## Accepted Manuscript

Title: Title Determination of three quality parameters in vegetable oils using potentiometric e-tongue

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PII: S0889-1575(18)30914-1

DOI: https://doi.org/10.1016/j.jfca.2018.09.015

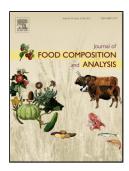
Reference: YJFCA 3144

To appear in:

Received date: 28-11-2017 Revised date: 13-9-2018 Accepted date: 21-9-2018

Please cite this article as: Semenov V, Volkov S, Khaydukova M, Fedorov A, Lisitsyna I, Kirsanov D, Legin A, Title Determination of three quality parameters in vegetable oils using potentiometric e-tongue, *Journal of Food Composition and Analysis* (2018), https://doi.org/10.1016/j.jfca.2018.09.015

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## ACCEPTED MANUSCRIPT

Original Research Article

Title Determination of three quality parameters in vegetable oils using potentiometric e-tongue

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### Highlights

- Estimation of vegetable oil quality parameters with multisensor system
- Fast and simple quantification of peroxide and anisidine values and total tocopherols
- Reagentless approach for measurement of edible oil quality parameters

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