

High hydrostatic pressure treatment of oysters (*Crassostrea gigas*) – IMPact on physicochemical properties, texture parameters and volatile flavor compounds

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Supplementary Table.

Table S1. Electronic nose sensor and application

Array number	Sensor name	Performance description
1	S1	Aromatic compounds
2	S2	Nitrogen oxide
3	S3	Triterpenes
4	S4	Organic acid esters
5	S5	Terpenes, esters
6	S6	Sterols
7	S7	Oxygen derivatives of aliphatic hydrocarbons
8	S8	Amines
9	S9	Hydrogen
10	S10	Furans
11	S11	VOC
12	S12	Sulfide
13	S13	Ethylene
14	S14	Lactones, pyrazines