

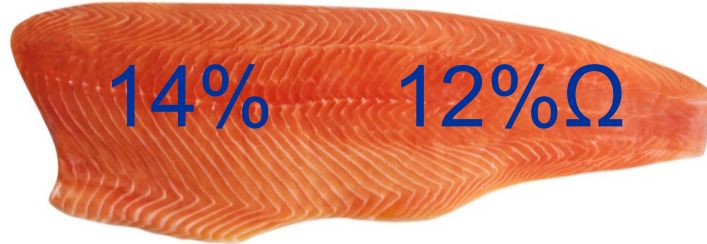
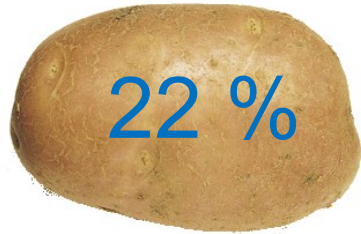
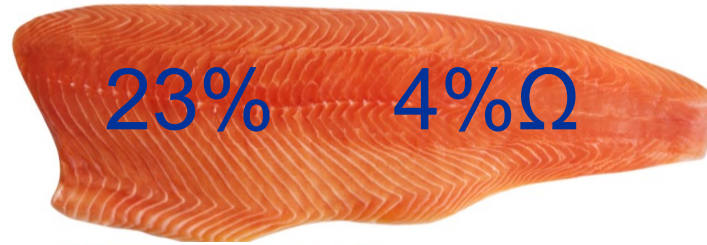
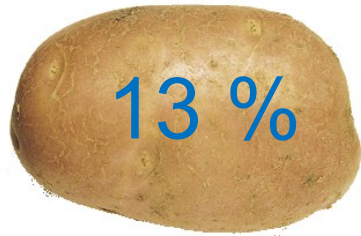
# Smart spectroscopic sensors contribute to an efficient and sustainable food industry



**Jens Petter Wold**  
Senior Research Scientist



Enormous variation in raw material quality!

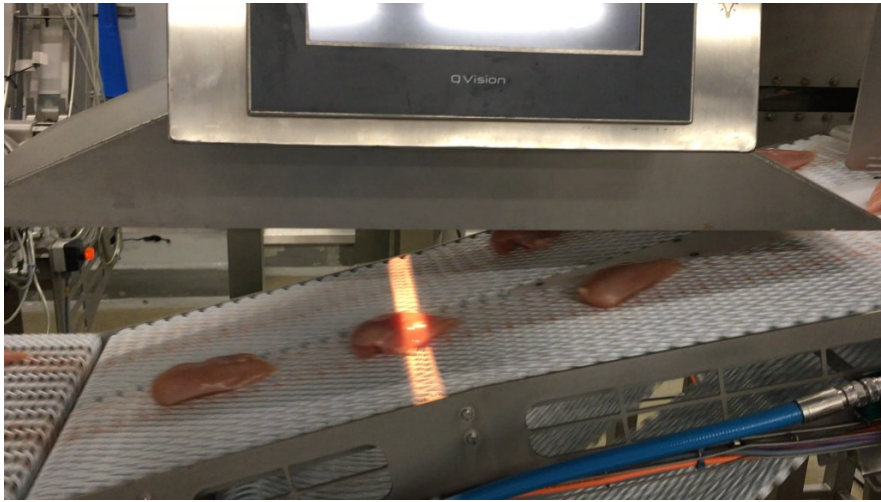


We must utilize this variation in the best possible way!

