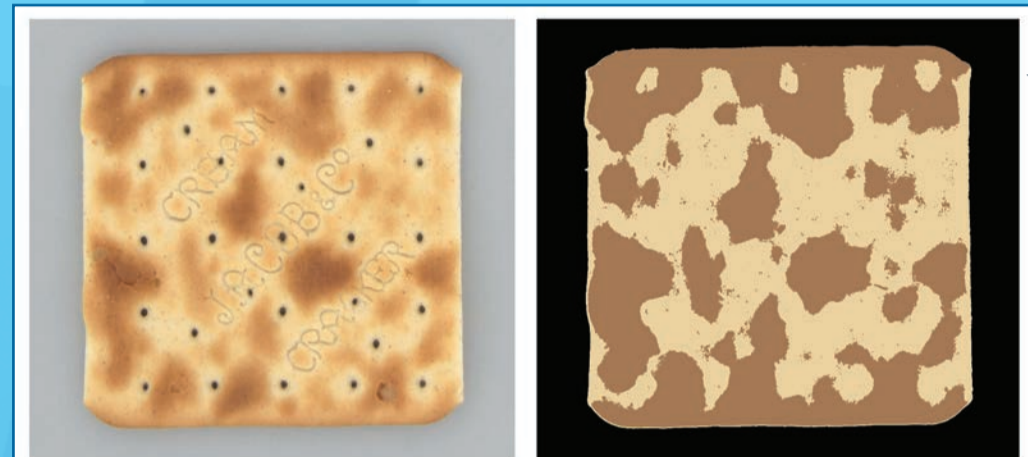
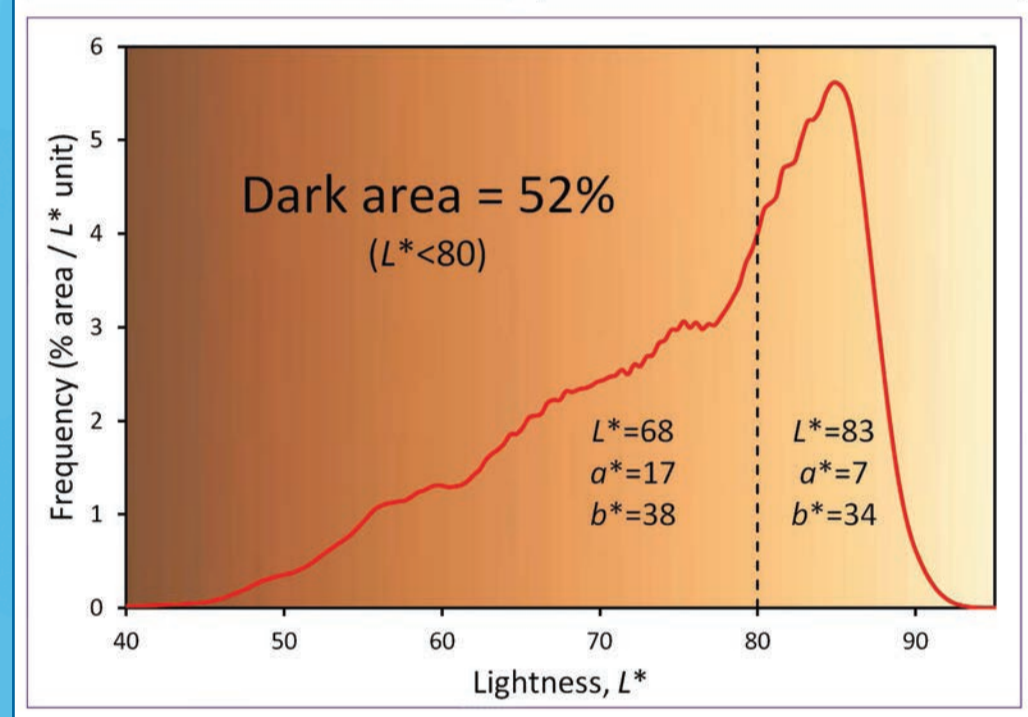


