



Use of portable NIR spectrometer for the analysis of fruits quality

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History ...



- *Development of rapid method to select new varieties of apple with high nutritional quality : Use of NIR for the determination of quality and nutritional parameters of apple*

- *Valorisation of cultivars presenting high nutritional quality by the development of a methodology to optimize the harvest date.*

- *Internal evaluation of portable instruments*



Projet 'POMMINO' (2008-2011)

Research and valorisation of cultivars presenting high nutritional quality

The **breeding program** conducted in the unit of Plant

Breeding and Biodiversity aims to create **new apple cultivars** presenting:

- quantitative resistance to scab.
- a **high nutritional quality**.
- and good agronomic traits in the context of a sustainable agriculture



Quality parameters ?

- **High vitamin C**
- **High phenolic compounds**
- Sugars



Use of NIRS for the determination of quality and nutritional parameters of apple



Interest for the fruit tree growing ?

For breeders:
selections of
genotypes

- To develop precise **calibration models** in order to use NIRS as a **rapid tool for selection** in the breeding program

For producers:
better prediction of
the harvest date

- To develop a **portable NIRS instrument** in order to determine **the optimal picking date** and to evaluate fruits **quality directly in orchards**

First studies with NIRS on fruits:



+
4
measures/
fruit



XDS (Foss NIRsystems. Inc.)

Phazir (Polychromix. Inc.)

Reference methods: physico-chemical analyses (lab)

- Maturity ↔ Starch regression (Indice KI)
- Firmness ↔ Penetrometer
- Sugar content ↔ Refractometer (Brix)
- Acidity ↔ Titration
- Phenolic compounds ↔ Folin-Ciocalteu

But
destructive
and « time-
consuming »



Application of NIRS in the apple breeding program

Aim: Develop **strong calibration models** in order to use the NIR spectroscopy as a **tool for the selection of varieties** in the apple breeding program

Calibration model with Phazir (2009-2010)

Quality parameter	N	Mean	SD	SEC	RSQ	SECV	RPD	Nb facteurs
Maturity	227	7.87	1.36	0.97	0.64	1.17	1.16	7
Firmness (kg/cm ²)	226	7.04	1.18	1.72	0.31	1.87	0.63	7
Sugar (°Brix)	236	14.13	1.55	1.04	0.68	1.19	1.30	6
Acidity (eq.g.ac.malique/l)	203	6.95	1.65	2.72	0.28	2.86	0.58	3
Phenolic compounds (µg/g MF)	225	297.92	186.79	123.24	0.70	138.57	1.35	8
Vitamin C (mg/100 g MF)	220	2.47	0.90	1.34	0.31	1.37	0.66	3

For all parameters: low RPD values and high SECV!



Better results with XDS !

Development of a methodology to determine the optimal picking date by application of NIRS and reference analyses

Picking date= very important point for quality !!

- Fruit quality at harvest time
- For long term conservation



Harvest at a early stage or late stage ...

- *Loss of mass during storage*
(Kvikliené et al. 2009)
- *Losses caused by rots* (Kvikliené et al. 2008)



Application of NIRS for the optimal picking date

Aim: To develop a **portable NIRS instrument** in order to determine **the optimal picking date** and to evaluate fruits **quality directly in orchards**



- **Monitoring of the maturity of 'CRAW-AG 90' and 'Pinova'**
- Analyses with **Vis-NIRS instruments** and **reference analyses**

Monitoring of the maturity in orchards

Application of Vis-NIRS instruments



➤ **Spectro XDS (Foss)**
(400 à 2500 nm)



➤ **MicroNIR (JDSU Corp.)**
(1100 à 1600 nm)

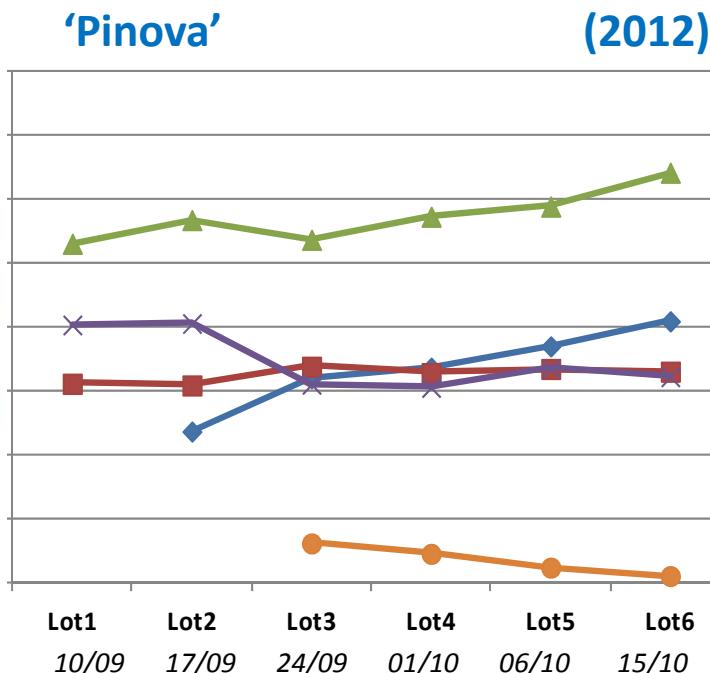
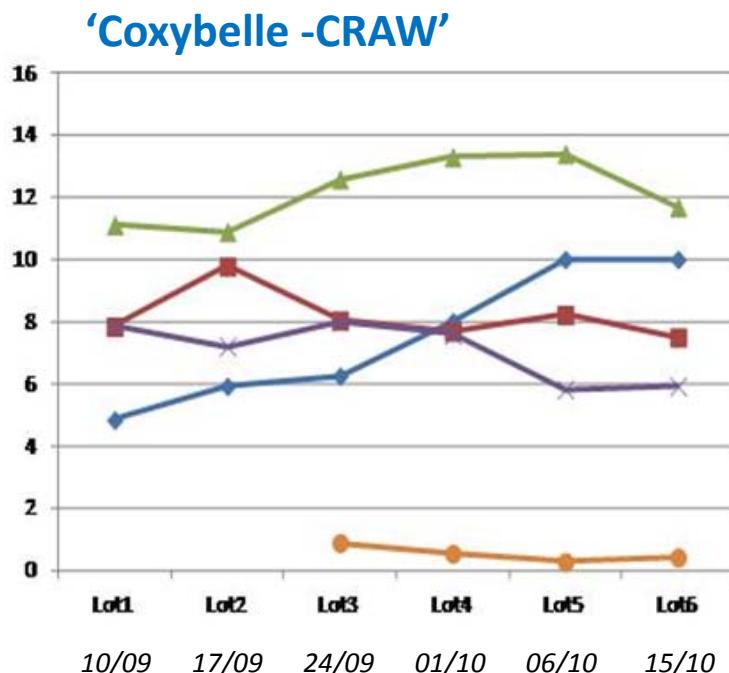


