo King Institute for Economic and Business Studies

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Objectives

Determine the effect of AMF on SnO₂ nanomaterial synthesis via the Horizontal Vapor Phase Crystal Growth (HVPG) technique

- morphological structure
- optical property
- electrical property
- fabrication of gas sensor substrate for meat spoilage detection

Objectives

Gas sensing ability of the SnO₂ nanomaterials (optimized) for meat spoilage detection, operated at room temperature was investigated

- determine the freshness of meat via electrical measurement technique
- Identify components of meat odor (headspace) using GCMS
- Correlate GCMS result with sensor response



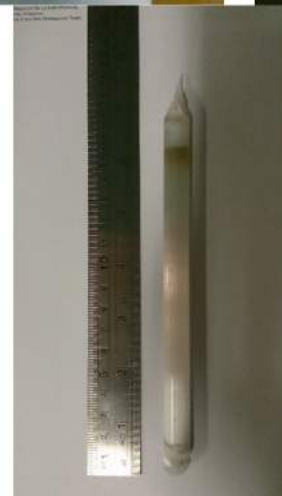
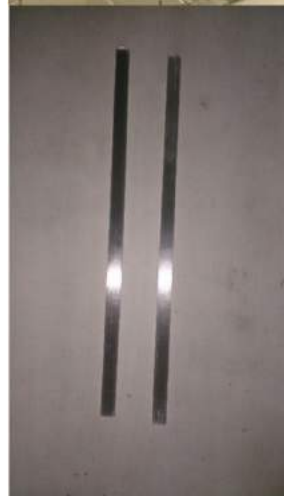
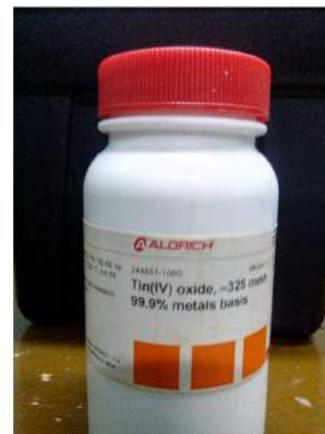
METHODOLOGY

Preparation

Sealing and cleaning of tube

Loading 50 mg SnO_2 Powder

Evacuating to 10^{-6} Torr and full sealing of tube



Fabrication

W/o AMF

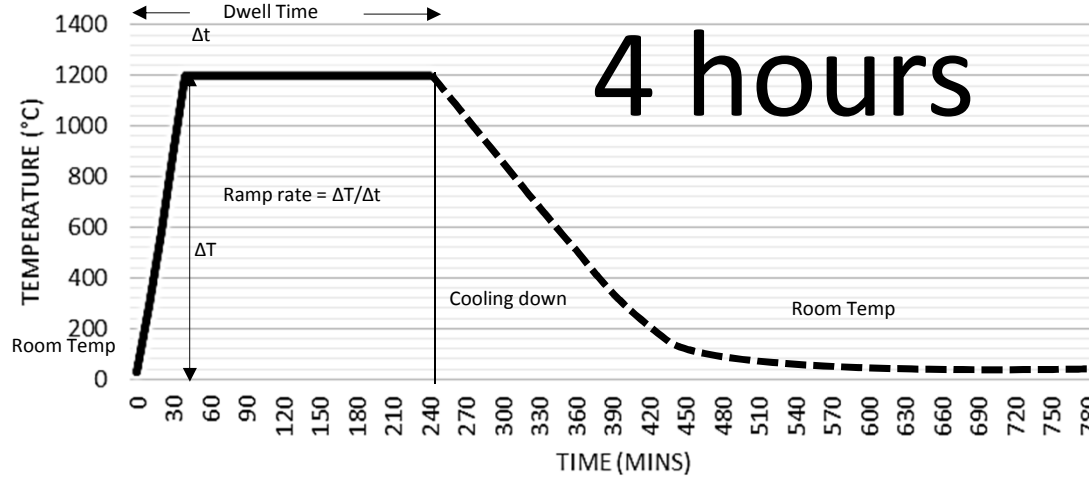
With AMF

Growth temp.:
1200 °C.

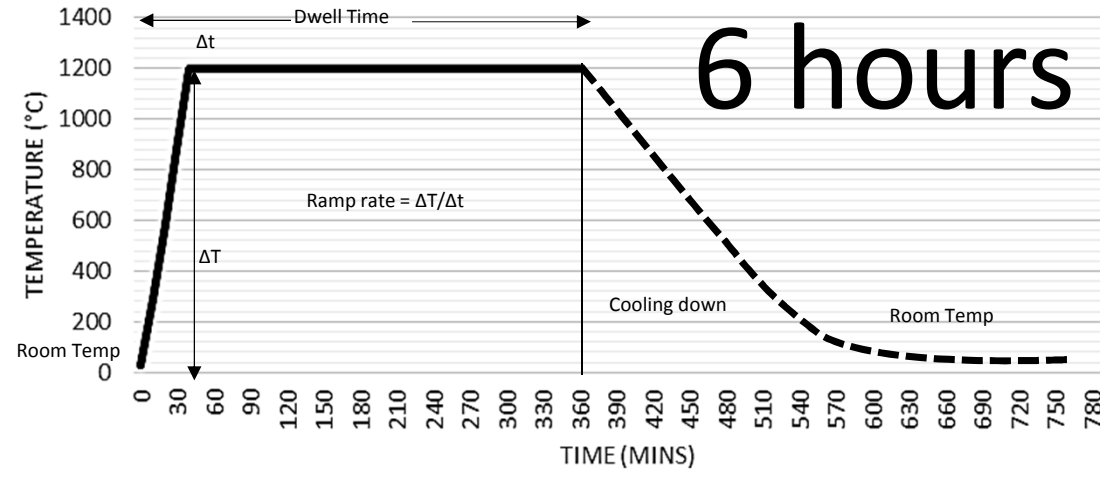
Dwell time: 4, 6, 8 hours
Ramp time: 40 mins



