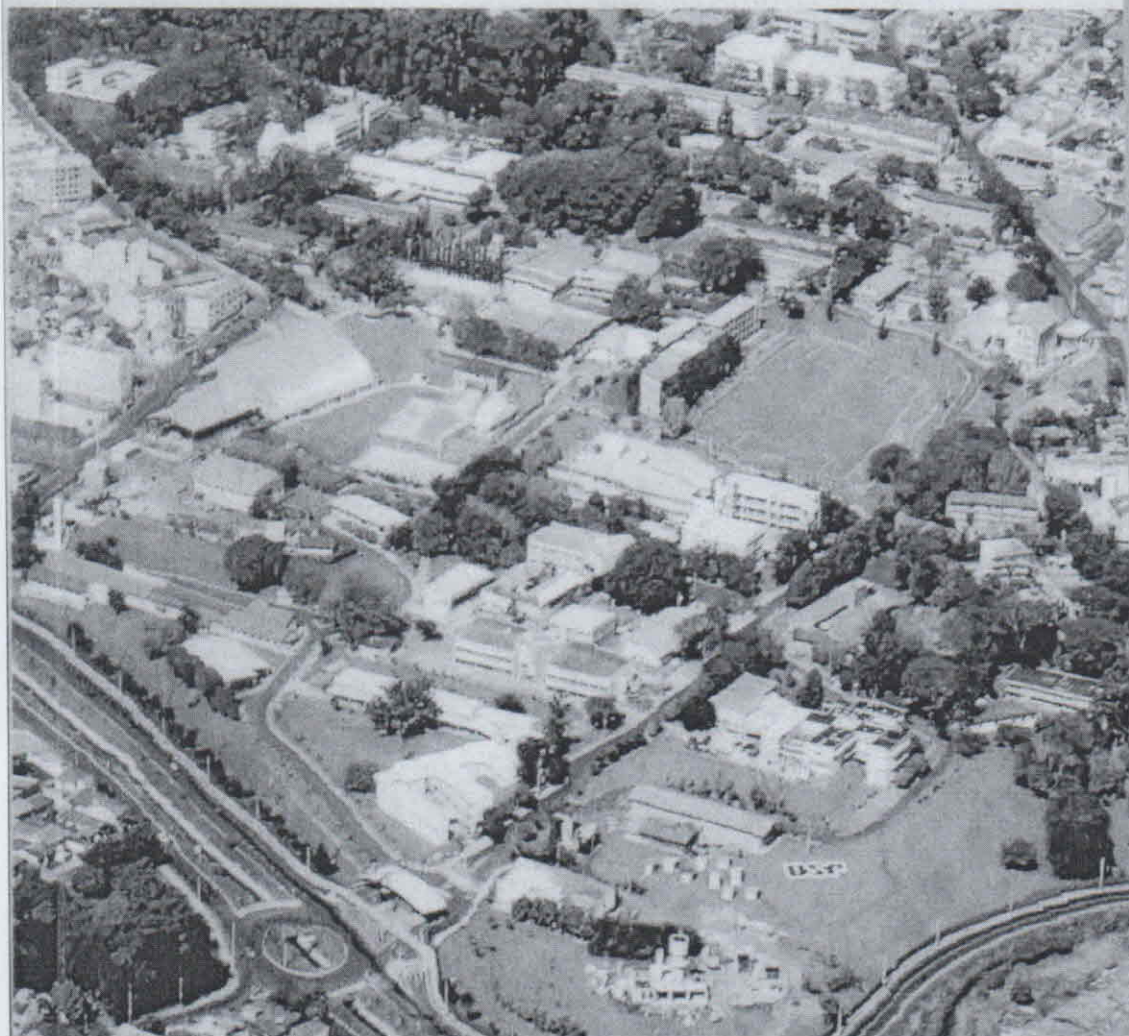


IQSC

December , 02 - 05, 2010

**Instituto de Química
de São Carlos - USP**



Giuseppe Versini, uno dei massimi esperti

ica all'Università di Padova. Dal 1974
Agrario fino a diventare Coordinatore del
Sperimentale nel 1995, incarico che ha
posto di gascromatografia applicata alla
sta ha lavorato all'approfondimento ed al
la genuinità e dell'origine dei prodotti
comi in Europa, nel campo delle tecniche
di riscontro e tutela di origine, processo e
ceato Centrale Repressione Frodi del
strumenti analitici e dell'ottenimento ed
representante del Ministero delle Politiche
lono nella Sottocommissione metodi di
e et de Vin nonché membro di varie
di Senalioi applicati a varie matrici
serie riviste scientifiche internazionali e
ca in buona parte presentati su invito a
ullo in diverse università.

anni nei quali si realizzava. Versini ha
"trasferimento alla pratica" sia in campo
massimi esperti. La concretezza della sua

VIII Brazilian Meeting on Chemistry of Food and Beverages – VII BMCFB

December , 02 - 05, 2010

Instituto de Química de São Carlos - USP

Dedicated to
Giuseppe Versini
in memoriam

Book of Abstracts

IQSC
São Carlos - Brazil - 2010



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 Bioactive constituents of foods,
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and Beverages

VIII Brazilian Meeting on Chemistry of Food and Beverages

on food preference and

Applications of electronic tongue for beverages

with Clyde, Glasgow – Scotland

Luiz Henrique Capparelli Mattoso*

EMBRAPA Instrumentation - The Brazilian Agricultural Research Corporation, EMBRAPA, São Carlos, SP – Brazil.

lmattoso@cpqdia.embrapa.br

depend on inherited factors. Bitter tasting
they may be useful phytochemicals which
ing dietary habits and body weight, and
g compounds did not appear to influence
thesised that sensitivity might interact with
groups of respondents scored 20 foods for
ite. The food list was selected from what
42 Indian residents temporarily in the UK
vegetarians were compared with 46 non-
n- and low-scorers on the basis of their
for any effect of interaction of dietary
tence and consumption scores for the 20
and consumption for many foods, bitter
but consumption of only light coffee and
e and cauliflower as more bitter than the
tion related to the respondents' diet. The
e foods more than non-vegetarians. The
mption of tea and light coffee, whereas

The electronic tongue is an electrochemical device aimed to emulate the human sense of taste. It encompass an array of gold interdigitated electrodes covered by ultrathin films of polymer and organic molecules capable of interaction with relevant components from beverages and other liquids, and from this interaction, extracts chemical information related to taste. The sensors are probed by electrochemical impedance spectroscopy, and with support of chemometrics, allow determination of several sensorial parameters related to taste in a similar fashion as accomplished by human tastes. The principle of "global selectivity" accounts for such similarity: the sensors have unspecific interactions with tastants, but summing and properly weighting the responses, unique relations with a particular taste attribute can be obtained. It will presented here detailed aspects of system construction and operation, and shown some applications of this technology on evaluation of agricultural products like fruit juices and coffee.