➤ **Da Meter (Turoni srl)**

- Absorbance difference (DA)
 $\text{Index } I_{AD} = \text{Abs 670} - \text{Abs 720}$
- Index $I_{AD} \downarrow$ during ripening
- Specific values to each sp and cultivar

Analysis with reference methods

Monitoring of the quality parameters during maturation

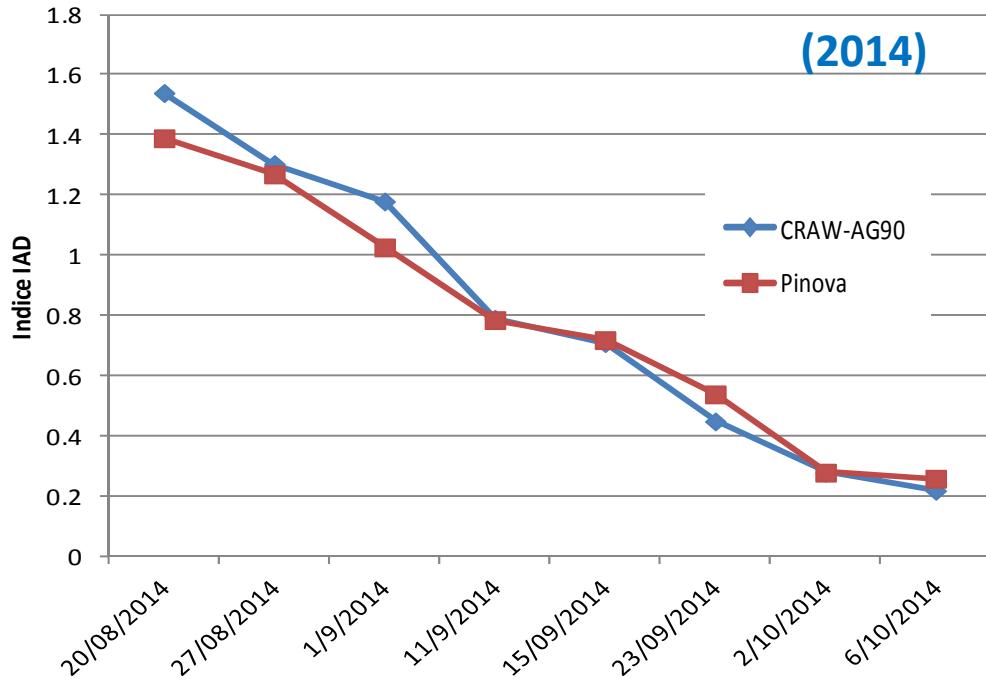


Brix ↗
Fermeté →
Acidité ↘
Maturité ↗
DA Meter ↘

Evolution of quality during maturation

Analysis with DA Meter

Evolution of the Index I_{AD} (DA Meter)

