

*Central European Cooperation in Smart Specialisation on the Application of ICT  
and  
Advanced Manufacturing Solutions in the Food Supply Chain workshop*

# **Machine Vision Technologies for Food Quality Analysis and Control**

**Dr.-Ing. Robin Gruna**

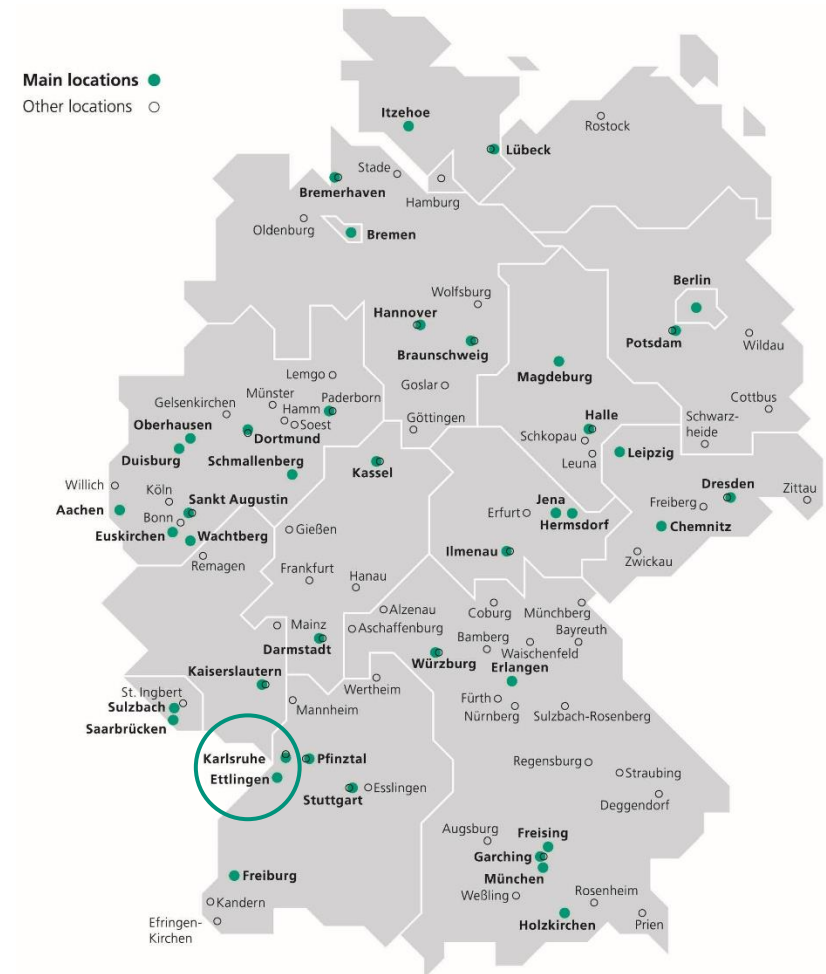
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# The Fraunhofer Society

Europe's largest organization for applied research

- 69 institutes and research units in Germany
- 24,500 staff
- Founded in 1949 in Munich
- More than 24,500 employees
- Annual budget is about € 2.1 billion, partially public founded
- Representative offices, research units, and subsidiaries worldwide
- **Fraunhofer IOSB: Institute of Optronics, System Technologies and Image Exploitation**



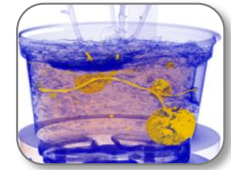
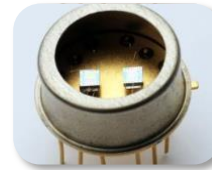
# Fraunhofer Food Chain Management Alliance

Pooling the expertise of nine Fraunhofer institutes

- **Mission:** Developing innovative approaches in **food security**, **microelectronics** and **logistics** that can be easily integrated into the **whole food supply chain**, ensuring the highest possible added value

