



Fourier transform near infrared spectroscopy (FT-NIR) Analyzer to determine olive oil quality



ACTIVITY COORDINATED BY THE LEBANESE AGRICULTURAL RESEARCH INSTITUTE (LARI)

Within the LIVINGAGRO project activities, the Lebanese Agricultural Research Institute (LARI) in collaboration with Saint Joseph University implemented a research activity based on developing a fast and inexpensive method FT-NIR Analyser, using Fourier transform (FT) near infrared spectroscopy (NIR) to determine olive oil quality, its fatty acid profile, and its geographical origin.

This instrument was presented as an innovation by Dr. Wadih Skaff, a researcher at the High School of Mediterranean Agricultural Engineers (USJ-ESIA-M), during the first B2B event on Multifunctional Olive System in Lebanon and is presented with more details in the catalogue of innovations uploaded on the ICT platform of the LIVINGAGRO project.

FT-NIR analyser that provides quantitative and qualitative analyses of olive oil offers a lot of advantages such as: reliable, rapid, inexpensive, non-destructive and without need for sample preparation and chemicals. In addition, with just one analyser, NIR offers a valuable tool for the analysis of the composition of olive leaves, olive fruits and pomace.



FOR MORE INFORMATION

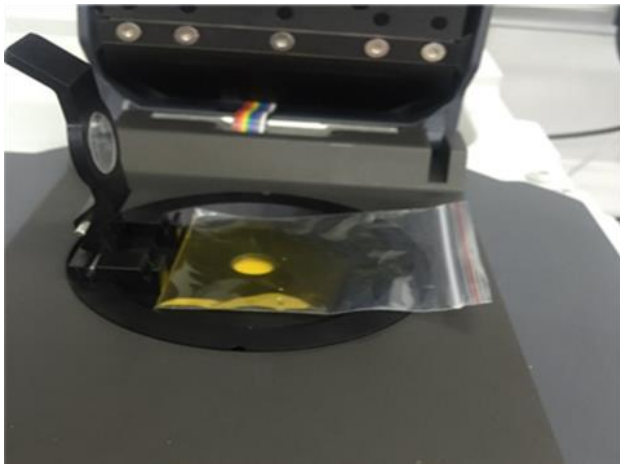
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Photos by Dr.Wadih Skaff