

# NIR Technology in Grain and Cereals analysis

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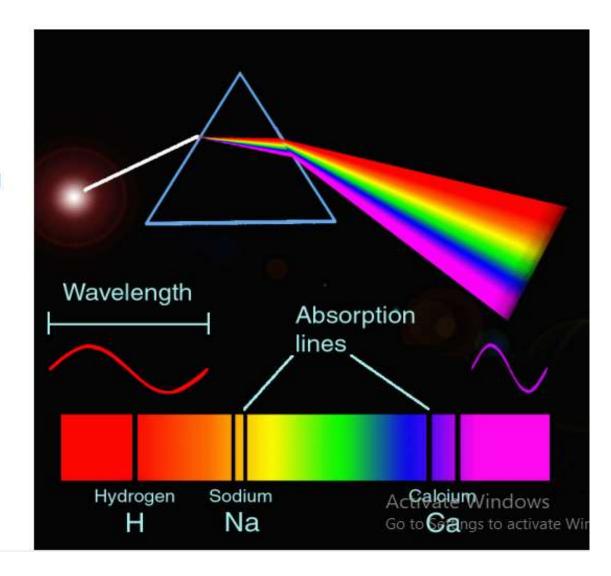
- Spectroscopy
- Spectral Regions
- NIR principle of analysis
- Calibration and prediction
- NIR installation points
- > Application of NIR
- NIR as a tool

Chemical analysis using near Infrared: How?

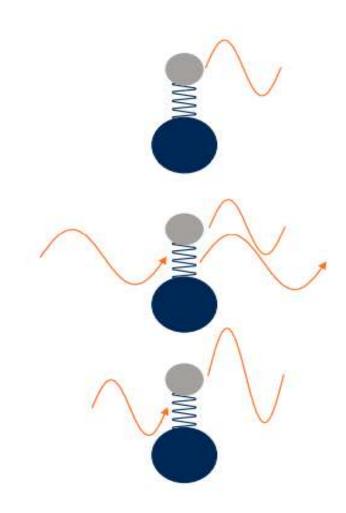
Spectroscopy is the study of absorption of near infrared light (energy) by molecules

Near infrared ranges from 780 – 2500 nm

It is a part of molecular spectroscopy where interaction between light (energy) and matter (molecules).



- Atoms vibrate with a frequency specific to the molecular bond
- When light hits the vibrating bond, it is just passing through when it does not match the frequency
- When light hits the bond with a matching frequency, the light is absorbed and the vibration intensifies
- Organic bonds absorb NIR light.