Image analysis and product quality



Colour measurement

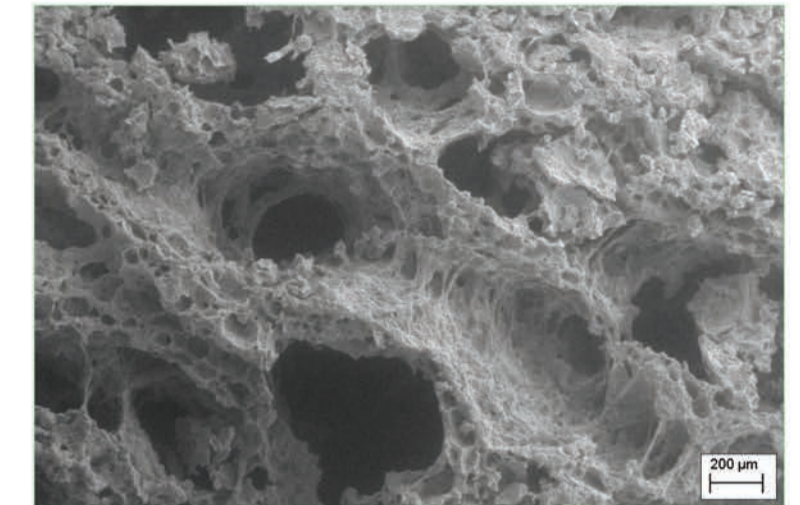
DigiEye allows accurate colour measurements for specification and documentation of appearance



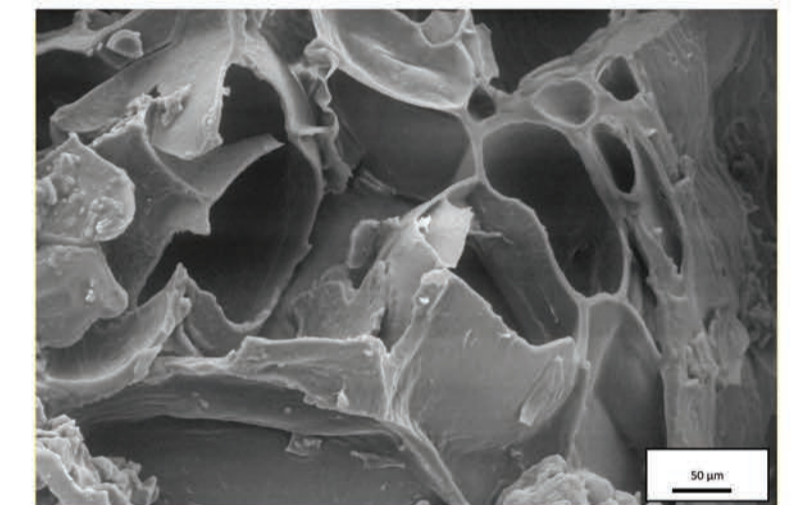
Structure

Scanning electron microscopy provides image data at a range of magnifications, enabling the underlying structure of foods to be revealed

Pore structure in cream cracker



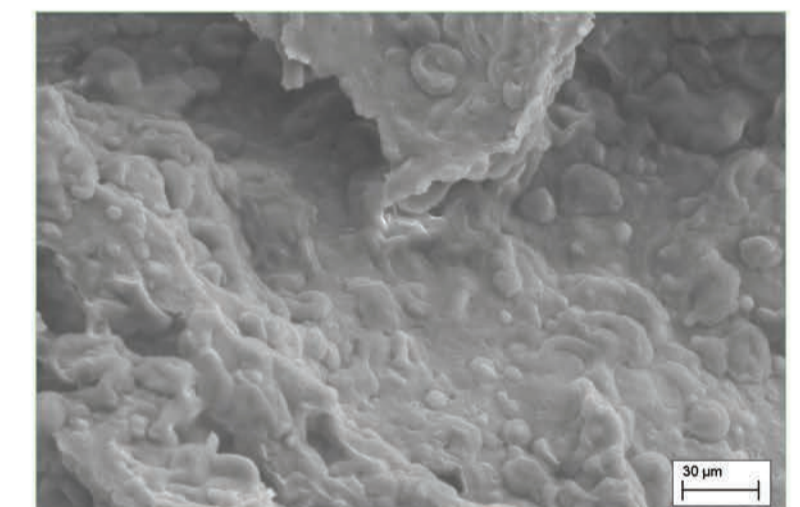
Rice cracker



Component identification

Hyperspectral near infrared (NIR) imaging provides spectral compositional data, allowing spatial measurements of ingredient distributions across products

