# TEACHING DISCIPLINE: QUALITY CONTROL AND ANALYSIS OF

**BEVERAGES** (Specialization Technology and quality control of beverages; 1st Year of study; 1st and 2nd Semester)

Credit value (ECTS): 8

**Course category: mandatory** 

Course holder: Camelia Elena Luchian

### Discipline objectives (course and practical works)

- Knowledge of the newest and most modern methods of analysis of beverages, regardless of their type.
- The use of theoretical dates in the realization of practical applications in the field of instrumental analysis of beverages.
- Knowledge of the operating principles of the most used chemical and instrumental analysis of beverages, controlling technological flow, and the determination of counterfeits.

## **Contents (syllabus)**

1. Notions of statistics  1.1. Sampling 1.2. Preparation of samples for analysis 1.3. Statistical analysis of results 1.4. Presentation and interpretation of results 2. Spectroscopic and spectrophotometric methods 3. Thin-layer chromatography. 4. Gas chromatography 5. Liquid chromatography 6. Methods for determining metals from liquid samples 7. Methods for determining amino acids and proteins 8. Methods for the determination of biogenic amines 9. NMR methods for determining authenticity of beverages 10. ISO standard CE 17025/2005 11. Codex alimentarius. Law of the vineyard and wine - June 164/24, 2015 12. Applications of the analysis methods in the detection of forgeries  Practical works 1. Labor protection in the quality and analysis beverage laboratory 2. Determination of the total acidity of fruit juices and alcoholic beverages 3. Determination of sugar content of juices and musts using refractometry 5. Dosage of reducing sugars 6. Determination of sulphur dioxide 7. Alcoholic strength assay 8. Determining the relative density and pH of the beverages 9. Color analysis of beverages by UV-Vis spectrometry 10. Determination of C vitamin in beverages 11. Determination of iron in beverages using spectrophotometry	Contents (syllabus)		
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- 12. Determination of lead in beverages using spectrophotometry
- 13. Determination of the total content of phenolic compounds using UV-Vis spectrophotometry
- 14. 1st partial test
- 15. Identification of malic and lactic acids
- 16. Determination of phenolic compounds with antioxidant properties using UV-Vis spectrophotometry
- 17. Determination of beverage polyphenols by cyclic voltammetry
- 18. Determination of the tannin content of beverages
- 19. Quantitative analysis of aroma compounds by GC-MC technique
- 20. Analysis of the antioxidant character by the DPPH method
- 21. Determination of organic acids by HPLC method
- 22. Determination of sugar by HPLC method
- 23. Determination of furfural in beverages
- 24. Identification of conductivity
- 25. Determination of amino acids content by HPLC
- 26. Identification of biogenic amines con centration in some beverages by HPLC
- 27. Organoleptic analysis of non-alcoholic and alcoholic beverages
- 28. 2<sup>nd</sup> partial test

## **Bibliography**

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- 3. Leonte M., Traian F., 1998 Chimia alimentelor, vol. I, Ed. Pax Aura Mundi, Galați
- 4. Liteanu C., Gocan S., Bold Anisoara, 1981 Separatologie analitică, Ed. Dacia, Cluj-Napoca
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### **Evaluation**

Evaluation form	<b>Evaluation Methods</b>	Procent din nota finală
Course	Exam	60
	Course presence	10
Practical works	Tests + cours and practical	30

### Contact

Camelia Elena Luchian

Faculty of Horticulture - USAMV Iasi

3rd, Mihail Sadoveanu Alley, Iasi, 700490, Romania

telefon: 0232407552 office USAMV, fax: 0040 232 219175

E-mail: camelialuchian@uaiasi.ro