

# Sensing Methods for Real-Time Herb Signatures

## Overview

Capturing “**herb signatures**” in real time requires integrating multiple sensor techniques to detect the unique spectral, chemical, and thermal characteristics of herbs and their blends. The goal is to obtain a *fingerprint* of an herb or incense – not necessarily to identify it by name, but to map its **aromatic profile and blend characteristics** into visual patterns. Key sensing approaches include optical **multispectral imaging, infrared (IR) and Raman spectroscopy, gas analysis** (electronic noses, GC-MS proxies), and **thermal/phase sensors**. Each offers different strengths in terms of cost, resolution, speed, and the type of signal features produced. Table 1 compares these methods, focusing on how each could contribute to a real-time holographic UI for herbs.

**Table 1 – Comparison of Sensing Techniques for Herb Signature Detection** (mid-range prototype context):

Technique	Cost	Signal Resolution / Specificity	Real-Time Feasibility	Visualizable Features (Signal Output)
<b>Multispectral Imaging</b> (VIS/NIR camera)	<b>Medium</b> (\$\$) – specialized camera or filter setup	<b>Spatial:</b> High (captures images); <b>Spectral:</b> Low (few broad bands)	<b>Yes</b> – Video-rate or rapid snapshot imaging	Reflectance at key wavelengths as false-color images or indices (e.g. showing pigment or moisture content differences)
<b>Infrared Spectroscopy</b> (NIR & MIR/FTIR)	<b>Medium-High</b> (\$\$-\$\$\$) – compact NIR or FTIR spectrometer	<b>Spectral:</b> Medium (NIR gives broad overtones; MIR/FTIR gives sharp fingerprint peaks) <sup>1</sup> <sup>2</sup>	<b>Near real-time</b> – Fast scan (1–5 s per reading) <sup>3</sup> ; portable devices available	Absorption spectrum revealing molecular bonds (e.g. O–H, C–H, etc.) and functional groups. Can be visualized as spectral curves or chemical “barcodes” highlighting peak positions

Technique	Cost	Signal Resolution / Specificity	Real-Time Feasibility	Visualizable Features (Signal Output)
<b>Raman Spectroscopy</b>	<b>High (\$\$\$)</b> – requires laser & sensitive spectrometer	<b>Spectral:</b> High (rich sharp peaks for molecular structure) <sup>4</sup>	<b>Near real-time</b> – Point scan in a few seconds (integration needed for weak signals)	Scattering spectrum (vibrational “fingerprint” peaks unique to compounds). Could be shown as spike patterns or matched to known compound markers <sup>5</sup>
<b>GC-MS (Gas Chromatography-Mass Spec)</b> (lab or portable)	<b>Very High (\$\$\$)</b> – lab-grade or specialized portable unit	<b>Chemical:</b> Very high (separates and identifies dozens of volatiles with high resolution)	<b>Low for real-time</b> – Minutes per run (e.g. ~3 min fast portable GC-MS) <sup>6</sup> ; not continuous	Chromatogram peaks and mass spectra for specific compounds (detailed chemical breakdown of aroma). Visual: e.g. bar graphs of compound abundances (not suited to live overlay due to slow update)
<b>Ion Mobility Spectrometry</b> (IMS, e.g. GC-IMS)	<b>High (\$\$\$)</b> – specialized sensor device	<b>Chemical:</b> Medium (groups volatiles by size/shape; less separation than GC-MS)	<b>Yes</b> – Rapid response (continuous sampling or seconds per measurement) <sup>7</sup>	Ion “drift time” spectrum (peaks corresponding to chemical families or clusters). Can be visualized as a spectrum or a 2D map if combined with GC (GC-IMS) – useful for distinguishing aroma profiles <sup>8</sup>

