

On-Line Measurement - The Next Generation

“Key Customer Day” - 20 April 2018

David Farrell

AFBI Food Research Branch

Contents

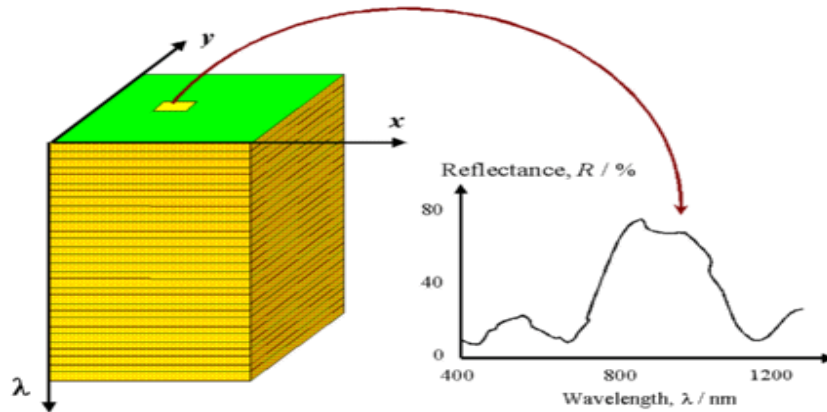
- Introduction to On-Line measurement
- What is Hyperspectral Imaging?
 - Measuring Gross Composition
 - Measuring/ Predicting Chemical Composition
- Examples: HSI and Food
- HSI and your Interests

On-Line Measurement

- Analysis of a process or product that occurs without stopping the process.
- Non- Destructive, fast and highly desired in the food industry.
- Requires much R&D to produce working models.

What is Hyperspectral Imaging?

- Technique that generates a spatial map of spectral variation.
- Equipment involves 2 cameras, 1 scanner and the creation a data cube:
 - VNIR : 400nm - 900nm
 - SWIR: 900nm - 2493nm
 - Scanner in push broom configuration.



1. View image at any λ .
2. Spectrum of any pixel or ROI.
3. > 100K pixels/ λ

Hyperspectral Imaging Operation

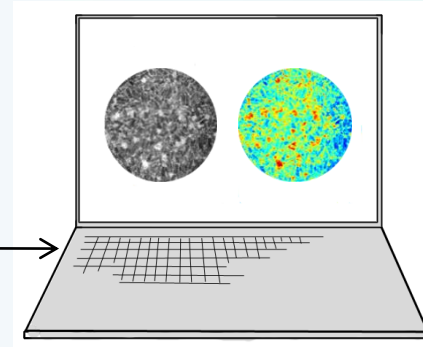
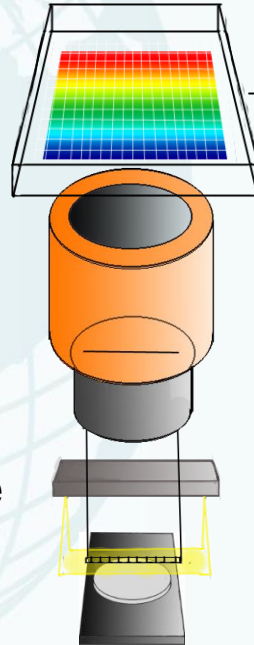
Camera with
2D detector
array

Imaging
spectrograph
with input slit

Fore lens

Line light source

Sample stage



1 Collection of data.

2. Quantitative &
Qualitative Analysis

Schematic: Gilden Photonics, 2015

What can we measure?

