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Application of light emitting diode to determine the quality of food

Nowadays, the determination of the quality of food is more than relevant and it is required not only by the consumers and the administration, but also by the producers themselves. This is why, its determination and monitoring should be done rapidly (to be applied at real-time during industrial processes), reliably, and also as inexpensive as possible. It is known that light emitting diodes (LEDs) are one of the most cost-effective energy sources employed for fluorescence studies and they are widely implemented in different fields related with food technology. In this research, LEDs have been used as light sources with different excitation wavelengths (400 nm, and different visible ones) to perfectly classify and determine the quality of honeys with different botanical origins (*Eucalyptus*, lemon, orange, rosemary and mixed-flower), rice syrup, extra virgin olive oils, and lower grade olive oils (refined and pomace).

Biography

Jose S Torrecilla completed his BSc and PhD in Chemical Engineering at Complutense University of Madrid (UCM) and Post-doctoral studies at Queen's University of Belfast, United Kingdom. Afterwards, he completed his BSc in Prevention of Labor Risks. Currently, he is an Associate Professor and Researcher at UCM. His research fields are mainly focused on "Developing mathematical models and designing chemo-metric tools in different fields chemical engineering, and food and health." He has published over 70 papers in reputable journals and has been serving as a distinguished Editorial Board Member.

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