

AromaTech

Smart Kitchen Freshness Sensor

SMELL YOUR FOOD – WITH SCIENCE.

AFFORDABLE, ACCURATE FRESHNESS ANALYZER FOR EVERYDAY KITCHENS.

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What is AromaTech?

- ▶ A compact thermodynamic multi-gas sensor for home kitchens.
- ▶ Detects food freshness by analyzing odor and gas composition.
- ▶ Ideal for meat, fish, produce, and leftovers.



The Problem

- ▶ Consumers can't reliably judge freshness of stored food.
- ▶ Appearance or smell is subjective – and risky.
- ▶ No affordable tools exist to measure spoilage accurately.

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 AromaTech

Our Solution

- ▶ AromaTech reads real gas patterns released by food.
- ▶ Provides a digital score from 1 (spoiled) to 10 (very fresh).
- ▶ Different foods and regions have unique profiles – we track them.

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Unique Features

- ▶ Calibrated for non-equilibrium air
(real kitchen conditions).
- ▶ Smell-trained for dozens of food types
(meat, fish, dairy).
- ▶ Recognizes regional aroma variations:
Mutton in the freezer is different from fresh lamb.
And lamb in Greece is different from in Israel.

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How It Compares

- ▶ Much more accurate than generic VOC gas detectors.
- ▶ Does what no other kitchen gadget can: smell like a human, report like a lab.
- ▶ Gives clear guidance: safe to eat or not.

HOW IT COMPARES

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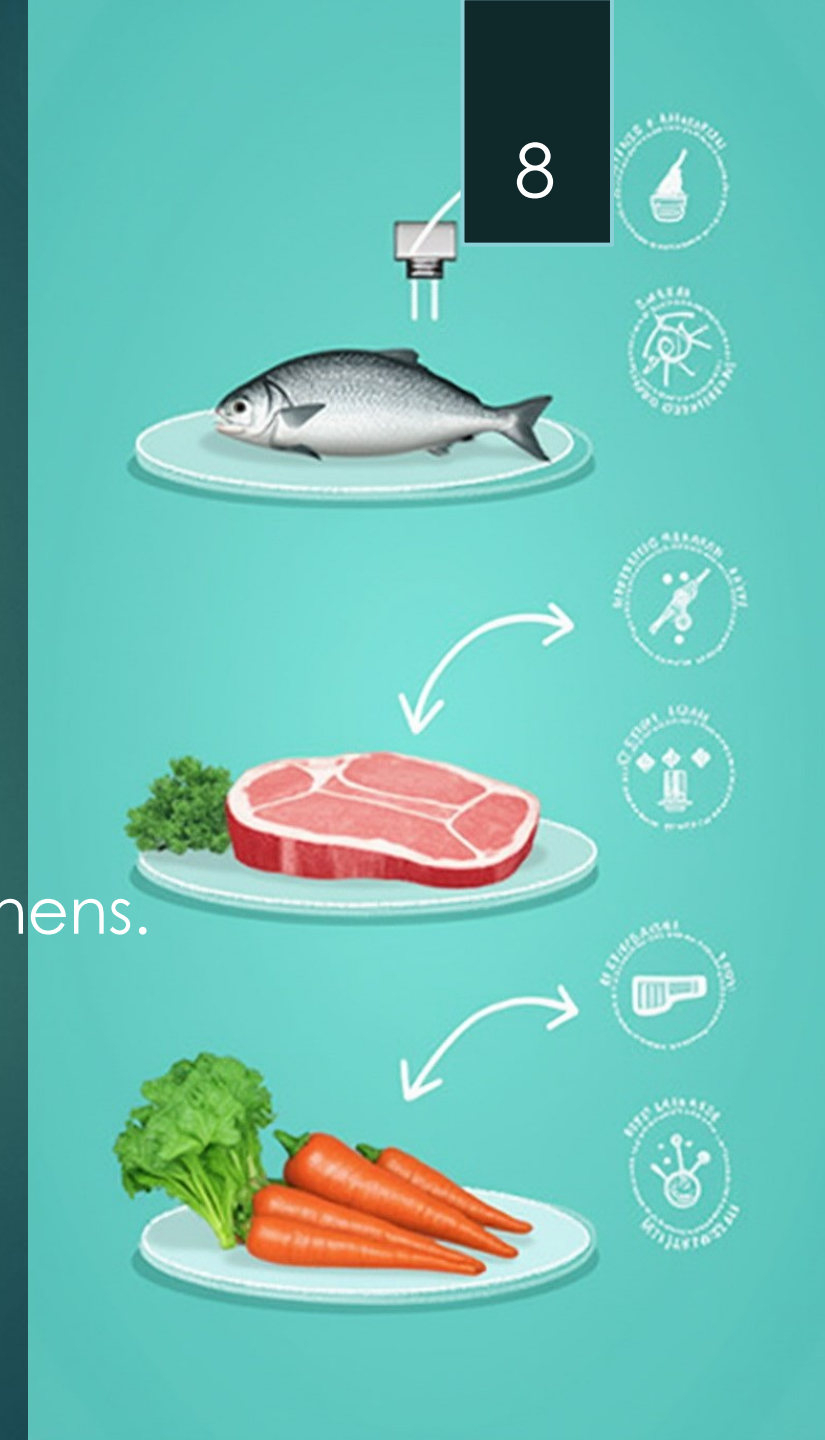
Price Advantage

- ▶ Professional-grade accuracy for €90–150.
- ▶ Cheaper than most digital detectors (€300–600).
- ▶ 5–10x lower cost than lab analyzers (€1,500+).



Target Audience

- ▶ Home cooks and health-conscious families.
- ▶ Seniors or caregivers ensuring food safety.
- ▶ Meal-prep enthusiasts, food bloggers, small kitchens.



The Future of Home Food Safety

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- ▶ Smell becomes digital – and reliable.
- ▶ FoodTech bridges science and everyday use.
- ▶ Join the smart kitchen revolution today.



Our team

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► **1. Vladyslav Vlastopulo**

Director of Harvard Marine, professor-consultant. Doctor of technical sciences, author of a number of well-known works, currently specializing in tribological, ecological and biomedical engineering. Scientific director of the project.

► **2. Igor Chaadaev**

Research engineer, experiment director, artificial intelligence programmer, electronics engineer, microcontroller programmer, gas analyzer equipment developer.

► **3. Oleksandr Yerokhin**

Marketing Director. Market research and product promotion. Business finance expert skilled in drafting plans, building financial models, and aligning with bank, EU grant, and green project requirements.



Our team

- ▶ **4. Andrey Lukashenko**
Mathematician, biophysics air engineer.
- ▶ **5. Vitaly Svirida**
Senior researcher, electronics engineer, microcontroller programmer, developer of gas analyzer equipment.
- ▶ **6. Sergey Nesterenko**
Senior researcher, research engineer, experiment director, electronics engineer, microcontroller programmer, developer of gas analyzer equipment.
- ▶ **7. Marina Noskova**
Biophysics air engineer. Gas Analysis Codivirus Method for Detecting the Threshold of Contagiousness and Therapy Adjustment

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List of participants

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Participant No. *	Organisation name	Country
1. Coordinator	Harvard Marine LLC	Ukraine
2. Standardization	Ekoline SK s.r.o.	Slovakia
Email: vlastopulo0722@gmail.com		
Phone: +380-996776823		

