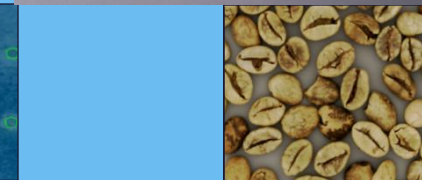
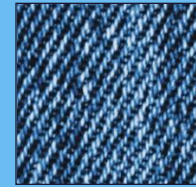


Introduction to VideometerLab 2 for the rapid analysis of biscuits and snack foods

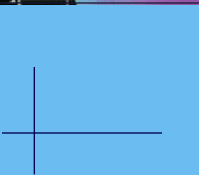


For more information contact:

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Why use imaging on food?

- Mimic human vision
- Eliminate subjective assessment
- Non-homogeneous samples
- Focusing on certain areas of a sample
- When shape, size and texture are of special interest



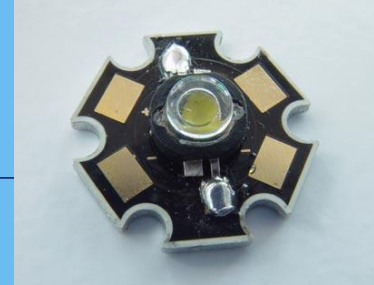
Why measure color on food ?



- Conforming product
- Quality grading
- Shelf life
- Formulation
- Derived characteristics

Spectral imaging enhances color measurements into the domain of surface chemistry mapping