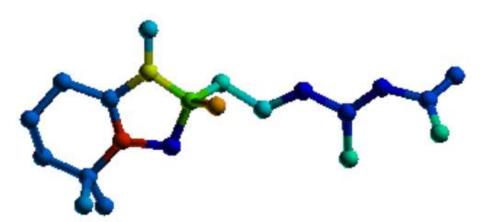


Color & chemical composition including

-OH

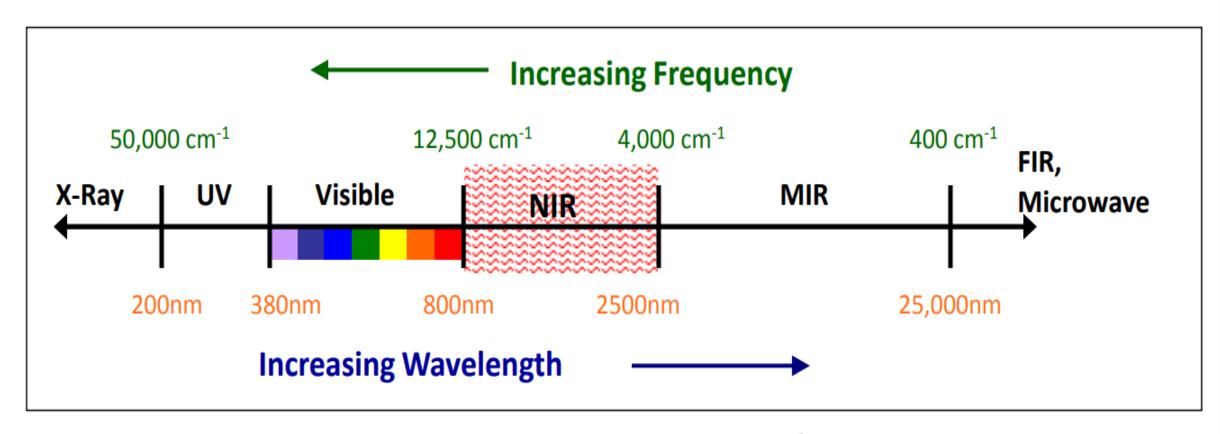
-NH

-CH



Activate Windows
Go to Settings to activate Windows.

# **Spectral Regions**



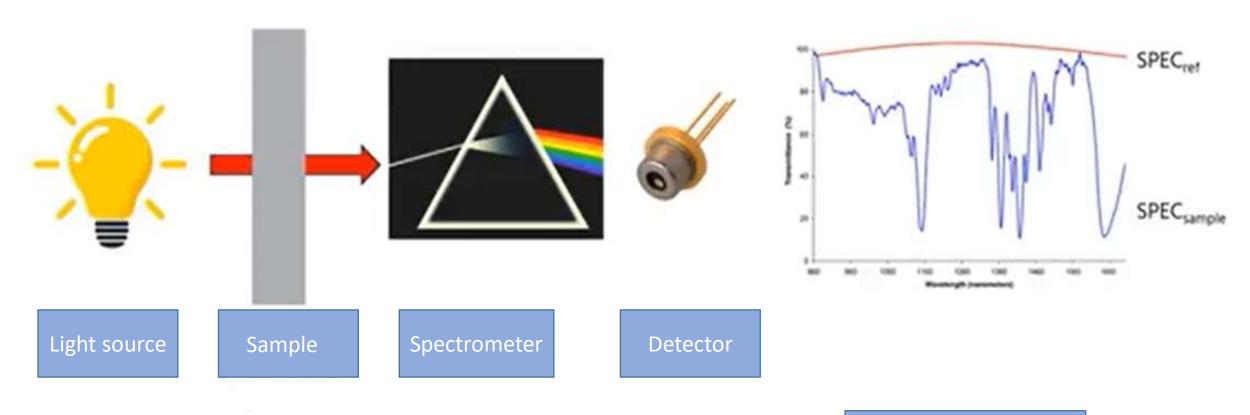
Frequency = 1 / wavelength

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# NIR principle of analysis

How does NIR measure parameters? What is calibration mdel?

