Use of chemometrics for decision support in food quality assurance: an example study for tea blending

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Due to the rising development of computer and sensor technologies and the fact that they are more cheaply accessible, the feasibility, pace, and amount of data collected in the food industry are increasing day by day. These collected data are used as an aid in decision-making processes for many different purposes such as safety management, stock management, process management and optimization, economic evaluation, environmental impact evaluation and quality assurance. One of the methods that can be used for quality assurance is the take advantage of non-destructive sensors and chemometric approaches. Within the scope of the present study, a simple chemometric approach by Turgut et al. (2021) that can be utilised in the calculation of tea blend prescriptions will be exemplified. High UV-Vis spectral similarity (which is also the indicator for the likeliness of product quality) can be obtained with the tea mixtures prepared with the sample application, compared to the targeted tea samples.

**Keywords:** tea, quality, decision-support

**REFERENCES**

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