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Nondestructive Food Evaluation book. Techniques to Analyze Properties and Quality. By Sundaram Gunasekaran. Edition 1st Edition . First Published 2000 . eBook Published 6 December 2000 . Pub. location Boca Raton . Imprint CRC Press New Techniques for Food Quality Data Analysis and Control.

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Nondestructive Food Evaluation Techniques to Analyze Properties and Quality, edited by Sundaram Gunasekaran. This comprehensive reference-text illustrates significant advances in optical, magnetic, ultrasonic, mechanical, and biological nondestructive evaluation techniques for on-line automatic control of food quality evaluation, including x-ray tomography.

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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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Nondestructive quality assessment of Agro-food products

(2017). Non-Destructive and rapid evaluation of staple foods quality by using spectroscopic techniques: A review. Critical Reviews in Food Science and Nutrition: Vol. 57, No. 5, pp. 1039-1051.

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food. Microbial evaluation plays a very important role in food

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quality assessment. Typical methods to detect microbial loads are time-consuming, tedious, labor-intensive and destructive. Recently, a few techniques like Near infrared (NIR) spectroscopy and Raman spectroscopy has been with advantages of being rapid, non-destructive and efficient ...

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The most recent non-destructive techniques [8] used for the evaluation of quality determination of fruits are NMR, X-ray, NIR spectroscopy, Electronic nose, Ultrasound, Machine vision and Hyperspectral imaging. Here we are focusing on the most three relevant quality evaluating techniques which have great potentials in non-destructive quality evaluation.

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Evaluation Technologies for Food Quality | ScienceDirect

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Nondestructive methods for food quality measurement are warmly welcomed by the food industry. Optical engineering provides a large variety of measurement techniques, some of which, like optical and near-infrared spectroscopy and imaging, have especially high potential for various food-quality-related measurements.

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