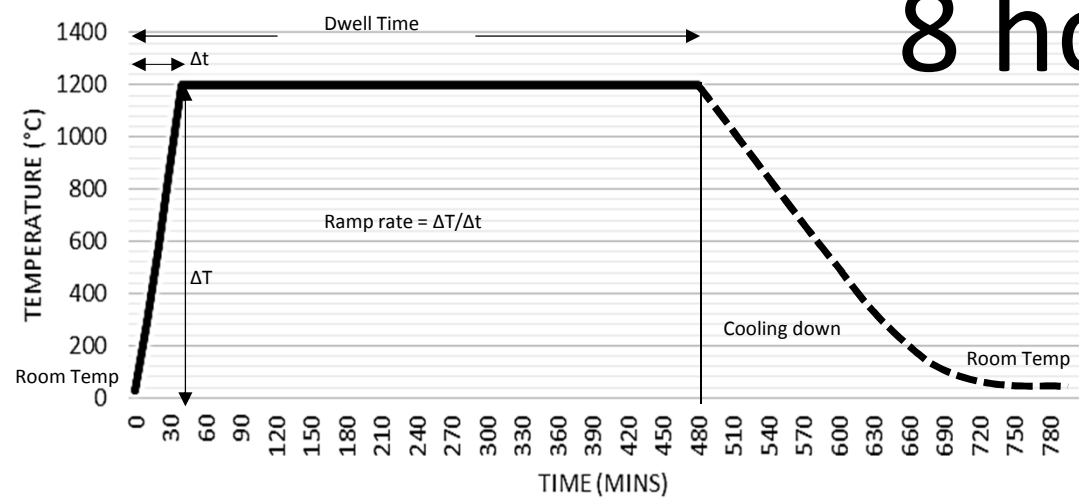
Temperature vs. Time



Temperature vs. Time



Temperature vs. Time



Characterization/ Parametric Analysis

SEM

EDX

IV

Photoluminescence



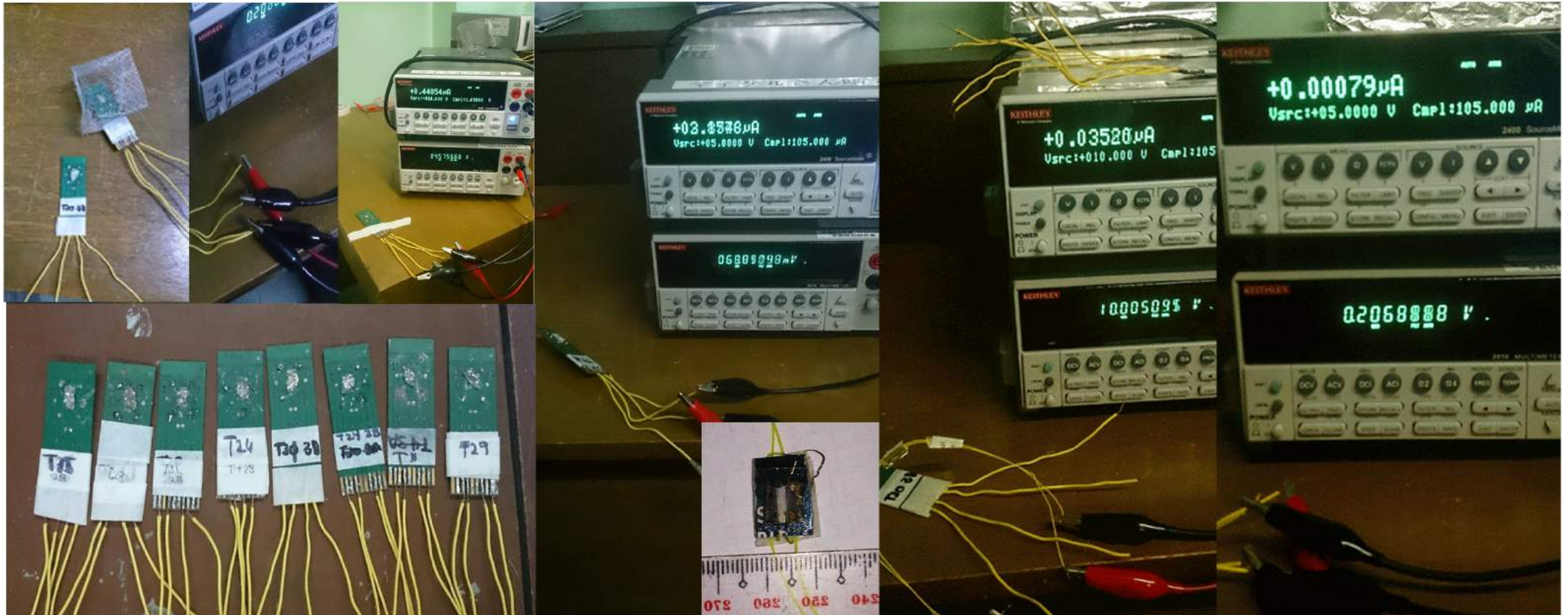
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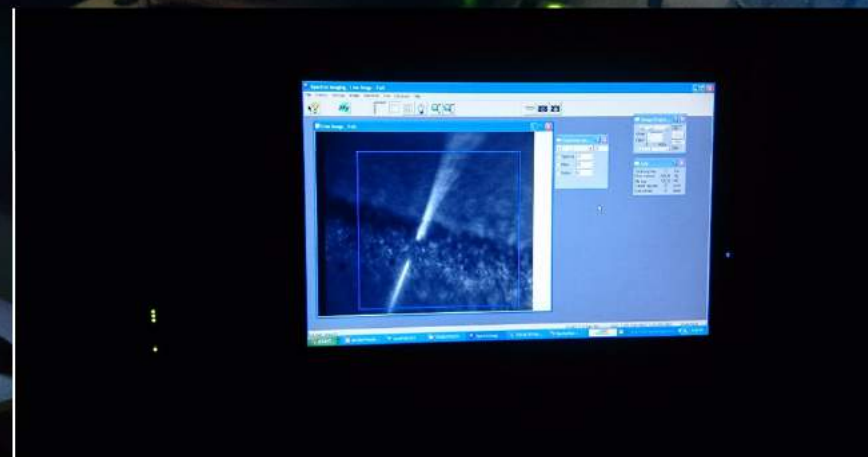
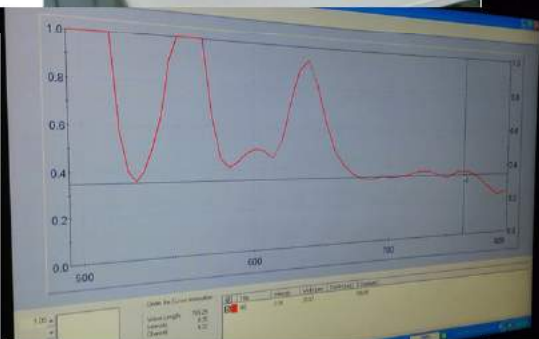
Characterization/ Parametric Analysis

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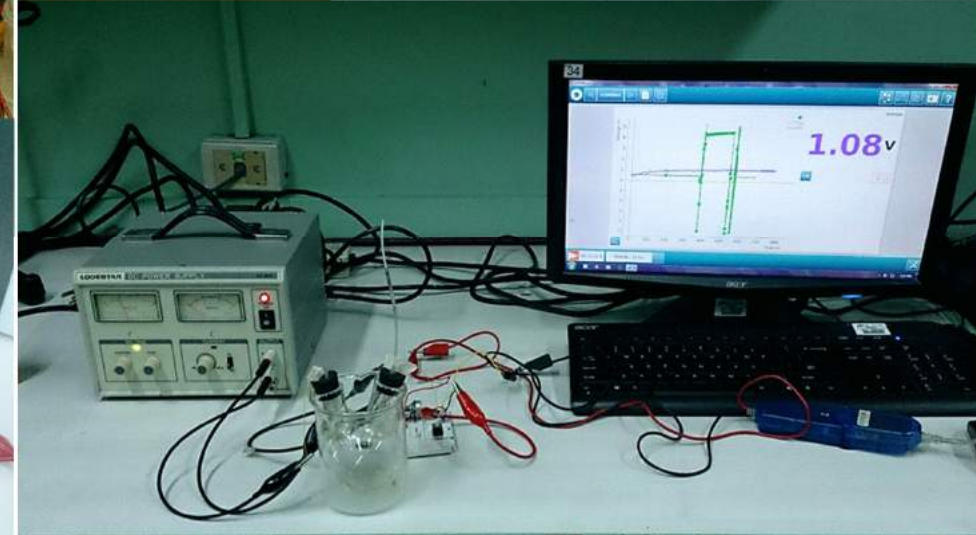
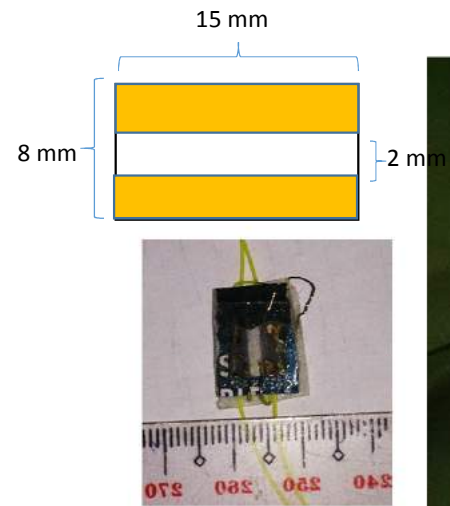
Photoluminescence



