

Dedicated Analytical Solutions

# IN-LINE MEASUREMENT WITH NIR – ADVANTAGES AND LIMITATIONS

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Measurement of Moisture in Materials – Tribble M Conference

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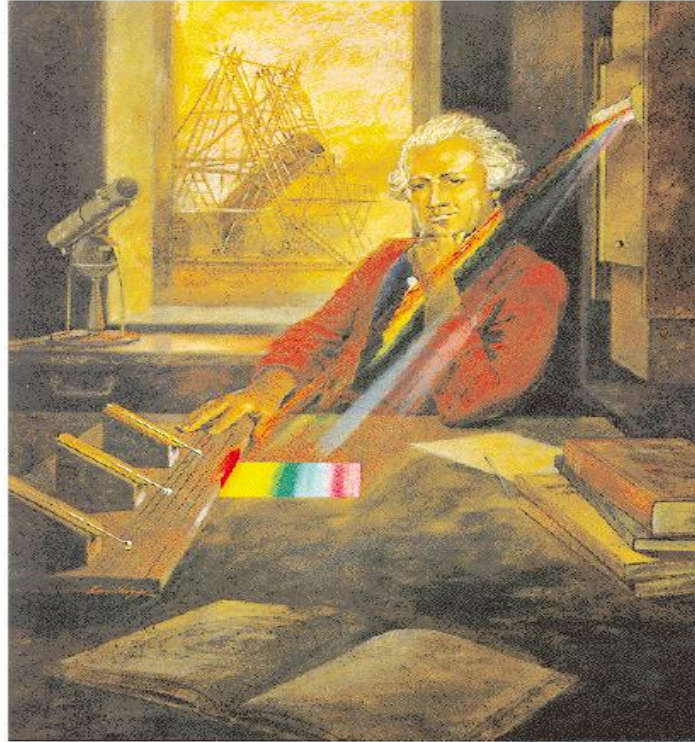


# CONTENT

- **Historical background**
- **Typical NIR food/feed applications**
- **FOSS NIR Instruments**
- **Molecules, vibrations, overtones**
- **Spectral regions**
- **Instrument design**
  - **Sample presentation**
  - **Spectrometer configurations**
- **In-line moisture measurement example**
- **How to verify performance**
- **NIR advantages and disadvantages**

# THE BEGINNING

Sir William Herschel  
1800



*Figure 1. Portrait of Sir William Herschel, who discovered the existence of infrared radiation in 1800.  
(Picture credit: NASA/IPAC;  
<http://www.ipac.caltech.edu/Outreach/Edu/herschel.gif>)*