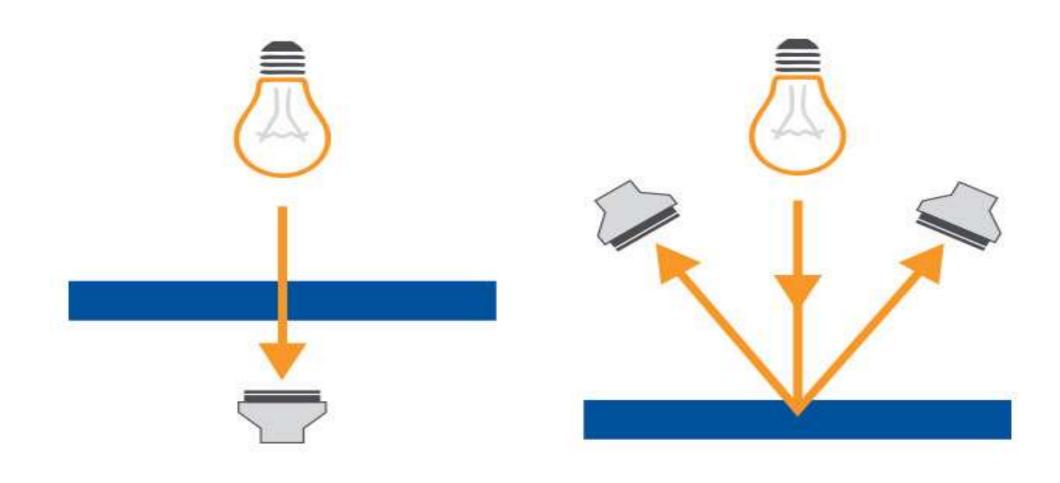
#### **NIR Principle of Analysis**



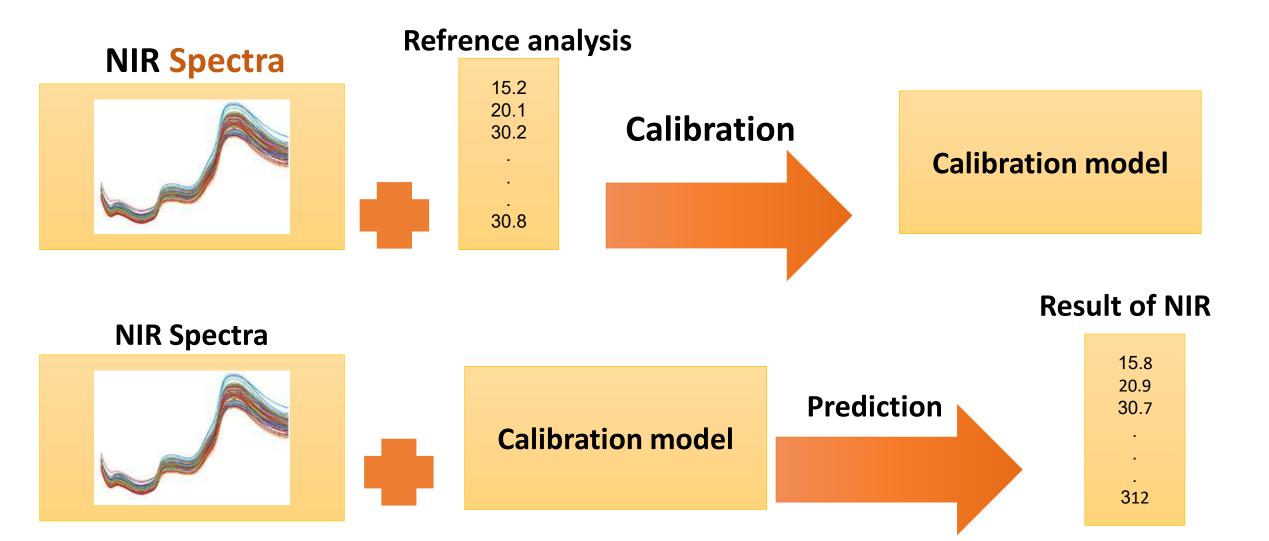
$$A = -\log\left(\frac{SPEC_{sample}}{SPEC_{ref}}\right) = \log(SPEC_{ref}) - \log(SPEC_{sample})$$

