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HSI CAMERAS FOR FOOD SAFETY AND FRAUD DETECTION

What are we talking about?

Food safety risks:

- Common for all countries, with some differences though
- 1/3 of population in developed countries is affected by food-borne diseases, more in developing countries
- (Almost) All diseases are preventable



Food safety risks breakdown

- Fraud and adulteration, probably most important in Russia
- Veterinary drug residues
- Fertilizer and growing aids
- Microbiological contamination
- Non-permitted food additives
- Pesticide residues
- Mycotoxins and other naturally occurring food toxicants

Challenge: Each material or substance characterized by unique spectra

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Food safety analysis methods (post production)

• Microbiological analysis, destructive, long time, higher precision



• Chemical analysis, destructive, long time, highest precision



• Spectral analysis, nondestructive, quick, medium precision

Spectral analysis technology

Spectroscopy studies interaction between matter and electromagnetic radiation

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• Spectroscopy, is usually meant as a single point measurement

 Spectral imaging is a combination of imaging and spectroscopy

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Hyper Spectral Imaging

- Multiple methods, most are bulky and expensive
- HSI sensors from IMEC



Linescan

'wedge' design 100 bands: ~ 600 - 975 nm

150 bands: ~ 470 - 900 nm (new)



Extraneous materials in food – HSI pipeline

1) Each object has an unique spectral signature and can be correctly classified



2) Detection of unknown materials based on the Library built from training



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Adulteration, Minced Lamb Meat

Minced meat adulterated with cheaper cuts, offal, or other animal meat:

- Difficult to identify by human eyes
- NIR HSI is suitable for predicting heart adulteration levels in minced lamb meat instead DNA-based techniques and immunological analysis are commonly used [1]



References:

[1] Quantification of Adulteration Levels in Minced Lamb Meat using NIR Hyperspectral Imaging; Y-Y Pu, Y-Z Feng, M. Kamruzzaman, D-W Sun
[2] Fast detection and visualization of minced lamb meat adulteration using NIR hyperspectral imaging and multivariate image analysis; Mohammed Kamruzzaman, Da-WenSun, GamalElMasry, PaulAllen

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Food quality, bruises

Discrimination of abrasion versus rotten apples using classified images



Based on its spectral response the type of defect can be discriminated accurately

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Miniaturized hyperspectral imaging cameras with IMEC sensors



References:

http://www2.imec.be/be_en/research/image-sensors-and-vision-systems/hyperspectral-imaging.html https://www.ximea.com/en/usb3-vision-camera/hyperspectral-usb3-cameras-mini

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Overview of components and workflow

HW / SW component for HSI applications:

- Special VIS-NIR lenses and lighting
- HSI camera(s), additional RGB/mono cameras (optional)



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- Massively parallel computational resources (CPU, GPU, FPGA), fast interfaces and storage
- OS, CUDA (optional), HSI image pre-processing software, processing and analysis of the data
- Cameras and system control



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Thank you for your attention