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Numerous works on non-destructive testing of food quality have been

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reported in the literature. Techniques such as Near InfraRed (NIR) spectroscopy, color and visual spectroscopy, electronic nose and tongue, computer vision (image analysis), ultrasound, x-ray, CT and magnetic resonance imaging are some of the most applied for that purpose and are described in this book.

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Using nondestructive quality evaluation techniques, food samples can be analyzed without affecting the food system. These instrumental methods are categorized under the objective measuring...

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electronic nose and nondestructive evaluation of food quality theory and practice numerous works on non destructive testing of food quality have been reported in the literature techniques such as near infrared nir spectros copy fourier transformed infrared spectroscopy color and visual spectroscopy

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evaluation of quality attributes of food and some recent works reported in literature are presented and discussed nondestructive evaluation of food quality theory and practice shyam n jha numerous works on non destructive testing of food quality have been reported in the literature techniques such as near infrared nir spectroscopy color and visual spectroscopy electronic nose and your web browser is not enabled for javascript nondestructive evaluation of food quality theory and practice ...

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The quality and safety of food is an increasing concern for worldwide business. Non-destructive methods (NDM), as a means of assessment and instrumentation have created an esteemed value in sciences, especially

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in food industries. Currently, NDM are useful because they allow the simultaneous measure ...

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field of non-destructive evaluation of the quality of agro-food

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products is extremely important. Today, measuring the quantity and quality of agricultural products without any injuries has a special position in post-harvesting and processing

~~Nondestructive quality assessment of Agro food products~~

Evaluation of Food Quality and Safety with Hyperspectral. ... Food analysis Food quality and safety Nondestructive. Introduction. The current food industry is focused on developing innocu-

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The determination of strawberry fruit quality through the traditional destructive lab techniques has some limitations related to the amplitude of the samples, the timing and the applicability along all phases of the supply chain. The aim of this study was to determine the main qualitative characteristics through traditional lab destructive techniques and Near Infrared Spectroscopy (NIR) in ...

~~Foods | Free Full Text | Application of the Non ...~~

Recently, many studies on non-destructive detection measurements of agro-food products and final quality assessment of foods were reported. As a general statement, the future of using NDM for assessing the quality of food and agricultural products is bright; and

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it is possible to come up with interesting findings through development of more efficient and precise imaging systems like the ...

~~Applications of Non-destructive Technologies for ...~~

Biospeckle is a non-destructive tool for the assessment of living materials. The wide applications of biospeckle can be seen in the area of medicine, microbiology, and agriculture. Recently, in the field of agriculture, the method has witnessed extensive application in quality and safety evaluation of the food products.

Numerous works on non-destructive testing of food quality have been reported in the literature. Techniques such as Near InfraRed (NIR) spectroscopy, color and visual spectroscopy, electronic nose and tongue, computer vision (image analysis), ultrasound, x-ray, CT and magnetic resonance imaging are some of the most applied for that purpose and are described in this book. Aspects such as theory/basics of the techniques, practical applications (sampling, experimentation, data analysis) for evaluation of quality attributes of food and some recent works reported in literature are presented and discussed. This book is particularly interesting for new researchers in food quality

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and serves as an updated state-of-the-art report for those already familiar with the field.

Numerous works on non-destructive testing of food quality have been reported in the literature. Techniques such as Near InfraRed (NIR) spectroscopy, color and visual spectroscopy, electronic nose and tongue, computer vision (image analysis), ultrasound, x-ray, CT and magnetic resonance imaging are some of the most applied for that purpose and are described in this book. Aspects such as theory/basics of the techniques, practical applications (sampling, experimentation, data analysis) for evaluation of quality attributes of food and some recent works reported in literature are presented and discussed. This book is particularly interesting for new researchers in food quality and serves as an updated state-of-the-art report for those already familiar with the field.

This volume illustrates significant changes in optical, magnetic, ultrasonic, mechanical and biological nondestructive evaluation techniques for online automatic control of food quality evaluation, including X-ray tomography. It presents advances in computer vision, X-ray imaging, ultrasonics, biosensors, and data analysis.