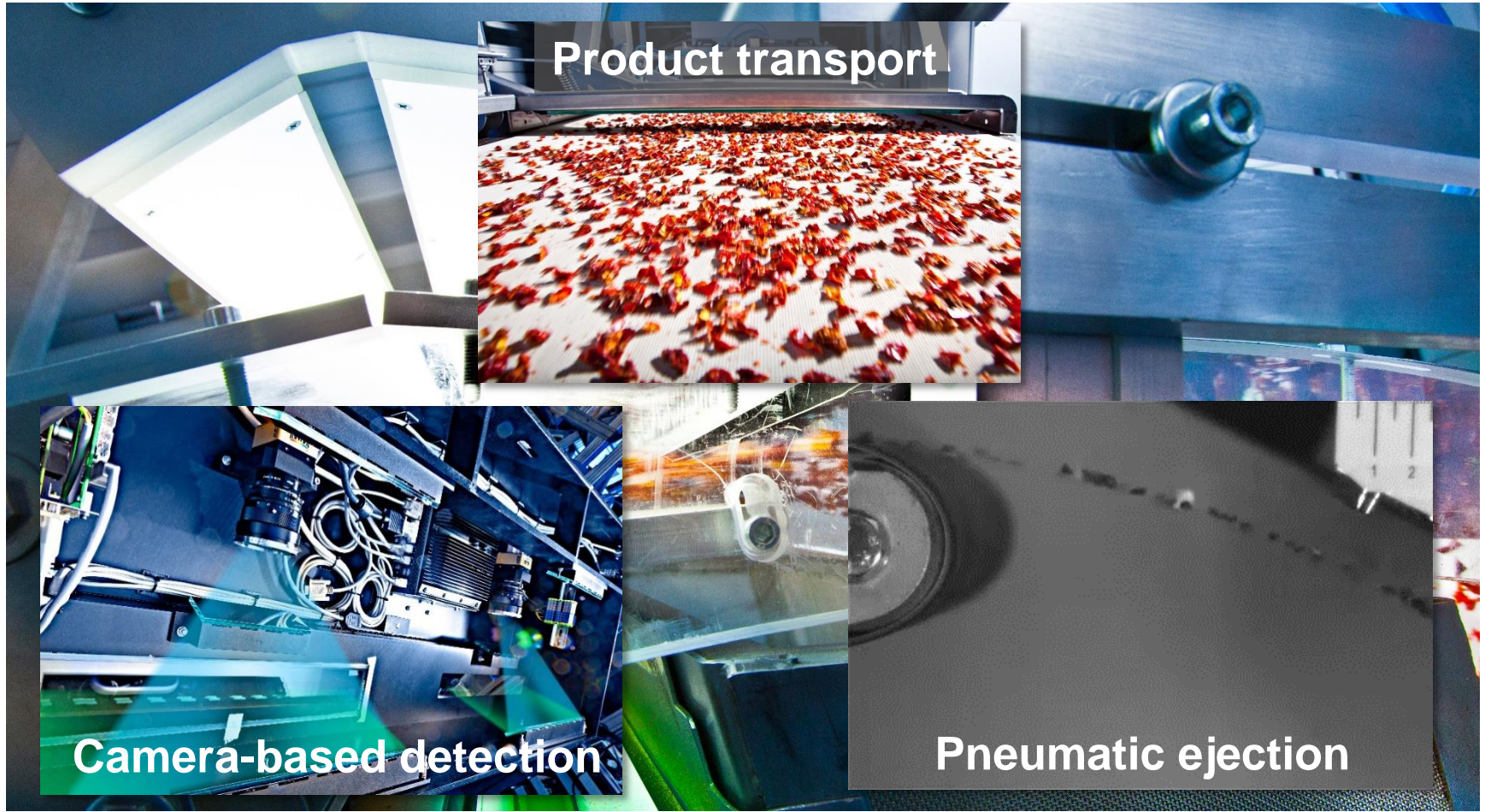
- **Competencies**

- Food Science
- Packaging Technology
- Logistics
- Radio Frequency Identification (RFID)
- **Optical Analysis and Machine Vision**
- Sensors und Micro System Technology
- Biochip Technology and Lab-On-Chip
- Networks & Consulting Services