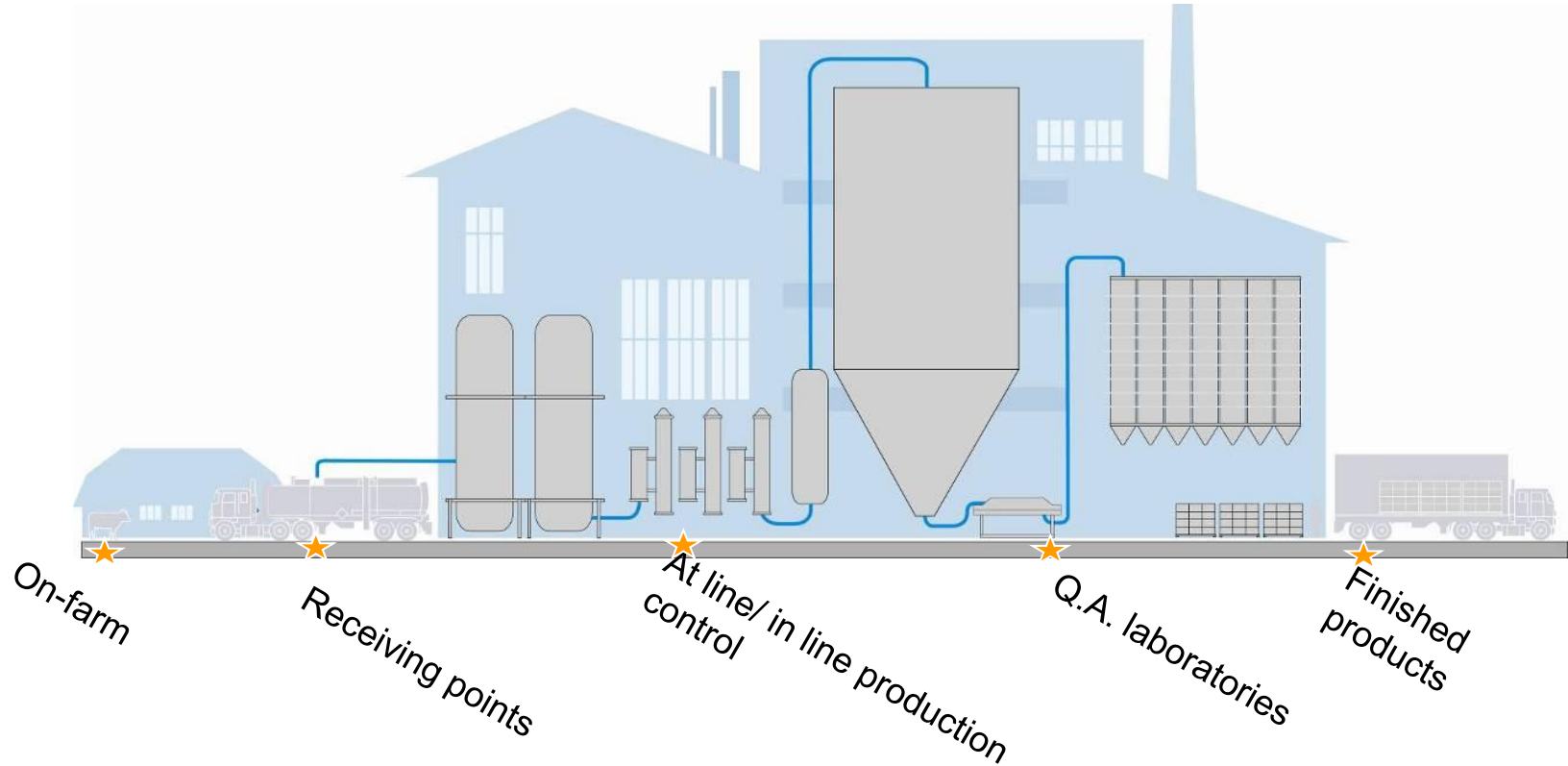
# HISTORY



Karl Norris  
USDA ARS Beltsville

- 1800 - The First NIR Spectrum recorded (Herschel)
- 1950 - Potential of NIR quantitative analysis was recognized (Kaye)
- 1960 - Research program at USDA for NIR analysis of agricultural commodities (Norris)
- 1970 - First commercial NIR Instruments – Reflection, optical filters, basic mathematics  
Improvements in optics and electronics  
Introduction of computerized instruments
- 1980 - Continuously scanning spectrophotometer  
New calibration techniques (PLS)
- 1990 - Non-linear calibration methods (ANN)  
Instrument Networking
- 2000 - Improved Instrument Standardisation  
High performance Detector Diode Array
- 2010 - Spectral standardization methods

# WHERE ARE NIR INSTRUMENTS USED ?



# TYPICAL NIR FOOD AND FEED APPLICATIONS

## Commodities

- Cereal grain
- Flour
- Meat
- Dairy food
- Feed
- Forage

Often inhomogeneous samples

Both absorption and light scatter attenuate light.