Technique	Cost	Signal Resolution / Specificity	Real-Time Feasibility	Visualizable Features (Signal Output)
<b>Electronic Nose</b> (Gas sensor array)	<b>Low</b> (\$) – e.g. MOS sensors array on microcontroller	<b>Chemical:</b> Low per sensor (broad sensitivity); <b>Composite:</b> Medium (pattern across sensors)	<b>Yes</b> – Continuous readings (fast response, ms–s range) <sup>9</sup>	Multivariate odor “fingerprint” – a pattern of responses from different gas sensors <sup>9</sup> . Visualizable as radar/spider charts or dynamic icons (e.g. each sensor channel as a bar or aura whose intensity reflects that sensor’s output)
<b>Thermal Imaging</b> (IR camera or sensor)	<b>Medium</b> (\$\$) – e.g. low-resolution thermal camera module	<b>Spatial:</b> Low (thermal image pixels); <b>Thermal sensitivity:</b> Moderate (detects heat differences ~0.1°C)	<b>Yes</b> – Video-rate possible (thermal cameras output 8–60 Hz)	Heat maps of herb or incense temperature. For example, a burning incense shows a thermal plume – could be visualized as a glow or color aura proportional to heat or burn intensity
<b>Microwave/Dielectric Sensor</b> (“Phase”)*	<b>Low</b> (\$) – e.g. RF resonator or capacitive sensor	<b>Bulk Property:</b> Low (measures overall dielectric or moisture content) <sup>10</sup>	<b>Yes</b> – Continuous/instant readings	Single or few values (e.g. moisture level, density). Could drive simple visual effects – e.g. a dryness meter or an effect indicating water content (useful if differentiating fresh vs. dried herb)

(“Phase” sensors refer to measuring electromagnetic phase shifts or dielectric properties of the sample. They are mainly useful to gauge moisture or density, rather than detailed chemical signatures.\*)

**Notes:** A mid-range prototype should favor sensors that are reasonably affordable, fast, and easy to integrate. Techniques like GC-MS are powerful but *costly and slow*, unsuitable for real-time feedback <sup>11</sup>. Vibrational spectroscopy (IR/NIR or Raman) offers rich chemical information rapidly and non-destructively <sup>3</sup> <sup>4</sup>, especially with modern portable devices. For instance, miniaturized NIR/MIR spectrometers have demonstrated effective on-site quality control of medicinal plants, replacing slower lab analyses <sup>12</sup> <sup>2</sup>.

Electronic noses (arrays of gas sensors) are attractive for their low cost and quick response to aromas <sup>9</sup>, though they provide a composite fingerprint rather than pinpointing individual compounds. Combining sensor types can yield a more complete “herb signature” – e.g. one study used a metal-oxide gas sensor e-nose alongside an IMS detector to successfully discriminate spice mixtures and detect adulteration that wasn’t visible by color alone <sup>8</sup> <sup>13</sup>. In general, **multi-sensor data fusion** can improve discrimination of complex herbal aromas and blends, as each sensor modality captures different facets of the signature.

## Recommended Prototype Sensor Stack and Pipeline

**Minimal Viable Sensor Stack:** Based on the comparison above, a **hybrid sensor approach** is recommended to capture a well-rounded herb signature in real time. The prototype stack could include:

