

## Nondestructive Evaluation Of Food Quality By Shyam N Jha

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The quality and safety of food is an increasing concern for worldwide business. Non-destructive methods (NDM), as a means of assessment and instrumentation have created an esteemed value in sciences, especially in food industries. Currently, NDM are useful because they allow the simultaneous measure ☺

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field of non-destructive evaluation of the quality of agro-food products is extremely important. Today, measuring the quantity and quality of agricultural products without any injuries has a special position in post-harvesting and processing

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Recently, many studies on non-destructive detection measurements of agro-food products and final quality assessment of foods were reported. As a general statement, the future of using NDM for assessing the quality of food and agricultural products is bright; and it is possible to come up with interesting findings through development of more efficient and precise imaging systems like the ...

~~Applications of Non-destructive Technologies for~~ ...

Biospeckle is a non-destructive tool for the assessment of living materials. The wide applications of biospeckle can be seen in the area of medicine, microbiology, and agriculture. Recently, in the field of agriculture, the method has witnessed extensive application in quality and safety evaluation of the food products.