

SpectroFood: Information Agrifood quality estimation using hyperspectral techniques



Summary

- Digital technology solutions for nondestructive, reliable, real-time and cost-efficient food quality assessment
- Pre- and post-harvest stages

Four use cases

- Apple (Germany)
- Broccoli (Greece)
- Leek (Belgium)
- Mushroom (Ireland)

Main objective/ research question

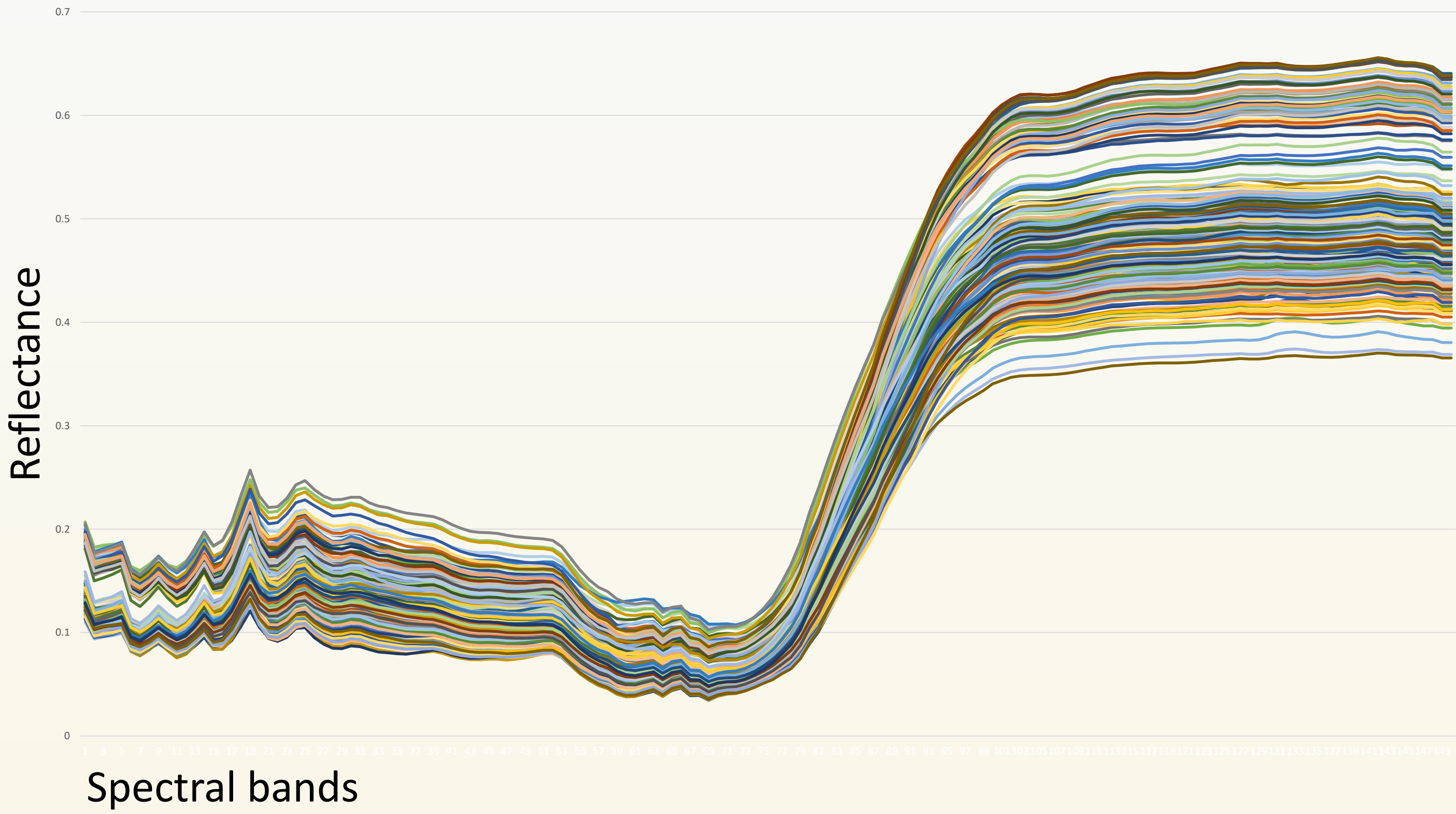
- ↓ food insecurity & ↓ food waste
- Nondestructive quality assessment research limited
- Focused on the post-harvest