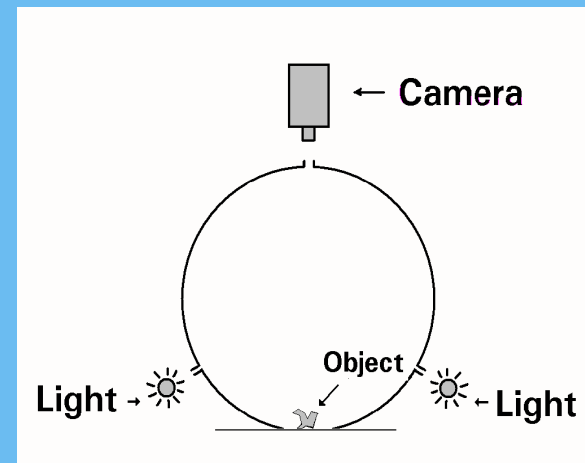




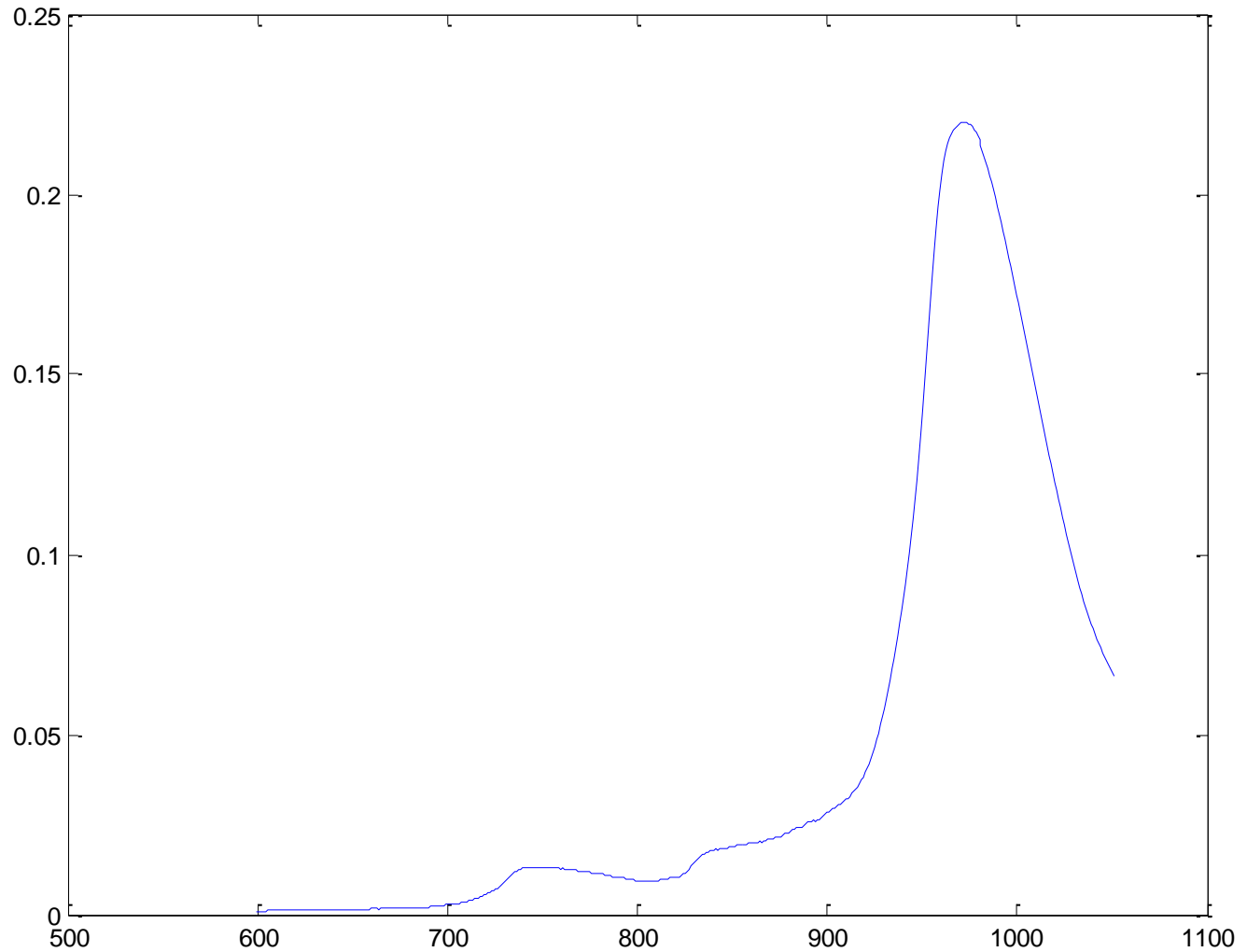
Laboratory device for multispectral imaging