- **Gross Components:**
Quantification of the area of components within a scanned image
- **Chemical Composition:**
Quantification of non-visible components within a scanned image





Example 1

Gross components of cheeses

Gross components of a cheese board

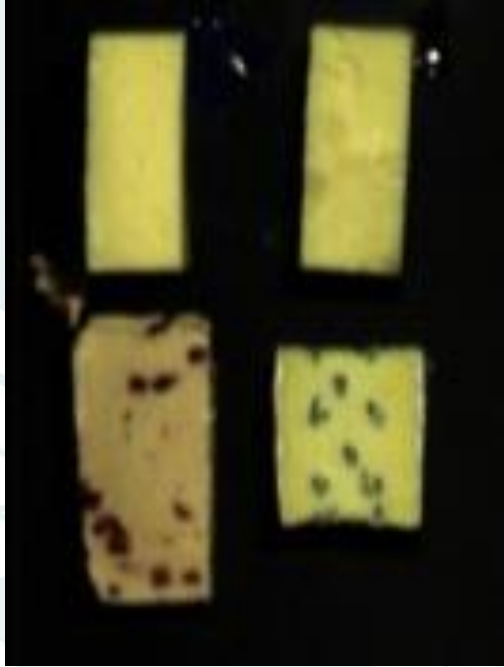


Fig1. colour image

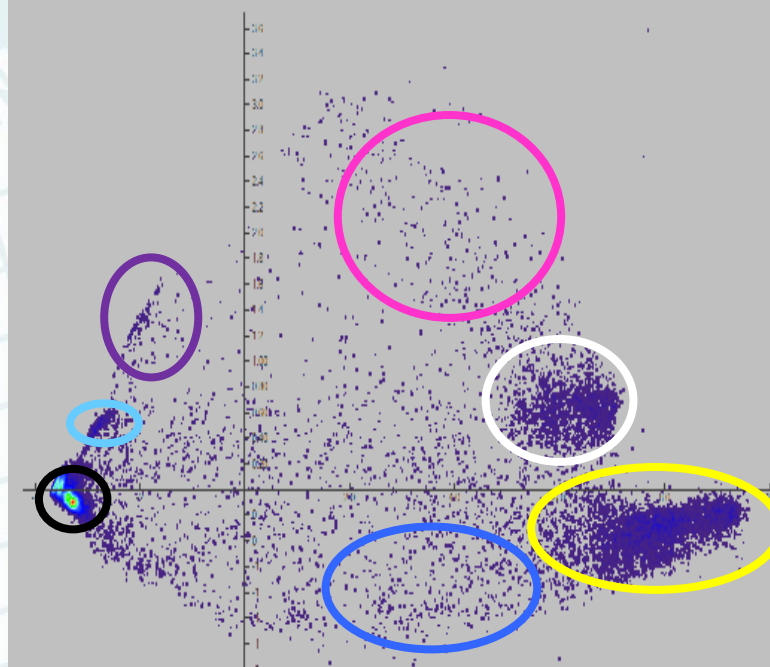


Fig 2. Scatter plot

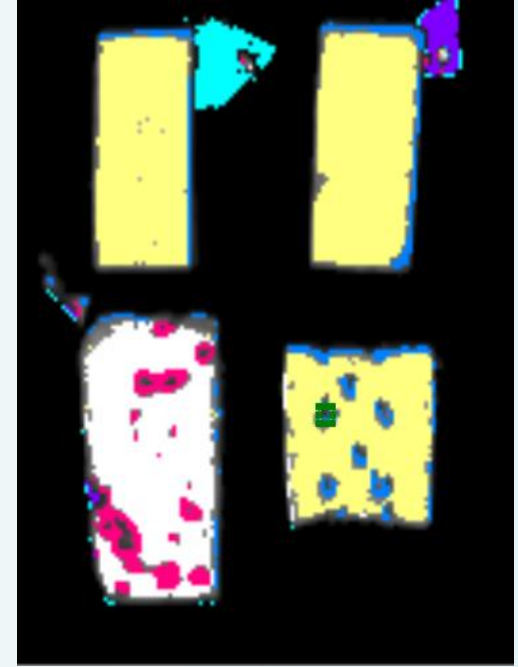
