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Ultrasonic has proven its merit as one of the most promising sensing methods for food quality evaluation due to its non-destructive, noninvasive, precise, rapid, and on-line potential.

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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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Magnetic resonance imaging (MRI) has become a well-established technique for nondestructive analysis of the internal structure of food. The MRI technique provides a nondestructive method to evaluate both the qualitative and the quantitative properties of biological materials.

## Nondestructive quality assessment of Agro-food products

This review covers development in the field of non-destructive techniques for assessment internal quality of agro-food products up to now. In this review advanced sensing methods such as optical,...

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The sophistication of non-destructive methods has evolved rapidly with modern technologies. Optical methods which utilize high-speed optical detection and computerized data processing are the most successful methods which can provide high-speed quality evaluation and sorting of several products with a high degree of accuracy.

## A review of non-destructive methods for quality evaluation ...

Additionally, the cost of applying this technology may be prohibitive. This guidebook provides an introduction to gamma computed tomography for non-destructive evaluation imaging in the simplest configuration. It is intended to be of use to the non-destructive testing community, currently practicing conventional radiography techniques.

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An Introduction to Practical Industrial Tomography ... By Crc Press Hardcover

NDT methods rely upon use of electromagnetic radiation, sound and other signal conversions to examine a wide variety of articles (metallic and non-metallic, food-product, artifacts and antiquities, infrastructure) for integrity, composition, or condition with no alteration of the article undergoing examination. Visual inspection (VT), the most commonly applied NDT method, is quite often enhanced by the use of magnification, borescopes, cameras, or other optical arrangements for direct or ...

Nondestructive testing - Wikipedia

The most recent non-destructive techniques used for the evaluation of quality determination of fruits are NMR, X-ray, NIR spectroscopy, Electronic nose, Ultrasound, Machine vision and Hyperspectral imaging.

A Review on Non-Destructive Techniques for Evaluating ...

Food manufacturing companies are prone to integrate intelligence-oriented strategies into the production process, since manual evaluation methods are costly and time-consuming.

Computer vision has the potential for improving production speed and efficiency, in addition to the increased evaluation accuracy with a reduction in production costs.

Computer Vision Technology for Food Quality Evaluation ...

Nondestructive evaluation (NDE) is an interdisciplinary field of study which is concerned with the development of analysis techniques and measurement technologies for the quantitative

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Characterization of materials, tissues and structures by noninvasive means. Since NDE does not permanently alter the article being inspected, it is a highly valuable technique that can save both money and time in product evaluation, troubleshooting and research.

What is a Nondestructive Evaluation (NDE)? - Definition ...

Staple foods, including cereals, legumes, and root/tuber crops, dominate the daily diet of humans by providing valuable proteins, starch, oils, minerals, and vitamins. Quality evaluation of staple foods is primarily carried out on sensory (e.g. external defect, color), adulteration (e.g. species, or

Non-Destructive and rapid evaluation of staple foods ...

A special focus is put on the use of rapid and nondestructive techniques (spectroscopic techniques and instrumental sensors) to address several issues related to the quality of these products. Moreover, the advantages and limitations of each technique are reviewed and some perspectives are also given. Keywords: Spectroscopy; authenticity; chemometry; fish and seafoods; freshness.

Quality Evaluation of Fish and Other Seafood by ...

Ultrasonic technique has become a more common modality among other nondestructive methods for evaluation of fruits because of the advantages in firmness evaluation which are cost-effectiveness, robustness, reliability, and fruit safety [ 16 - 19

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Evaluation Performance of Ultrasonic Testing on Fruit ... By Crc Press Hardcover

Use nondestructive evaluation methods to characterize food components; Observe how food packaging affects the characteristics of the food; Create new methods and unit processes for food processing and packaging; Enology and Brewing Science. Develop and evaluate vineyard and orchard management, fermentation, and processing practices used in wine ...

Graduate | Food Science & Technology | Virginia Tech

The "Flash" software is a nondestructive evaluation process designed to detect delaminations and voids in composite materials, primarily nonmetallic composites. Flash thermography is one of the nondestructive evaluation methods used to search for internal flaws in NASA flight hardware, including the carbon-carbon parts of the Orbiter ...

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