



# PHOTONFOOD

## Flexible mid-infrared photonics solutions for rapid farm-to-fork sensing of food contaminants

**Boris Zimmermann, Research Professor**

**Biospectroscopy and Data Modeling Group  
Faculty of Science and Technology  
Norwegian University of Life Sciences (NMBU)**



Project website  
[www.photonfood.eu](http://www.photonfood.eu)



Photonics Public Private Partnership  
[www.photonics21.org](http://www.photonics21.org)



This project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No. 101016444.

# PHOTONFOOD in a nutshell

Duration: 01.01.2021 – 31.12.2024

The main objective of the PHOTONFOOD project is to develop and demonstrate in real settings a flexible **mid-infrared photonic devices** for the detection of microbial and chemical contaminations based on **innovative light sources, paper-based sample handling and advanced data mining solutions.**

Handheld device for monitoring  
**MI-FI**



Portable device for reference analysis  
**HI-FI**



The PHOTONFOOD devices are designed for:



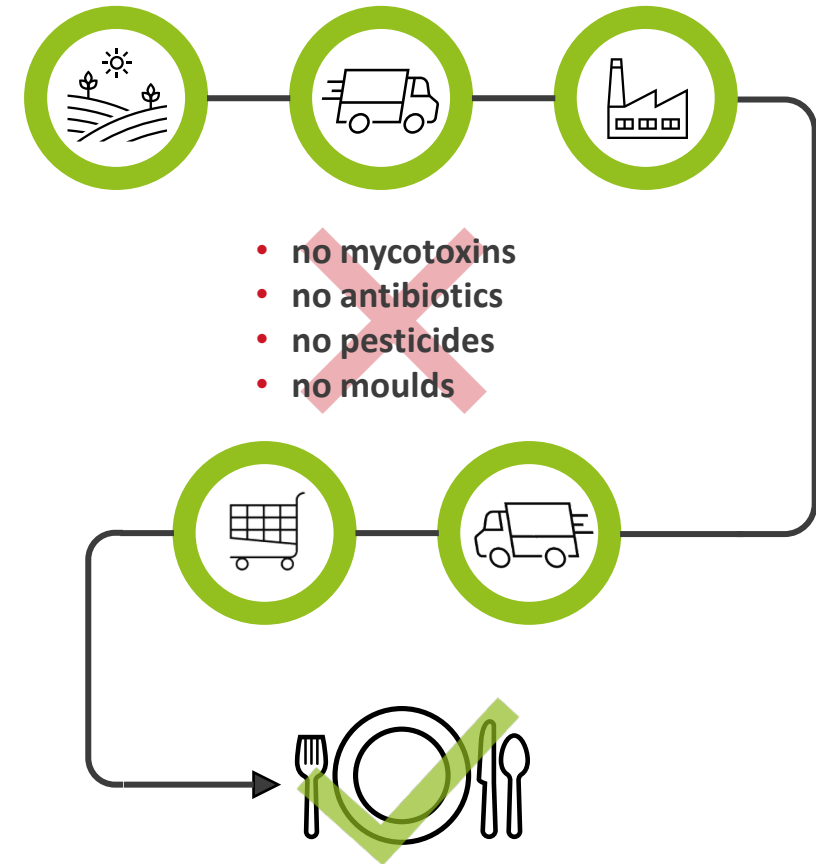
Detection at critical levels



Rapid, on-site results

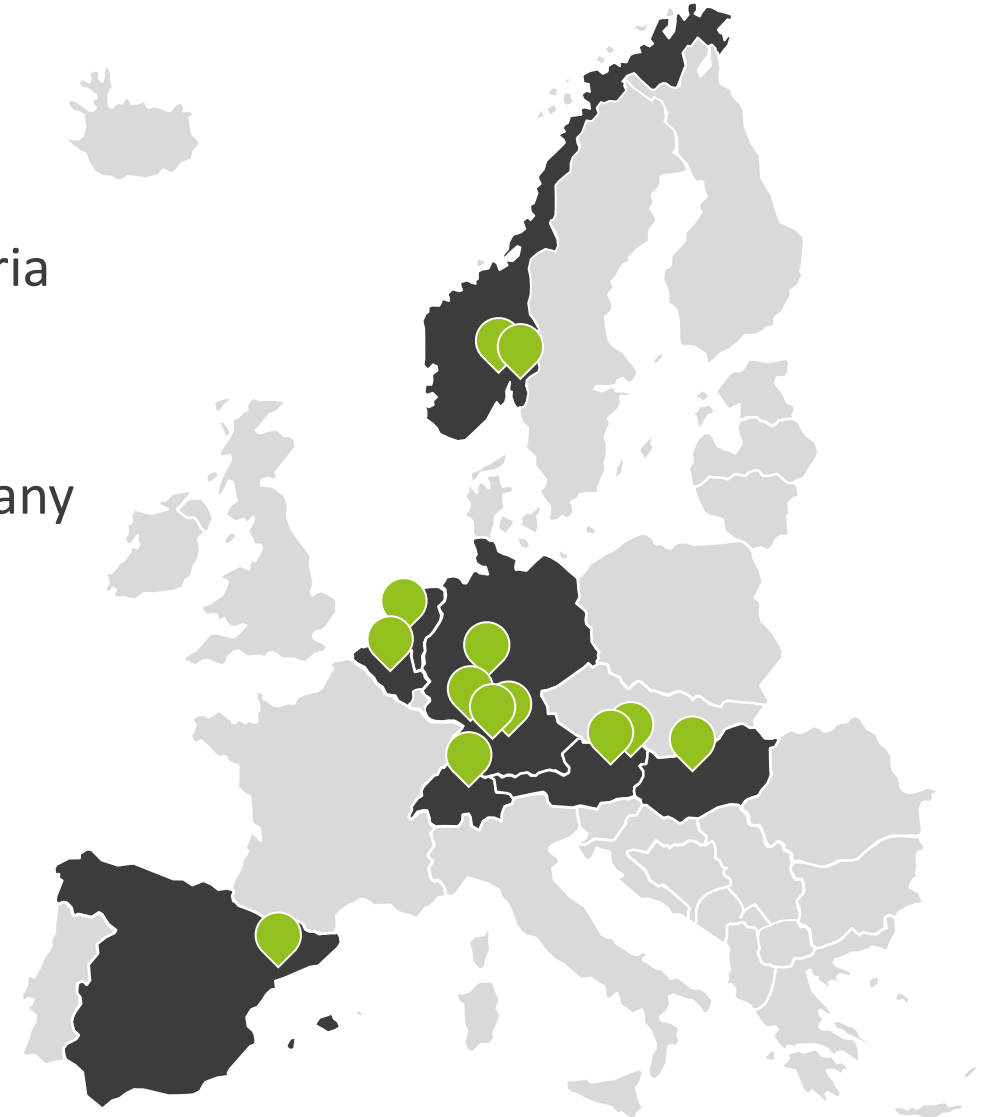


Low-cost analysis



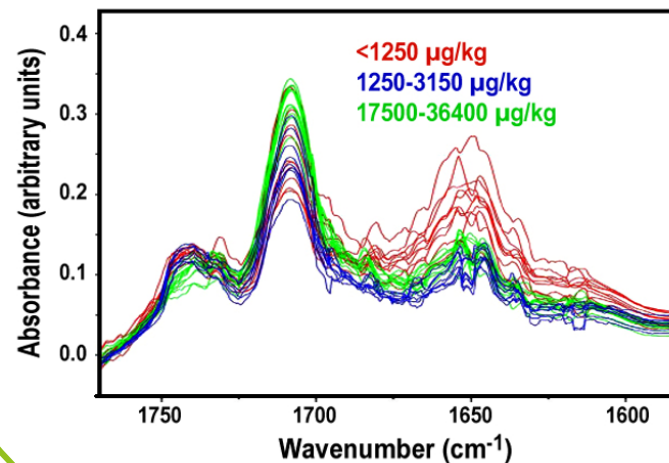
# Consortium

- Norwegian University of Life Sciences, Norway
- Ulm University, Germany
- University of Natural Resources and Life Sciences, Austria
- Wageningen University, Netherlands
- Hahn-Schickard, Germany
- nanoplus Nanosystems and Technologies GmbH, Germany
- Romer Labs, Austria
- IRIS Technology Solutions S.L., Spain
- National Food Chain Safety Office, Hungary
- BIGH Anderlecht SPRL, Belgium
- Seeberger GmbH, Germany
- BAMA Gruppen AS, Norway
- accelopment Schweiz AG, Switzerland