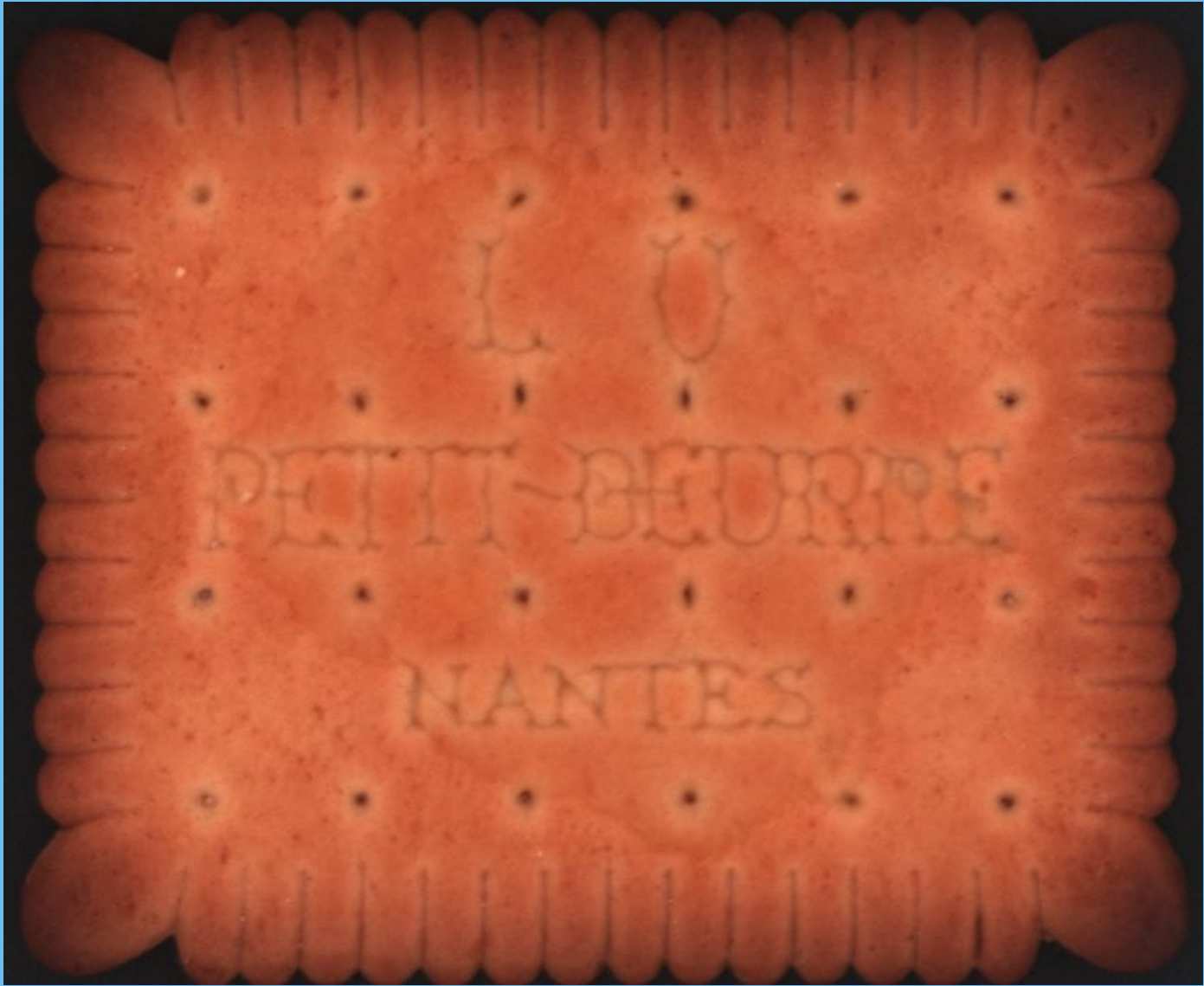
- Up to 20 spectral bands in the range 360 nm to 1050 nm
- Up to 2448×2048 pixels per band
- Very homogeneous and diffuse illumination
- Strobed LED light source



