Infrared against fraud to detect the authentic Montilla-Morilés vinegar

LOCATION: Córdoba
DURATION: 1'42"

SUMMARY: Researchers of the University of Córdoba and from the Institute for Agrofood and Fishery Research and Training (IFAPA) have developed a new method to analyse the authenticity of vinegar, checking if the really belong to the designation of origin Montilla-Morilés. This new system uses NIRS Technology, based in infrared radiation; allowing analysing vinegar instantly and not destroying any of the properties of the product. This system will also permit producers making a better classification of their vinegars reducing costs.

VTR:

They develop a new method to verify the authenticity of vinegar with designation of origin Montilla-Morilés, guaranteeing the quality of the vinegar produced in this area. A research carried out by the University of Córdoba and the Institute for Agrofood and Fishery Research and Training, using NIRS Technology, based in infrared radiation.

María Teresa Sánchez
Professor at the University of Córdoba

"This technique permits, using lab data and applying a mathematical treatment on them, predicting quality parameters with no need to go thought the lab."

This new quality control technique can be used to detect and avoid possible fraud in its elaboration.

Isabel López
Head of the Training Service at IFAPA

"To find a new quality parameter to automatize the process, making it faster and more efficient for industry."

Enrique Garrido
Regulatory Body Montilla-Moriles

"I think that all these initiatives will be implemented in wineries long term."

To develop this study, experts have collected vinegar samples in wineries that belong to this designation of origin; then, they have taken them to the lab to analyse them and determine their properties.

María José De la Haba
Teacher at the University of Córdoba

"The vinegar sample is introduced in a capsule, it is placed in one of these instruments and the spectrum is obtained. This spectrum is the one that will be later compared with the physico-chemical quality parameters, being analysed at the lab of the IFAPA in Cabra."

According to these researchers, this will provide more accurate information in less time, reducing costs and being more respectful with the environment.

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