Gas Sensing Test/ Analysis

SnO₂ Sensor Substrate

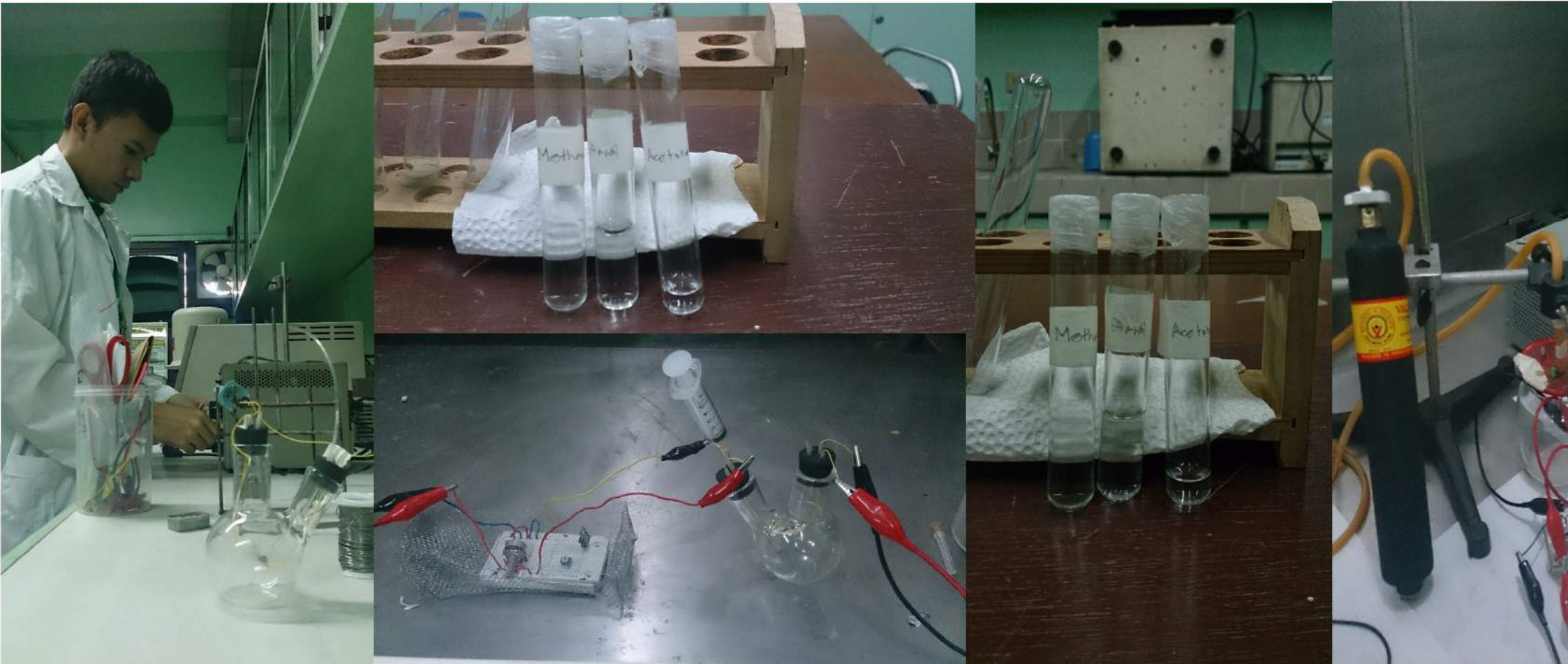
SnO₂ Sample, electrodes,
Power Supply, Voltmeter



Gas Sensing Test/ Analysis

Reference
Gas Test

CO₂, ethanol, methanol, acetone,
Hydrogen sulfide



Gas Sensing Test/ Analysis

Meat Evaluation Set-up

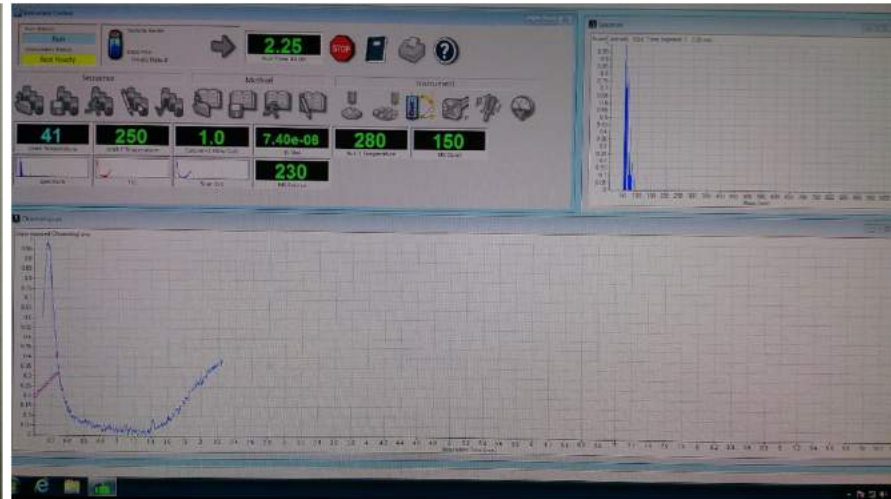
- Sample Handling
- Detection (SnO_2 sensor substrate)
- Data Acquisition



SPME-GCMS

Fresh and Spoiled Meat Samples

SPME fiber (50/30 μm DVB/Carboxen/PDMS coating)

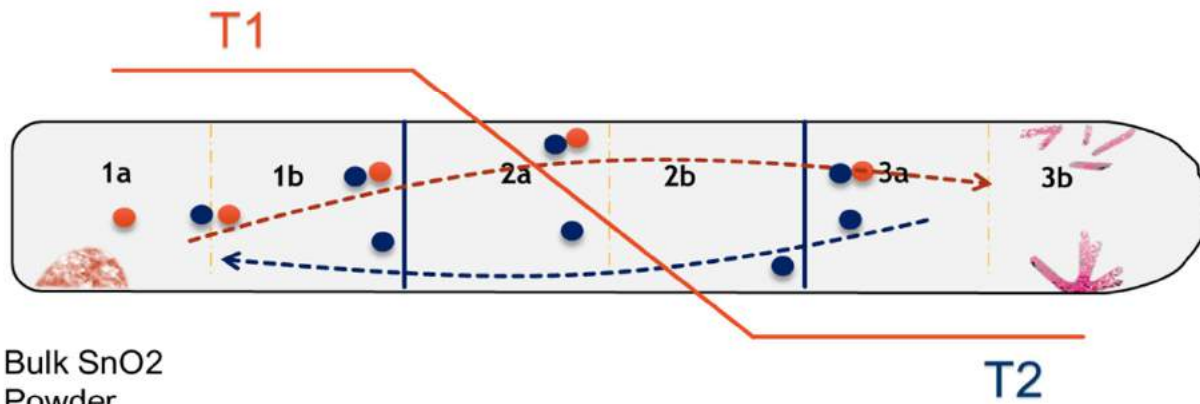
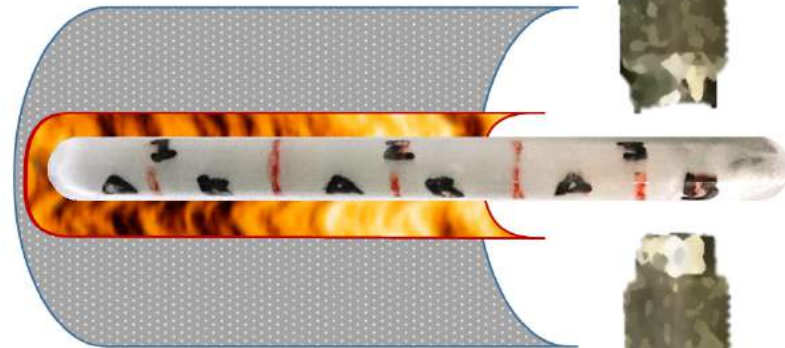