Cream cracker showing starch granules



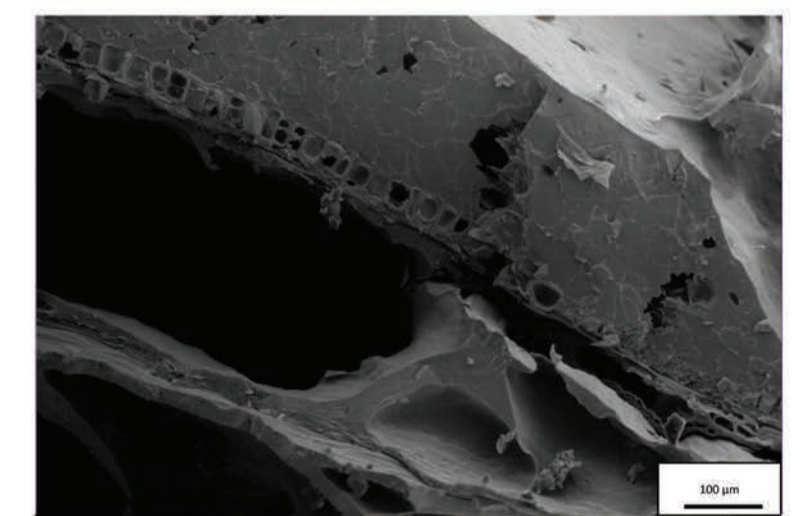
Rye cracker

Distribution of CH₂ showing high fat content in seeds

Pore structure

C-Cell provides objective measurements of food structure

Rye cracker showing aleurone cells

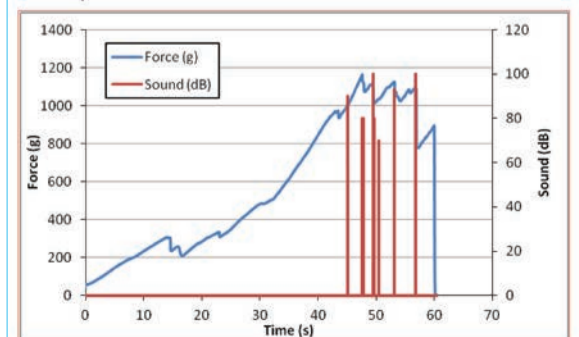


Texture measurements

Simultaneous measurement of force and sound data provides a measure of product crispness

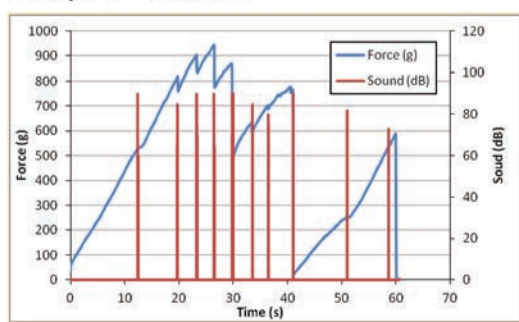


Crisp-E = 0.0038

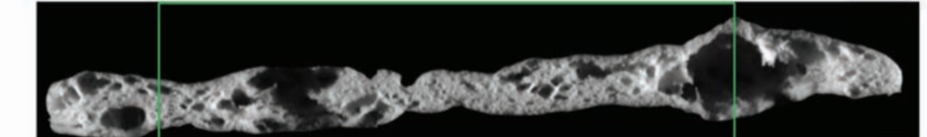


Crispness Crisp-E

Crisp-E = 0.0273

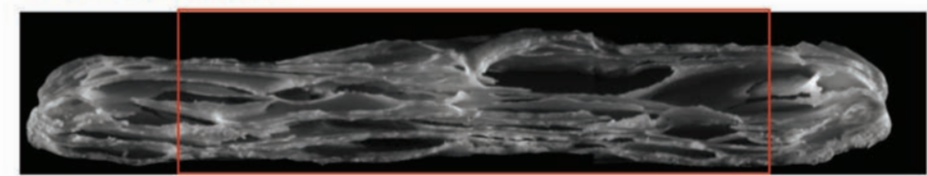


Cream cracker



Measurements:	
Cell diameter:	2.282 mm
Net cell elongation:	1.16

Puff biscuit



Measurements:	
Cell diameter:	3.475 mm
Net cell elongation:	2.80