# Machine vision for food inspection

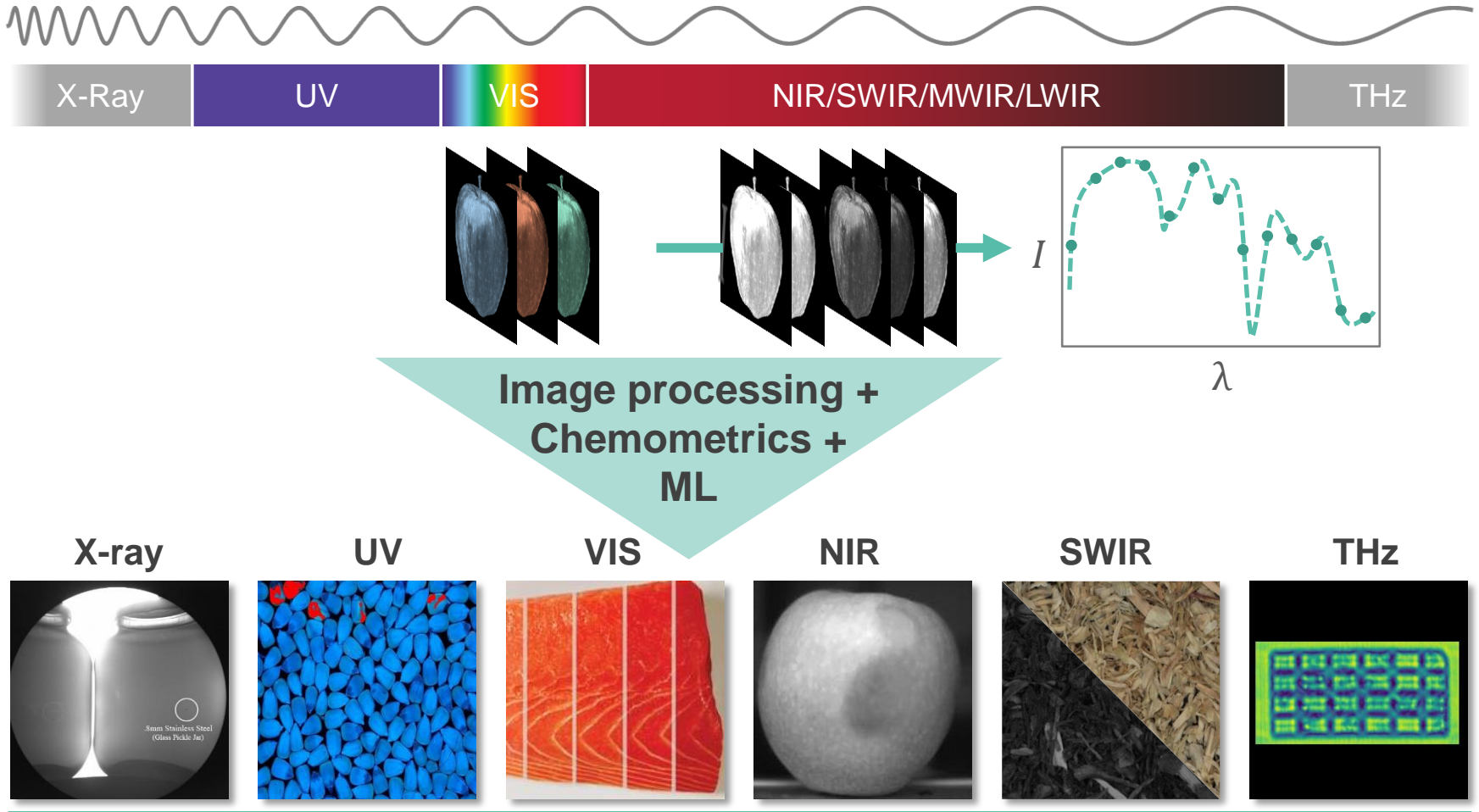
Example optical sorting: inspection by colour and shape





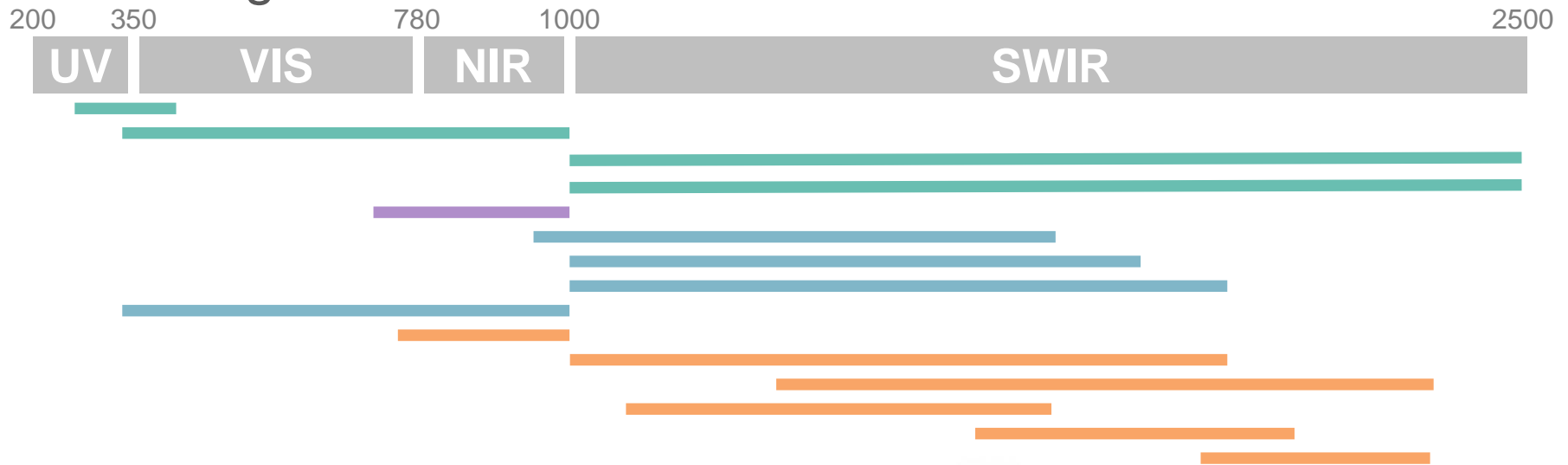
# Hyperspectral Imaging across the EM spectrum