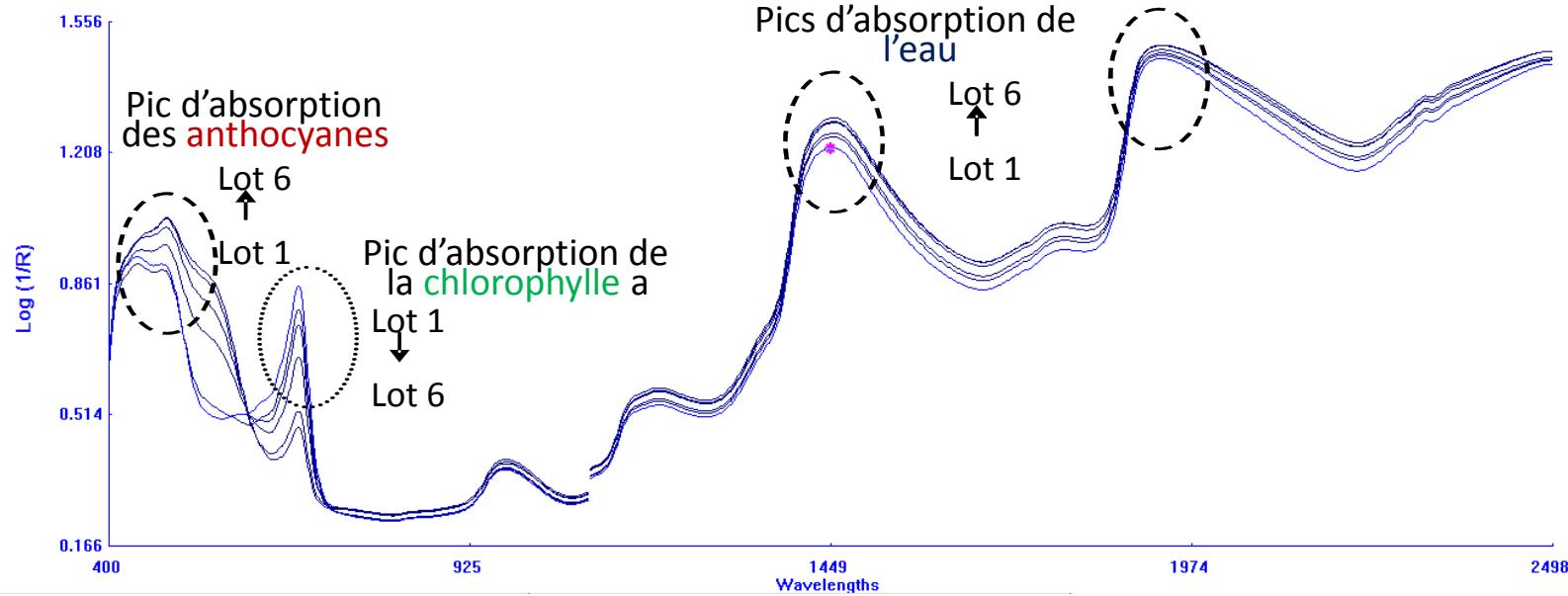
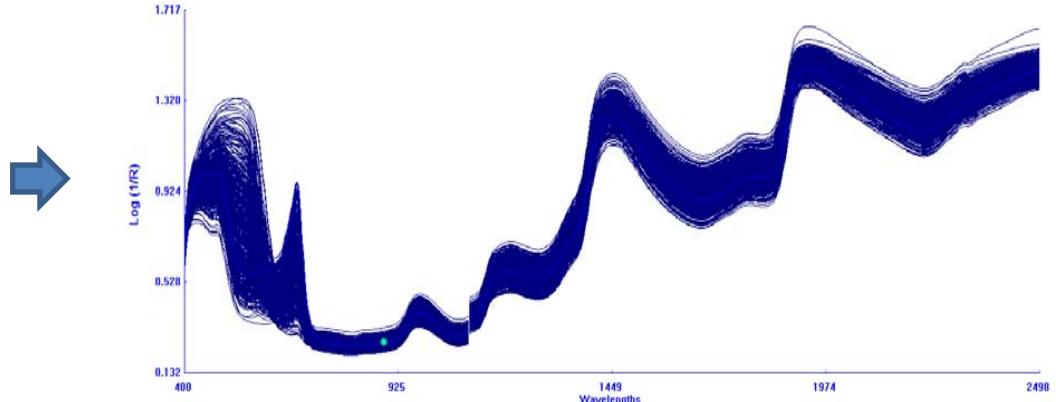


- Decrease during maturation
- Same trend and slope over several years
- Determination of specific value for each variety

Thanks to Ph. Thirry (GAWI) for the current follow up

Analysis with NIR - XDS

Measurement of fruits and collect of spectra



Evolution of spectra during maturation

« apples database »

Development of calibration models - XDS

	N	SEC	RSQ	SECV	1-VR	Nb termes	SD	RPD
Maturity	1689	0.83	0.83	0.86	0.87	13	2.00	2.5
Firmness	1673	0.9	0.77	0.93	0.76	11	1.88	2
Brix	1685	0.67	0.86	0.68	0.85	12	1.75	2.6
Acidity	1655	0.85	0.76	0.87	0.74	15	1.73	2
Phenolic compounds	1719	131.01	0.90	145.03	0.88	13	422.10	2.9
Indice I _{AD}	1738	0.09	0.96	0.09	0.96	10	0.45	5
Indice Streif	1728	0.017	0.72	0.018	0.70	8	0.032	1.8

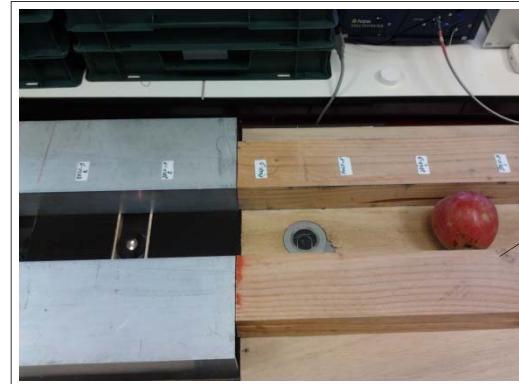
Good to very good precision of calibration !

