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Testing for food contamination

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Food can become contaminated with pathogenic bacteria even when hygiene standards in a kitchen, whether domestic or commercial, and in the food industry. There are so many possible microbes that can come into contact with food from a wide variety of sources including people with poor personal hygiene or outsourced ingredients that have been

contaminated elsewhere.

Now, a team from China has reviewed hyperspectral and optical scattering imaging techniques to reveal whether food samples contain problematic microorganisms. These non-invasive approaches circumvent many of the long-winded and complicated laboratory techniques on which such tests have relied in the past.

Optical techniques offer quicker results and avoid the need for destructive testing and even significant operator expertise.

More information: Jing Xu et al. Applications of hyperspectral and optical scattering imaging technique in the detection of food microorganism, *International Journal of Computational Vision and Robotics* (2018). DOI: 10.1504/IJCVR.2018.093073

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