- **1. Compact IR Spectrometer (NIR range)** – to capture a **spectral fingerprint of the herb material**. A small near-infrared spectrometer (or a few discrete IR wavelength sensors) can rapidly measure the herb’s reflectance or absorbance profile. This provides information on chemical composition (e.g. presence of particular bonds, overall organic makeup) in a second or two <sup>3</sup>. Modern handheld NIR/MIR devices have proven effective for on-site herbal analysis <sup>2</sup>. In our context, the NIR spectrum of a dried herb or the smoke can be used to drive visual elements corresponding to its chemical profile (for example, certain peak ratios could map to specific colors or patterns in the UI).
- **2. Electronic Nose (Gas Sensor Array)** – to capture the **aromatic volatile signature** in real time. A set of 4–8 low-cost gas sensors (e.g. metal-oxide semiconductors and/or conducting polymer sensors) is arranged, each responding differently to various volatile compounds. As the herb or incense emits aromas, the array produces a characteristic response pattern – an “**odor fingerprint**” unique to that herb or blend <sup>9</sup>. This e-nose can detect changes within seconds of exposure, providing continuous data on aroma intensity and profile. The sensor responses (after baseline calibration) would be fed into pattern recognition software to reduce noise and drift <sup>14</sup>. The resulting pattern (for example, principal component scores or normalized sensor outputs) can modulate visual features in the holographic UI – e.g. a swirling aura whose shape or motion corresponds to the fragrance profile. Notably, e-noses have been used to successfully differentiate herbal medicines and even subtle differences like storage time or geographic origin by their smell <sup>15</sup> <sup>16</sup>. While they don’t identify specific chemicals like GC-MS, they excel in providing a quick composite signal of “how this herb smells” in a way a machine can interpret <sup>17</sup>.
- **3. Auxiliary Sensors (Optional): Thermal Infrared sensor** – e.g. a small IR camera or a single-point IR thermometer aimed at the herb/incense. This would monitor **heat and phase changes**: for instance, the temperature of a burning incense coil or the warmth of vapor from a brewed infusion. In real time, this adds a layer of information about the intensity of combustion or evaporation. The thermal data could be visualized as color intensity or size of a glowing ember in the holographic display (a hotter signal making a brighter or larger visual effect). While not diagnostic of chemical composition, thermal feedback enriches the “signature” by indicating activity level (smoldering vs. cool). **Dielectric moisture sensor** – for dried herbs, one could incorporate a simple RF/dielectric sensor to gauge moisture content (dry vs. damp). Moisture strongly affects dielectric properties <sup>10</sup>; this sensor could trigger a subtle visual effect (e.g. a “wetness” shimmer if an herb is fresh/juicy versus crackling particles if very dry). These auxiliary sensors are low-cost and can be added for minimal expense, and they ensure the system can sense *physical phase aspects* of the herb (important if the prototype later includes fresh herbs or brewed infusions).

**Data Pipeline:** All sensor inputs funnel into a unified data pipeline that performs **signal conditioning, feature extraction, and mapping to visual output**. A possible pipeline is:

1. **Data Acquisition:** The spectrometer captures an IR spectrum (e.g. as an array of intensity vs. wavelength), the e-nose provides a vector of sensor resistances/voltages, and auxiliary sensors give numeric readings (temperature, etc.). Data is sampled repeatedly (e.g. every 0.5 s or as needed) and sent to a microcontroller or edge processor.
2. **Preprocessing:** Raw signals are first cleaned and normalized. For the e-nose, this means baseline correction and drift compensation (since gas sensors can have baseline drift over time) <sup>18</sup> <sup>14</sup> . Simple filtering smooths out noise (e.g. a moving average on the IR spectrum to reduce high-frequency noise, or a low-pass filter on sensor readings if the data is jittery). If needed, data reduction techniques like principal component analysis (PCA) compress the e-nose's multi-sensor data into a few principal features that capture the majority of variance <sup>19</sup> <sup>20</sup> . Likewise, the IR spectrum might be reduced to key peak intensities or a spectral index. The goal is to extract a manageable set of **feature parameters** (for example: "IR peak A intensity," "overall IR absorption in 1500–1800 nm band," "e-nose PC1 and PC2 scores," "temperature reading") that collectively describe the herb's state.
3. **Pattern Recognition / Soft Classification:** Although full identification is secondary, the system can still leverage pattern recognition to inform the UI. For instance, the feature vector can be compared against a library of known herb signatures or clustered to determine if a new reading is similar to previous ones. Machine learning models (like a lightweight neural network or SVM) could be trained on various herbs/blends to position the current reading in a "signature space" <sup>21</sup> <sup>22</sup> . *However, instead of making hard decisions (e.g. "this is rosemary"), the system uses these outputs as soft triggers. For example, if the sensor pattern strongly correlates with the known signature of sage, the UI might gently introduce visual elements associated with sage's symbolism – without explicitly labeling it sage. If two herbs are mixed, the pattern would lie between clusters, and the UI could blend the corresponding visuals. This approach avoids binary identification and instead focuses on representing the blend and character\*\* of the signal.*
4. **Mapping to Holographic Visuals:** The final step translates sensor-derived features into real-time holographic UI elements. This mapping is designed in consultation with the desired user experience ontology (the "torus/LoL overlay" mentioned). For instance:
  5. The **IR spectral features** might control color hues or geometric patterns in the torus visualization (since IR relates to chemical composition, it could tie to symbolic "elements" present in the herb). A high absorption in a certain IR range (indicating lots of aromatic oils) could render more intricate or saturated patterns.
  6. The **e-nose aroma profile** could drive motion and texture of the visuals. A "spicy" aromatic signature might produce sharp, dynamic swirls, whereas a "floral" signature produces gentle, wavy patterns. In practice, this can be done by mapping principal components of the smell to animation parameters (e.g. one axis could control rotation speed of an aura, another controls the fractal complexity of a shape). The e-nose essentially provides a multi-dimensional input that can be artistically mapped to multiple visual degrees of freedom.
  7. **Intensity** cues (overall signal strength) from any sensor can modulate the **magnitude** of visual effects – for example, more intense aroma (higher total VOC sensor response) makes the