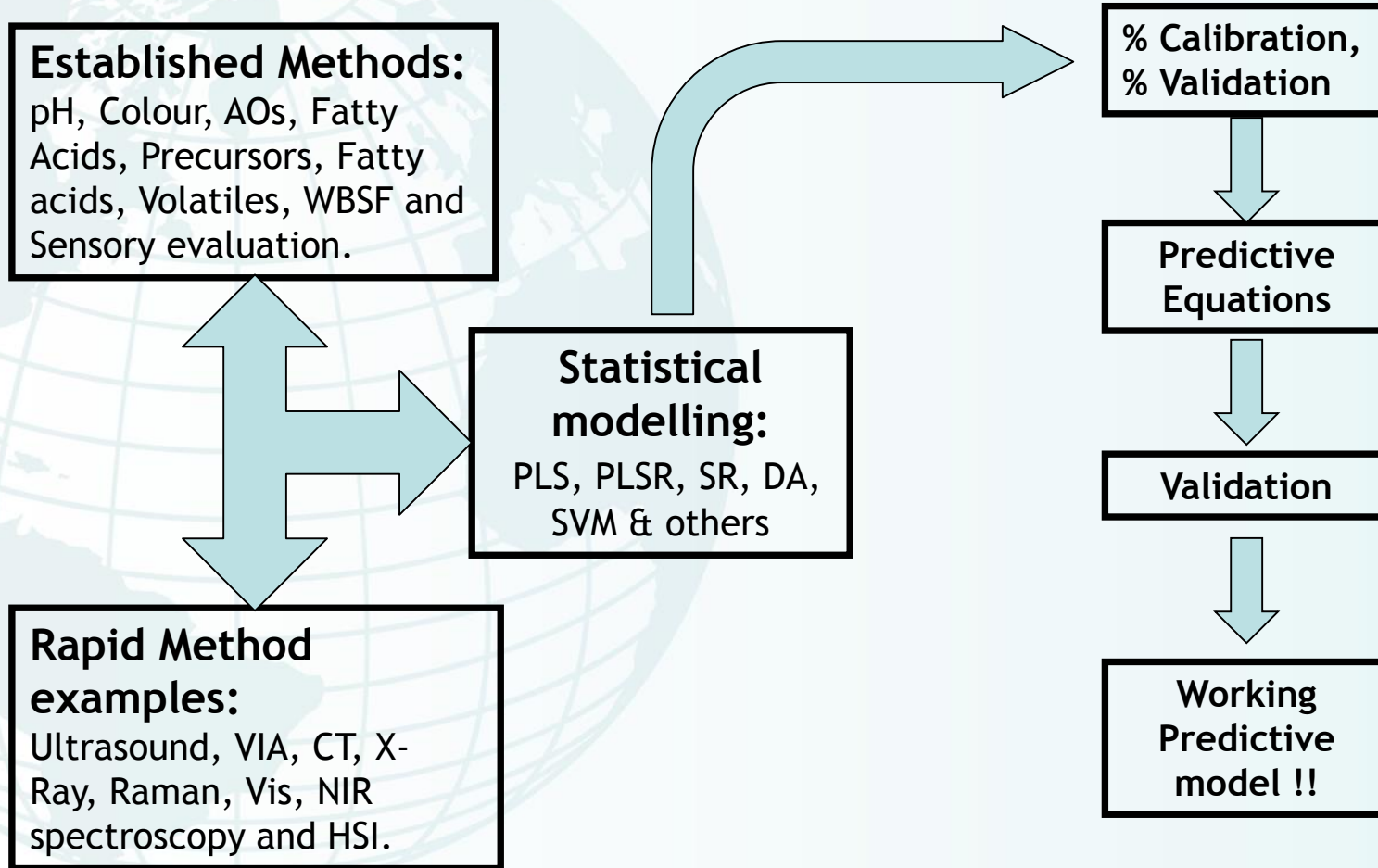


Fig3. Masked image

Chemical composition- Concept





Example 2

Post-slaughter age of chicken

Measuring post-slaughter age of Chicken fillet

- Obtained 150 chicken fillet packets.
- Packets aged between 2 -15 days.
- Profiles extracted.
- Advanced statistics.
- Analysis: Age Groups* and Actual age (PS).
- *Age Groups: 2-4d, 5-8d, 9-11d, 12-14d.