## Constituents

- Protein
- Moisture
- Starch
- Fat
- Fibre
- Sugar
- Collagen

% range concentrations

NH, OH, CH absorption



# SOME DIFFERENT FOSS NIR/NIT INSTRUMENTS



**Infratec™ Nova  
Grain Analyzer**



**FoodScan™  
Food Analyzer**



**NIRS DS 2500**



**XDS PA**



**Infratec™ Sofia  
Grain Analyser**



**MeatScan**



**NIRS DA 1650**

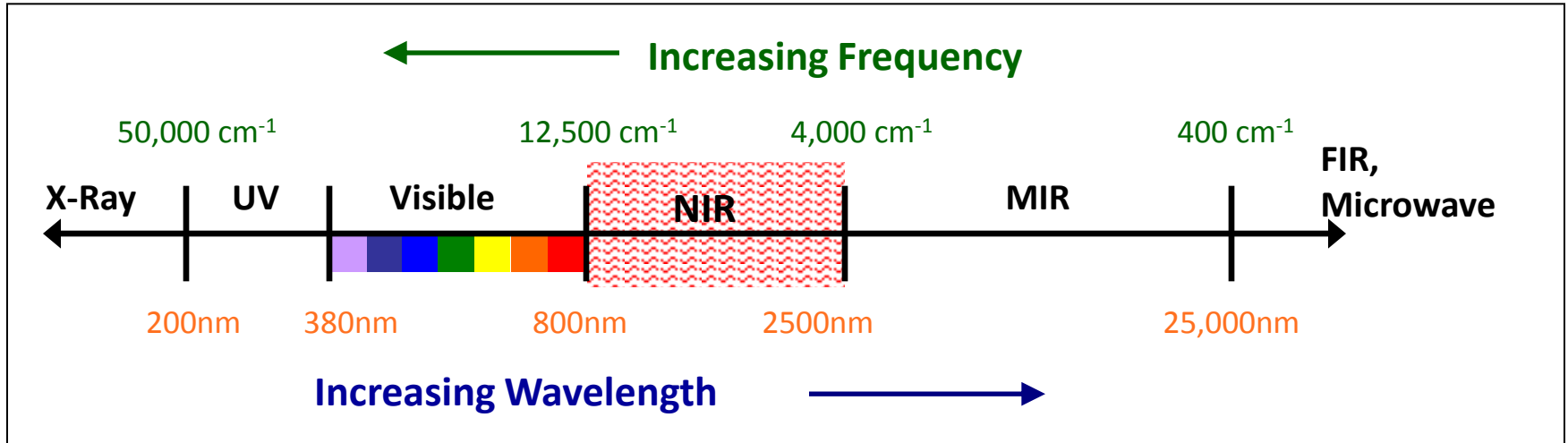


**ProFoss**

# SPECTRAL REGIONS

NIR just above visible region of the electromagnetic spectrum

~ 750 to 2500 nm



Frequency = 1 / wavelength



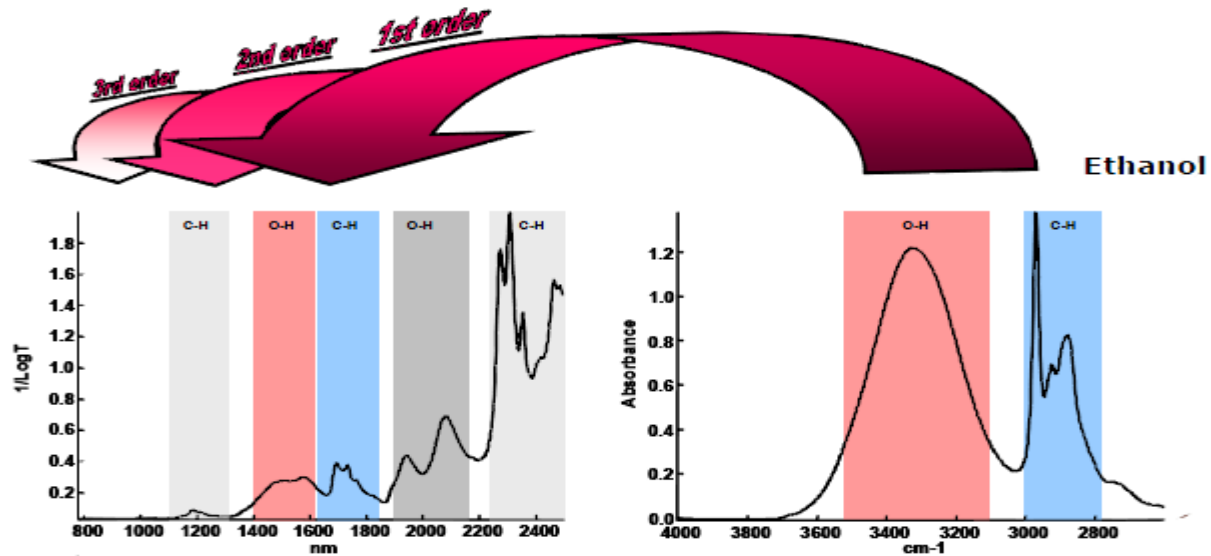
# ABSORBANCE BANDS

The absorbance bands observed in the Near Infrared region arise mainly from vibrations of molecules with bound hydrogen atoms.

- CH	FAT
- OH	Moisture
- NH	Protein

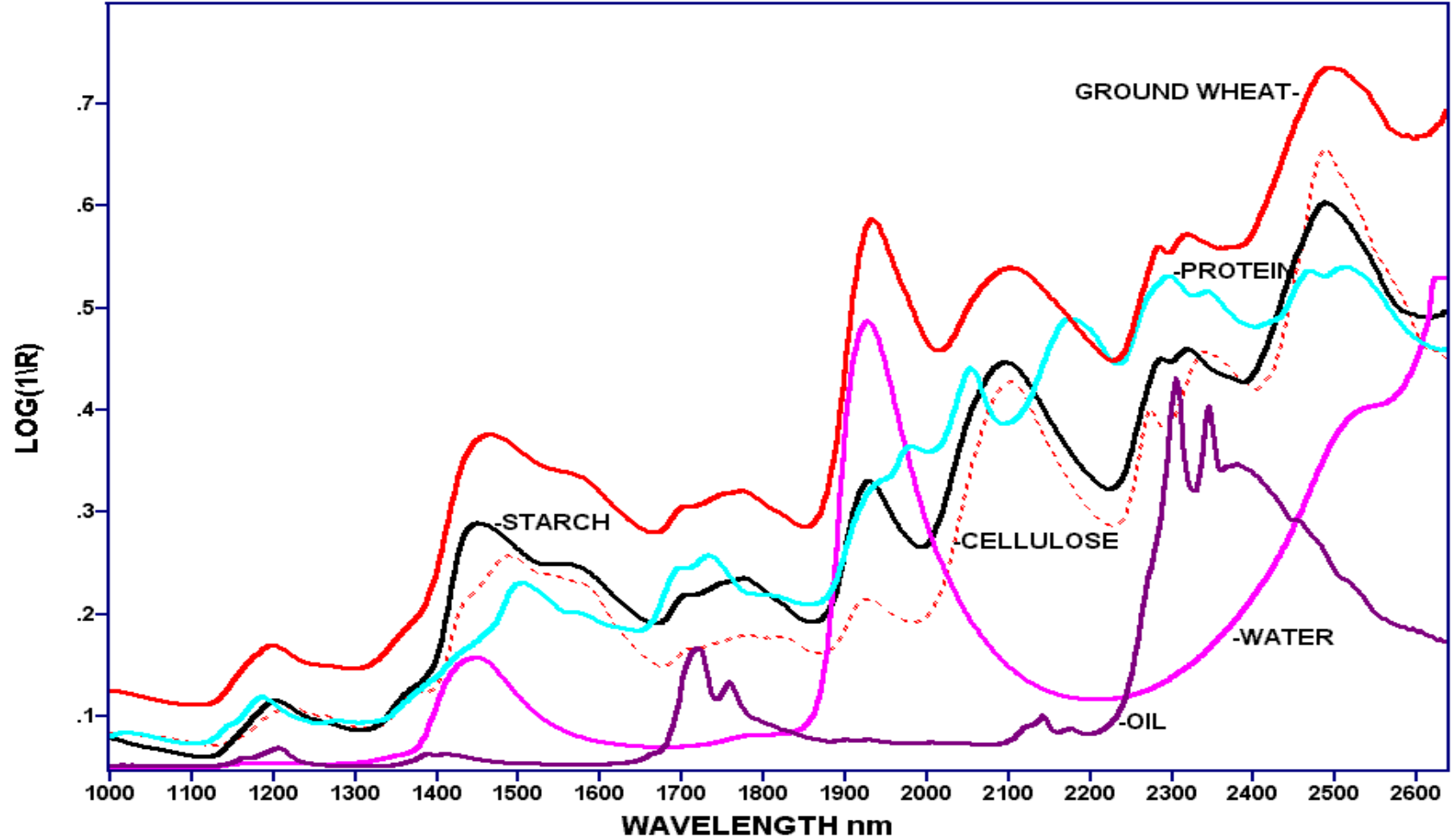
# NIR SPECTRUM

NIR is repeating IR



Reproduced from D.K. Pedersen, and S.B. Engelsen, Monitoring Industrial Food Processes Using Spectroscopy & Chemometrics, *New Food*, 2 (2001), 9-13