holographic effect larger or more opaque, whereas a faint aroma keeps it subtle. Similarly, a higher temperature from the thermal sensor might make certain parts of the visualization “glow” or emit particles, mimicking smoke.

8. **Soft Triggers:** If certain features cross a threshold, they might trigger symbolic events (but in a non-abrupt way). For instance, if the e-nose detects a sudden influx of a particular volatile (perhaps indicating a new herb added to a blend), the system could gradually introduce a new visual motif linked to that input. These are *soft triggers* – e.g. a delicate animation of leaves or sparks – rather than a hard switch that flips the whole UI mode. This ensures the visualization is continuously **blended and fluid**, reflecting the evolving sensor input without jarring transitions.

9. **Feedback and Adaptation:** The pipeline can include a feedback loop for calibration. For example, if sensors drift or environmental conditions change (humidity, etc.), the system periodically re-baselines (perhaps when no herb is present, it resets zero levels). Adaptive algorithms can account for sensor drift over time <sup>23</sup>, ensuring the visual output remains consistent for the same stimulus. Additionally, user input or overrides could be incorporated – e.g. the user might tune the sensitivity of how strongly the system reacts to a given sensor. The architecture leaves room to implement such adjustments.

**Prototype Feasibility:** The recommended sensor stack is chosen for a **mid-range prototype**, meaning components are moderate in cost and complexity but not overly exotic. For instance, a small NIR spectrometer (or even a calibrated multispectral LED/photoreceiver setup) can be obtained for a few hundred to a couple thousand USD. MOS gas sensors are only a few dollars each; even with amplification and ADC hardware, an e-nose array is on the order of tens of dollars <sup>9</sup>. Integration can be done with a microcontroller or single-board computer (like a Raspberry Pi or Arduino with ADC shield) reading the sensors and performing initial processing. The heavy-lifting pattern recognition can run on that same board or offloaded to a PC/AR device that hosts the holographic display. The data rate needed is low (spectra and sensor readings a few times per second), so wireless streaming is feasible if the sensor module is separate from the display.

**Path to Low-Cost Variant:** The design provides a clear path to cost reduction. In future iterations, one could replace the spectrometer with an even cheaper solution (e.g. a set of fixed optical filters and photodiodes acting as a simplified multispectral sensor). If certain sensors prove superfluous, they can be dropped to create a “lite” version. For example, if the NIR and e-nose together already distinguish signatures well, the thermal sensor might be unnecessary except for specific use-cases. Conversely, if budget allows, additional sensors like a **photoionization detector** (for total VOC quantification) or a **low-res Raman module** could be added to enhance specificity. The modular nature of the pipeline means the system can fuse data from any number of sensors; it’s future-proof for expansion or simplification.