Chemometrics

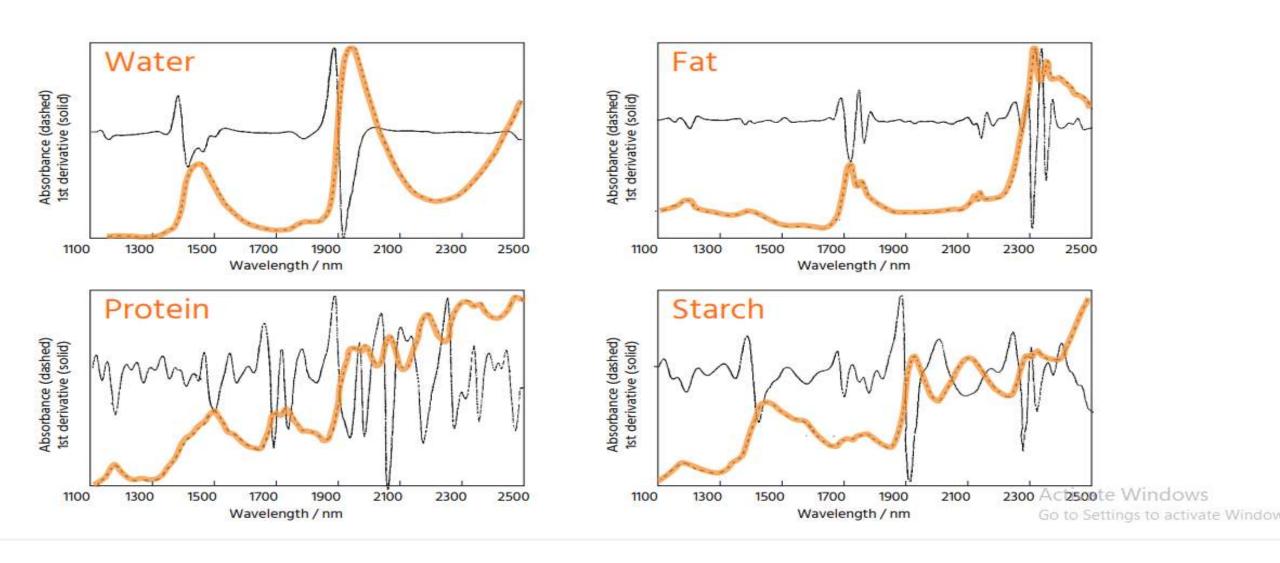
#### **Transmission and Reflectance**



## Calibration and prediction

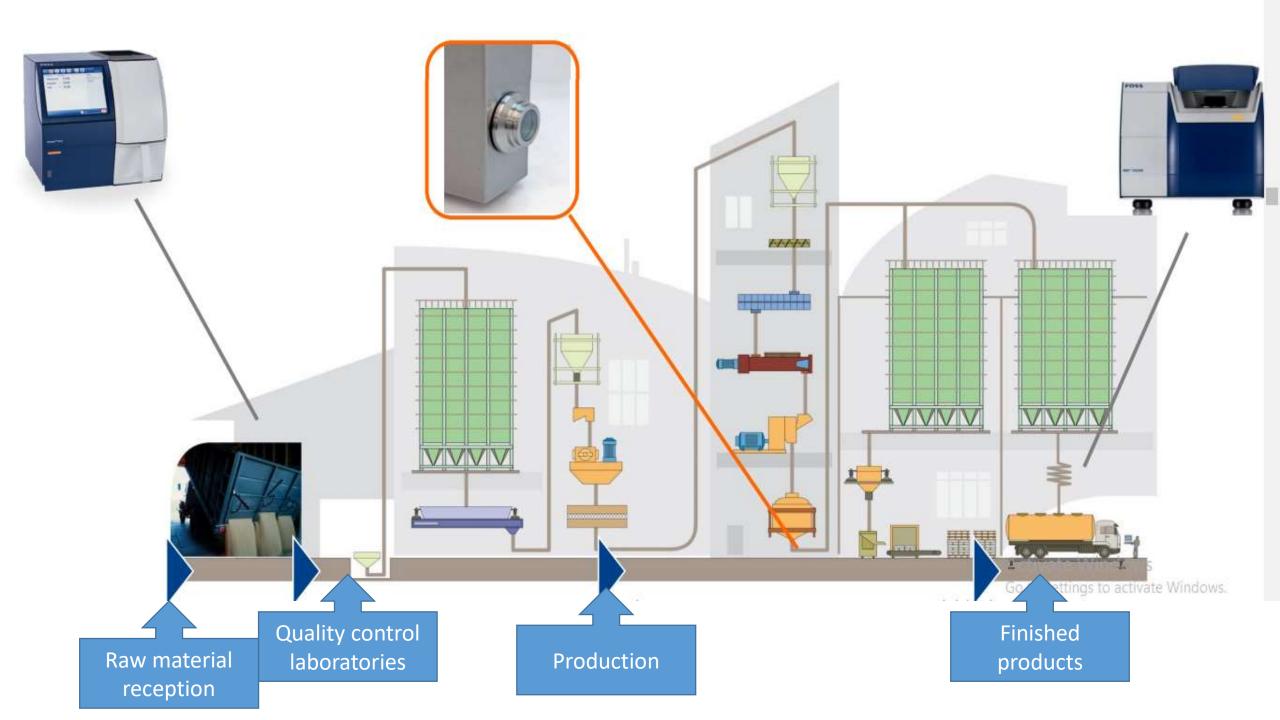


#### Constituent Spectra



# NIR installation points

Where and how can NIR help?



#### **Speed! Allows for many improvements:**

- Check incoming ingredients
- Rejection of out of spec incoming material
- ► Measurement of in-process products
  - helps for process control
  - reduces re-work or scrap product
- Used for end product testing
  - quality control
  - packaging

# <u>Purpose</u>

- Speed = Increased efficiency
  - Greater sample throughput
- Reduced costs
  - No consumables
  - No chemical disposal costs
  - Lower labor costs
- Increased safety
- Better process control
  - Greater product knowledge





# Application of NIR

#### Applications in the Food Industry

- ► Flour Milling
- Bakers
- Pasta Manufacturing
- **▶** Oilseed Processors
- ▶ Ice Cream Makers
- Snack Foods
- **▶** Meat Processors
- Wet Corn Milling
- Grain Handlers

- Dry Corn Milling
- ► Fruit
- **►**Edible Oils
- Dairies
- **▶** Feed Producers
- Breweries
- Spices
- **▶** Food Additives
- Modified Starches

#### **Example: NIR at a Flour Mill**



Wheat: Protein, Moisture, Starch, Wet Gluten, Zeleny,



Wheat Flour II - Moisture, Ash, Protein, Water Abs, Wet Gluten

