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Varietal screening of orange fruits using contact probe voltammetry

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The application of an in situ electrochemical contact probe methodology for the analysis of orange fruits is described in this method. The method is based on the record of the voltammetric response of the polyphenolic compounds at glassy carbon electrodes applied here to the epicarp and the flavelo of orange fruits aided by micro extraction with ethanol. The obtained voltammetric profiles permit to characterize the varieties and degree of ripening of orange fruits and can be used for screening varieties and evaluating the maturation degree of the specimens, ultimately being of application for quality assessment purposes in field using portable electrochemical equipments.

Biography

Antonio Domenech-Carbo (Valencia, Spain, 1953) is Professor at the Department of Analytical Chemistry, University of Valencia. His research is focused on the development of electro analytical methods for archaeometry, conservation and restoration of cultural heritage. He is author of more than 200 articles and several books; among them, Electrochemical Methods in Archeometry, Conservation and Restoration (Springer, 2016); Electrochemistry of Porous Materials (Taylor & Francis, 2017) and Electrochemistry of Immobilized Particles and Droplets, 2nd ed. (Springer, 2014). Currently he is a Topical editor of *The Journal of Solid State Electrochemistry* (Springer).

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