- Sustainability
- Increased profitability

**If you cannot measure, you cannot control!**

# Smart sensors – sustainable foods



# Foods

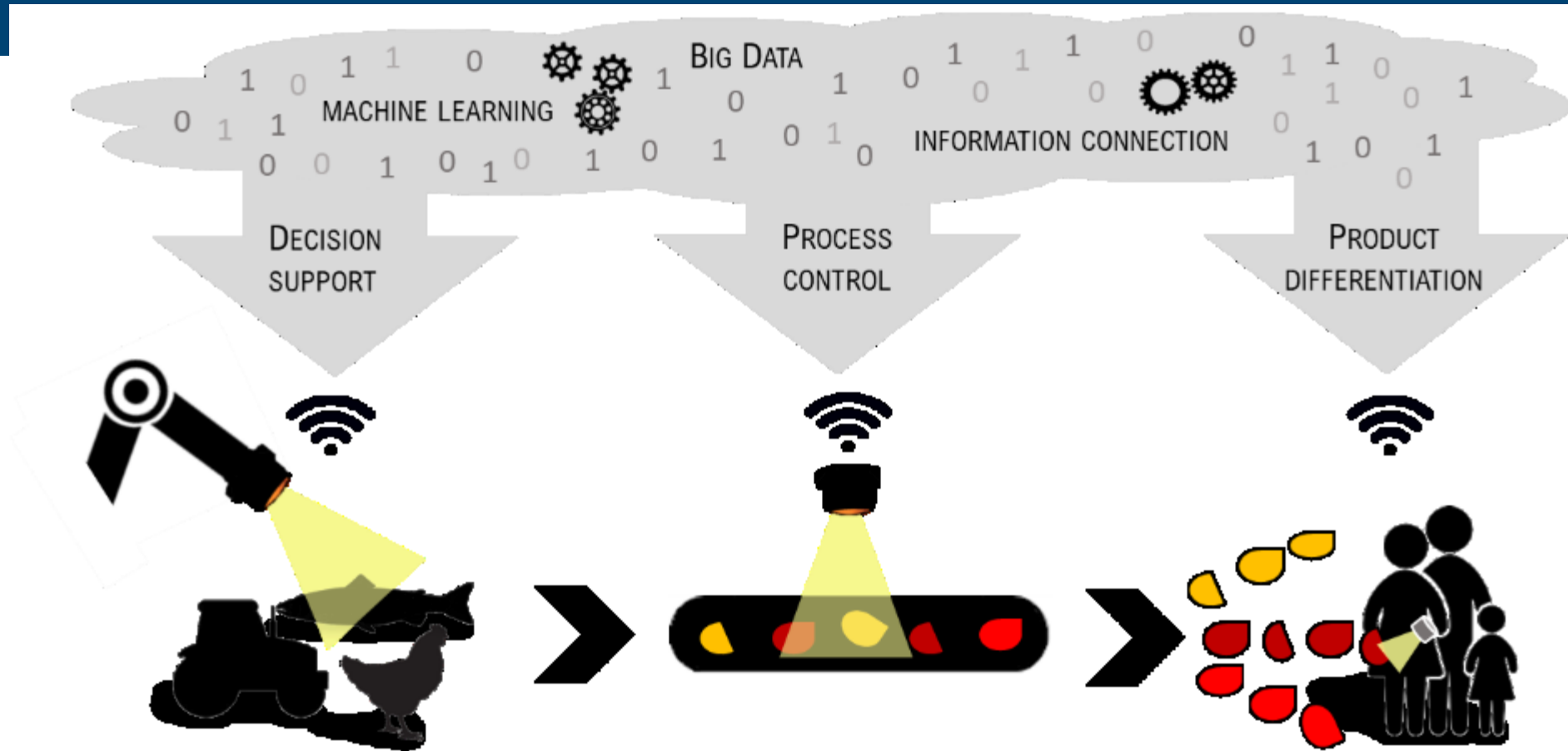
# Sensors/robotics

# IT/Analytics

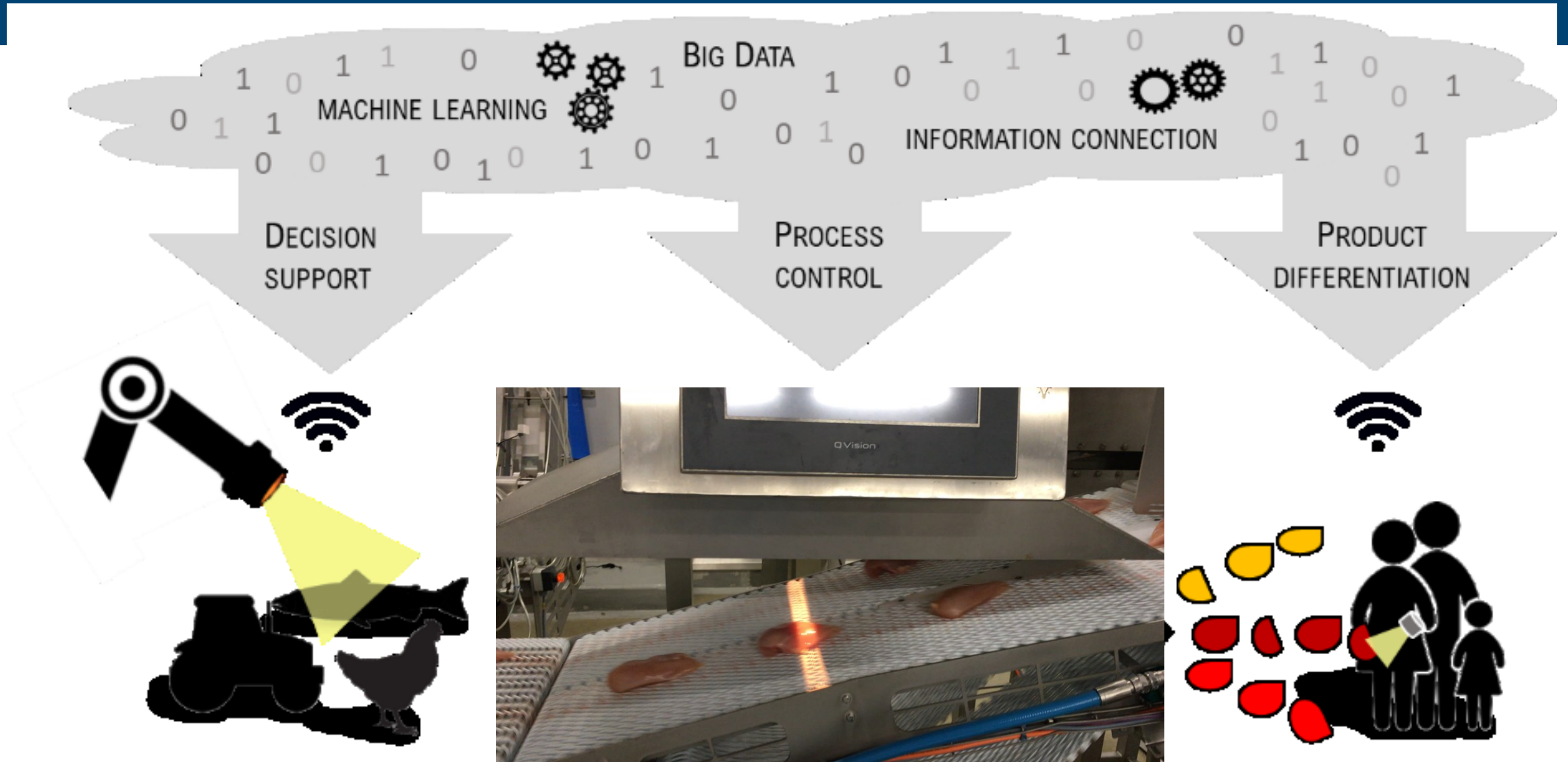
# R&D



# Digifoods – digital food quality



# Digifoods – digital food quality





Production of French fries

# Deep NIR sampling without physical contact is needed!



Article  
**Optimization of Instrument Design for In-Line Monitoring of Dry Matter Content in Single Potatoes by NIR Interaction Spectroscopy**

Jens Petter Wold <sup>1,\*</sup>, Marion O'Farrell <sup>2</sup>, Petter Vejle Andersen <sup>1</sup> and Jon Tschudi <sup>2</sup>

# Robots must be able to sense critical quality features







# Annual reports

[www.digifoods.no](http://www.digifoods.no)