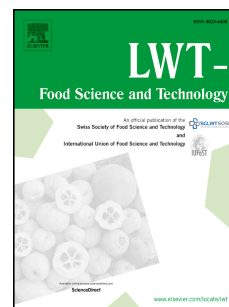


# Accepted Manuscript

Application of a potentiometric electronic tongue for assessing phenolic and volatile profiles of Arbequina extra virgin olive oils

Thays H. Borges, António M. Peres, Luís G. Dias, Isabel Seiquer, José A. Pereira



PII: S0023-6438(18)30240-8

DOI: [10.1016/j.lwt.2018.03.025](https://doi.org/10.1016/j.lwt.2018.03.025)

Reference: YFSTL 6954

To appear in: *LWT - Food Science and Technology*

Received Date: 28 November 2017

Revised Date: 9 February 2018

Accepted Date: 11 March 2018

Please cite this article as: Borges, T.H., Peres, Antó.M., Dias, Luí.G., Seiquer, I., Pereira, José.A., Application of a potentiometric electronic tongue for assessing phenolic and volatile profiles of Arbequina extra virgin olive oils, *LWT - Food Science and Technology* (2018), doi: 10.1016/j.lwt.2018.03.025.

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.



Olive oil

Olive oil

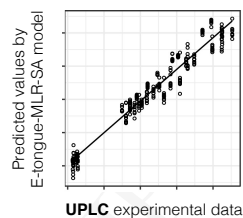
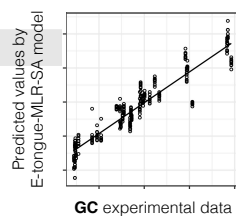
Standard methods:

- GC → Volatile compounds
- UPLC → Phenolic compounds
- UV-Vis → Total phenolic content

Proposed alternative method:

- E-tongue → Volatile compounds  
Phenolic compounds  
Total phenolic content

## Quantitative performances



Download English Version:

<https://daneshyari.com/en/article/8890947>

Download Persian Version:

<https://daneshyari.com/article/8890947>

[Daneshyari.com](https://daneshyari.com)