Preliminary conclusions

- Limited available data
- Questionable repeatability of available models and results
- No hyperspectral data standards
- Transfer of ML/DL techniques from other domains

Potential impact

- Optimize production inputs
- Reduce food waste
- Increase food quality
- Democratize hyperspectral imaging

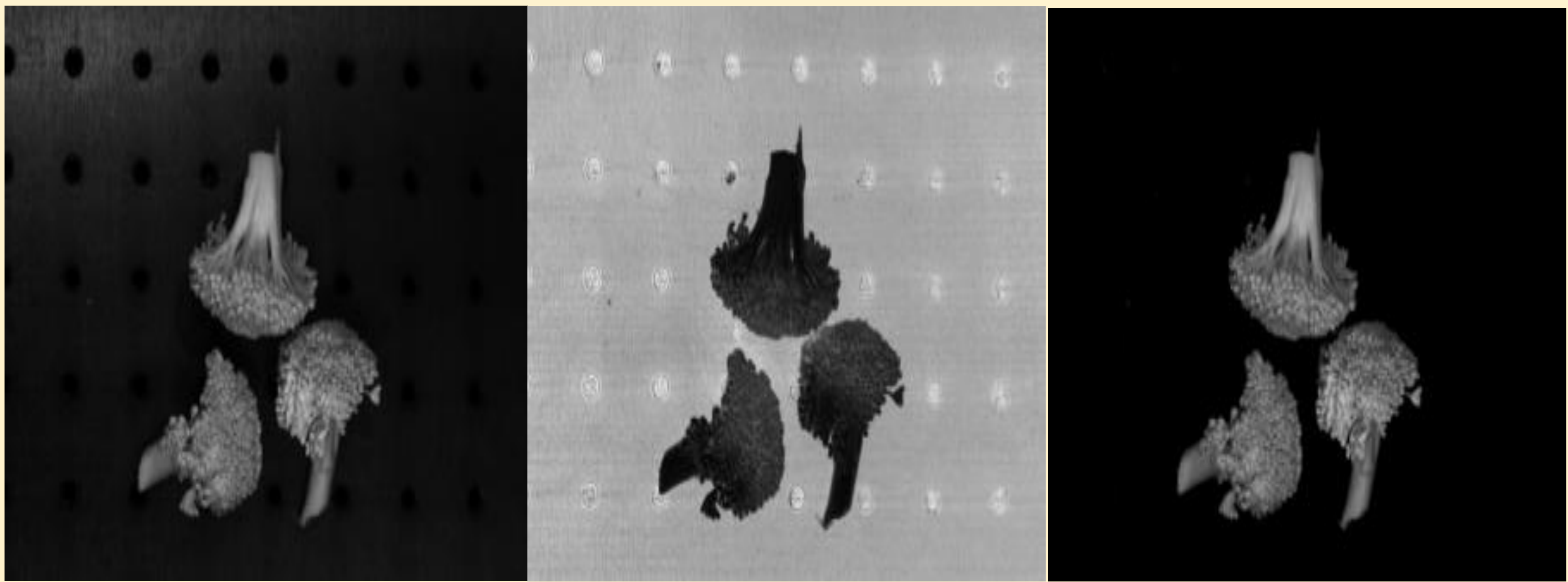


Preliminary results

- **Apple:** Dataset preparation, correction, wavelength selection, ANN analysis. Shape correction
- **Leak:** Dry matter prediction R^2 : 0.926, Dataset preparation for General preservability, quality, weight
- **Mushroom:** Browning correct identification >97%, Dataset preparation for moisture content determination and texture changes
- **Broccoli:** Moisture content prediction R^2 : 0.8, Dataset preparation Vitamin C and "crunchiness" determination, PLS-ANN analysis

Publications

Wieme, Jana, et al. "Application of hyperspectral imaging systems and artificial intelligence for quality assessment of fruit, vegetables and mushrooms: A review." *Biosystems Engineering* 222 (2022): 156-176.