In summary, the prototype stack leverages **complementary sensing methods** – optical (spectral) and chemical (gas sensors), plus a touch of physical sensing (thermal) – to capture a rich, multidimensional signature of herbs in real time. This data is processed and fed into a carefully designed mapping that drives a **holographic visualization**, allowing users to see the aromatic and chemical essence of herbs as dynamic patterns. The focus is strictly on measurement-derived features (spectra, volatiles, heat etc.), avoiding any claims about medical or therapeutic effects. By grounding the visuals in sensor data, the system creates an interactive and meaningful experience: each herb or blend manifests as a unique holographic “aura” or animation, a living signature that responds in real time to the material’s properties.

## Key References (with Relevance)

1. **Zhou et al., 2017 – *Electronic Nose for Chinese Herbal Medicines*** – Review of machine olfaction applied to herbal medicine identification. Describes electronic nose designs and notes that metal-oxide (MOS) and polymer sensors provide **low-cost, fast, sensitive** detection of a wide range of herbal volatiles <sup>9</sup>. Emphasizes the need for pattern recognition on sensor arrays to fingerprint herbal aromas.
2. **Banach et al., 2012 – *E-nose + IMS for Spice Mixtures (Food Control)*** – Demonstrates a combined **electronic nose** (MOS sensor array) and **ion mobility spectrometer** to discriminate spice mixtures <sup>8</sup>. They show that this sensor fusion can detect adulteration in spices not visible by color, providing a cost-efficient quality control tool <sup>13</sup>. Relevant as a model for using multi-sensor data (gas sensors + IMS) to characterize complex herbal blends.
3. **Chen et al., 2023 – *Infrared and Raman Spectroscopy for Herb Quality (Frontiers in Plant Sci.)*** – A comprehensive review of **vibrational spectroscopy** in herb quality control. It highlights that IR and Raman can offer **rapid, in-line detection** of herbal composition with high accuracy <sup>3</sup>. Notes that each technique has advantages: IR is widely used for its rich databases, while Raman provides detailed fingerprints for compound structure <sup>24</sup> <sup>25</sup>. Supports using a portable IR (or Raman) sensor for real-time herb signature capture.
4. **You et al., 2025 – *Hyperspectral Imaging for Chinese Herbal Medicine (Frontiers in Chem.)*** – Reviews the use of **hyperspectral imaging (HSI)** to non-destructively analyze herbal ingredients and authenticity. Confirms that HSI (integrating spectral + spatial data) can evaluate active compounds and quality of herbs <sup>26</sup> <sup>27</sup>. Underlines the potential of a multispectral approach to capture chemical profiles and even visual/textural features of herbs for identification and quality assessment.
5. **Beck et al., 2015 – *Portable GC-MS for Plant Volatiles (Phytochem. Analysis)*** – An example of a **hand-held GC-MS** used in the field. Each run (headspace sample) was completed in under 3 minutes, detecting dozens of volatiles and distinguishing plant conditions via PCA <sup>6</sup>. Shows that while GC-MS provides a detailed volatile profile (identifying specific aroma compounds), it is relatively slow and expensive, making it a reference point for why we prefer faster e-nose/IMS methods in a real-time UI prototype <sup>11</sup>.
6. **Chauhan et al., 2024 – *Dielectric Properties vs. Moisture in Leaves (Sci. Reports)*** – Investigates how **microwave dielectric sensors** respond to plant moisture. It found that the dielectric constant of leaves drops as moisture content decreases <sup>10</sup>. This supports the use of a simple RF/dielectric sensor to gauge herb dryness as part of the “phase” signature (e.g. differentiating a freshly harvested herb from a dried one by its dielectric response).
7. **Moura et al., 2023 – *IMS vs. IR for VOC Detection (Emission Control Sci. Technol.)*** – A recent review comparing **ion mobility spectrometry (IMS)** and **IR spectroscopy** for gas/VOC sensing. Notes that IMS has **real-time monitoring capability, high sensitivity, and simplicity**, making it one of the most widespread techniques for detecting volatile compounds <sup>7</sup>. Reinforces the inclusion of an IMS or fast VOC sensor for real-time aroma profiling of herbs, as a complementary approach to IR. (Also discusses how IMS can reach ppb–ppt sensitivity for volatiles.)