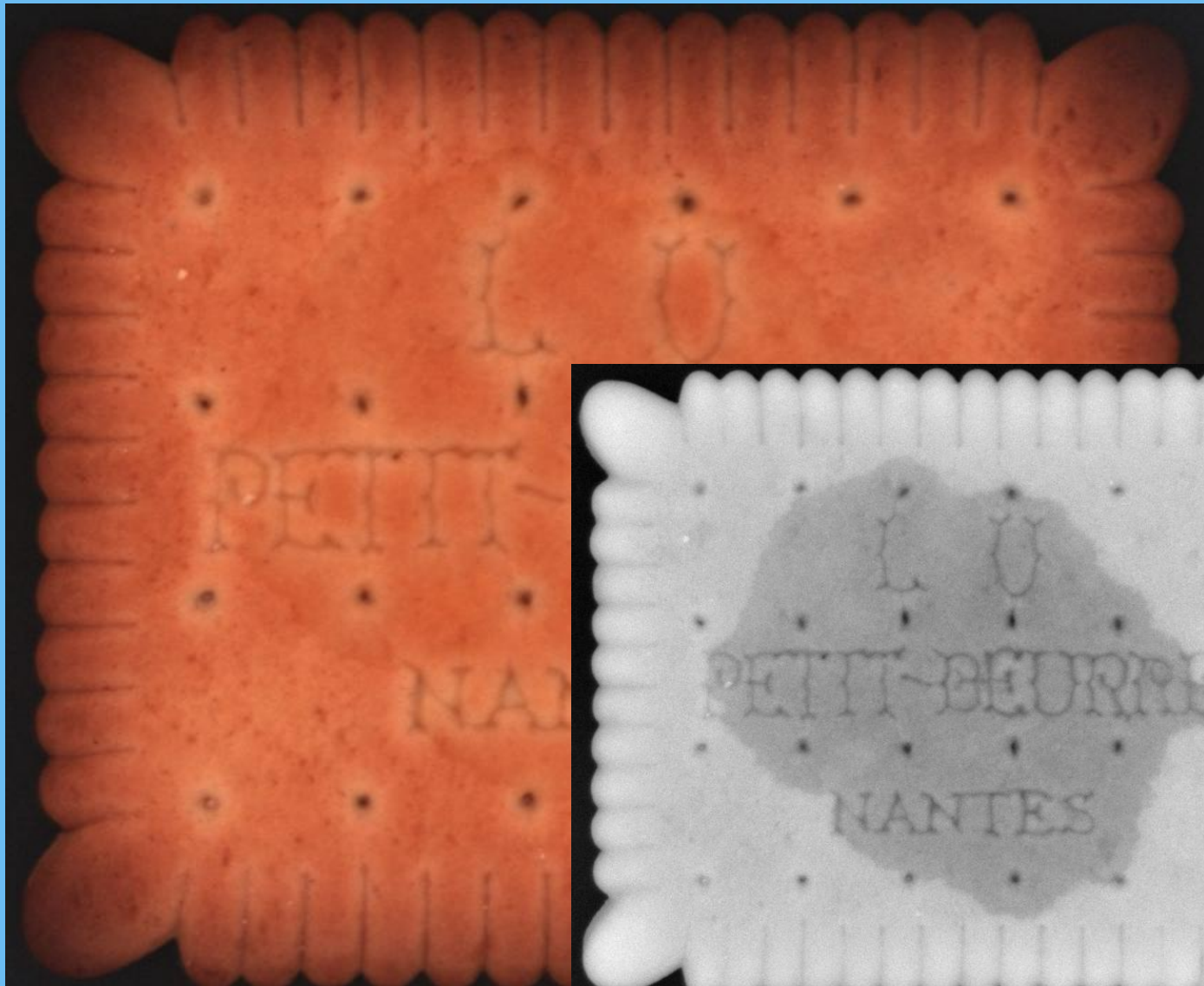
Water Videometer



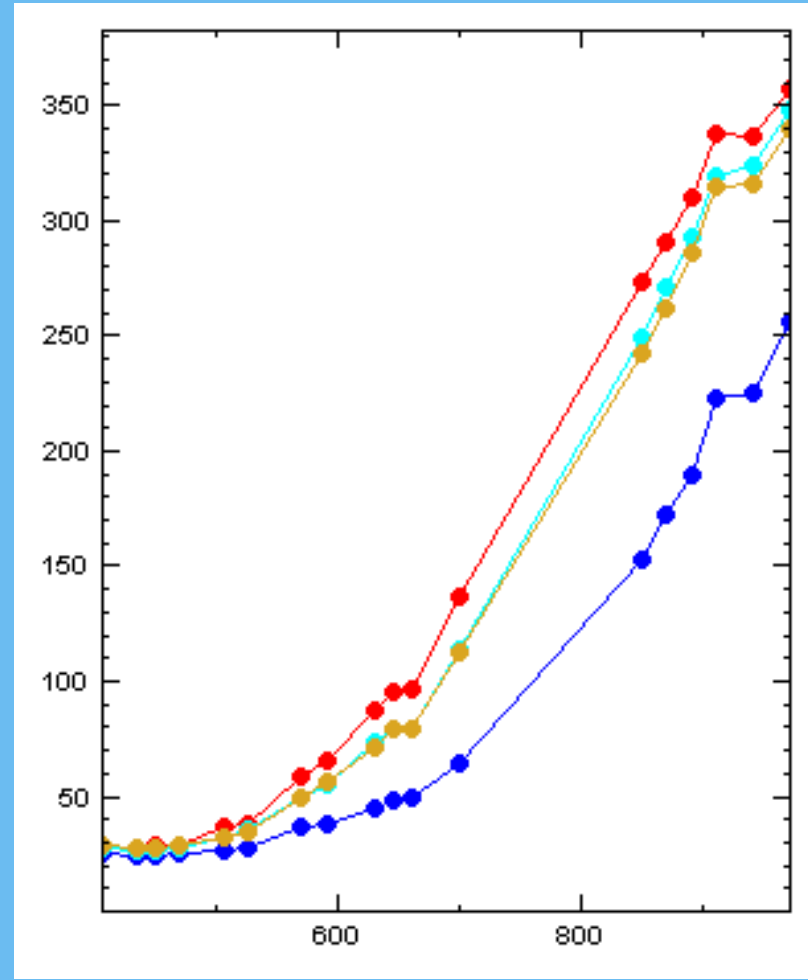
