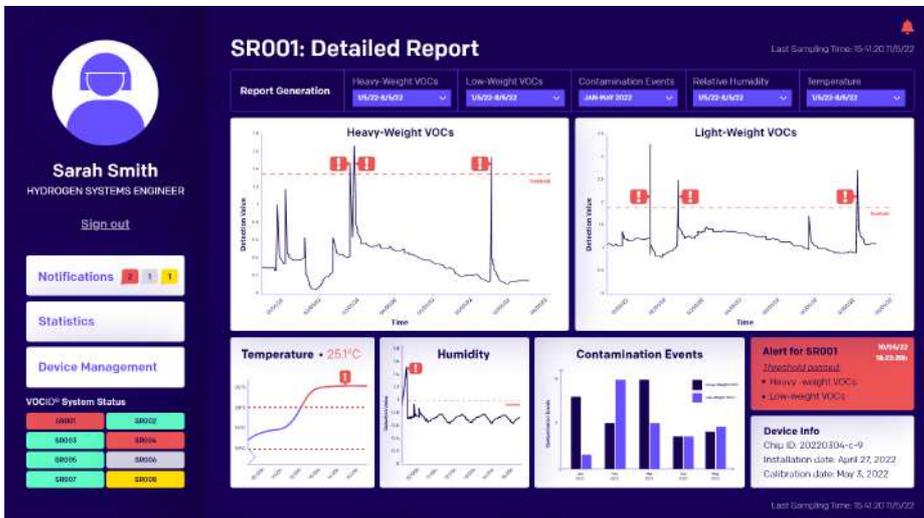


n VOCID® Cool Track



VOCID® Cool Track is NanoScent's storage sensor controller, making it possible to objectively monitor the ripening/rot process of fresh produce in realtime. When an unwanted process is taking place, the **VOCID® Cool Track** alarm triggers, allowing you to take actions such as deciding which rooms to open first for distribution.

With these insights, food producers can make data-driven decisions and minimize food waste and loss which might occur during transportation and long-term storage.



Benefits of Using VOCID® Cool Track

- Avoid loss of fruit and vegetables
- Monitor ripening, rotting, and sprouting processes in realtime
- Optimize timing for selling
- Plan shipment parameters better
- All-in-One Solution
- Online Interface

VOCID® Cool Track Specifications

Product Description

Sensitive Chip:	12 sensor array
Built-In:	Temperature & Humidity Sensor
LOD for various VOCs & gases	0.5 PPB - 10 PPM
Sample Pressure:	1-10 bar
Sample Flow:	100-400 mL/min

Consumable

Replaceable chip, customised to targeted analytes & compounds.

Environmental Specifications

Temperature Range:	5 - 35 °C, Stable: ± 1 °C
Relative Humidity Range:	< 40%, Stable: ± 2 %

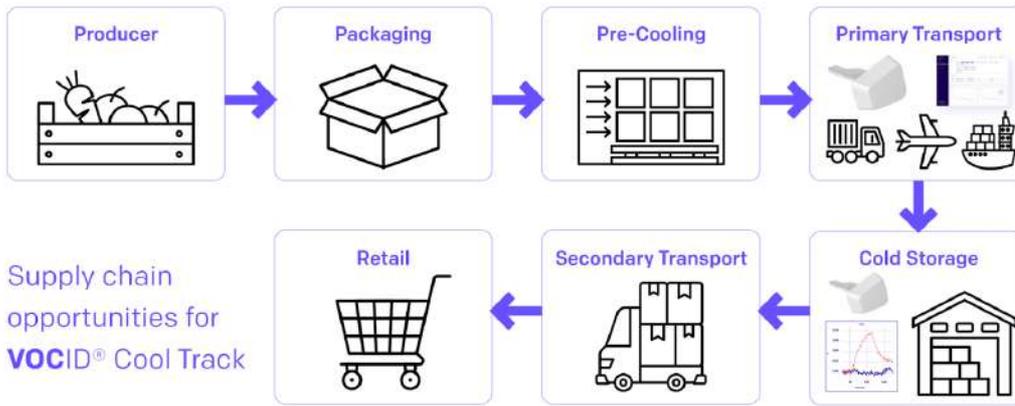
Power Requirements

5V, 4.5 A, USB-C connector

Communication

Bluetooth, Wi-Fi-, Ethernet





Currently, **VOCID® Cool Track** is in the early market stage. We are actively working with companies and growers to develop the application.



Specific Applications

- Track fresh produce quality during long shipments and storage
- Monitor target gases and VOCs like ethylene
- Quantify the ripening, sprouting, and rotting processes
- Be alerted about any rotting during long-term storage
- Ideal for: avocados, potatoes, and apple growers

NanoScent's Core Competencies

NanoScent's strengths come from our experience and expertise in the following areas:

**Sensor
Design**

**Sensor
Production**

Testing

**Data
Analysis**

About Us

NanoScent is a startup that provides scent recognition solutions for food & beverage, healthcare, and chemical and energy industries for quality control and process monitoring. During the pandemic, NanoScent focused on identifying COVID-19 through breath which led to many technological breakthroughs such as measuring VOCs at the parts per billion (PPB) level and detecting aldehydes at high sensitivity and specificity. Currently, NanoScent is developing **VOCID®**, a platform under which multiple products, all at different stages of development, are tailored for various applications. NanoScent has received \$10 million through equity partners, including strategic partners Dreamtech and Sumitomo Chemical, and \$10 million in non-dilutive funding through grants from the European Innovation Council and the Israel Innovation Authority, as well as projects with Fortune 500 Companies.

Contact Us

Oren Gavriely, CEO & Co-Founder

oren@nanoscentlabs.com

www.nanoscentlabs.com

Kahol St. 2a, Teradion Industrial
Park, Israel, 2015500

Tel: +972-4-8501707