8. **Chen et al., 2017 – Raman Spectroscopy in Herbal Medicine QC (J. Chin. Med. Assoc.)** – A review focusing on Raman spectroscopy for traditional Chinese medicine quality control. Concludes that **Raman provides a detailed chemical fingerprint** and has become increasingly important for ensuring herbal product quality <sup>4</sup> <sup>5</sup>. This reference underscores Raman's value in detecting adulterants or confirming identity, supporting our consideration of Raman (though in our prototype we might use NIR as a simpler alternative due to cost).
9. **Sanislav et al., 2025 – E-nose for Food Quality and Safety (Sensors)** – A very recent review of electronic nose technologies in food quality, highlighting broader challenges and best practices applicable to herbs. It finds that many solutions use **portable, low-cost e-noses with pattern recognition**, achieving >90% accuracy in classifying food items <sup>28</sup>. However, it also discusses issues like sensor drift and the need for diversity in sensors to cover complex odors <sup>23</sup>. This validates our approach of using an array of gas sensors with calibration and possibly adding adaptive algorithms to maintain performance over time.
10. **Huck, 2017 – Miniaturized NIR/MIR Sensors for Herbal Quality (Spectroscopy)** – Describes advances in **miniature NIR and MIR spectroscopy** for on-site analysis of medicinal plants. Demonstrates that handheld NIR and ATR-FTIR devices can effectively monitor herb quality and determine optimal harvest times, with performance comparable to lab methods <sup>12</sup> <sup>2</sup>. Supports our prototype's use of a portable spectroscopic sensor, noting that these fast, noninvasive tools can replace slower analytical techniques in the phytopharmaceutical industry – exactly the trend we leverage for a real-time holographic UI.

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<sup>1</sup> <sup>2</sup> <sup>12</sup> Miniaturized MIR and NIR Sensors for Medicinal Plant Quality Control | Spectroscopy Online  
<https://www.spectroscopyonline.com/view/miniaturized-mir-and-nir-sensors-medicinal-plant-quality-control>

<sup>3</sup> <sup>24</sup> <sup>25</sup> Trends in digital detection for the quality and safety of herbs using infrared and Raman spectroscopy - PMC  
<https://pmc.ncbi.nlm.nih.gov/articles/PMC10072231/>

<sup>4</sup> <sup>5</sup> Raman spectroscopy in quality control of Chinese herbal medicine - ScienceDirect  
<https://www.sciencedirect.com/science/article/pii/S1726490117300345>

<sup>6</sup> In-field Volatile Analysis Employing a Hand-held Portable GC-MS: Emission Profiles Differentiate Damaged and Undamaged Yellow Starthistle Flower Heads - PubMed  
<https://pubmed.ncbi.nlm.nih.gov/26095961/>

<sup>7</sup> Ion Mobility Spectrometry Towards Environmental Volatile Organic Compounds Identification and Quantification: a Comparative Overview over Infrared Spectroscopy | Emission Control Science and Technology  
<https://link.springer.com/article/10.1007/s40825-022-00220-x>

<sup>8</sup> <sup>13</sup> Multigas sensors for the quality control of spice mixtures - ScienceDirect  
<https://www.sciencedirect.com/science/article/abs/pii/S0956713512000163>

<sup>9</sup> <sup>11</sup> <sup>14</sup> <sup>15</sup> <sup>16</sup> <sup>17</sup> <sup>18</sup> <sup>19</sup> <sup>20</sup> <sup>21</sup> <sup>22</sup> Identification of Chinese Herbal Medicines with Electronic Nose Technology: Applications and Challenges  
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