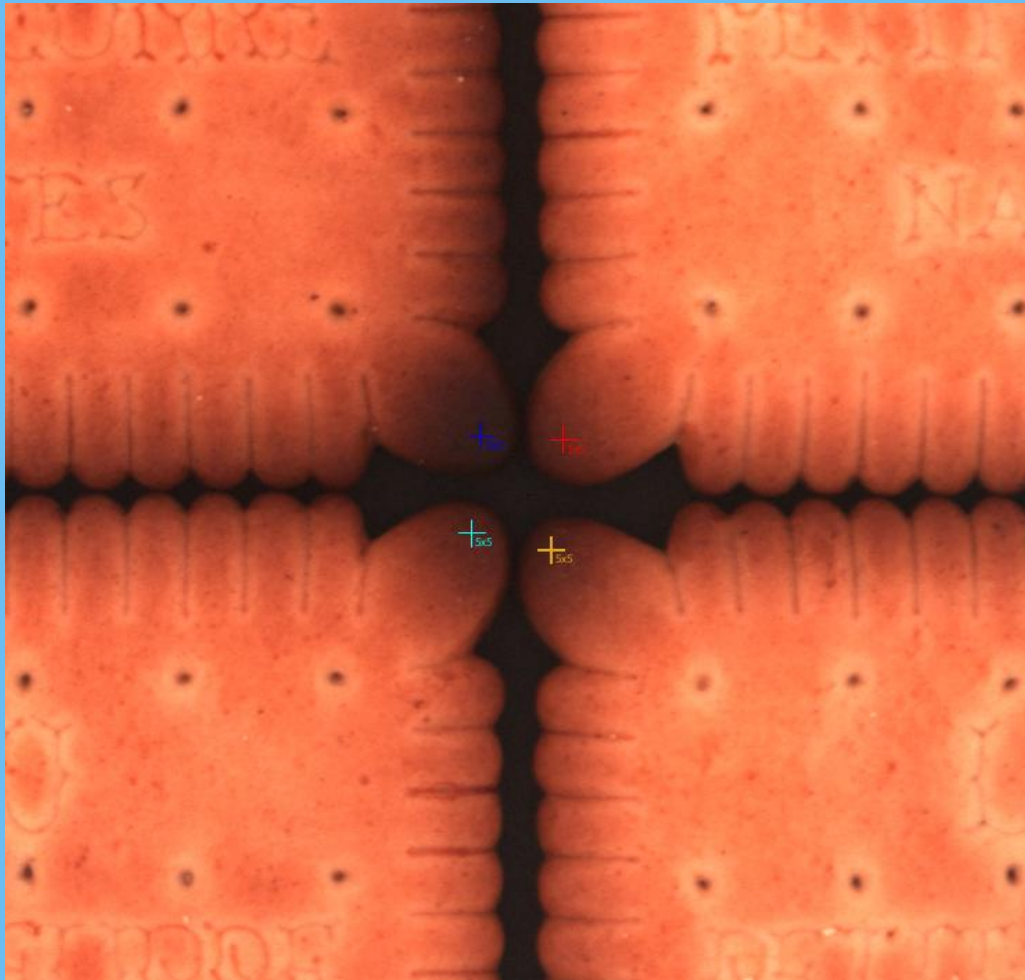
Biscuit with wet spot



