

Article

A Methodology Based on FT-IR Data Combined with Support Vector Machine and Random Forest Models to Generate *Spectralprints* for the Characterization of High Quality Vinegars

José Luis P. Calle ¹, Marta Ferreiro-González ^{1,*}, Ana Ruiz-Rodríguez ¹, Gerardo F. Barbero ¹, José Á. Álvarez ², Miguel Palma ¹ and Jesús Ayuso ²

¹ Department of Analytical Chemistry, Faculty of Sciences, University of Cadiz, Agrifood Campus of International Excellence (ceiA3), IVAGRO, 11510 Puerto Real, Cadiz, Spain; jaseluis.perezcalle@uca.es (J.L.P.C.); marta.ferreiro@uca.es (M.F.-G.); ana.ruiz@uca.es (A.R.-R.); gerardo.fernandez@uca.es (G.F.B.); miguel.palma@uca.es (M.P.)

² Department of Physical Chemistry, Faculty of Sciences, Institute of Biomolecules (INBIO), University of Cadiz, 11510 Puerto Real, Cadiz, Spain; joseangel.alvarez@uca.es (J.Á.Á.); jesus.ayuso@uca.es (J.A.)

* Correspondence: marta.ferreiro@uca.es; Tel.: +34-956-01-6359

Supplementary Materials:

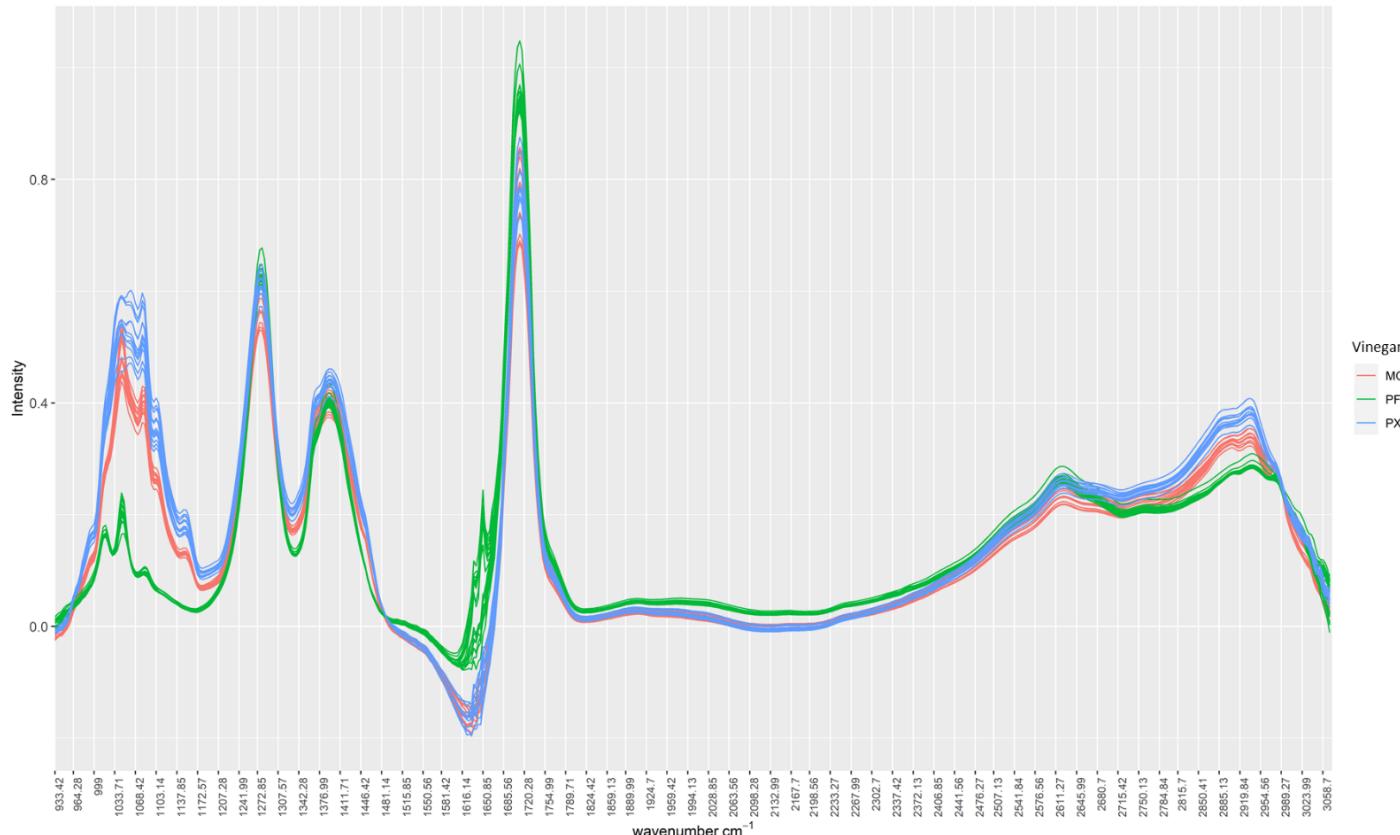


Figure S1. FT-IR spectrum of all of the samples ($D_{48 \times 555}$). Samples are colored according to the type of wine vinegar: MO (pink), PF (green) and PX (blue).