Capturing physicochemical material and food properties



# Fraunhofer hyperspectral imaging laboratory

Task-oriented evaluation of imaging and sensor technologies



hyperspectral imaging systems (pushbroom)



snapshot HSI



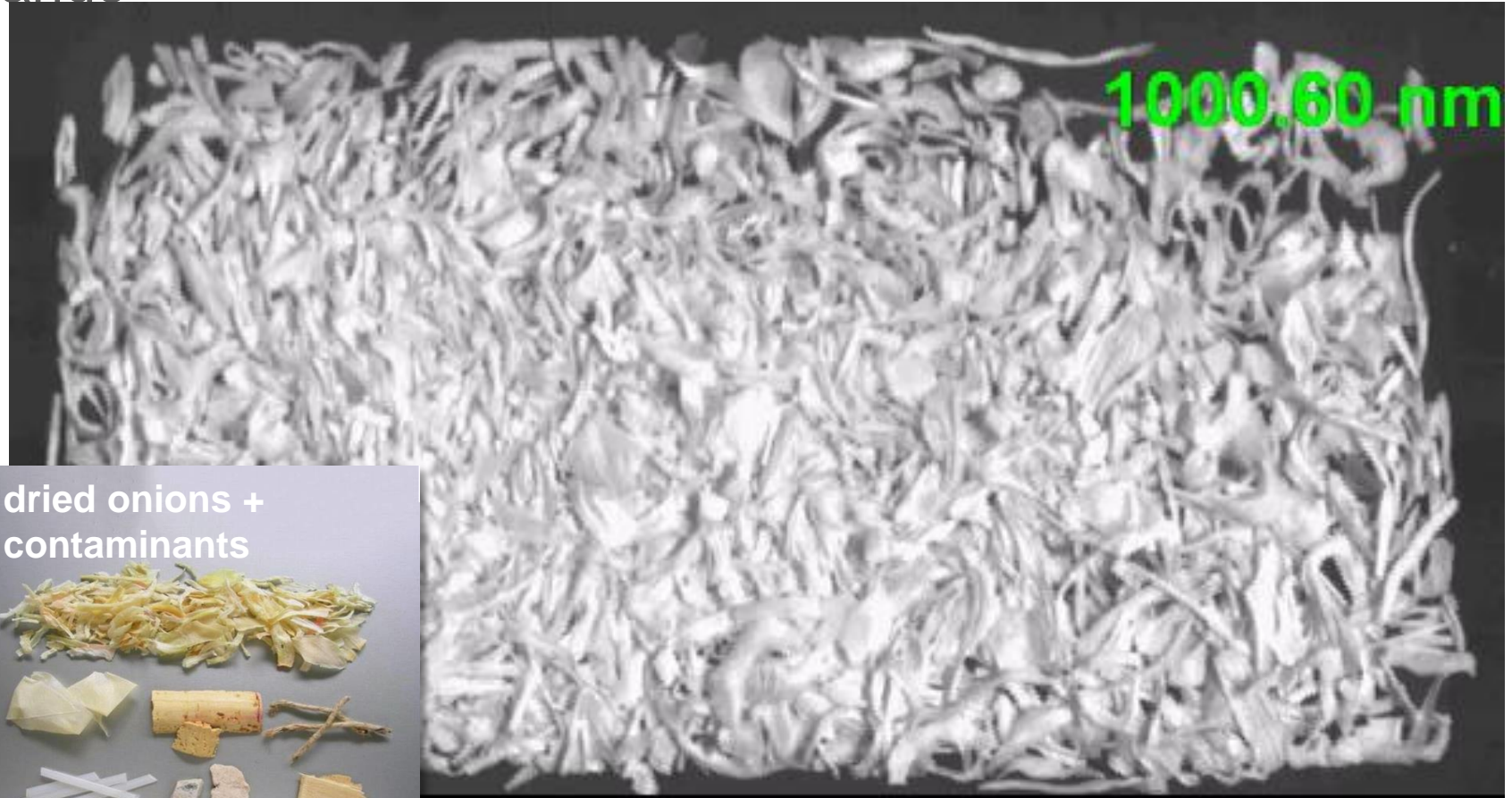
non-imaging spectrometers



spectral sensors

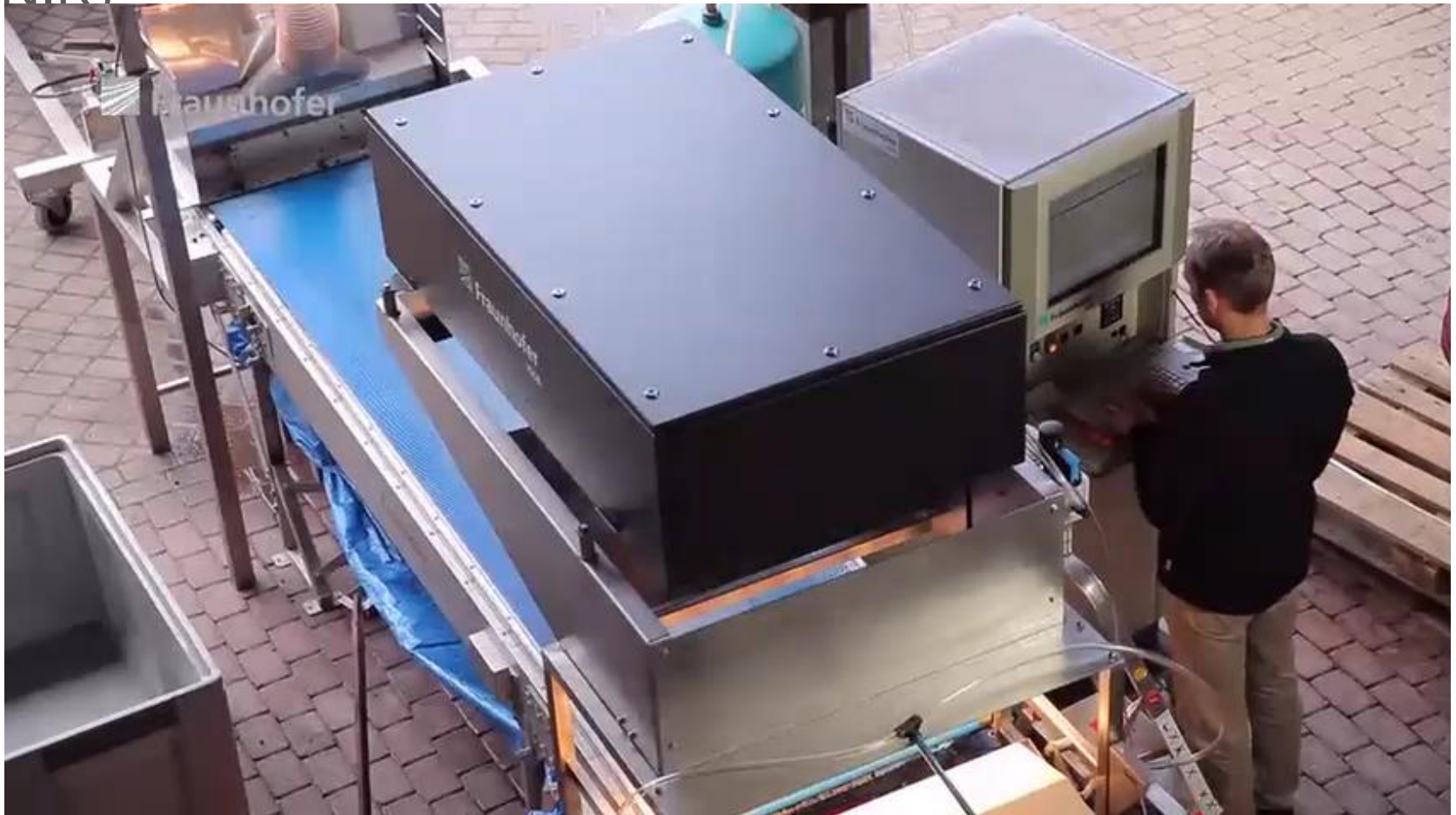
# Project: Foreign body detection in dried foods