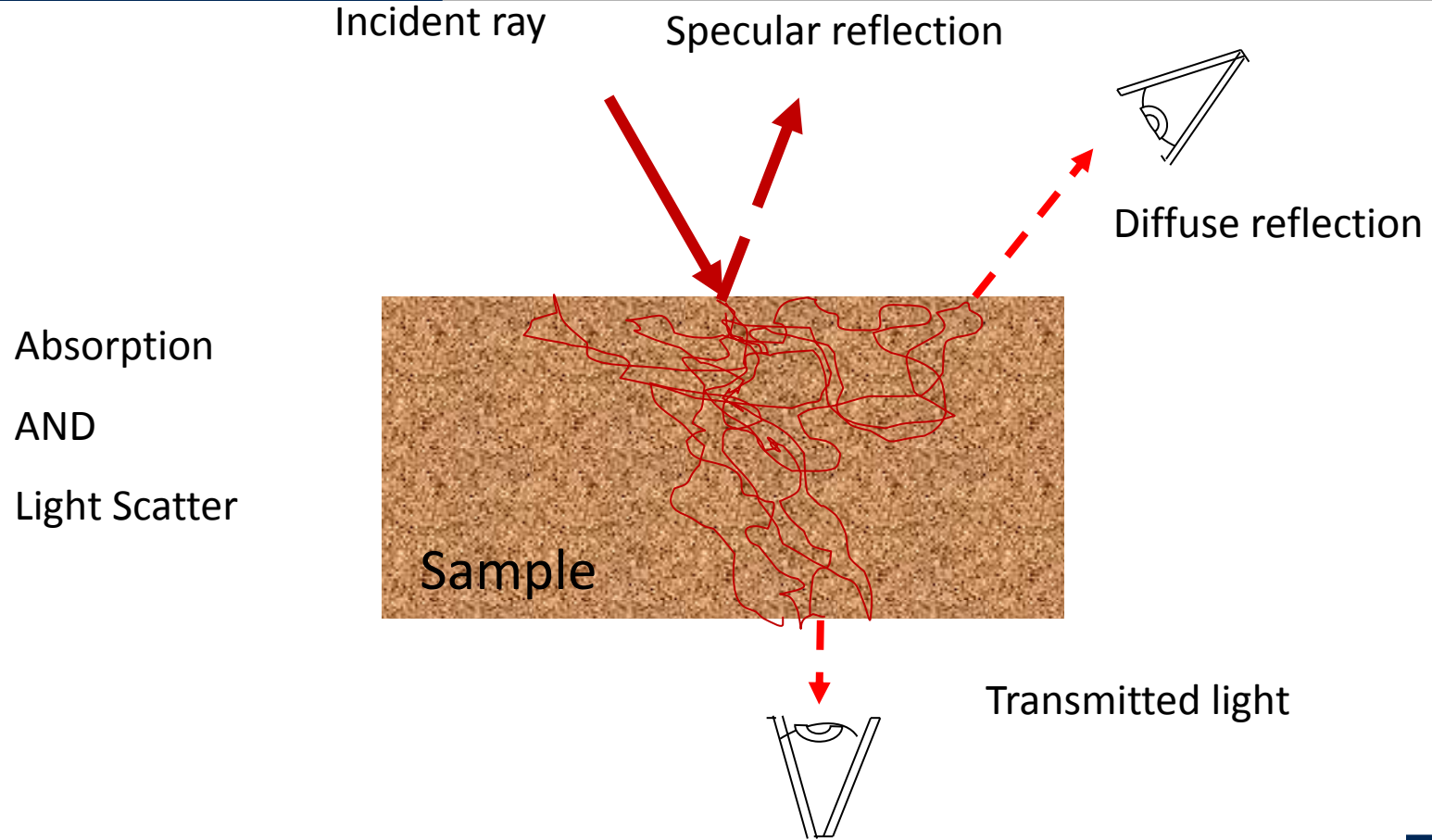
# DIFFUSE REFLECTANCE NIR SPECTRA



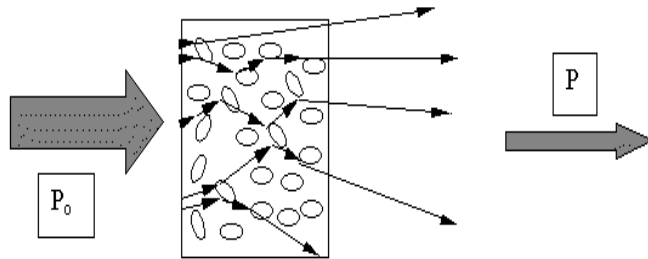
# SAMPLE PENETRATION DEPTH

	Wavelength range	Rel. $\epsilon$	Pathlength
IR	2500 - 25000 nm	1	$\mu\text{m}$
1'st overtone	1500 - 2000 nm	1/20	mm
2'nd overtone	1100 – 1600 nm	1/500	mm
3'rd overtone	700 – 1200 nm	1/7500	cm

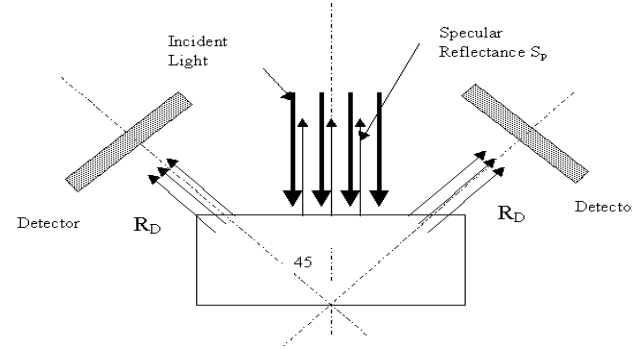
# LIGHT SAMPLE INTERACTION



# NIR/NIT SAMPLE INTERFACE



Transmission  
6-30mm cell width



Diffuse reflectance

(Transflectance with diffusing mirror behind)

# WAVELENGTH SELECTION TECHNOLOGIES

## Filter

- Interference filters
- Acousto-Optic Tunable Filter (AOTF)
- Scanning Fabry-Perot Filter
- Linear variable filter