Raw image → Thresholding → Mask background → Broccoli

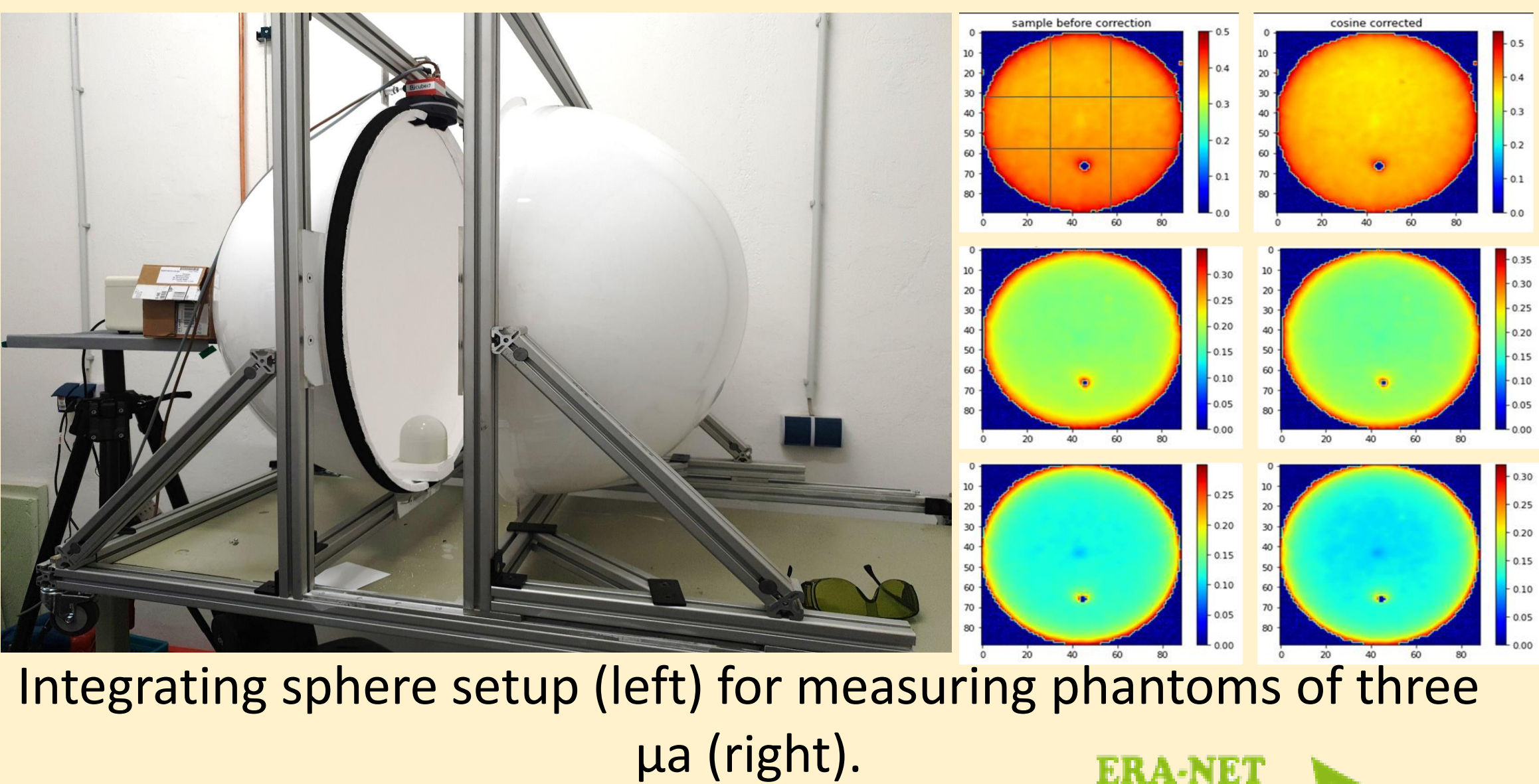


HSI acquisition setup

Raw image → Mask roots → Mask leek → Leek/Roots

Future research activities

- Bilateral measurements
- Validation of developed models
- Crop agnostic model development
- Measurement of additional quality parameters
- Apply post-harvest models to pre-harvest hyperspectral images



Integrating sphere setup (left) for measuring phantoms of three μ a (right).

