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FOOD PARAMETERS MONITORING INSPECTION CHART USING SUPERCONTINUUM LASER

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The Application

Hyper spectral & Multispectral imaging combines imaging and spectroscopic technology is very rapidly gaining market as a non-destructive, real-time detection tool for food quality and safety assessment. The only barrier until now has been the use of Halogen lamps which means lower power density, penetration, and lifetime, until FYLA White Laser has come into scene, allowing the process monitoring on multiple parameters with cost effective layouts complementing and even competing with X-Ray based technologies

Hyper-spectral and Multi-spectral imaging can be used to simultaneously obtain large amounts of spatial and spectral information on the foodstuff being produced and handled. This application note provides a comprehensive review on some of the parameters that hyper-spectral imaging applications in food and food products can actually monitor, from 400nm to 2400 nm, all them within the spectral range of the FYLA's white laser series SC and SCT

M - MEAT **F - FISH** **C - CEREALS** **V - FRUITS & VEGETABLES** **B - BEVERAGE**

