

# Near Infrared Spectroscopy In Food Science And Technology

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## [Book] Near Infrared Spectroscopy In Food Science And Technology

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### Near Infrared Spectroscopy In Food

#### **NEAR-IR INFRARED SPECTROSCOPY IN FOOD ANALYSIS 1 ... - ...**

NEAR-IR INFRARED SPECTROSCOPY IN FOOD ANALYSIS 3 21 Monochromators Grating monochromators are used to measure the full visible and NIR spectrum and may be used in transmittance or reflectance mode They are therefore the most versatile instruments Monochromators are generally used for research or when a wide range of different applications is

#### **Current and Potential Applications for Near Infrared ...**

Current food and beverage applications of NIR are dominated by proximate quality assessment, and research focused on this aspect of near infrared analysis is very active Interest in the application of near infrared spectroscopy to microbiological research and analysis has grown in recent times However, the use of NIR as a tool for microbiological

#### **Near Infrared Transmission Spectroscopy in the Food ...**

Near Infrared Transmission Spectroscopy in the Food Industry Introduction: Near Infrared Spectroscopy is used in many industries including the pharmaceutical, petrochemical, agriculture, cosmetics, chemical and food industries However in the food industry NIR has an almost universal application Since food is made mostly from proteins,

#### **Near-Infrared Spectroscopy in Agriculture**

Near-Infrared Spectroscopy in Agriculture is organized into five sections The first two sections present the fundamentals of spectroscopy and chemometrics These two sections were simplified as much as possible at the request of the editors be-cause this book targets a broad scientific audience rather than a ...

#### **NEAR-IR INFRARED SPECTROSCOPY IN FOOD SCIENCE AND ...**

This book, *Near Infrared Spectroscopy in Food Science and Technology*, fills the void It covers principles of molecular vibrations, spectral analysis, and instrumentation for NIR spectroscopy as well as its novel ap-plications within food science and technology It is written to be appreciated by food

**The Application of Near Infrared Spectroscopy in Wheat ...**

11 The Application of Near Infrared Spectroscopy in Wheat Quality Control Milica Poji <sup>1</sup>, Jasna Mastilovi <sup>1</sup> and Nineta Majcen <sup>2</sup> <sup>1</sup>University of Novi Sad, Institute of Food Technology <sup>2</sup>Metrology Institute of the Re public of Slovenia, Celje <sup>1</sup>Serbia <sup>2</sup>Slovenia <sup>1</sup> Introduction The application of near infrared spectroscopic te chnique for the quantitative analysis of food