NIRS : Rapid tool for the analysis of quality/maturity of apples



Analysis with NIR - MicroNIR

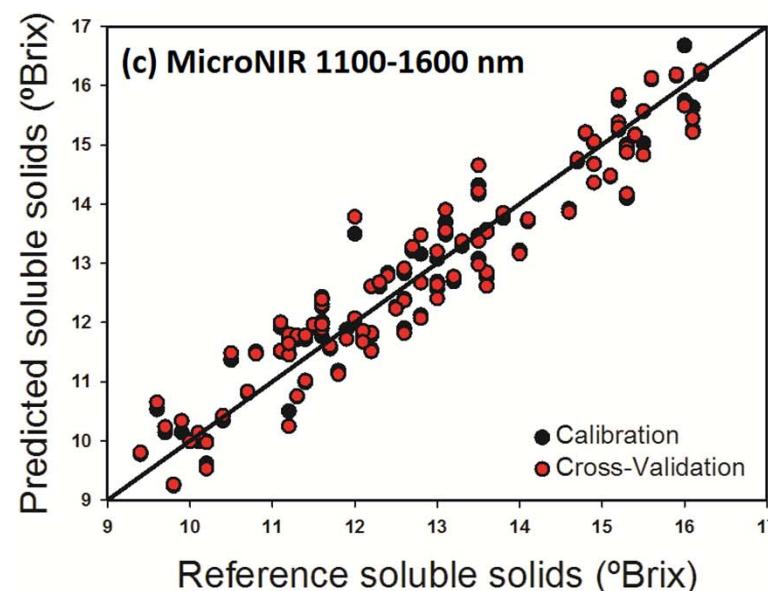
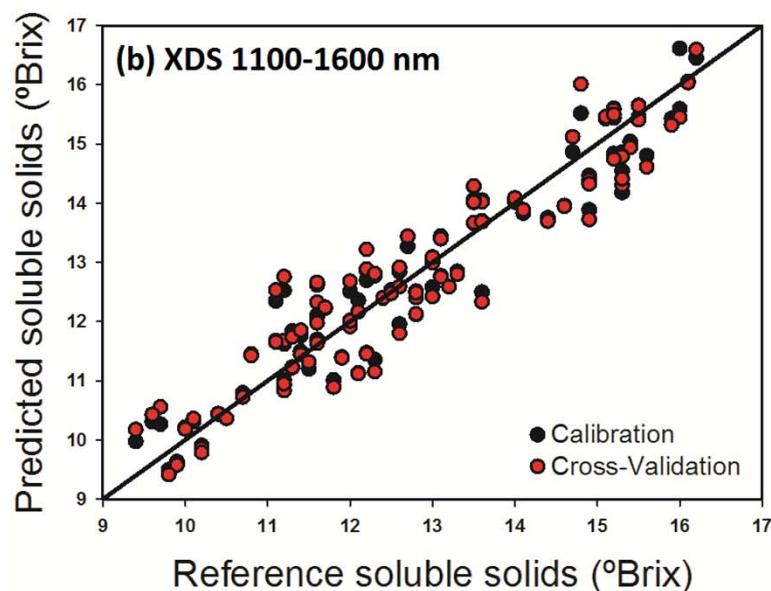
Mesurement of fruits and collect of spectra



- Very small instrument
- Spectra from 1100 to 1600 nm
- In the lab or in a portable mode

Development of calibration models: XDS *versus* microNIR

'Brix' calibration



➤ Similar performances



Development of calibration models: XDS *versus* microNIR



Under publication: Marques et al. «Evaluation of a handheld ultra-compact NIR spectrometer for rapid and non-destructive determination of apple fruit quality»

Innovation in progress ... what will the role of the NIR spectroscopy community?



Solutions

We provide you with a customized spectroscopy solution. Our team of experts will help you build chemometric models and implement dedicated material sensing capabilities and apps for your specific needs



Animal Feed



Grains



Raw Materials



Food & Beverage



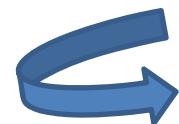
Manufacturing



Pharmaceutical



Produce



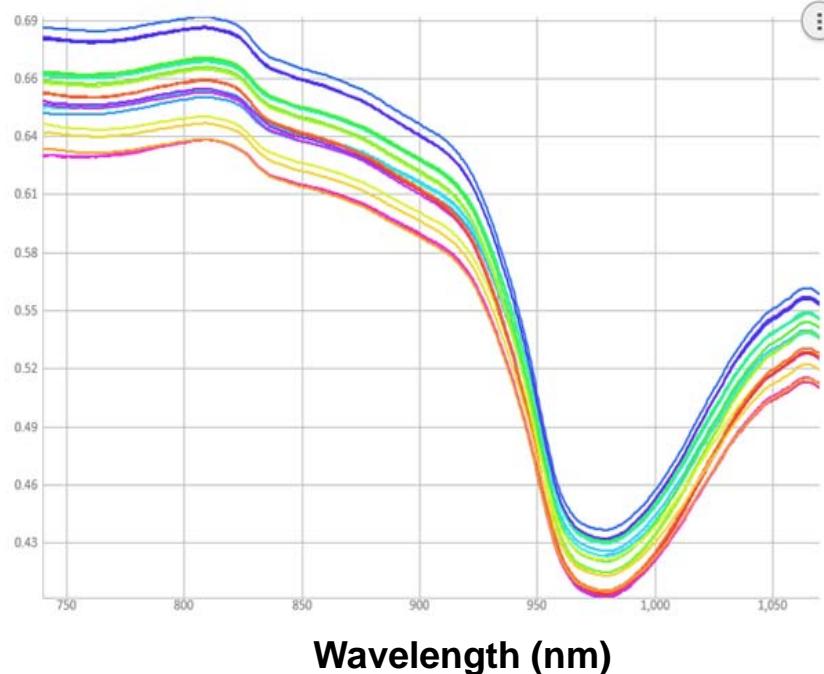
Determination of fruit quality ??

Experiment 1: BRIX determination by SCIO



Spectra of SCIO
740-1067 nm

Measurement:
5 varieties - 2 fruits/var
var 1 : AF34
var 2 : AM84
var 3 : Jonagold
var 4 : Pinova
var 5 : Braeburn
4 spots/fruit
3 scans/spot (mean)