Results



Scan Description	Measured Variable	% Classified Calibration	% Classified Validation
Fillet in pack	Age group	97	82
Fillet out of pack	Age group	98	95
Fillet out of pack	Age	98	92

Results

Calibration data set

PGroup	Day 2 - Day 4	Day 5 - Day 8	Day 9 - Day 11	Day 12 - Day 14
Group				
Day 2 - Day 4	20	0	0	0
Day 5 - Day 8	0	19	0	2
Day 9 - Day 11	0	0	21	0
Day 12 - Day 14	0	0	0	27

Validation data set

PGroup	Day 2 - Day 4	Day 5 - Day 8	Day 9 - Day 11	Day 12 - Day 14
Group				
Day 2 - Day 4	9	0	0	0
Day 5 - Day 8	0	7	0	2
Day 9 - Day 11	0	0	9	0
Day 12 - Day 14	0	0	0	12

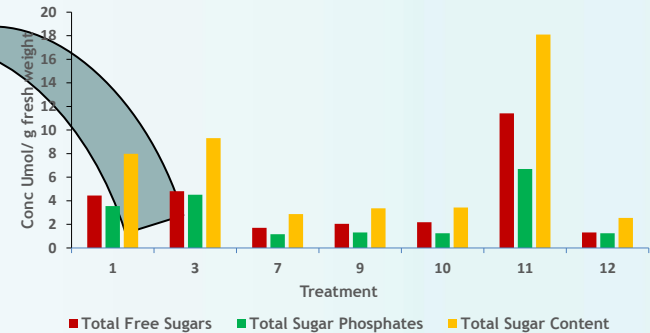
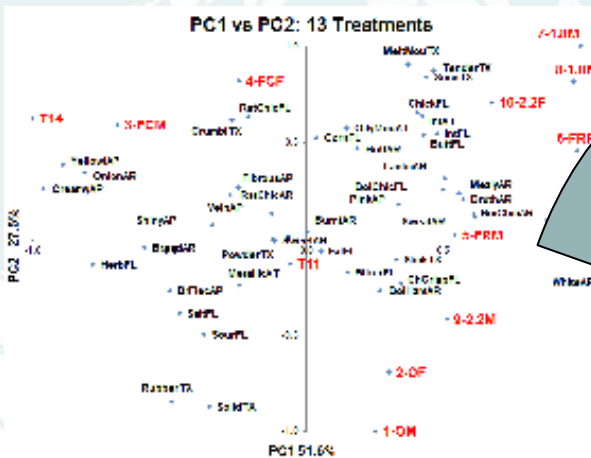


Example 3

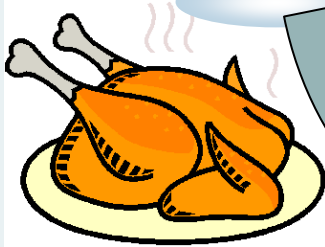
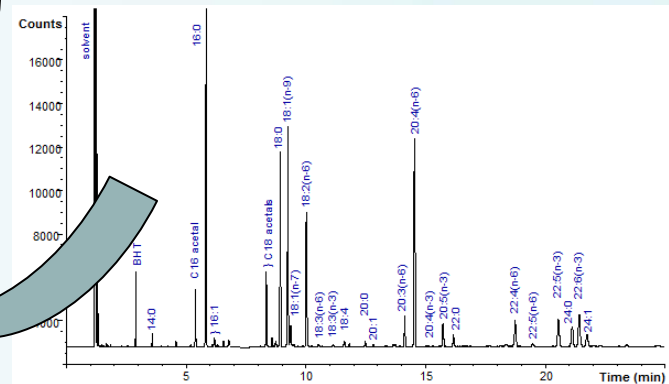
Aspects of Chicken Quality


AFQCC

HSI prediction of quality parameters



Can HSI
Predict?



