

To whom it may concern,
we, as Barilla Advanced Research Labs, are using the FlavourSpec of GAS mbH, Dortmund, Germany, since 2016.

Barilla is the largest Italian food products group, bestselling brand of pasta in Italy and around the world, the largest producer of baked goods in Italy and the third largest in Europe. Barilla is also the leader in pasta sauces in Europe.

Barilla Headquarter has a dedicated area of 8000m2 with the main standard and innovative technologies currently available for carrying out experimental trials with the support of highly specialized technicians: chemical, physical, microbiological and nutritional laboratories, meal solutions and bakery pilot plants for food production processes/milling.

FlavorSpec is successfully exploited in Barilla research activities to develop analytical methods devoted to:

- *Detect early signals of freshness changes into raw materials*
- *Detect frauds and adulteration issues in strategic food chains*
- *Correlate organoleptic changes into volatile profiles with respect to chemical markers*

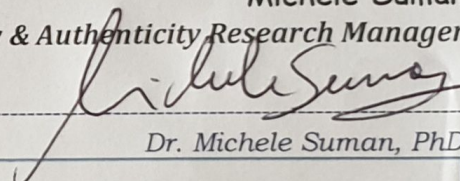
We appreciate the application of FlavorSpec in terms of robustness, easy-to-use system, immediate outcomes with good visualization impact. Another important characteristic of the instrument is the very high sensitivity.

Surely the instrument can be suggested also as a very effective quality control tool, beside the undoubtedly potentialities.

Sincerely yours,

Michele Suman

Food Safety & Authenticity Research Manager



Dr. Michele Suman, PhD

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