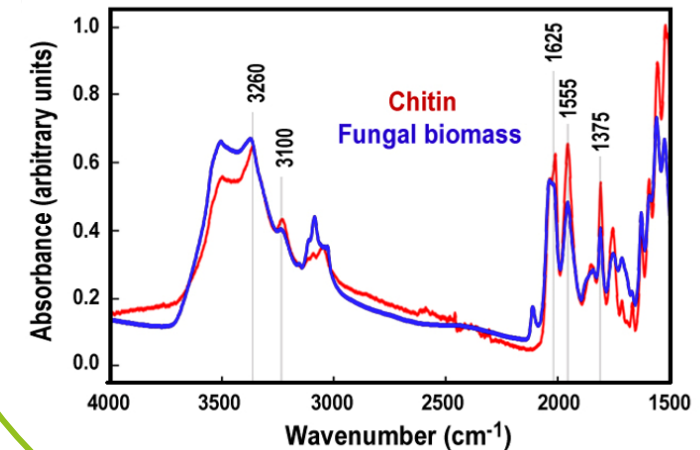
# Detection of mycotoxins and fungi by mid-IR spectroscopy has been demonstrated by the consortium before the project start

IR spectra of maize extracts with different deoxynivalenol contamination levels



Portable infrared laser spectroscopy for on-site mycotoxin analysis  
Sieger, M., G. Kos, M. Sulyok, M. Godejohann, R. Krska and B. Mizaikoff  
*J. Scientific Reports* 7 (2017) 44028.

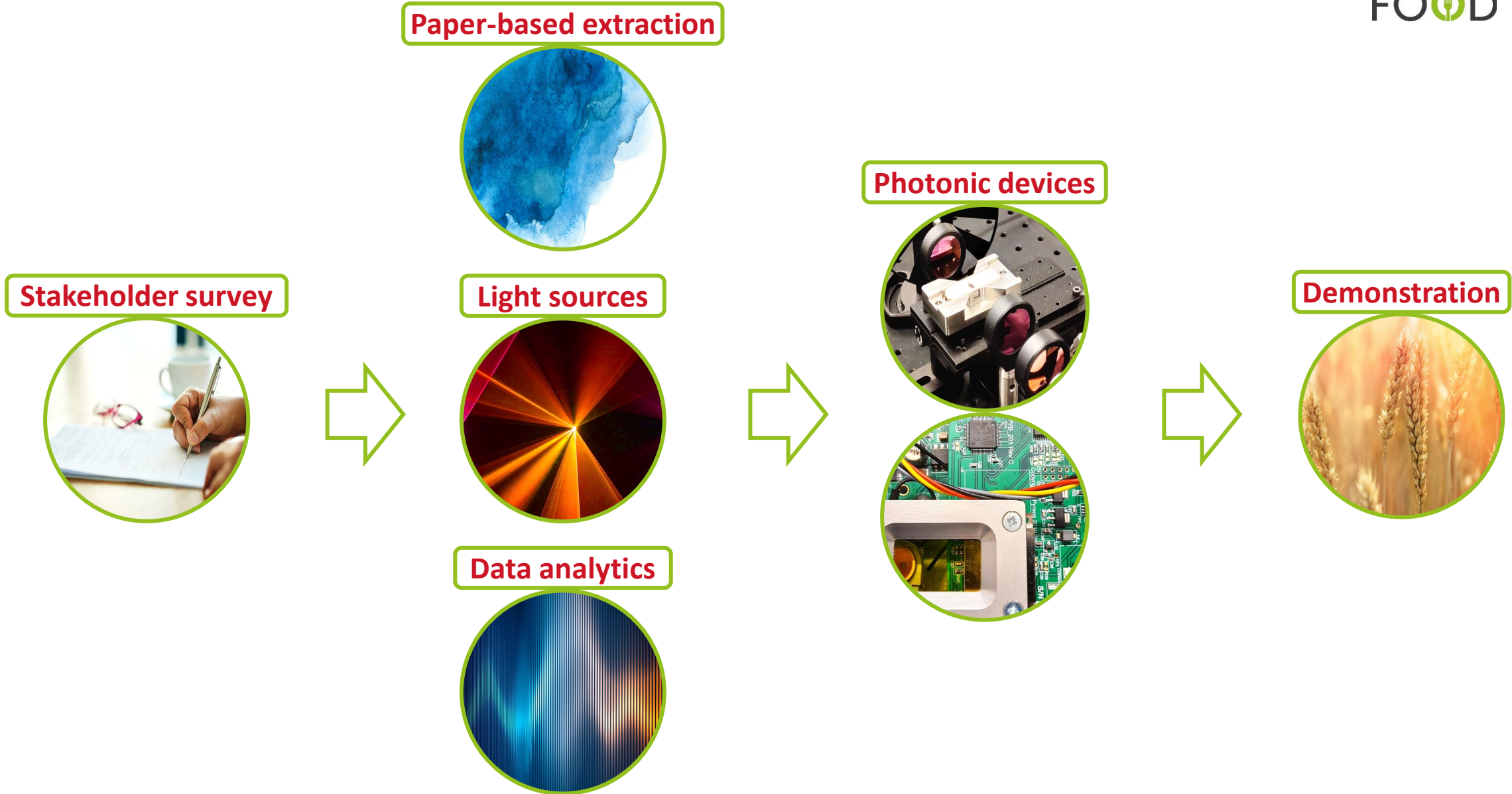
IR spectra of chitin and fungal biomass with the characteristic spectral biomarkers for detection of fungal contaminants.