RESULTS

20kV X5,000

1 μ m 000076

Experimental Setup and dynamics

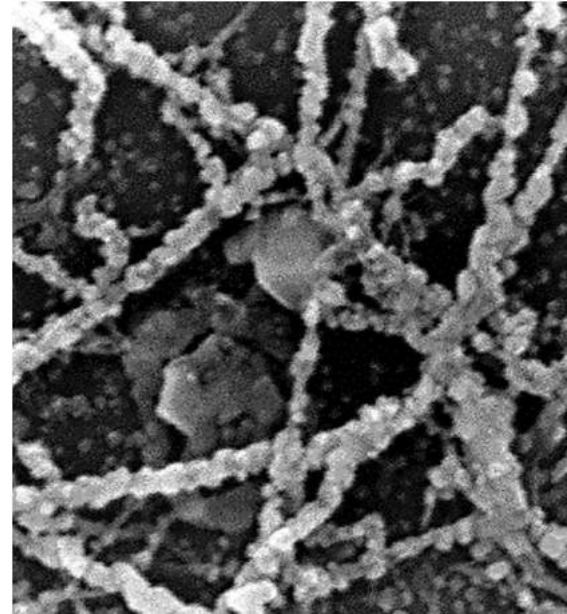
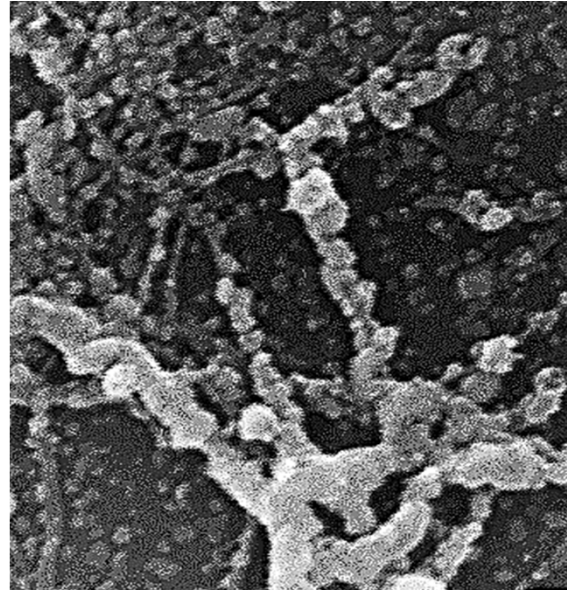


Bulk SnO₂
Powder

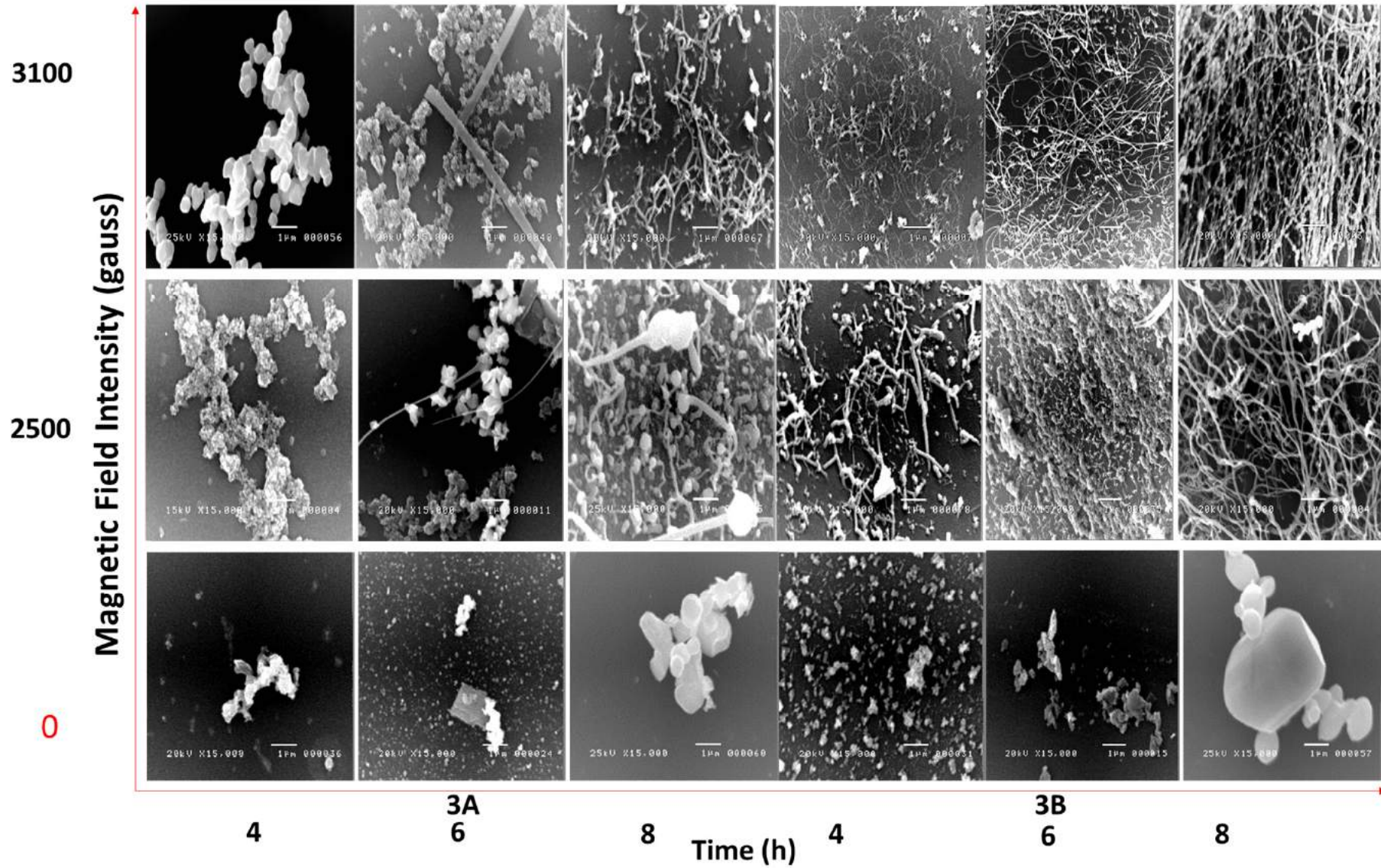
Nanowires preferred <90nm droplet size
(Das & Jayaraman, 2014)

Chain formation of the nanoparticles was observed to compose the nanowires

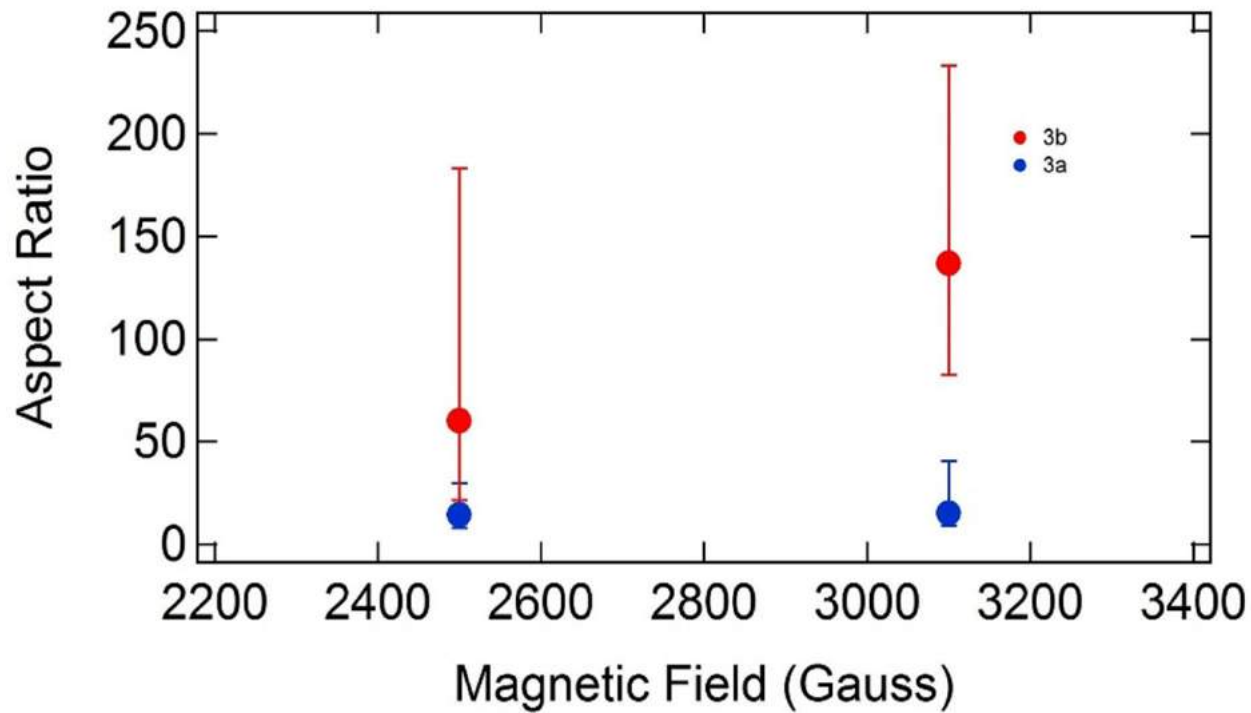
-not seen in the control set-up of the same growth time and tube section