## LED/Laser array

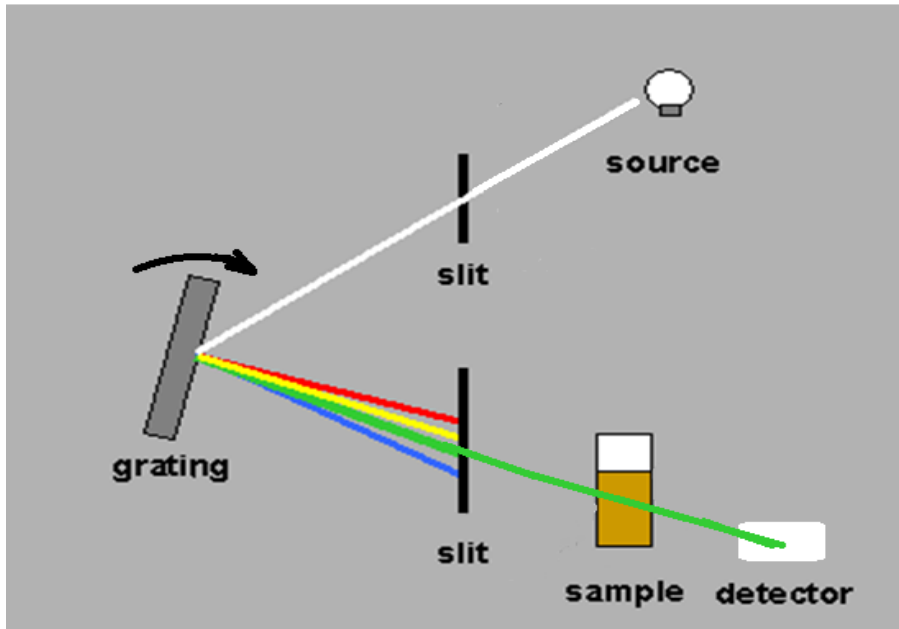
## Dispersive

- Grating ← Used in FOSS NIR instruments
- Prism

## Interferometric (FT-NIR)

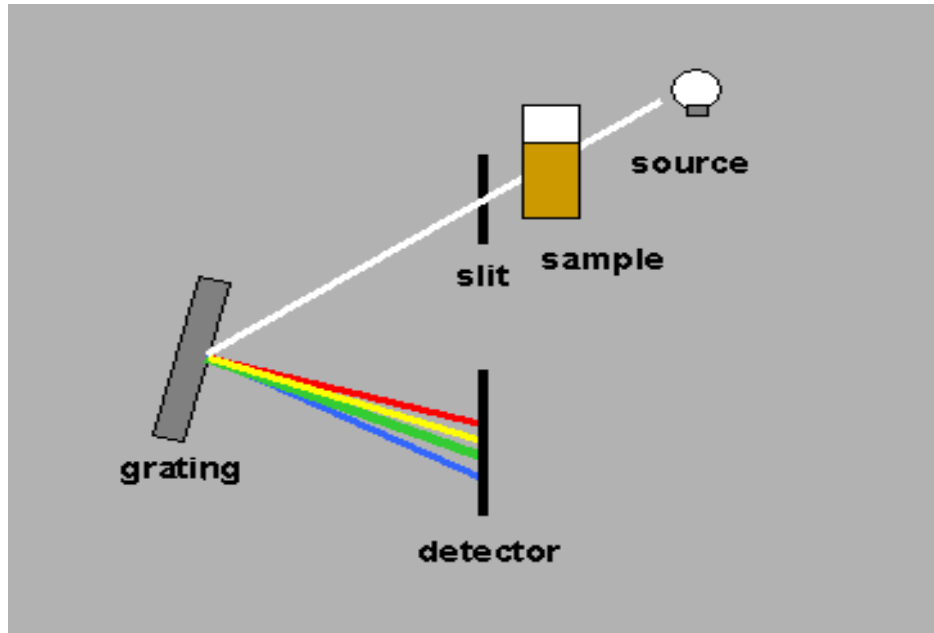


# PRE DISPERSIVE SCANNING MONOCHROMATOR



- Single Detector
- Rotating Grating
- Monochrome sample illumination

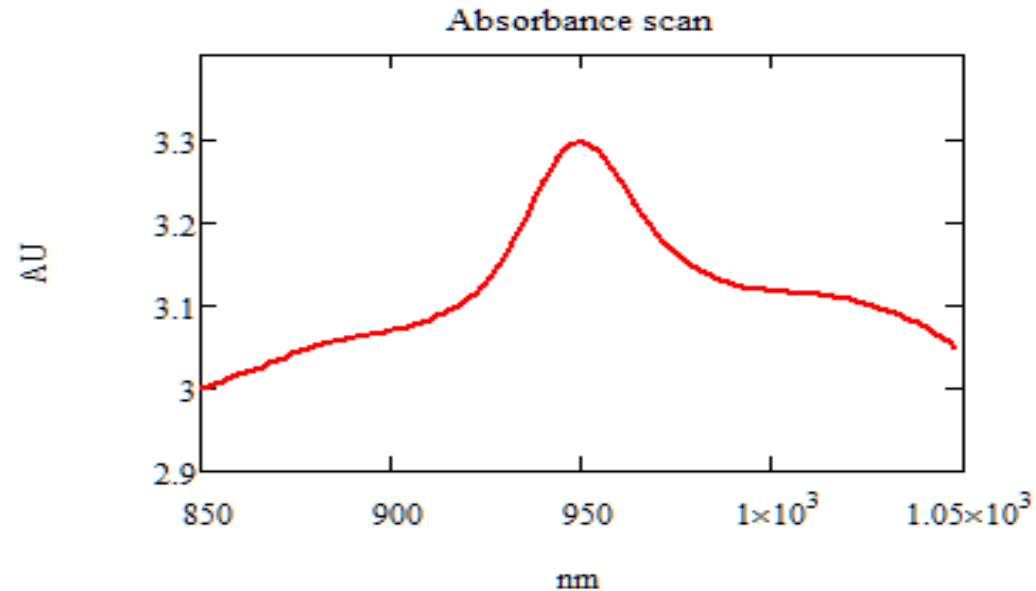
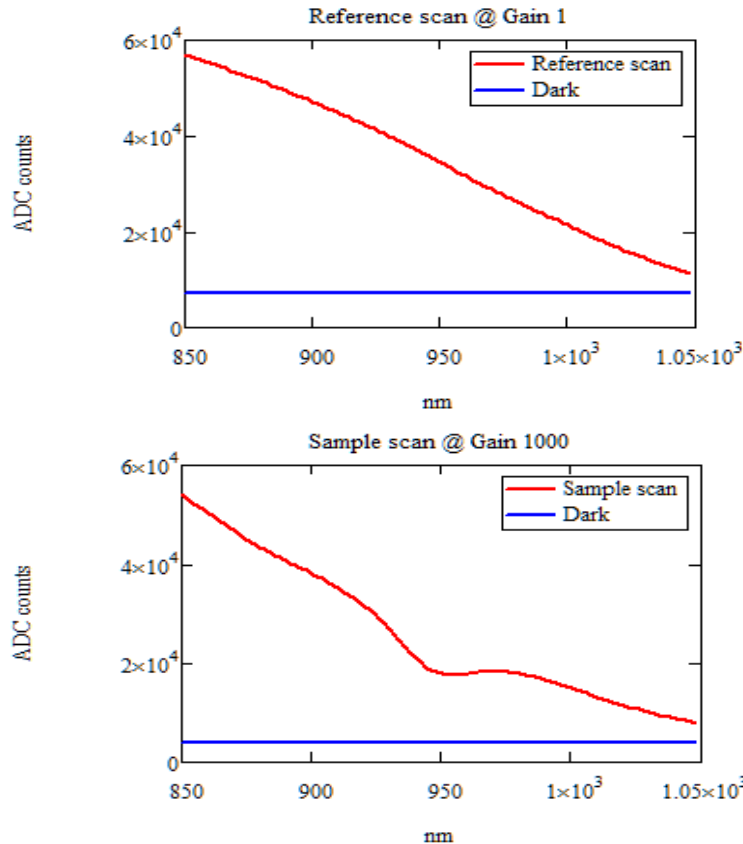
# POST DISPERSIVE DETECTOR DIODE ARRAY