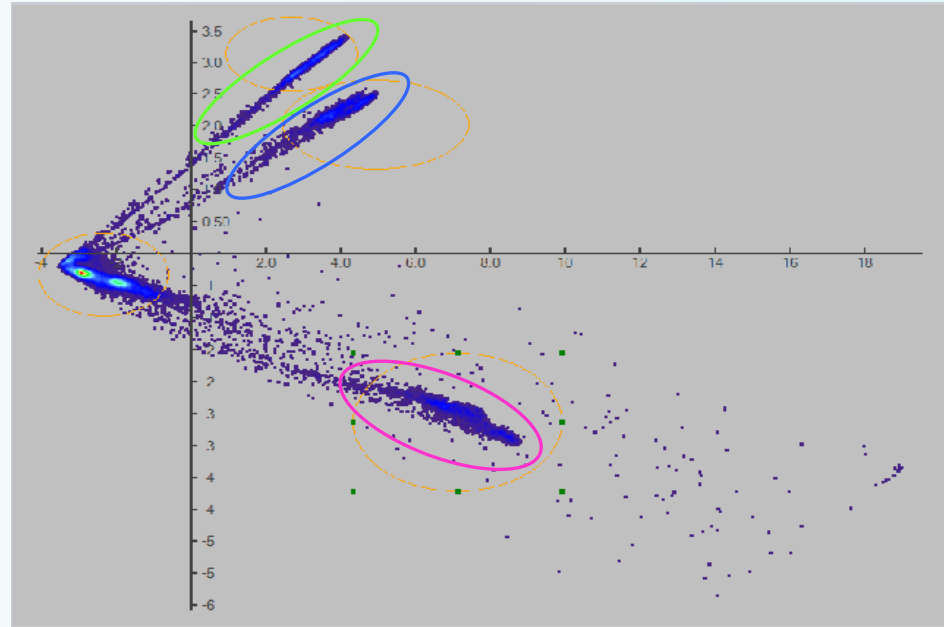
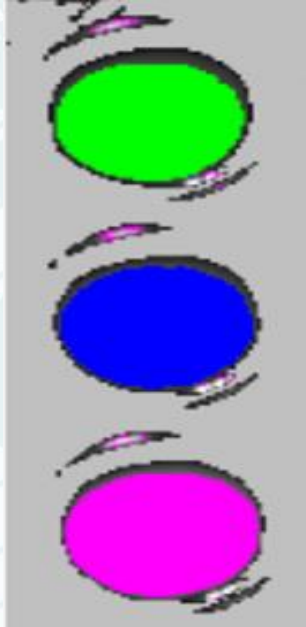
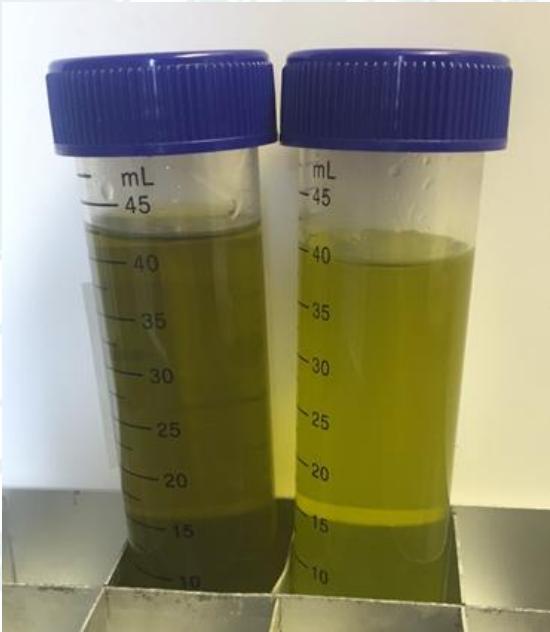


