

AOTECH

ADVANCED OPTICAL TECHNOLOGIES S.L.

SPECTROSCOPY SYSTEMS INTEGRATED IN FOOD MANUFACTURING AND PROCESSING EQUIPMENT

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Outline

- Introduction
- NIRS: Basic ideas
 - System technologies and components
- Food application, equipment and systems
 - Current projects under study

Introduction

- Origin: Spin-off from the research group Applied Photonics Group (University of the Basque Country)
- Company mission: To apply photonic solutions to all kind of industries
- Initial projects:
 - Bladed-rotor monitoring system → Turbines, compressors, fans,...
 - Integration of spectroscopy based sensors in food/pharma processes

NIRS: Basic ideas

- Response of molecular bonds within the sample to NIR radiation ($\lambda=800-2500$ nm)
- NIR spectrum:
 - Light is either absorbed or scattered
 - Photon energy absorptions representing overtones and combinations mainly associated with $-CH$, $-OH$, $-NH$, and $-SH$ functional groups
 - Information about the chemical composition and physical properties of the sample → Chemometrics

System technology and components

- Light source: tungsten lamp
- Optical probes/cells
 - Transmission
 - Reflection
 - Transflection
- Spectrometer
- PC

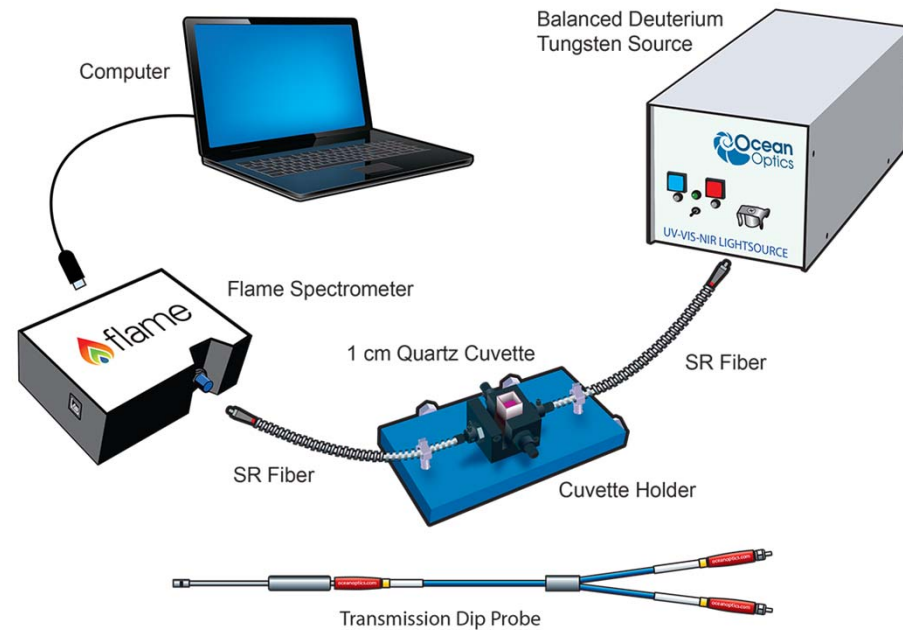


Image from Ocean Optics, Inc.

Food applications

- Dairy → % fat, protein, lactose, dry matter
- Milk powder production → % fat, protein, moisture
- Oil → free fatty acids, phospholipids, moisture
- Grain and flour → % protein, ashes, moisture, fiber
- Meat and fish → % fat, protein, moisture
- Wine → % alcohol, sugars, acids
- Counterfeit and adulterated products

Food equipment and systems

- Pasteurizers
- Fermenting tanks
- Reactors
- CIP systems
- Mixing systems
- Homogenizers
- Drying process
- Milk concentration
- Evaluation of raw materials and finished product
- Complete process quality assurance systems by monitoring key parameters in real time.



Image from Inoxpa S.A.U.

Current projects under study: Ultrafiltration monitoring

- Customer: Cheese factory
- Problem: Different amount of final product (cheese) using the same amount of raw material (milk)
- Cause: Different milk concentration factor in the ultrafiltration stage
- Proposed solution: Monitoring of milk concentration at the output of the equipment to keep stable



Image from Technical Tecnología Aplicada S.L.

Current projects under study: Milk standardization

- Customer: Dairy company
- Problem: Milk characterization during standardization and optimization of the process
- Proposed solution: Standardization skid based on the measurement of % fat for the skimmed milk and cream at the inlet and % fat, protein and lactose at the outlet using NIRS



Image from Inoxpa S.A.U.

Thank you for your attention

Any questions?

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