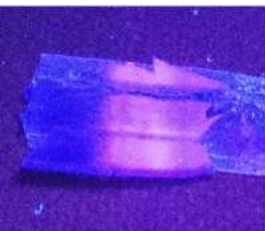
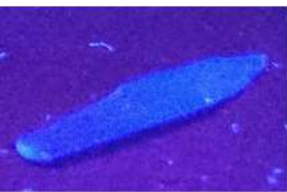


EFFECT OF APPLIED MAGNETIC FIELD ON SnO₂ MORPHOLOGY



Aspect Ratio of the Nanowires grown under different Magnetic Field intensity and position in the tube.





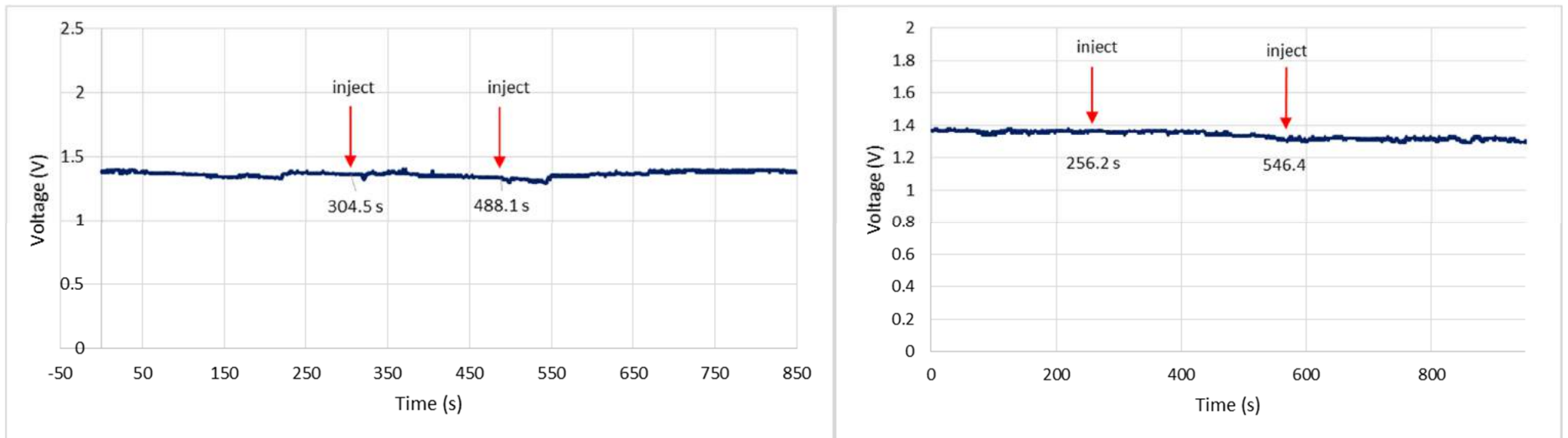
Setup		Wavelength Peak (nm)			Energy Gap (eV)		
Control	4 hours	483	565	660	2.6	2.2	1.9
	6 hours	430,	480		2.9	2.6	
	8 hours	429	480		2.9	2.6	
2500 gauss	4 hours	480			2.6		
	6 hours	479	571	680	2.6	2.2	1.8
	8 hours	470	540	635	2.6	2.3	1.95
3100 gauss	4 hours			653			1.9
	6 hours	468	653	720	2.6	1.9	1.7
	8 hours	469	560	715	2.6	2.2	1.7

Set-up		Resistance ($R_{AB,CD}$) Ω	Resistivity (ρ) Ωm
Control	4 hours	3.46×10^8	3.92×10^3
	6 hours	1.18×10^9	1.34×10^4
	8 hours	8.68×10^9	9.83×10^4
2500 gauss	4 hours	3.16×10^7	359
	6 hours	9.53×10^7	1080
	8 hour	1.62×10^7	183
3100 gauss	4 hours	1.26×10^7	142
	6 hours	3.12×10^6	35
	8 hours	8.21×10^5	9.31

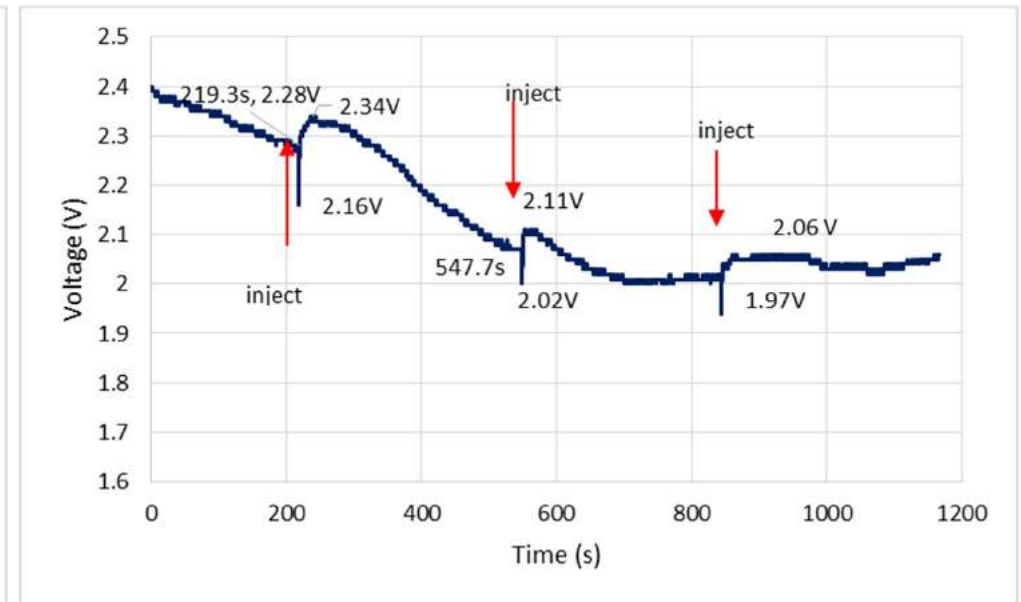
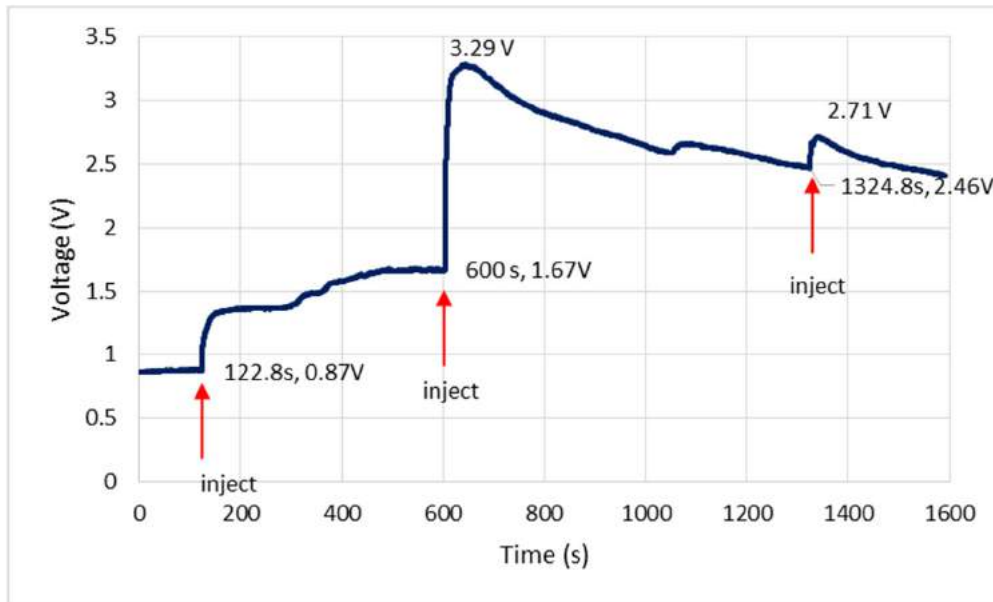


