SPECIM
SPECTRAL IMAGING

FOOD
FRAUD
DETECTION WITH
HYPERSPECTRAL IMAGING

Minimize the risk of food fraud, protect your customers as well as your brand reputation and ensure food authenticity with hyperspectral imaging. It is a quick and reliable way to check food quality and safety on the spot.

WITH THE HYPERSPECTRAL IMAGING, YOU CAN

- Detect contaminated or adulterated products
- Separate fresh from thawed products
- Check freshness, ripeness and many other quality parameters
- Screen large samples set at once
- Identify suspicious patches and send those for more detailed analysis instead of just random samples

HYPERSPECTRAL IMAGING GIVES YOU

- Non-invasive spectroscopic measurement
- Chemical detection - not just the color
- Immediate, reliable results

WHAT MAKES HYPERSPECTRAL IMAGING A REVOLUTIONARY SOLUTION FOR FOOD FRAUD AND SAFETY DETECTION?

Hyperspectral cameras can, quite literally, see the invisible. While human eye and conventional cameras only see what is on the visible light spectrum; hyperspectral imaging sees both the visible light area and wavelengths that human eye cannot perceive, gathering much more accurate information than traditional cameras on visual inspection ever can. Each material has a unique "spectral fingerprint" that can be identified with hyperspectral imaging.

This means that with hyperspectral imaging you can quickly and cost-effectively identify different materials from each other and tell the difference between two samples that look identical but have, for example, different chemical composition or amount of moisture. It is a non-invasive technique that allows you to characterize surface color or texture as well as many chemical compositions.

Compared to traditional laboratory analyses, hyperspectral cameras save time and money and are suitable for quick screening of large sample sets, collecting spectral information on each and every pixel of your image.

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