

## Nondestructive Evaluation Of Food Quality By Shyam N Jha

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Numerous works on non-destructive testing of food quality have been reported in the literature. Techniques such as Near InfraRed (NIR) spectroscopy, color and visual spectroscopy, electronic nose and tongue, computer vision (image analysis), ultrasound, x-ray, CT and magnetic resonance imaging are some of the most applied for that purpose and are described in this book.

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The quality and safety of food is an increasing concern for worldwide business. Non-destructive methods (NDM), as a means of assessment and instrumentation have created an esteemed value in sciences, especially in food industries. Currently, NDM are useful because they allow the simultaneous measure ...

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field of non-destructive evaluation of the quality of agro-food products is extremely important. Today, measuring the quantity and quality of agricultural products without any injuries has a special position in post-harvesting and processing

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The determination of strawberry fruit quality through the traditional destructive lab techniques has some limitations related to the amplitude of the samples, the timing and the applicability along all phases of the supply chain. The aim of this study was to determine the main qualitative characteristics through traditional lab destructive techniques and Near Infrared Spectroscopy (NIR) in ...

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Recently, many studies on non-destructive detection measurements of agro-food products and final quality assessment of foods were reported. As a general statement, the future of using NDM for assessing the quality of food and agricultural products is bright; and

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it is possible to come up with interesting findings through development of more efficient and precise imaging systems like the ...

~~Applications of Non-destructive Technologies for ...~~

Biospeckle is a non-destructive tool for the assessment of living materials. The wide applications of biospeckle can be seen in the area of medicine, microbiology, and agriculture. Recently, in the field of agriculture, the method has witnessed extensive application in quality and safety evaluation of the food products.

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