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The expert contributors to Nondestructive Testing of Food Quality clearly explain present industry advances and how to turn available instrumentation into valuable assets. Readers learn how the competencies of product knowledge, process understanding, instrumentation, principles of sensing, process control, and analytical methodology are required to turn an application into success. The broad-based coverage of topics addresses the most dominant sensor technologies keeping in mind the research initiatives advancing these technologies not only in food but also in the pharmaceutical sectors. Coverage includes: ultrasound, near infrared spectroscopy, mid-infrared spectroscopy, Raman spectroscopy, hyperspectral imaging systems, magnetic resonance imaging, electronic nose, z-nose, biosensors, microwave absorption, and nanoparticles and colloids as sensors.

Even though the perception of food quality may depend on its hedonic and often subjective attributes, it is essential to quantitatively evaluate its quality and safety. Fortunately, the advent of sophisticated systems, including nondestructive testing techniques, has made it possible to definitively evaluate food quality. Reflecting these advances,

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The first book in this rapidly expanding area, Computer Vision Technology for Food Quality Evaluation thoroughly discusses the latest advances in image processing and analysis. Computer vision has attracted much research and development attention in recent years and, as a result, significant scientific and technological advances have been made in quality inspection, classification and evaluation of a wide range of food and agricultural products. This unique work provides engineers and technologists working in research, development, and operations in the food industry with critical, comprehensive and readily accessible information on the art and science of computer vision technology. Undergraduate and postgraduate students and researchers in universities and research institutions will also find this an essential reference source.

- Discusses novel technology for recognizing objects and extracting quantitative information from digital images in order to provide objective, rapid, non-contact and non-destructive quality evaluation.
- International authors with both academic and professional credentials address in detail one aspect of the relevant technology per chapter making this ideal for textbook use
- Divided into three parts, it begins with an outline of the fundamentals of the technology, followed by full coverage of the application in the most researched areas of meats and other foods, fruits, vegetables and grains.

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This book presents the latest and complete information about various types of piezosensors. A sensor is a converter of the measured physical size to an electric signal. Piezoelectric transducers and sensors are based on piezoelectric effects. They have proven to be versatile tools for the measurement of various processes. They are used for quality assurance, process control and for research and development in many different industries. In each area of application specific requirements to the parameters of transducers and sensors are developed. The book presents the fundamentals, technical design and details and practical applications. Methods to design piezosensors are described, allowing to create sensors with unique properties. New methods to measure physical sizes and new constructions of sensors including large area of piezosensors are described in this book. This book is written for specialists in transforming hydroacoustics, non-destructive control, measuring technique, sensors development for automatic control and also for graduate students.

Describing NDE issues associated with real-world applications, this comprehensive book details conventional and forthcoming NDE technologies. It instructs on current practices, common techniques and equipment applications, and the potentials and limitations of current

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NDE methods. Each chapter details a different method, providing an overview, an e

Written by an international panel of professional and academic peers, the book provides the engineer and technologist working in research, development and operations in the food industry with critical and readily accessible information on the art and science of infrared spectroscopy technology. The book should also serve as an essential reference source to undergraduate and postgraduate students and researchers in universities and research institutions. Infrared (IR) Spectroscopy deals with the infrared part of the electromagnetic spectrum. It measure the absorption of different IR frequencies by a sample positioned in the path of an IR beam. Currently, infrared spectroscopy is one of the most common spectroscopic techniques used in the food industry. With the rapid development in infrared spectroscopic instrumentation software and hardware, the application of this technique has expanded into many areas of food research. It has become a powerful, fast, and non-destructive tool for food quality analysis and control. Infrared Spectroscopy for Food Quality Analysis and Control reflects this rapid technology development. The book is divided into two parts. Part I addresses principles and instruments, including theory, data treatment techniques, and infrared spectroscopy

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instruments. Part II covers the application of IRS in quality analysis and control for various foods including meat and meat products, fish and related products, and others. *Explores this rapidly developing, powerful and fast non-destructive tool for food quality analysis and control *Presented in two Parts -- Principles and Instruments, including theory, data treatment techniques, and instruments, and Application in Quality Analysis and Control for various foods making it valuable for understanding and application *Fills a need for a comprehensive resource on this area that includes coverage of NIR and MVA

This book constitutes the thoroughly refereed post-conference proceedings of the Third IFIP TC 12 International Conference on Computer and Computing Technologies in Agriculture, CCTA 2009, held in Beijing, China, in October 2009. The 80 revised papers were carefully selected from numerous submissions. The papers cover a wide range of interesting theories and applications of information technology in agriculture, including simulation models and decision-support systems for agricultural production, agricultural product quality testing, traceability and e-commerce technology, the application of information and communication technology in agriculture and universal information service technology, and service systems development in rural areas.

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