
DETERMINAÇÃO DE ÁCIDO SALICÍLICO EM LEITE UTILIZANDO *SPOT TEST* EM PAPEL E PROCESSAMENTO DE IMAGENS DIGITAIS

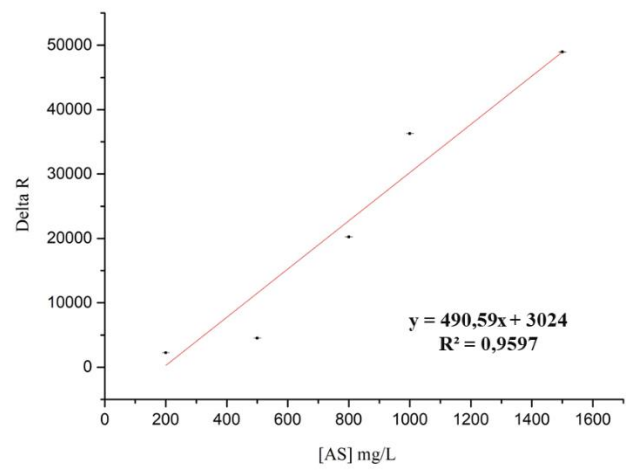
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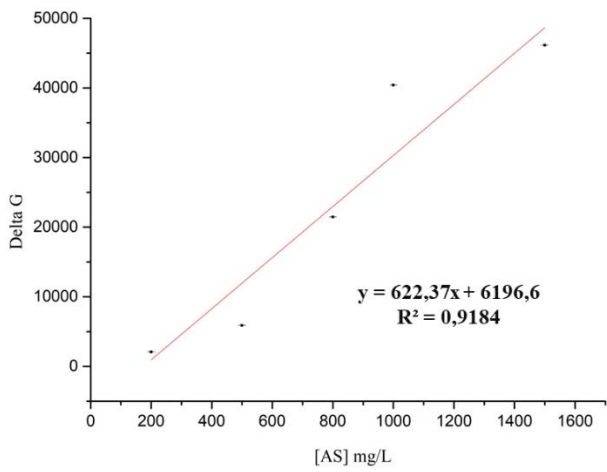
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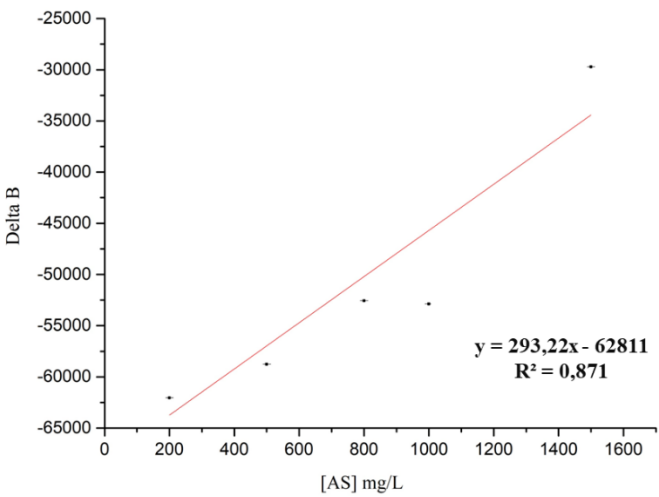
(a)



(b)



(c)



(d)

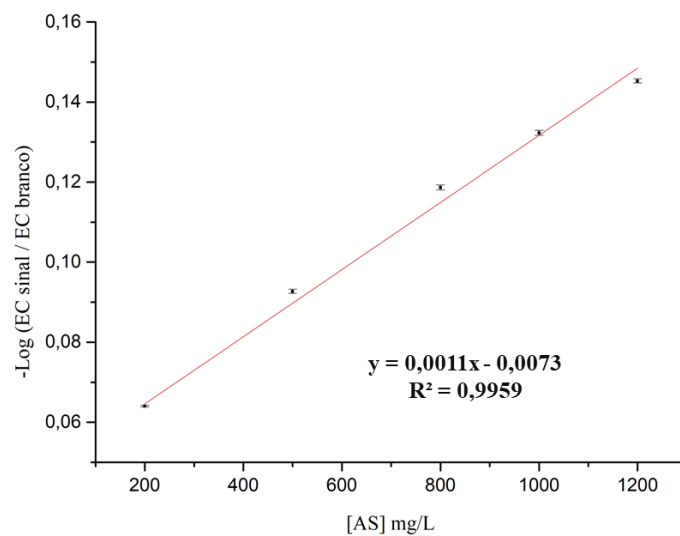
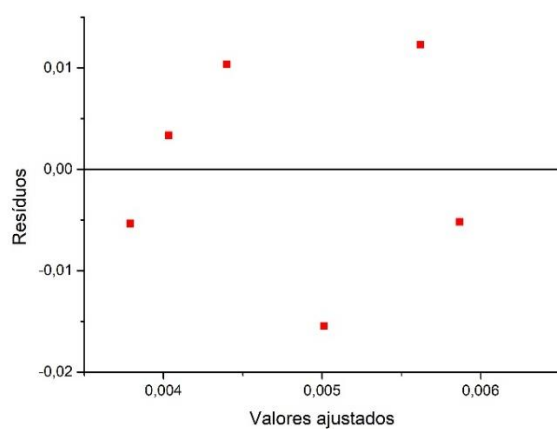
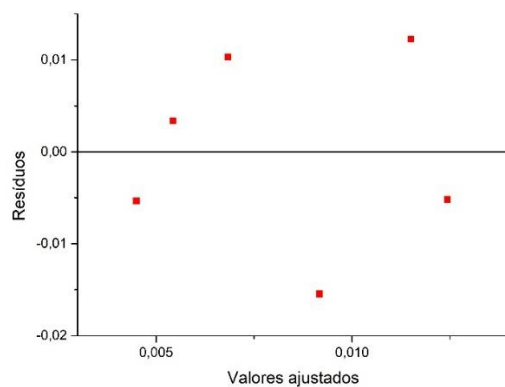