Humidity detection on biscuit



Biscuit color



4 biscuits, 1 burned

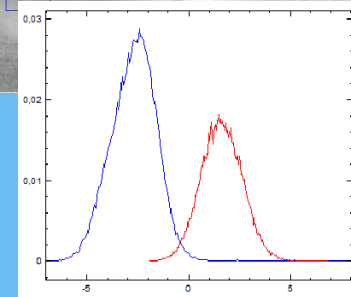
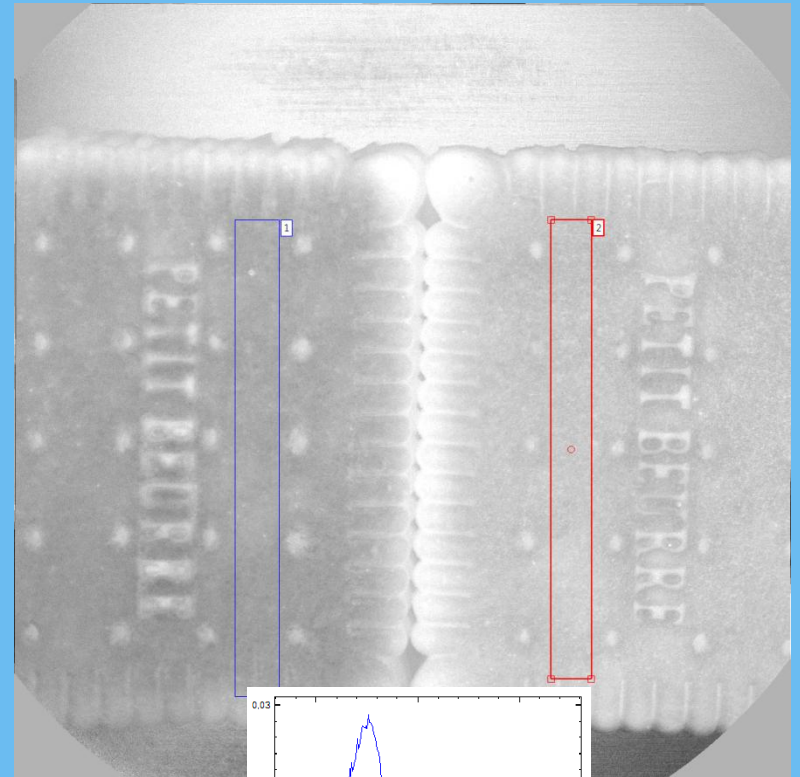
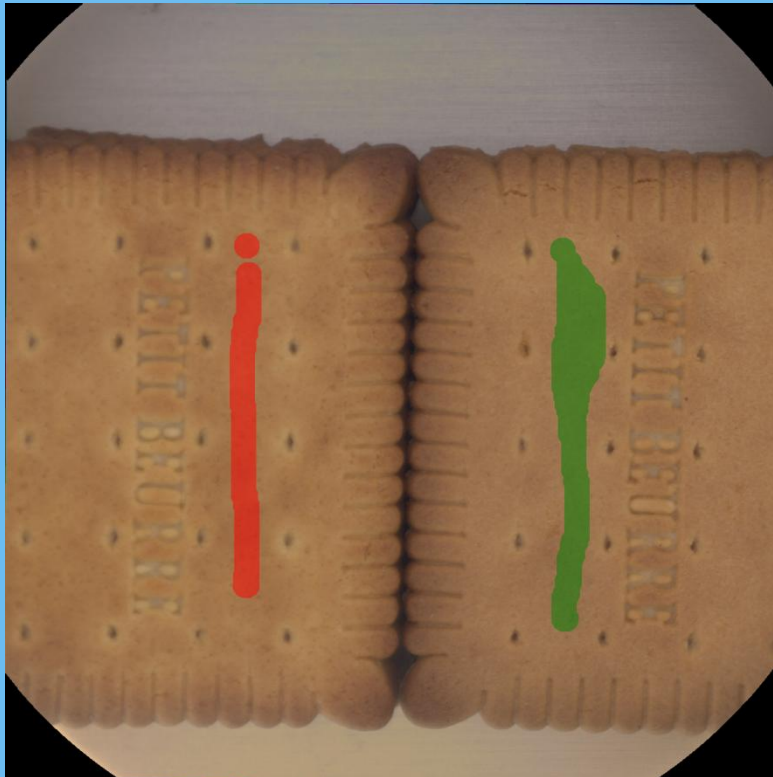
The burned one shows a significantly different spectrum



Biscuit goldening

Left: With goldening
Right: Without goldening

After CDA
analysis



- There are many further applications on the use of spectral imaging in food processing
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