Accepted Manuscript

Detection of adulteration in extra virgin olive oils by using UV-IMS and chemometric analysis

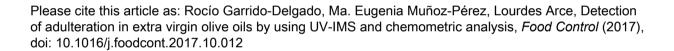
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ACCEPTED MANUSCRIPT

- Ion mobility spectrometry (IMS) is an attractive sensor for olive oil sector
- IMS provides information quickly and do not require sample preparation
- IMS is suitable to determine the origin of the olive oil, quality and adulteration.
- IMS is used for detection of extra virgin olive oil adulteration with other oils

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