Example 4

Adulterated Olive Oil

CAFRE Student Projects

Authenticating Extra Virgin Olive Oil



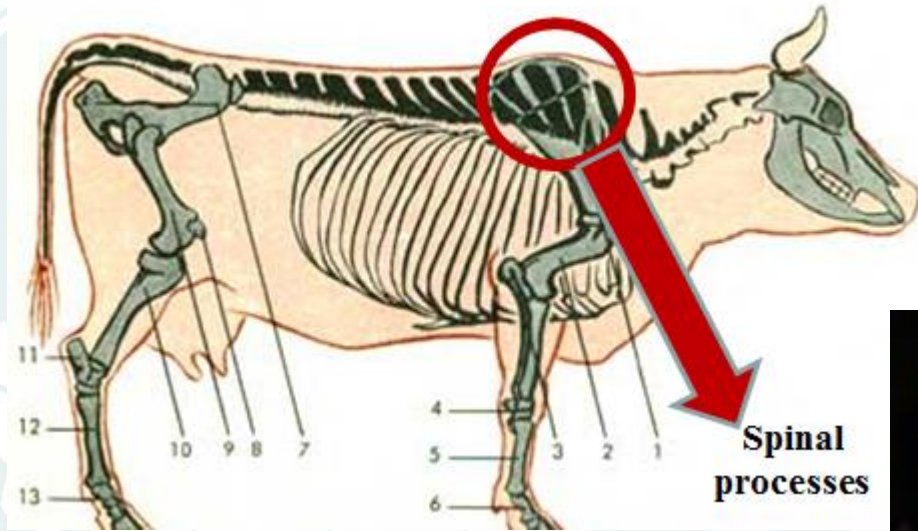
(a) Extra Virgin Olive oil and “Fake” Olive oil. (b) Masked Image of Extra Virgin Olive oil, Sunflower oil and Sunflower oil spiked with chlorophyll (C) Principal Component Plot of extra virgin olive oil, sunflower oil and sunflower oil spiked with chlorophyll.