**GAS SENSING APPLICATION:
PROOF OF CONCEPT**

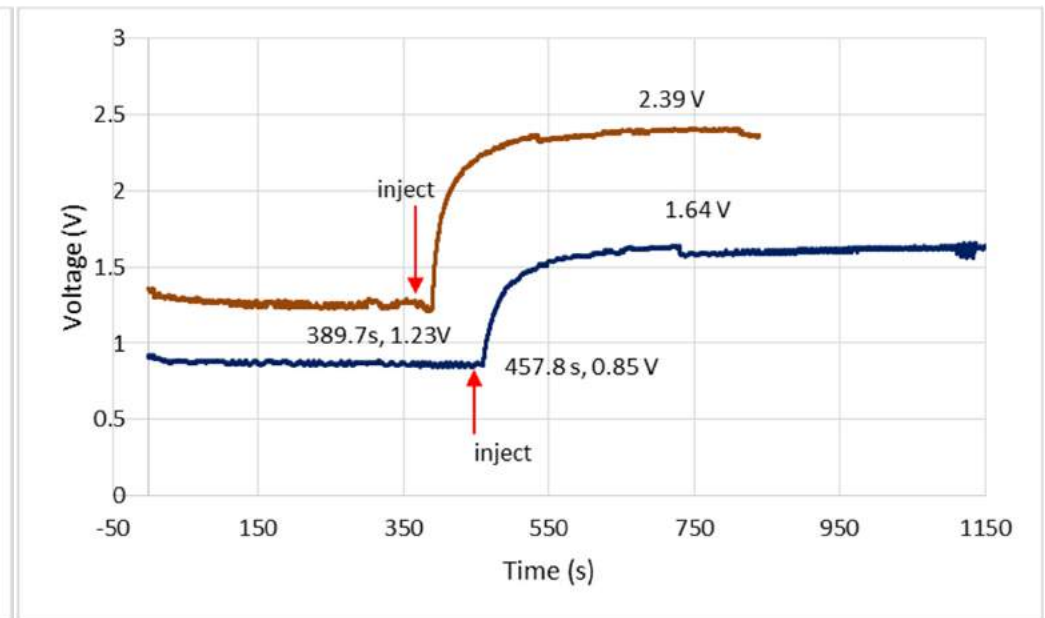
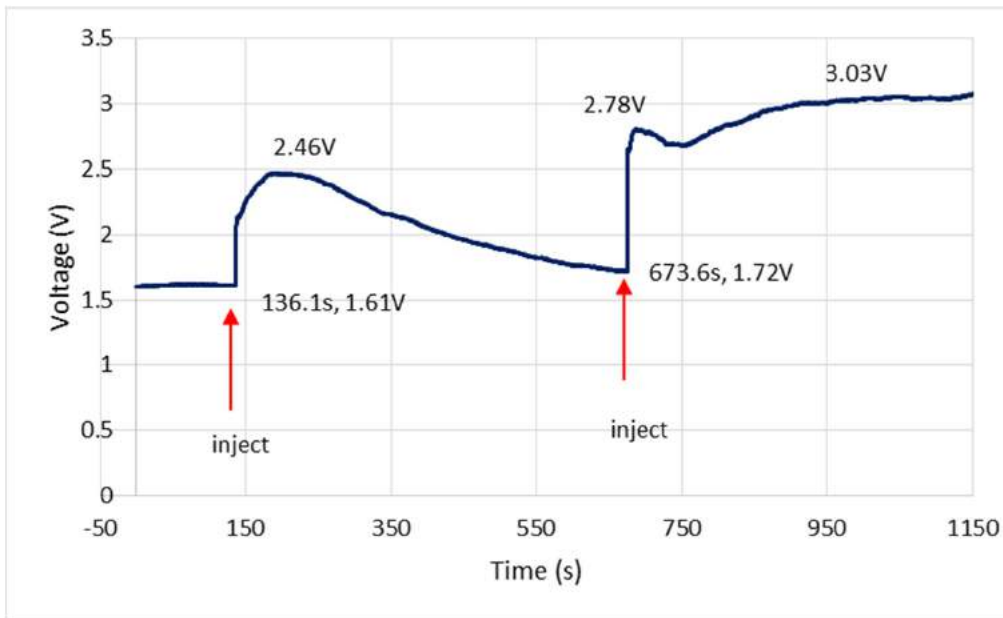
SENSOR RESPONSE TO FRESH PORK AND BEEF SAMPLES



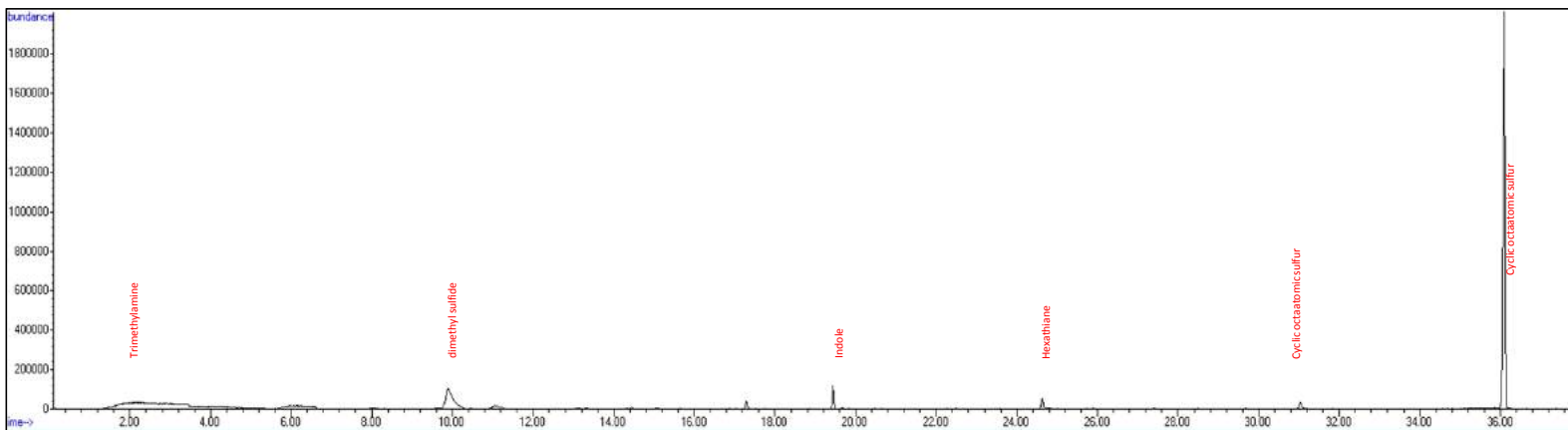
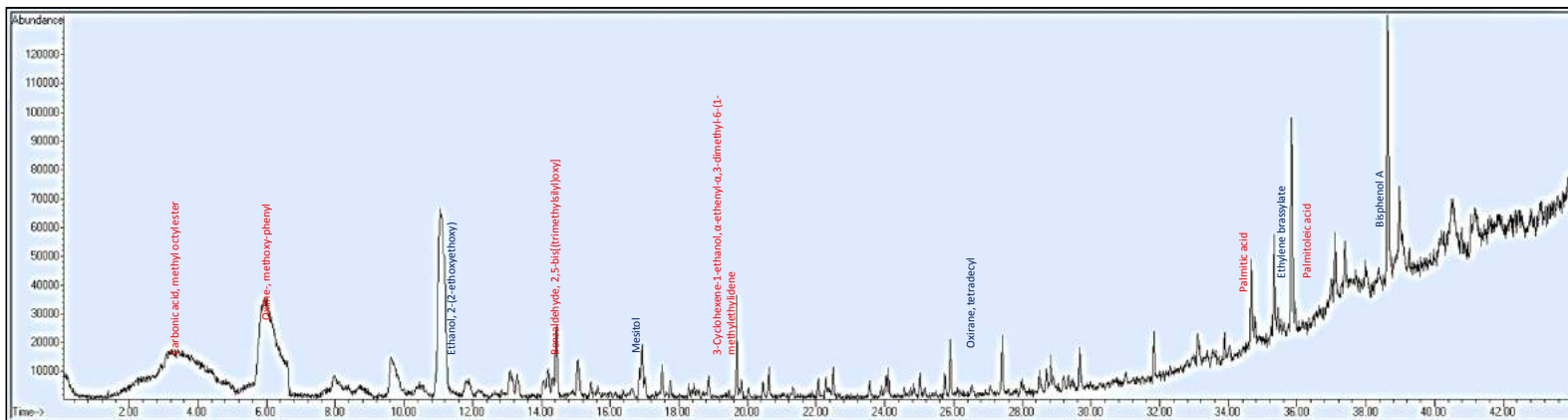
SENSOR RESPONSE TO SPOILED (24H) PORK AND BEEF SAMPLES