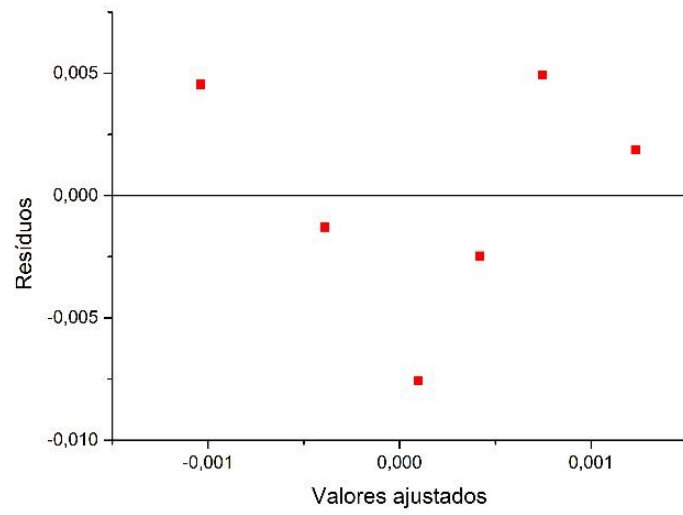
Figura 1S. Curvas analíticas relacionando a concentração de ácido salicílico com os parâmetros de intensidade de cor: (a) R; (b) G; (c) B; (d) EC



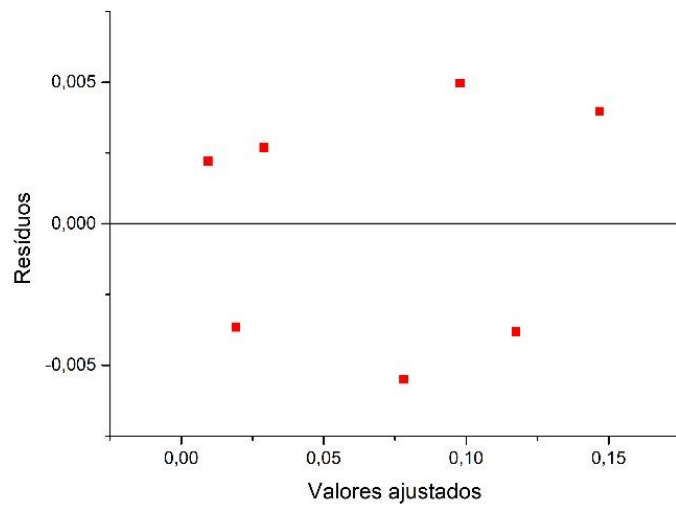
(a)



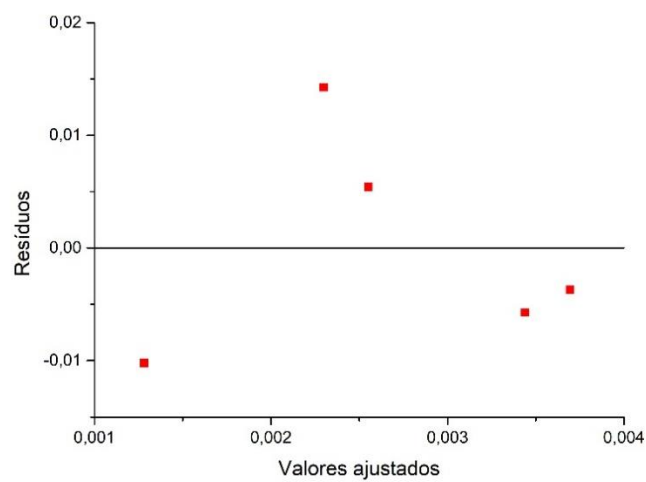
(b)



(c)



(d)



(e)

Figura 2S. Gráficos de resíduos em função dos valores ajustados das 5 amostras de leite. (a) leite em pó; (b) leite desnatado; (c) leite cru; (d) leite zero lactose; (e) leite integral