#### Example: NIR at oilseed industries

#### Cereals/Grains



- Corn/Maize
- Wheat
- Barely
- Rye
- 0at
- Triticale

#### **Vegetal Protein Meals**



- Rapseed/Canola, Seed, Cake
- Rapseed/Canola, Meal
- Soybeans / Meal, Cake, Short
- Roasted Soybean Meal
- Soybean Meal De-hulled
- Soybean Full-fat
- Sunflower/ Meal, Cake
- Bean Protein
- Copra Meal
- Pea Protein
- Peanut/ Meal, Cake
- Linseed
- Corn Gluten Meal

#### **Vegetal By-Products**



- CornGluten Feed
- Wheat Gluten Meal
- Corn Germ
- Linseed Wheat Blend
- Corn Germ Meal
- Beet Pulp
- Corn Flakes
- Corn Extruded
- Corn By-products
- Corn Mash
- Barely Flakes
- DDGS
- Rice Bran
- Broke Rice
- Wheat Brans
- Wheat Gluten Middling

# NIR as a tool

Why choose NIR as a tool?

▶ Instruments are easy to use



► NIR is fast



- Accurate results
- **▶** Little sample preparation
- Environmentally friendly
  - no chemicals



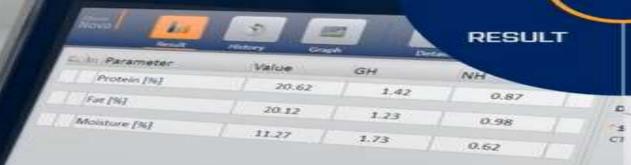


- Economical
  - no consumables
- Capable of solid or liquid analyses
- Handles complex matrices
  - ▶ simultaneous, multi-component analysis





START



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**MEASURE** 



Cotton Seed Meal

00

## Global partners

Which companies and manufacturers are using NIR technology for advanced analysis?