SENSOR RESPONSE TO SPOILED (36H) PORK AND BEEF SAMPLES

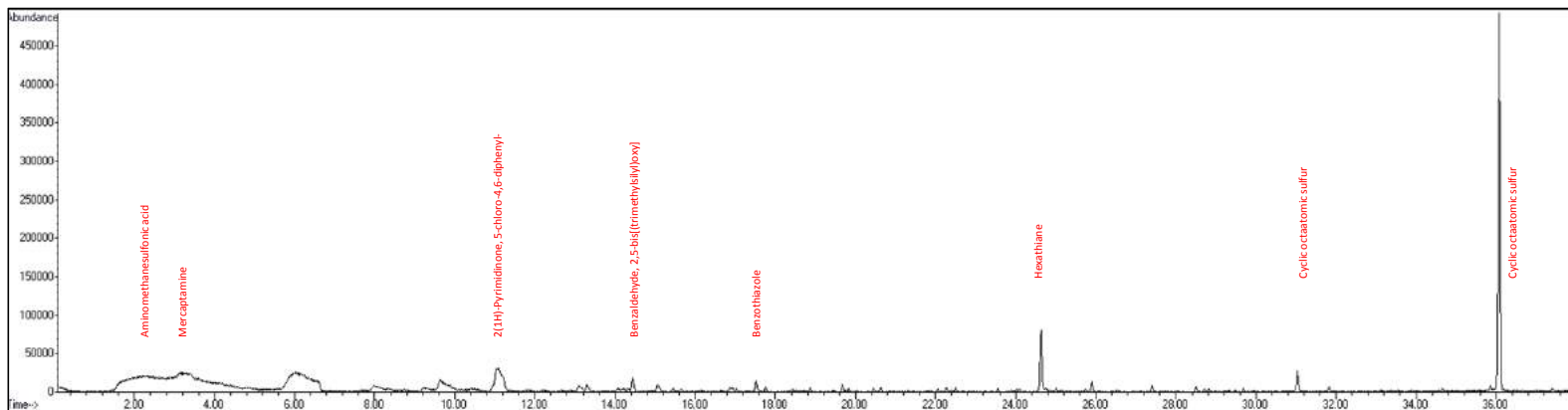
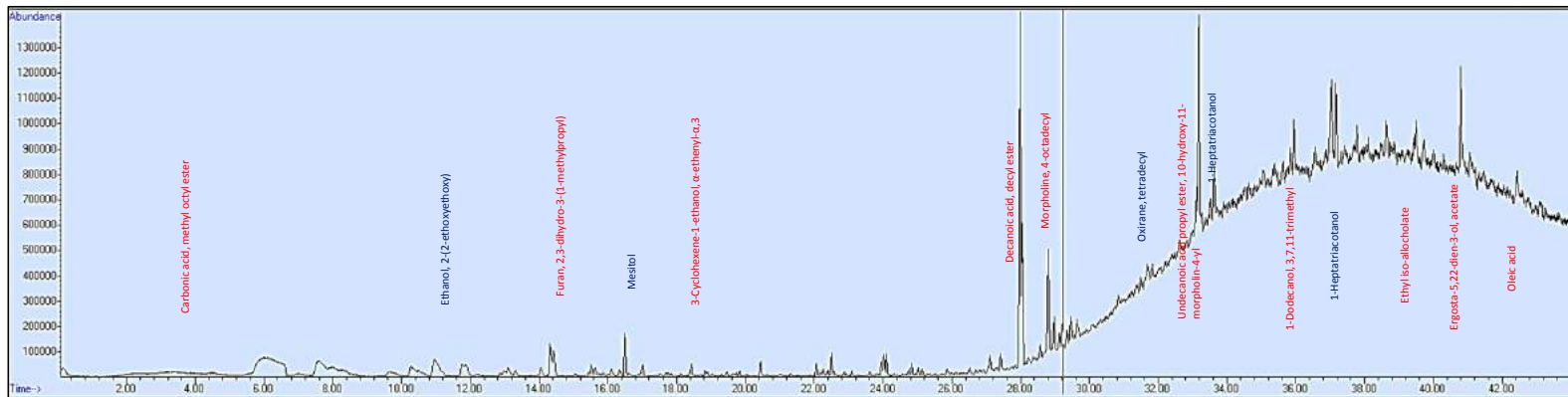


GAS CHROMATOGRAPHY MASS SPECTROMETRY –PORK (FRESH VS. SPOILED)



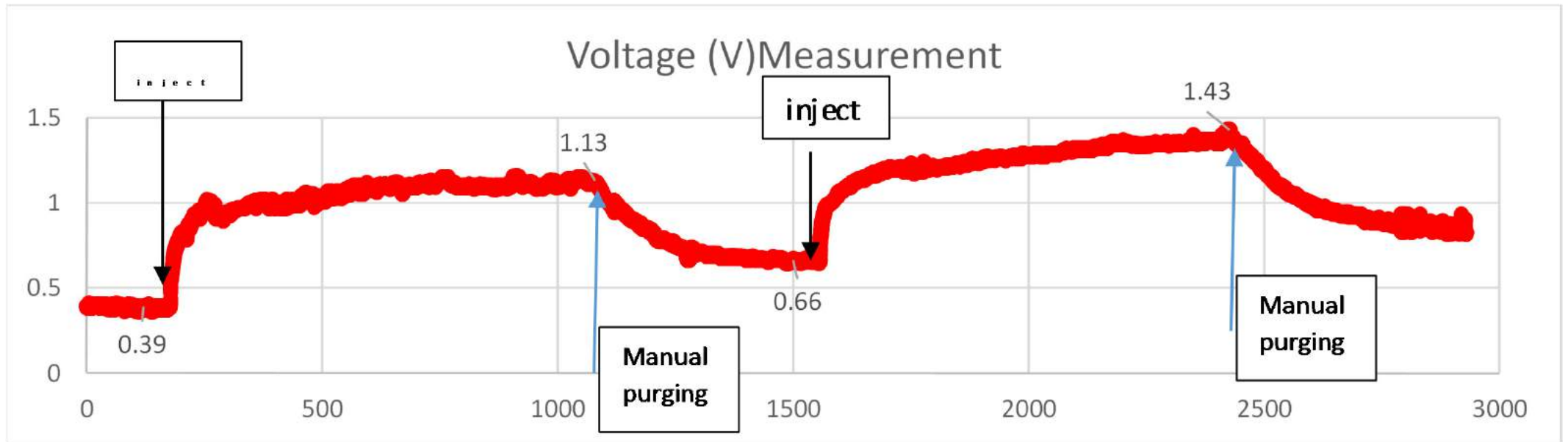
Sulfur
compounds

GAS CHROMATOGRAPHY MASS SPECTROMETRY –BEEF (FRESH VS. SPOILED)