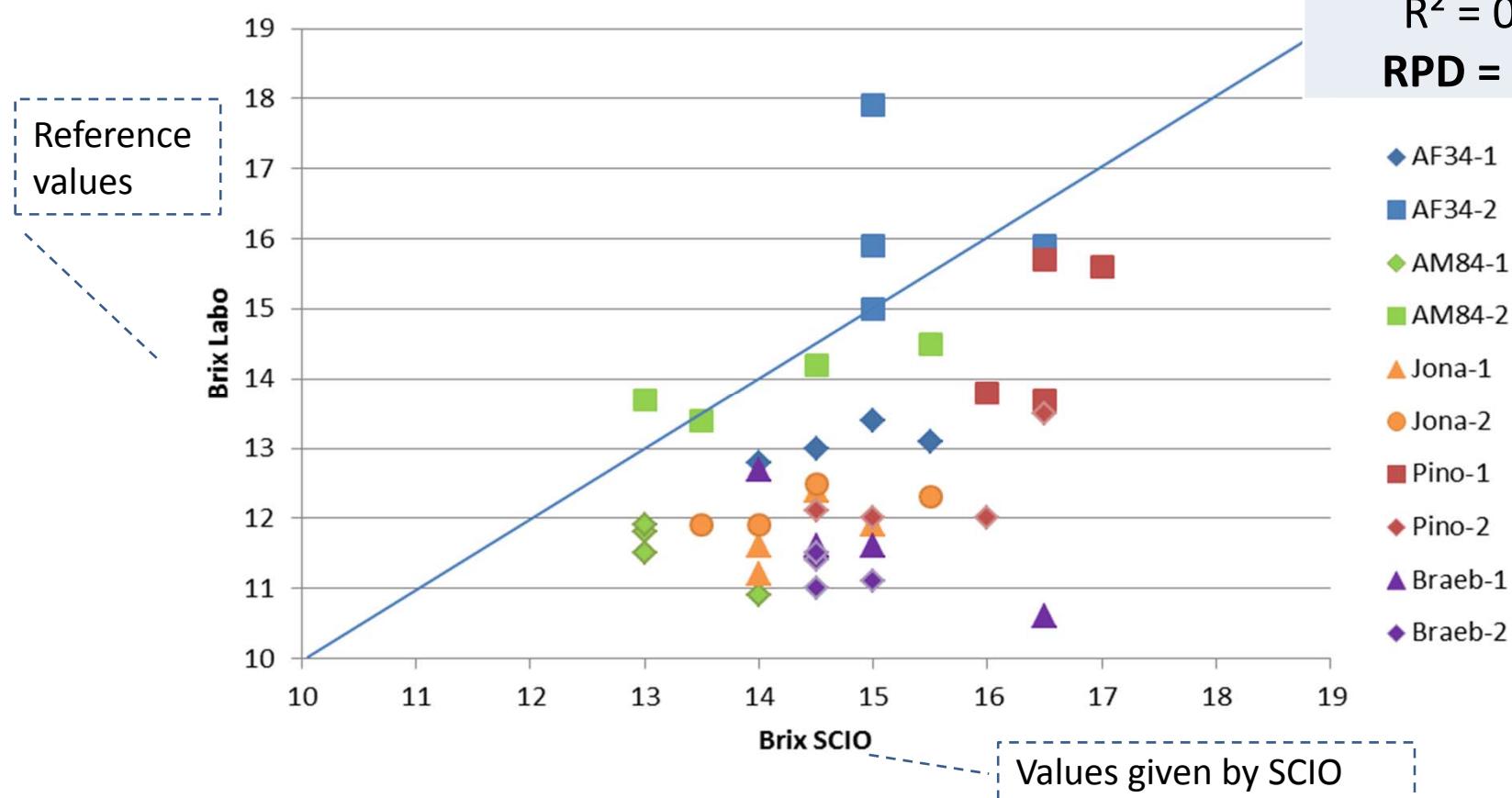


BRIX determination by SCIO

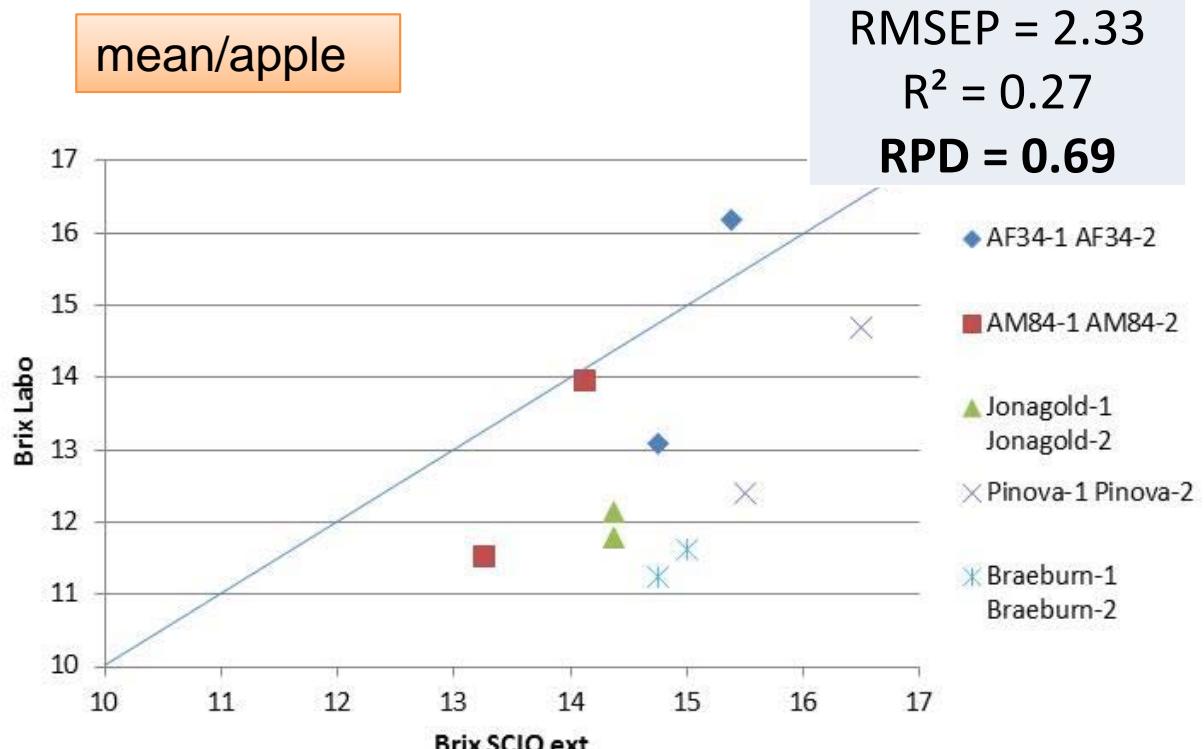
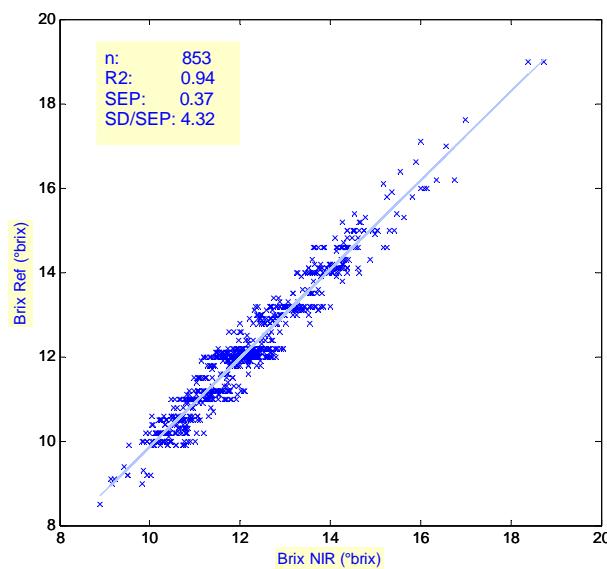
Use of the application 'Fruits' of SCIO for the prediction of Brix:

- 4 faces/fruit
- 1 scan/face

RMSEP = 2.47
 $R^2 = 0.17$
RPD = 0.67



BRIX determination by SCIO



Source: Pissard et al. 2013. Non-destructive measurement of vitamin C, total polyphenol and sugar content in apples using near-infrared spectroscopy. J Sci Food Agric. 93(2): 238-44.

➤ Poor prediction performances

Experiment 2: SCIO Spectra of apples

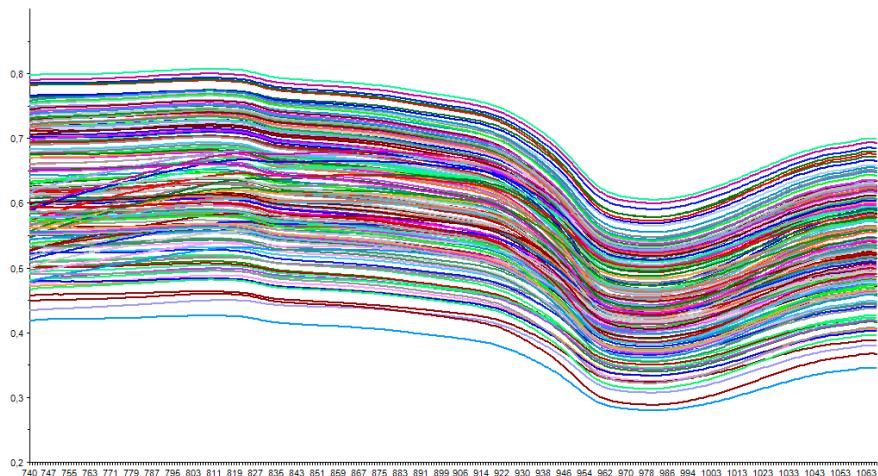
Measurement with SCIO (740-1067 nm)