Hyperspectral imaging in the short-wave infrared (SWIR) range



# Project: Optical grape sorting for better wine

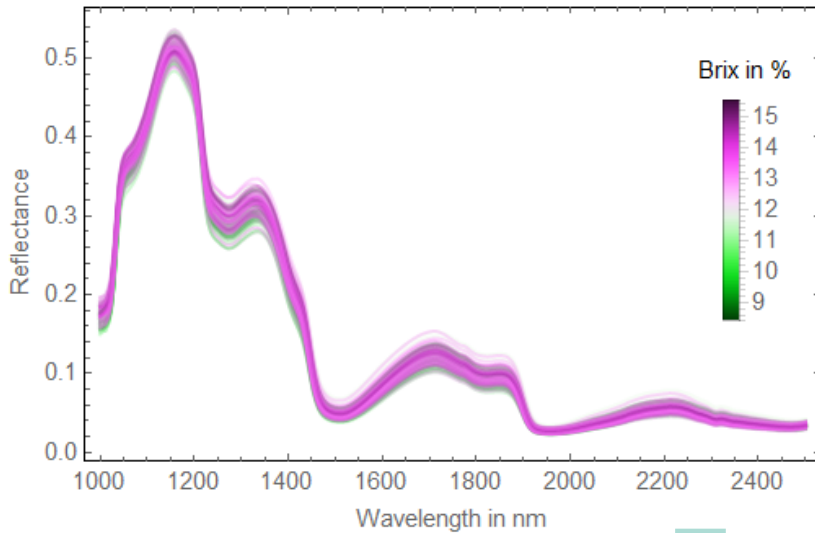
Ripeness of grape berries is measured in the near-infrared (NIR)