- Multiple Detectors
- Fixed Grating
- Polychrome sample illumination

# ABSORBANCE SCAN CALCULATION

$$\text{Absorbance} = \log\left(\frac{\text{Ref} - \text{Ref\_offset}}{\text{Sample} - \text{Sample\_offset}}\right) + \log\left(\frac{\text{Sample\_gain}}{\text{Ref\_gain}}\right)$$



The reference scan correct for source, detector and grating characteristics and compensate for thermal y-axis drift.

# A DEDICATED SOLUTION

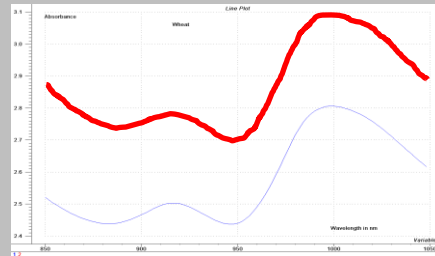
Instrument

Result

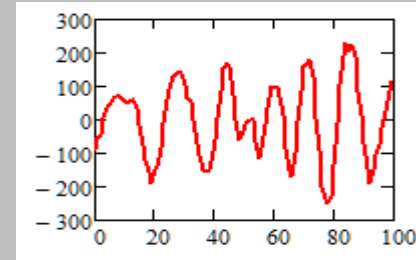
Sample  
Presentation



Spectrometer



Prediction model  
( Calibration )



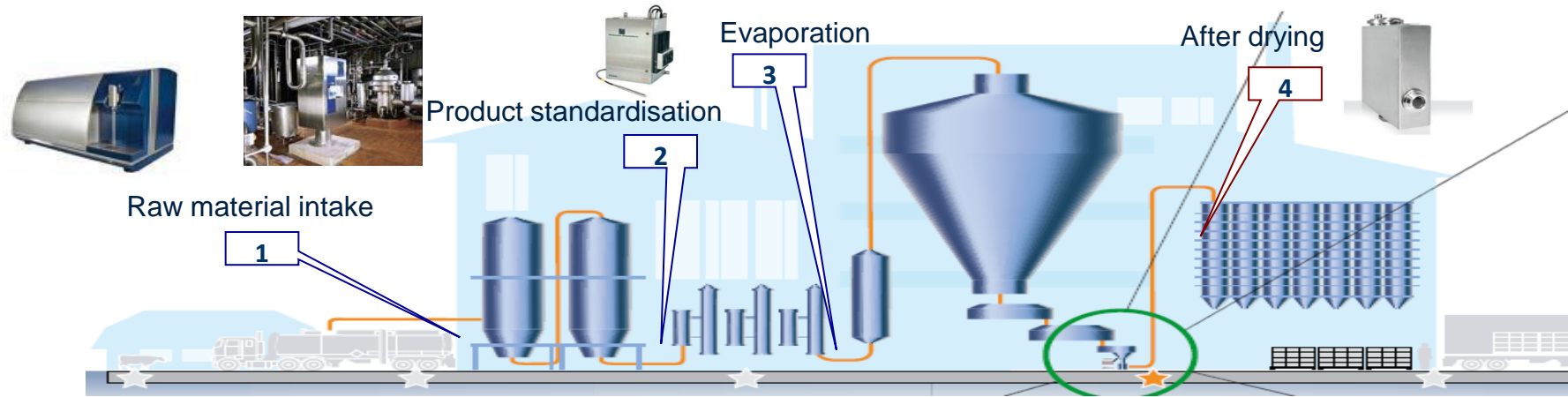
x% Moisture

$$x = b_0 + A_{\lambda 1} * b_1 + A_{\lambda 2} * b_2 + A_{\lambda 3} * b_3 + \dots + A_{\lambda n} * b_n$$

