

BAKED

GOODS

AND HYPERSPECTRAL IMAGING

Hyperspectral imaging is the state-of-the-art technical solution for quality control on the production line. With just one measurement, it provides data for analyzing color, moisture, contamination, and fat or protein content from every part of every item.

Due to the wide product variety, processing industry needs a flexible solution that can transfer from one product to another, and reliably identify materials based on biological, chemical and physical parameters. Hyperspectral imaging plays an important role where traditional color, spectral or x-ray cameras cannot provide a full solution.

HYPERSPECTRAL IMAGING CAN

- Improve product quality
- Reduce false alarms and waste
- Perform thorough measurements with perfect hygiene: the non-invasive technology gives results without touching the goods
- Collect data for various quality parameters in one measurement: moisture, composition, color and so on
- Detect contamination or foreign objects: dust, insects, mites, plastics etc. even when they do not show up in x-ray images
- Reach 100% inspection coverage, fully imaging every product

HYPERSPECTRAL IMAGING IS

- Innovative, high-end technology
- Integrable to an existing solution
- Reliable and fast method of measurement for various use cases

INTEGRATE HYPERSPECTRAL CAMERA TO YOUR CURRENT SYSTEM

Specim hyperspectral cameras lightweight, compact and fast, and they use standard interfaces for power input and data collection. As a result, they can be easily integrated to an existing system. The state-of-the-art imaging technology is sure to give you a competitive edge over other manufacturers.

Contact us: info@specim.fi

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