Abstract

In this review paper applications of Near Infrared (NIR) spectroscopy in agro-food analysis is discussed. NIR spectrometers have a wider application use in agro-food industry and many fields. In agro-food industry application includes pesticide residue detection, chemical detection, microbiological hazard detection, physical hazards detection and food safety and traceability. In addition spectrometer are explored within various fields of agricultural products include food, fruits, vegetables, crops and dairy products, oil and beverages.

References

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Index Terms

Computer Science
Information Sciences

Keywords

Spectroscopy, pesticide residue, principal component analysis, artificial neural network