# EXAMPLE: MOISTURE MEASUREMENT IN DAIRY POWDER PRODUCTION

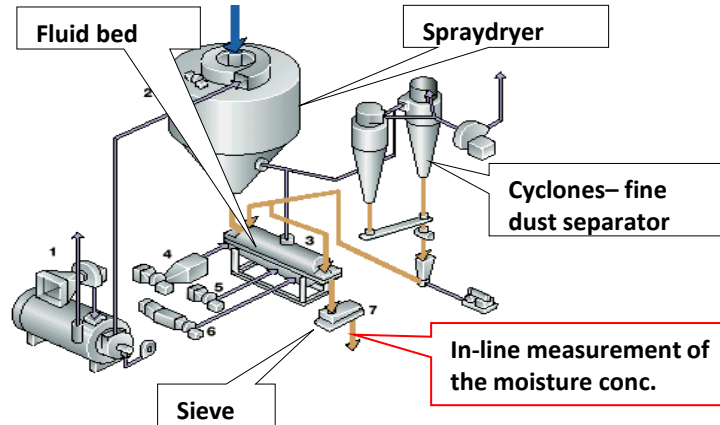


# DAIRY POWDER PROCESS



1. Milkoscan: Compositional analysis of incoming raw milk
2. ProcesScan: Standardization of fat and protein concentration in liquid phase
3. XDS PA: Analysis of concentrate - TS is as high as possible to save energy
4. ProFoss: Analysis of dry powder – Moisture measurement for process control, Fat & Protein for monitoring

# THE MEASURING POINT



## Measuring Point

- ▶ Installed in the outlet of the fluid bed & sieve in a place where the powder is free falling.
- ▶ Measurements are made with a reflectance spoon probe installed directly into the hopper or pipe.

## Purpose of measurement

- ▶ Measure moisture conc. to control both the Fluidbed and the Spray dryer drying process to avoid “over drying”( increase moisture in final product - yield).
- ▶ Monitor fat and protein – not used for process control. Fat and protein standardization is done before the evaporation and spray drying process.



# TRUE IN-LINE ANALYSIS WITH A DEDICATED DAIRY POWDER SAMPLER

- An optical fiber “Powder probe” is installed in a pipe or hopper right after the secondary drying step (fluid bed/sieve) where powder is free falling – no complicated sample bypass or automatic sampling system.
- The Powder probe is casted in a polymer and has no glass window in between the sample and the optical fiber.
- An air purge system ensures that the sample is completely removed before collecting a new sample for analysis.



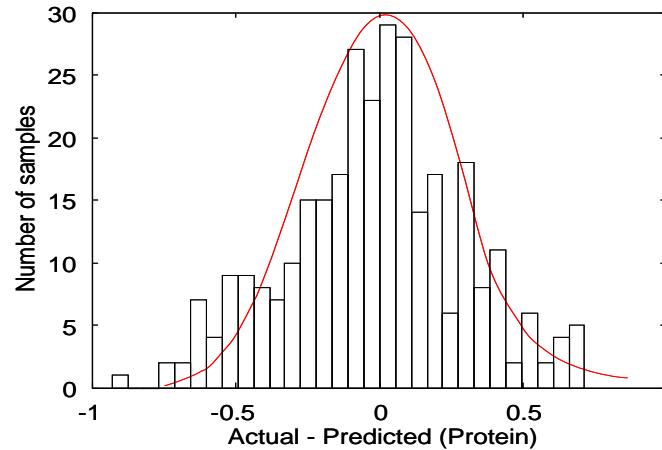
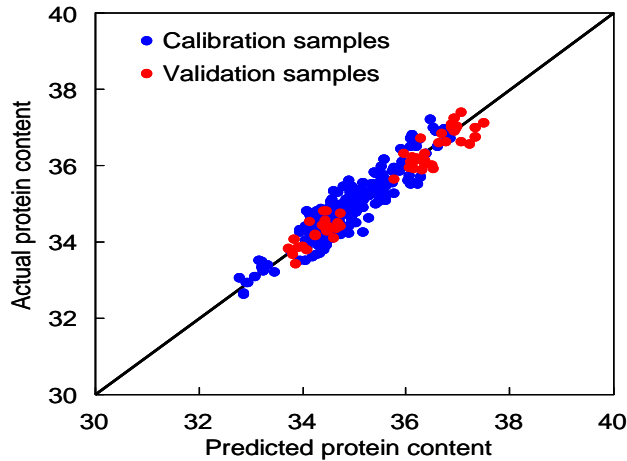
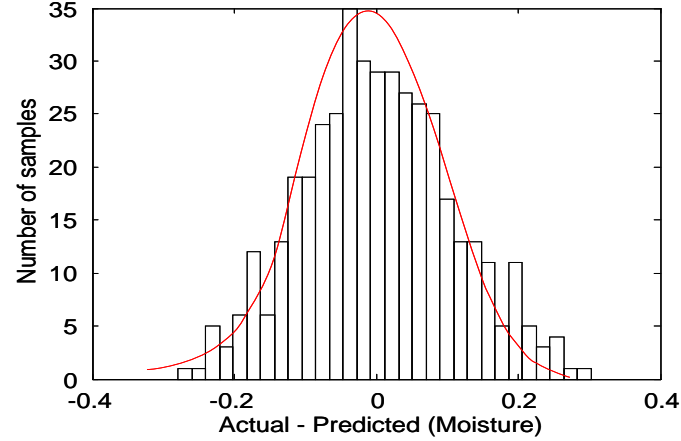
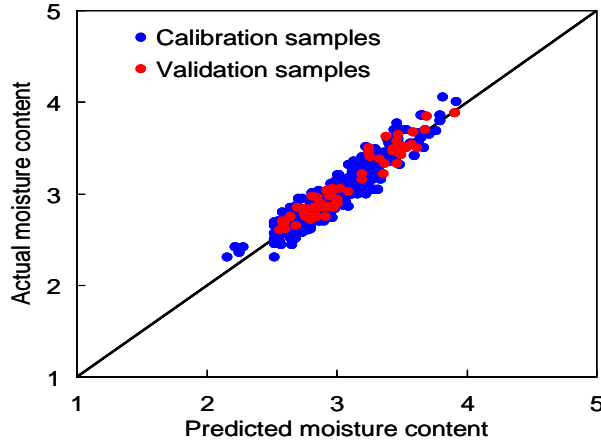
# DIARY POWDER ACCURACY EXAMPLE

The calibration is based on skim milk powder data collected in-line at the outlet of the fluid bed and sieve. 367 samples was used for the moisture calibration. N number of independent samples was used for validation.