- Several varieties, 2-6 fruits/var, two dates
- 4 spectra/fruit

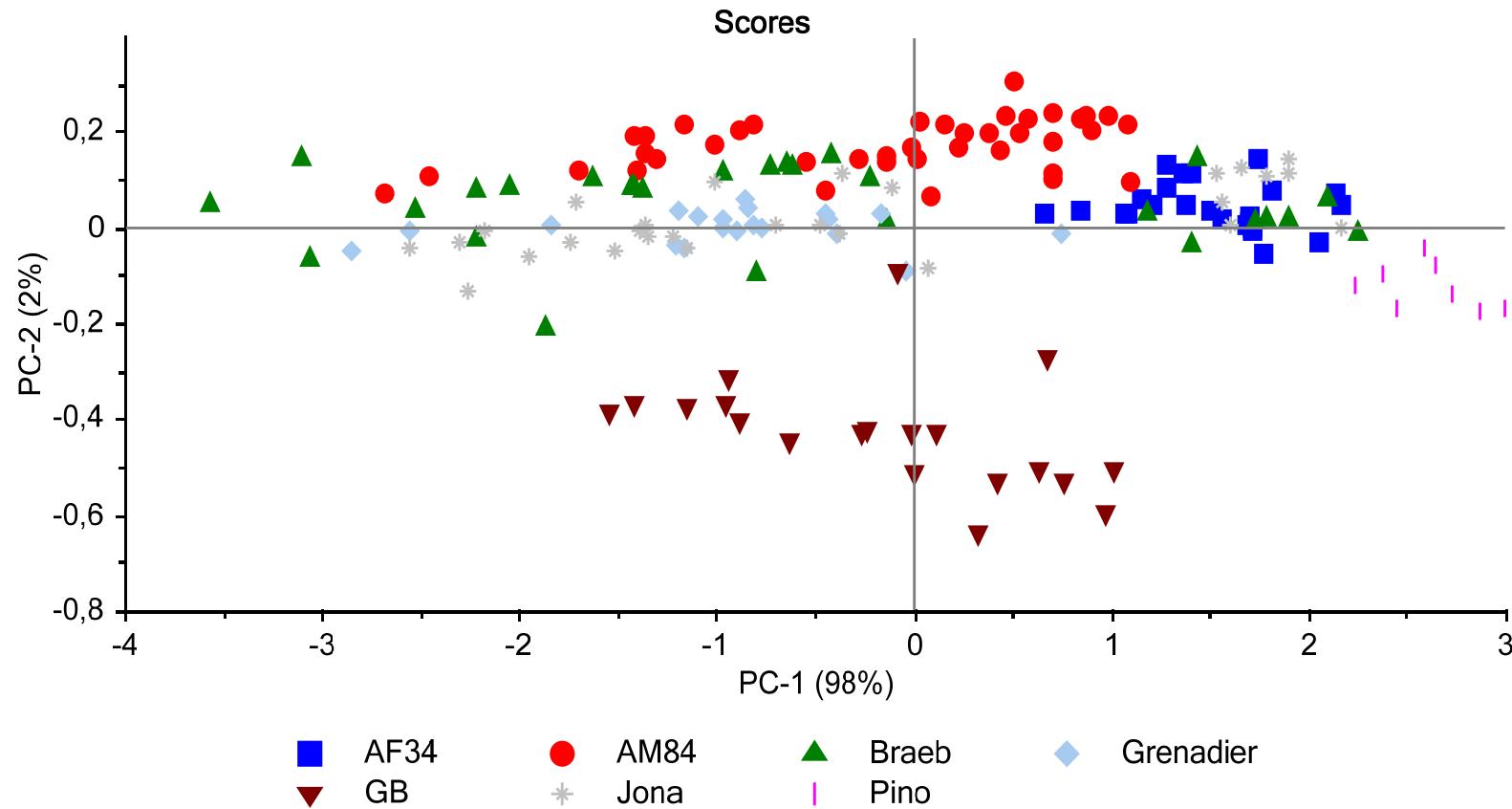


Transfer in Unscrambler

Matrice of 168 data *328 λ

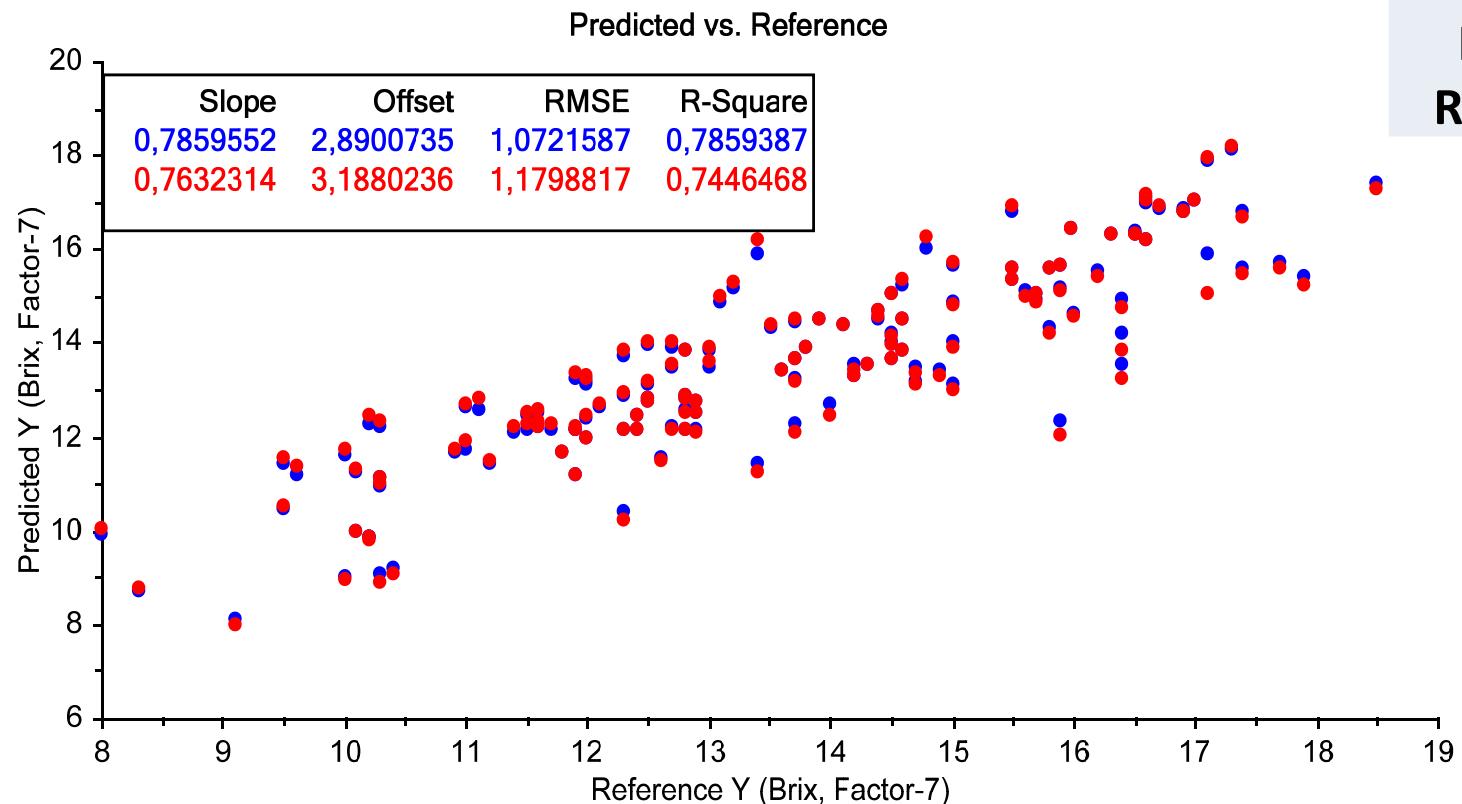


Principal Component Analysis



Development of calibration models

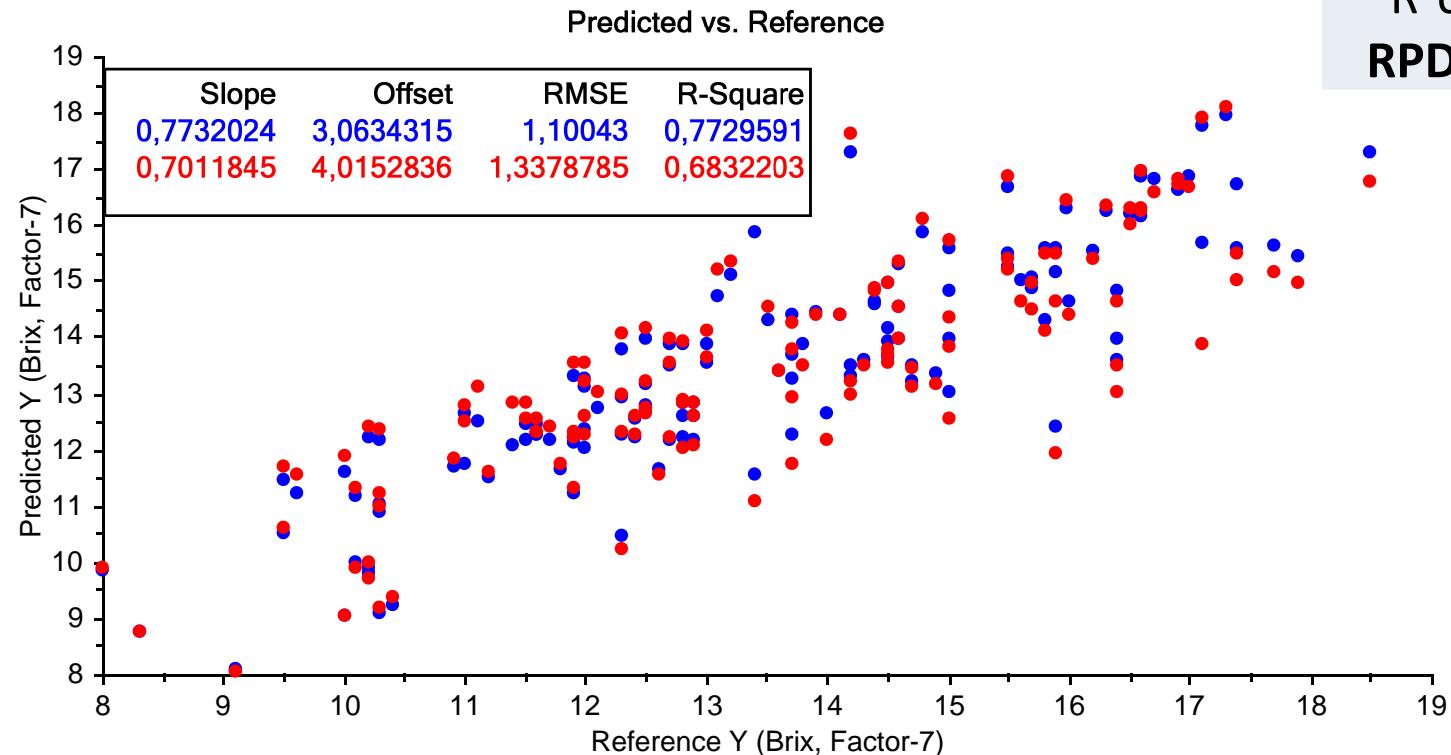
PLS – leave one out



➤ Better prediction performances
with our calibration models

Development of calibration models

PLS – leave **one apple** out



Development of calibration models

PLS – leave **one variety** out

	RMSECV
AF34	1.65
AM84	1.18
Jonagold	1.47
Pinova	0.83
Braeburn	1.78
Grenadier	4.34
GB	1.14



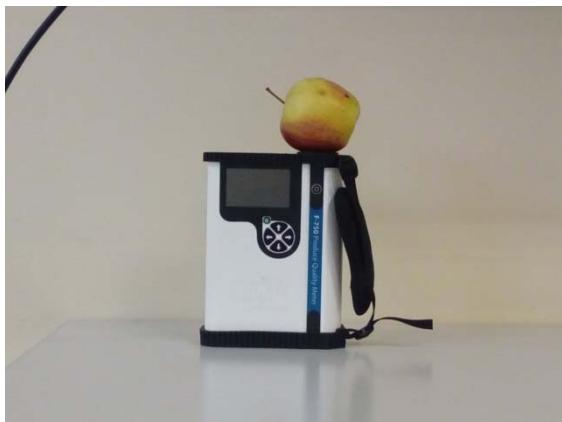
RMSECV = 1.77
RPDcv = 1.31

Comparison of instruments

	N	Min	Max	Factors	RMSECV	R ² cv	RPDcv
SCIO							
Leave one out	162	8	18.5	7	1.33	0.68	1.96
Pommes moyennées-leave one apple out	42	8.8	17.5	6	1.22	0.71	1.86
MicroNIR							