Sulfur
compounds

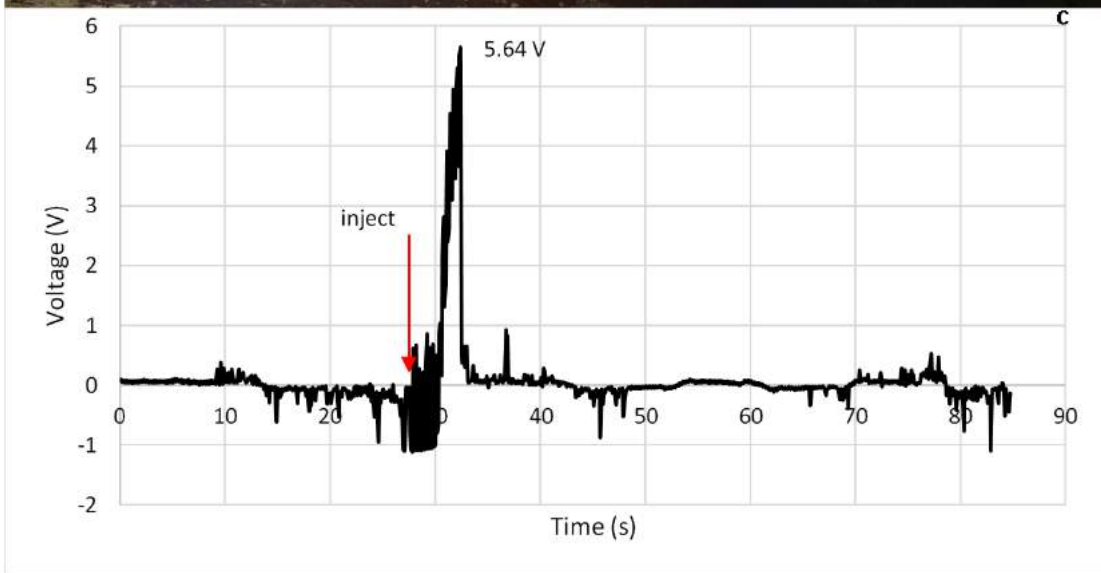
REFERENCE TEST- Hydrogen sulfide (H₂S)



PROTOTYPE: MEAT FRESHNESS EVALUATION



LED indicator lights up when it reaches the voltage range identified/calibrated for spoiled meat head space



Home video
First prototype
8-10s response time



Sensitivity
improved in
succeeding
prototypes

A person wearing a blue protective suit and a white mask is working in a laboratory. The person is holding a long, cylindrical object, possibly a sample or a piece of equipment. The background is a laboratory setting with various pieces of equipment and shelves.

FINDINGS & CONCLUSIONS

FINDINGS

We found that length of nanowires was significantly enhanced by the application of magnetic field. The aspect ratio, as well as, as the density of the fabricated nanowires increased with increasing magnetic field.

FINDINGS

- Longer growth time, 8 hours- greater density of nanowires
AMF and temperature gradient (greater influence) – responsible for nanowire formation

FINDINGS

- Without AMF - blue light emission giving an energy gap around 2.6 eV – 2.9 eV
- With AMF –distinct red light emission with greater area of luminescence in the 3100 gauss AMF set-ups, giving an energy gap around 1.7 eV– 1.9 eV with lower energy gap for longer growth time, 8 hours.

FINDINGS

- Without AMF - values of the resistance and resistivity were found to increase with increasing growth time.
- With AMF –decrease in the resistivity of the sample was observed as the AMF intensity and the growth time increased

FINDINGS

- Both the sensor substrates did not show a response for the FRESH MEAT HEADSPACE.

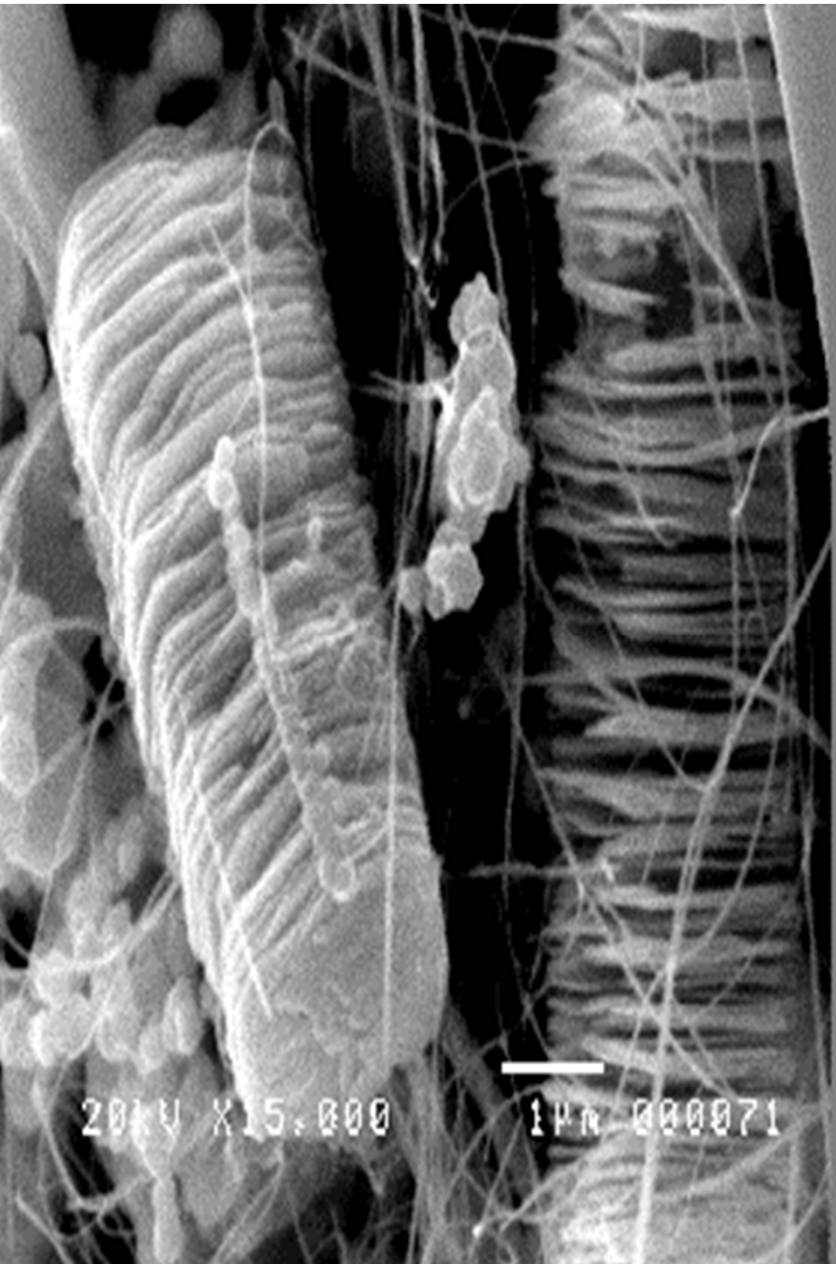
Response was recorded in the SPOILED MEAT HEADSPACE (pork and beef).

FINDINGS

- Headspace of spoiled pork and beef was found to be largely composed of sulfur compounds.
- sensor is primarily responsive to sulfur compounds found in the odor of spoiled meat. Although the CO₂ gas produced by bacteria's cellular respiration could also be contributory

CONCLUSION

- we demonstrated that magnetic field could be used as a key parameter to control the morphology of metal oxide nanomaterials grown via HPVG technique.
- Now, we are using the magnetically enhanced metal oxide nanowires to develop highly sensitive gas sensors



THANK YOU!