Component	Model	N	Acc.	Min	Max	RSQ
Moisture	PLS	65	0.10	2.1 %	4.0 %	0.96
Protein	PLS	59	0.27	32.6 %	37.4 %	0.97

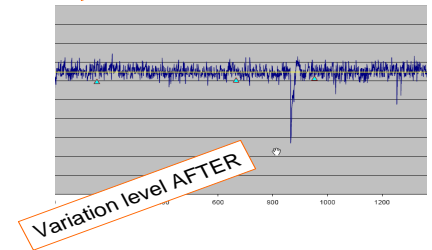
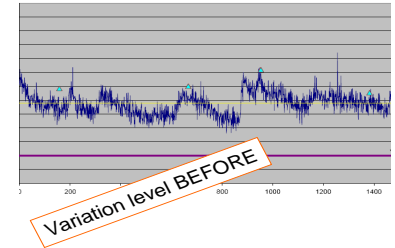
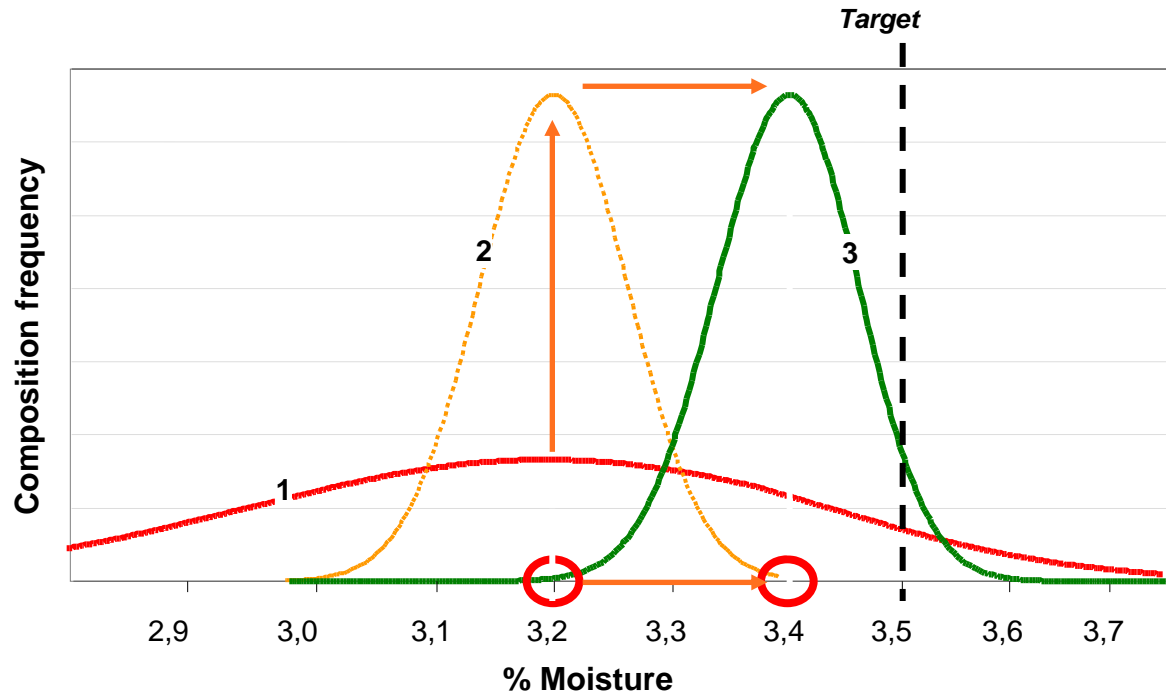
**N:** Number of independent samples in the validation set.  
**Acc.:** Independent test set accuracy expressed as Standard Error of Prediction (SEP) corrected for bias (1 SD absolute)\*.  
**Min.:** Minimum reference value.  
**Max.:** Maximum reference value.  
**RSQ:** Linear correlation between ProFoss result and reference result.

# DIARY POWDER ACCURACY EXAMPLE



# PRODUCING CLOSER TO THE TARGET SPECIFICATION

In-line NIR measurement allows you to run production much closer to your specification limits thus giving both increased yield and improved final product quality.



# HOW TO CHECK PERFORMANCE

Independent test set to be analyzed according to the following methods:

## **Validation**

ISO21543/IDF 201: 2006.

Milk products – Guidelines for the application of near infrared spectrometry.

## **Reference methods**

Moisture: ISO 5537:2004 / IDF 26 (2004),

Dried milk – Determination of Moisture content (Reference method)

Protein: ISO 8968-1:2001 / IDF 20-1 (2001),

Milk -- Determination of Nitrogen content -- Part 1: Kjeldahl method

ISO 8968-2:2001 / IDF 20-2 (2001),

Milk -- Determination of Nitrogen content -- Part 2: Block-digestion method

# NIR

## ADVANTAGES AND LIMITATIONS

### ADVANTAGES

- ▶ High continuous sampling rate enables automatic process control.
- ▶ Non destructive measurement.
- ▶ Good accuracy.
- ▶ No sample preparation.
- ▶ Can be used with sample presentation units for almost any liquid or solid sample.
- ▶ Can measure other sample constituents in addition to moisture (fat/oil, protein, sugar, fiber, etc).
- ▶ Can be made insensitive to product temperature.
- ▶ Simple to install and maintain.

### LIMITATIONS

- ▶ Not a primary method.
- ▶ Needs to be initially calibrated (generally against a primary method).
- ▶ Measurement is made close to sample surface due to limited light penetration depth. To work properly, there must be a relationship between the surface moisture and total moisture of the product.
- ▶ A good sampling procedure is essential.
- ▶ Optical Path must be kept clean.





THANK YOU FOR YOUR ATTENTION

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