MicroNIR 1100- 1600 nm	90	9.4	17.1	6	0.57	0.91	3.3
XDS							
XDS 1100-1600 nm	90	9.4	16.2	6	0.62	0.89	3.0
XDS (400-2500 nm) + SVM	853	8.5	19	?	SEP=0.37	R ² pred= 0.94	4.2

Actual study...

➤ Analyses with **Felix Instrument F-750**



- ✓ Carl Zeiss MMS-1 Spectrometer
- ✓ Spectra from 310 to 1100 nm
- ✓ Multi-parameters:
 - Brix
 - MS
 - Acidity
- ✓ Rapid (4-6 sec)
- ✓ Non-destructive
- ✓ GPS included



And you??...

Feedback with other instruments?

....We are open to collaboration to test new instruments!



For more information:

CRA-W
Valorisation of
Agricultural Products
Department

Henseval building
Chaussée de Namur, 24
5030 Gembloux (Belgium)

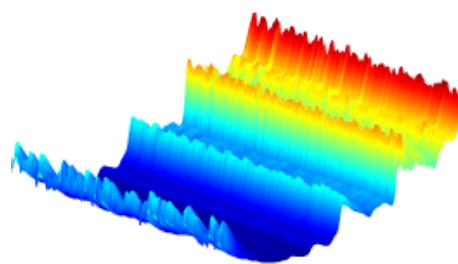
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Wallonie recherche
CRA-W

Vibrational Spectroscopy and Chemometrics

Training Session

11 March–15 March 2019





Merci de votre attention