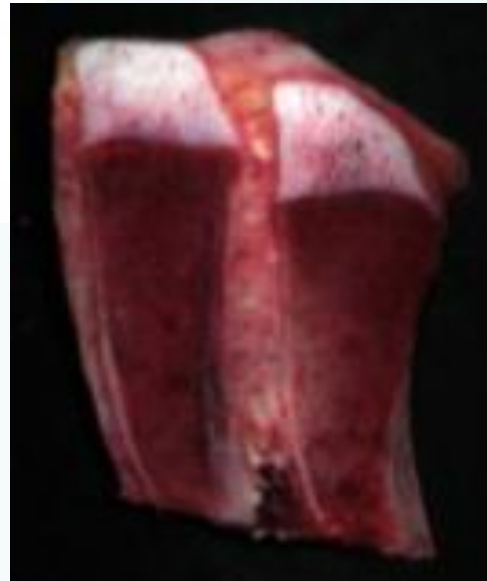
Example 5

Ossification

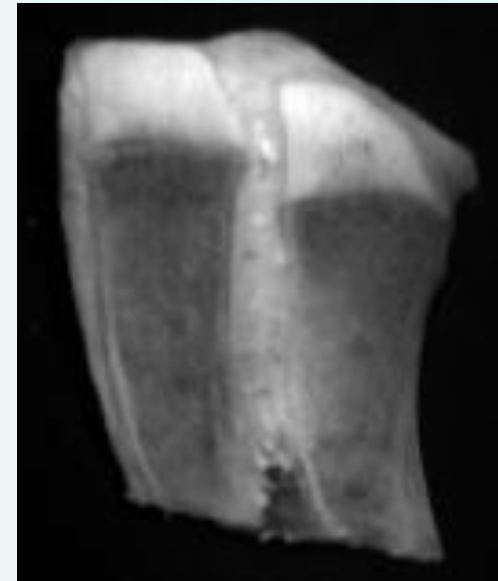
Ossification in Spinal Processes



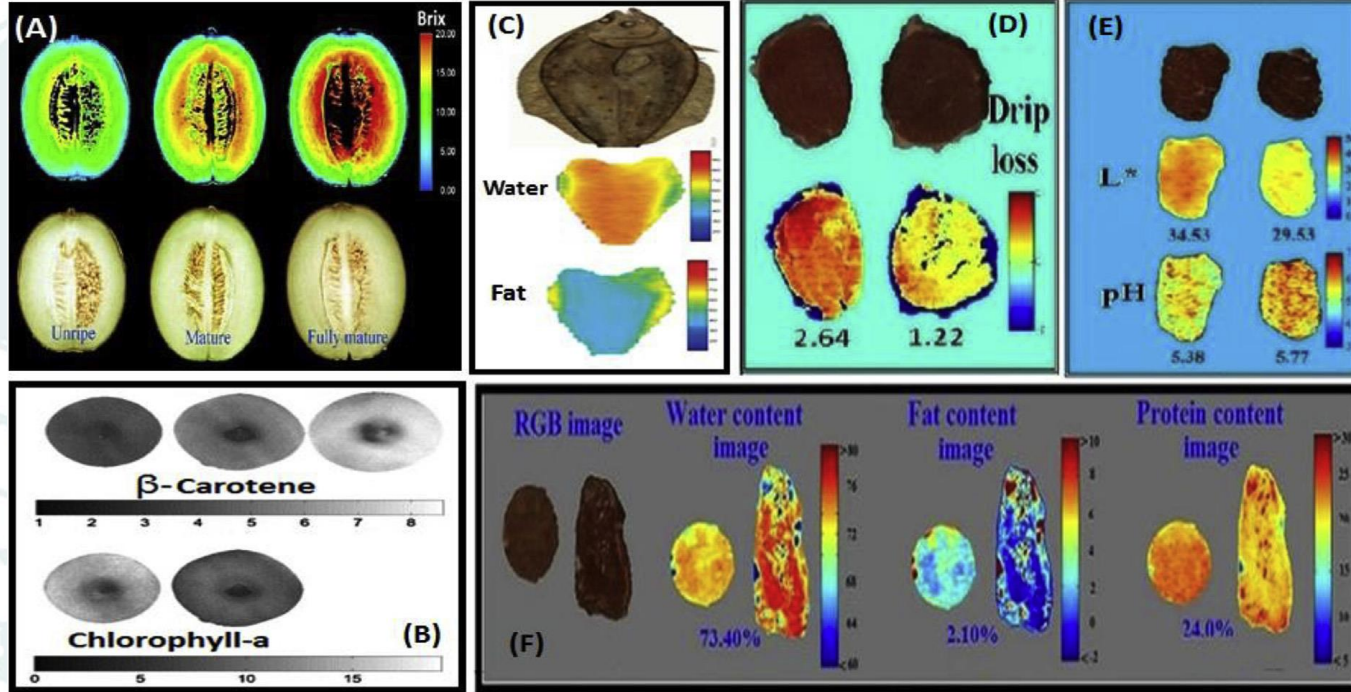
**VNIR image of
spinal process**



**PCA image of
spinal process**



Other Researchers:



Distribution maps of:

- (A) Sugars in melon,
- (B) Carotene and chlorophyll contents in tomato,
- (C) Water and fat contents in fish,
- (D) Drip loss in beef water,
- (E) Colour lightness and pH in raw meat
- (F) Water, fat and protein contents in minced and raw meat.

ElMasry & Nakauchi, Biosystems Engineering, 142 (2016) 53-82

HSI and Your Interests

