PhotonHub Demo Centre Photonics and Food

Course Provider Vrije Universiteit Brussel, Brussels Photonics, Belgium



Course Overview

Photonics plays an important role in the screening of food products. This includes the detection of foreign objects, the classification of a product batch based on its quality, the monitoring of the (potential) presence of carcinogenic elements, authenticity tests on liquids in the framework of food fraud and the quality monitoring of water.

This one-day hands-on training course provides industry with a detailed overview of how photonics and photonics-based techniques can contribute to the quality control and safety of liquid and solid food products.

European Photonics Innovation Academy



Foreign object detection







Ripeness classification of strawberries

Detection of mycotoxins in corn





Acrylamide precursors in potatoes

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Authentication of

Course Overview



Olive oils





Beers



Monitoring of drinking

water quality

In the introduction part, the theoretical aspects of the various physical phenomena that can occur during food screening together with their related measurement setups will be discussed. Different case-studies will be presented illustrating the selection of the appropriate test set-up and data-processing techniques.

The second part of the course will focus on three demonstrators where participants can have handson experience.



Target Audience

It is desirable but not essential that course attendees have a basic understanding of photonics. The course is ideally suited for people from food and agriculture industry that want to explore the possibilities of implementing photonics-based techniques in their specific application. People from water companies are also highly welcomed.

Expected Outcomes

- 1) Understand key features of different photonics detection techniques used in food research
- 2) Evaluate various photonics test set-ups (hands-on activity)
- 3) Get familiar with machine learning techniques (hands-on activity)
- 4) Understand the photonic product design and manufacturing process



Course Schedule

Time	Demo Activity
09:00 - 10:30	Course Introduction & Tutorial
11:00 – 12:30	Demo 1: UV-VIS-NIR Absorption spectroscopy on solid and liquid food products (hands-on)
14:00 – 15:30	Demo 2: Fluorescence spectroscopy (hands-on) and scatter measurements on solid food products (illustration demo)
15:30 – 17:00	Demo 3: The use of machine learning techniques in food spectroscopy (hands-on)
17:00 – 17:30	Follow-Up Questions & Close



Course Trainers









heidi.ottevaere@vub.be

wendy.meulebroeck@vub.be

lien.smeesters@vub.be

indy.magnus@vub.be

Course Directors: Prof. Heidi Ottevaere & Prof. Wendy Meulebroeck Course Manager: Nathalie Debaes

Demo 1: Prof. Heidi Ottevaere & Prof. Wendy Meulebroeck Demo 2: Dr. Lien Smeesters Demo 3: Ir. Indy Magnus



Course Demonstrators

Demo 1: UV-VIS-NIR Absorption spectroscopy on solids and liquids



Corn





vinegars







beers





dried fruits



fruits





seafood

nuts





Course Demonstrators

Demo 2: Fluorescence spectroscopy on mycotoxins



& UV-VIS-NIR Scattering on acrylamide precursors

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Course Demonstrators



PhotonHub Europe

Course Location, Schedule & Cost



- Course Schedule (3 times a year exact dates to be confirmed)
- Number of people (Groups of 3 persons per hands-on station, with a maximum of 9 persons per course)
- The course is free, in case of not showing up a fee of 100€ will be invoiced

Further Information

- DemoCentreFood@b-phot.org
- www.b-phot.org
- www.photonhub.eu/euphotonicsacademy



Course Material (technical hand-outs)







Food sensors, Solid food products, Liquid monitoring, Spectroscopy, Absorption, Fluorescence, Scattering, Machine learning, Food quality, Food safety, Food fraud, Water monitoring.

Relevant Technology & Application Domains

Technology: Free-Space Photonic Components & Systems

Application: Relevant to all application domains

