Dear Serkan Selli,

We are pleased to inform you that the Advisory Board of ISTEC 2016 - International Science and Technology Conference, after rigorous peer-blind review by 2 reviewers, has decided to **ACCEPT** your article to be presented at ISTEC 2016 conference.

ISTEC 2016 will be held in Vienna, AUSTRIA, July 13-15, 2016.

**Paper Title**: Comparison of Sugar and Organic Acid Contents of Turkish Oranges Juices

**Presentation Type**: Poster Presentation

Thank you in advance for your contribution toward the success of ISTEC; We look forward to welcoming you to ISTEC 2016.

Sincerely,

Prof. Dr. M. Şahin DÜNDAR  
Coordinator Sakarya University
Comparison of Sugar and Organic Acid Contents of Turkish Orange Juices*

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Two different of orange juices obtained from cvs. Kozan Misket and Kozan Yerli were compared in terms of sugar and organic acid composition. These two parameters are important in determining the ripeness of fruits. Samples were obtained from Cukurova region of Turkey and the analysis was carried out by high-performance liquid chromatographic methods. Four organic acids (citric, ascorbic, malic and succinic acids) and three sugars (sucrose, glucose and fructose) were determined. Sucrose had the majority in sugars in both samples with the concentration of 61.02 g/l in Kozan Misket and 63.23 g/l in Kozan Yerli, respectively. With regard to organic acids, citric acid was found to be present in the largest amounts having concentration of 16.25 g/l in Kozan Misket and 15.90 g/l in Kozan Yerli in both samples.

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