

**Title** Application of fourier-transform infrared (FT-IR) spectroscopy for the evaluation of quality traits in apricot fruits

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#### **Abstract**

This work reports the first results concerning the rapid determination of quality traits of apricot using near (NIR) and middle (MIR) Fourier transform infrared reflectance spectroscopy and multivariate analysis. The FT-NIR spectra were acquired in duplicate on intact fruits using an integrating sphere (diffuse reflectance). A good prediction was obtained for soluble solids content and titratable acidity. The FT-MIR spectra were acquired for fruit purees using a horizontal ATR cell (Attenuated Total Reflectance). The prediction of sucrose, glucose, fructose and malic and citric acid contents was good.