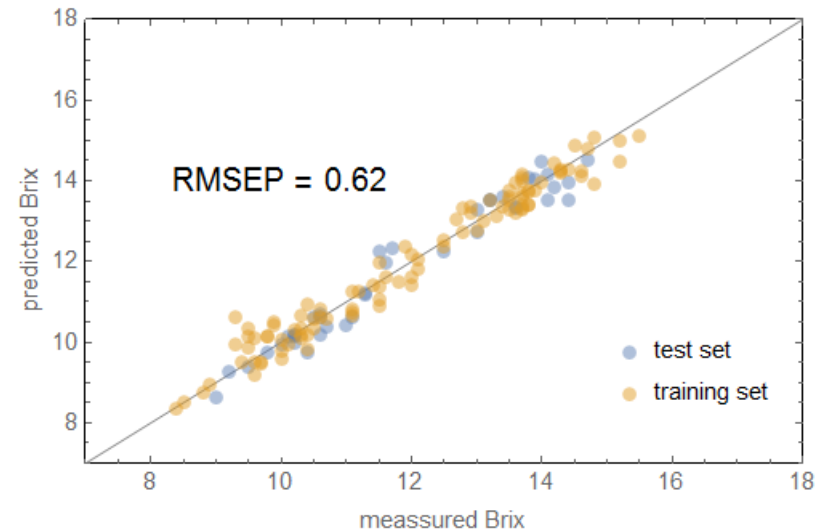


# Project: Hyperspectral image inspection of apples

## Assessment of internal and external fruit quality parameters

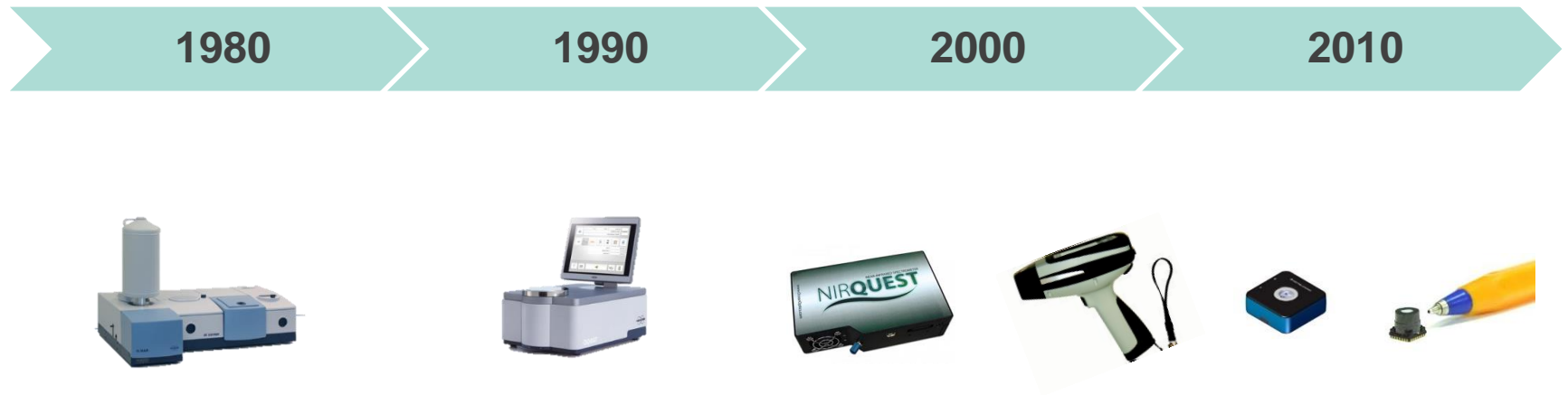


**Chemometric calibration  
for Brix prediction**



# Current trend: Miniaturization of spectrometers

Low-cost spectral sensors enable new applications and solutions



Costs

Required user expertise

Measurement accuracy (???)

# Spectral sensors enable mobile food analysis

*Foodscanner* increase food transparency for consumers

- Consumers may check for
  - food quality (ripeness, spoilage, etc.)
  - food safety (contamination, adulteration, etc.)
  - food authenticity (counterfeiting, origin, etc.)
  - nutritional information (carbs, fat, protein, etc.)

