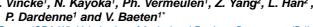


Detection of melamine and its structural analogues using NIR Hyperspectral Imaging spectroscopy

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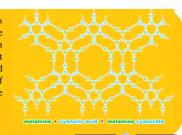


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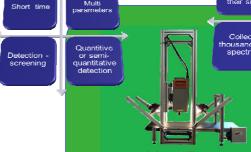
Soybean meal is the material remaining after solvent extraction of oil from soybean flakes. Soy protein products are usually substitutes for animal products because it offers a complete protein

Melamine and Cyanuric acid are organic compounds rich in nitrogen. When combined with formaldehyde they produce melamine-resin, which is widely used in several textiles, plastics, adhesives, flame-resistant products, and some cleaning agents. Melamine and cyanuric acid can combine to form in the kidneys of the animals/infants a crystal called melamine

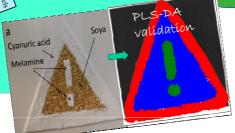


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The aim of this work concerns the development of a standardized methodology and algorithm based on NIR Hyperspectral imaging spectroscopy for the acquisition, treatment and interpretation of the images and the spectra as well as for the production of appropriate and optimized answers to the detection of the presence of melamine and its structural analogues in soybean meal.





Application of PLS-DA model to mixtures

52
First derivative data
Soldan res
100 0 20 100 100 200 200 100 100 100 100

Sample*	% Real melamine	Detected melamine (in pixels)	Detected cyanuric acid (in pixels)	Detected soya (in pixels)
Mix1	0.5	834	48	462043
Mix2	1	831	0	634460
Mix3	1.5	1975	0	568091
Mix4	2	2174	1	636503
Mix5	2.5	2388	0	604950
Mix6	3	3043	0	644489
Mix7	3.5	5134	0	554416
Mix8	4	7700	0	603682
Mix9	5	7771	1	512598
each samp	ele contains 22	200 lines		

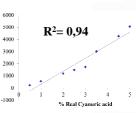
2200 lines x 320 pixels : 704000 pixels

Conveyor belt speed: 0.5 mm/s Pixel size: 30 µm x 45 µm Sample weigth: 1 gr Length: 10 cm Width: 1 cm

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50		6000	-					
39	. e	5000	-			/	•	
16	. 1	4000	4					
32	sela.	3000	-			•		
98	Detected melamine (in pixels)	2000	-		• • •	٠		
	ect	1000	-					
	ã	0	+			-		
			À	1	2	2	4	- 5

sample.	acid	(in pixels)	(in pixels)	(in pixels)
Mix10	0.5	4	223	677264
Mix11	1	8	556	546939
Mix15	2	0	1183	626962
Mix12	2.5	15	1476	639837
Mix13	3	3	1727	464566
Mix16	3.5	4	3006	222171
Mix14	4.5	2	4264	567847
Mix17	5	13	5045	421928
* aach cam	ple contains 22	200 lines	•	



The results shown here indicate that NIR hyperspectral imaging can be detect the presence of melamine in soybean meal. Further work need to be done to confirm the sensitivity and specificity as well as quantification of the method. But it can be concluded that NIR Hyperspectral Imaging is a useful technique to detect the presence of a non conformity (contamination and fraud) in feedstuffs.

References

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