Source: Consumer Physics



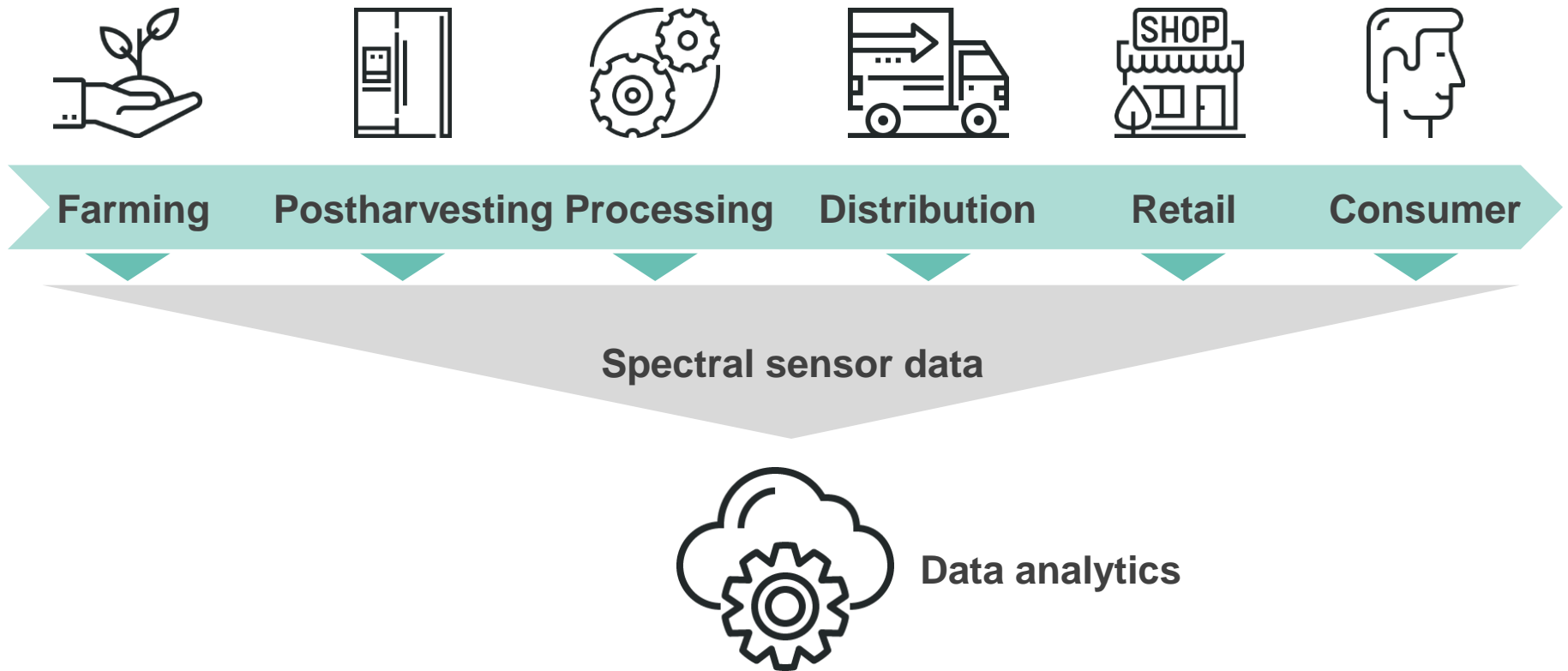
Source: NeoSpectra

## Spectroscopy-based foodscanners

# Spectral sensors enable the “Internet of Food”

Real-time chemical information is provided from farm to fork

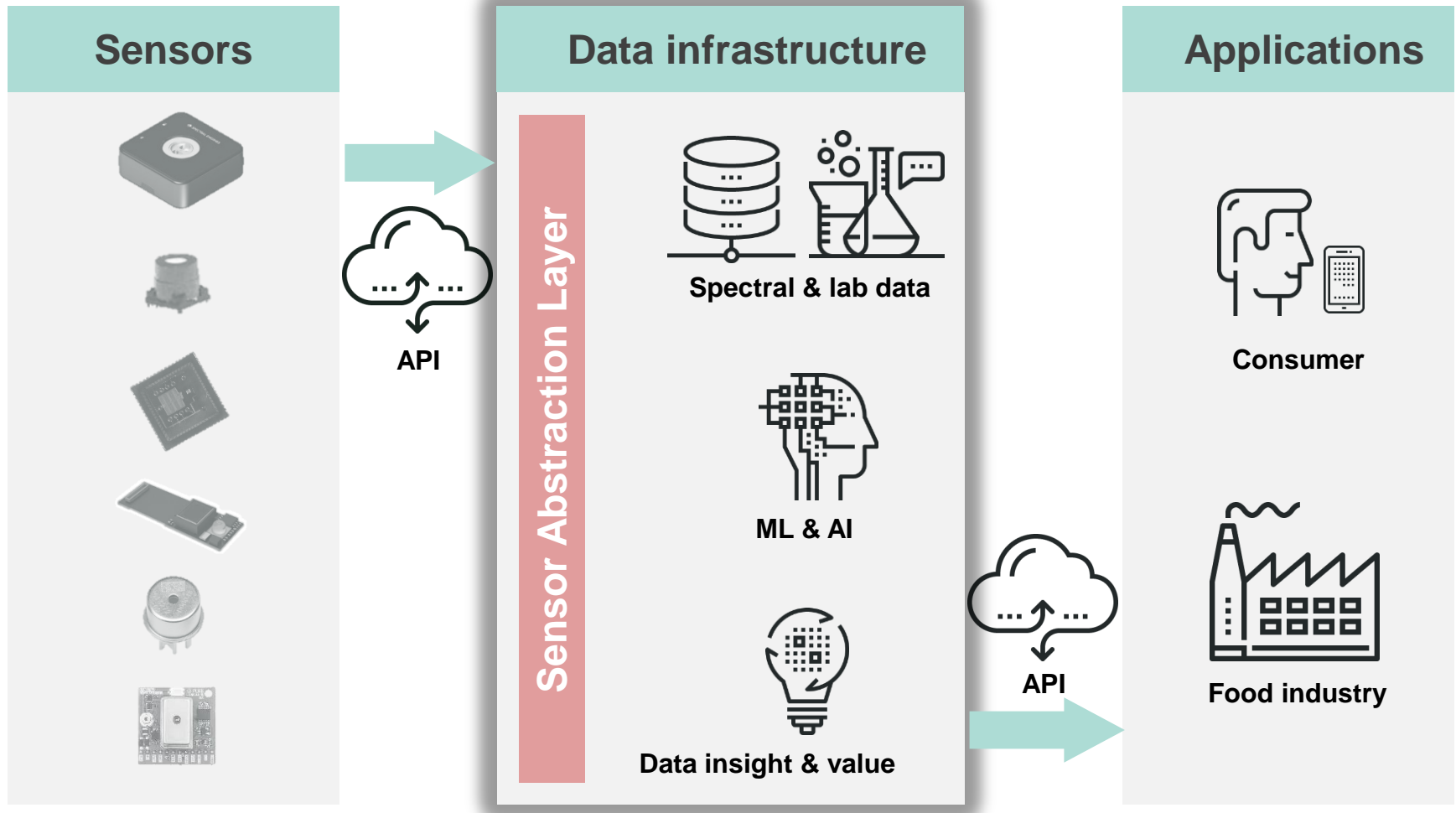
## Food Supply Chain





# Building a spectral data analytics infrastructure

Chemometric modelling needs to be sensor independent



# Areas of possible collaborations

Joint research projects and contract research

- Machine vision for food quality control, e.g., sensor-based sorting
- Hyperspectral imaging in food production and agriculture
- (Mobile) NIR spectroscopy for food analysis
- Application of spectral sensor technologies in food supply chain
- Designing and building sensor-independent spectral data infrastructures
- Chemometric and machine learning for spectral data analysis