Characterization of food spoilage fungi by FTIR spectroscopy  
Shapaval, V., J. Schmitt, T. Mjretrø, H. Suso, I. Skaar, A. W. Åsli, D. Lillehaug and A. Kohler  
*Journal of Applied Microbiology* 114 (2013) 788-796.

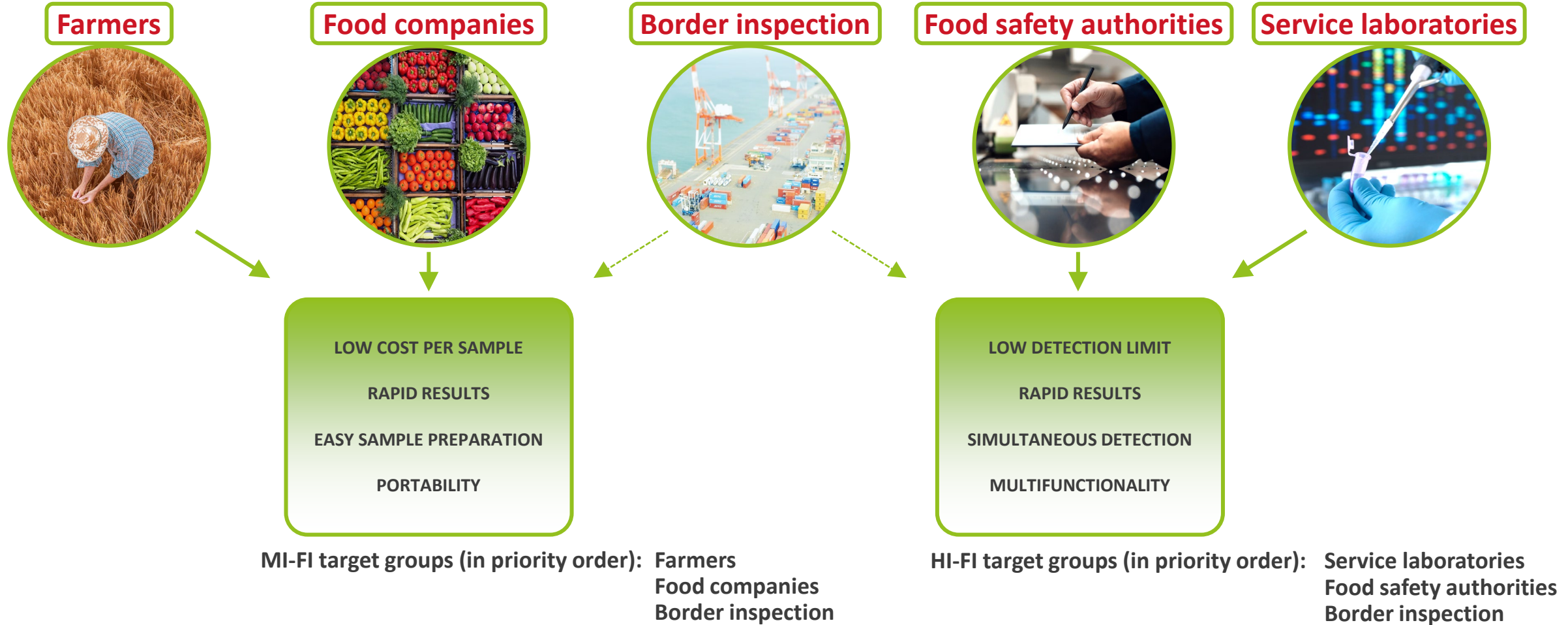


# Project overview



# Stakeholder survey and interviews

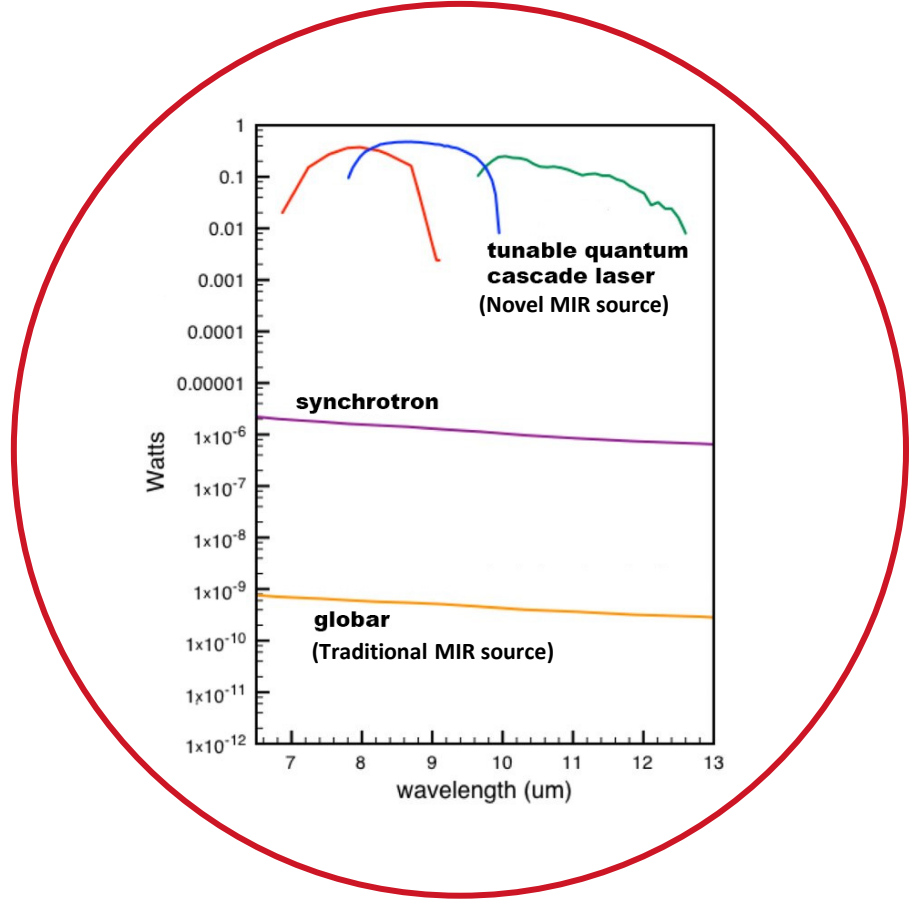
Online survey and interviews with participants from all stages of the food chain:



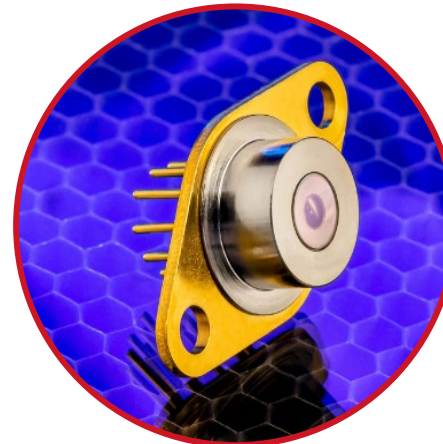
Stakeholder assessment for mycotoxin analysis: exploring the demand along the European food supply chain  
Csenki, E.; Mikulás, V.; Freitag, S.; Fomina, P.; Ruggeri, F.S.; Femenias, A.; et al.  
Supplementary materials to World Mycotoxin Journal 2023

# Novel light sources with high-power emission in mid-infrared enable production of smaller and cheaper sensor devices

## Mid-infrared light brightness for various light sources

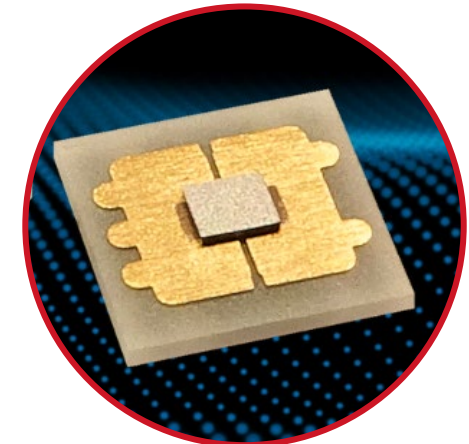


Interband cascade laser (ICL)



nanoplus

Mid-infrared light-emitting diode (ICLED)



nanoplus

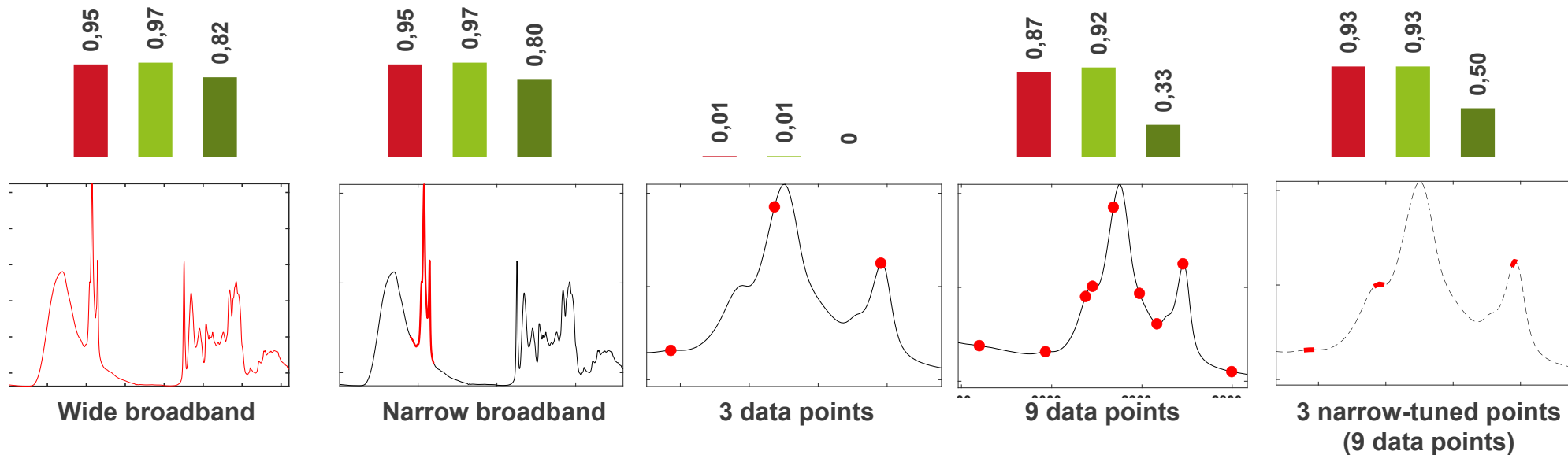
# Excellent prediction models can be obtained for data with sparse channels and narrow spectral ranges

Prediction (PLSR) models for estimation of fatty acids in milk

**Saturated fatty acids**

**Monounsaturated fatty acids**

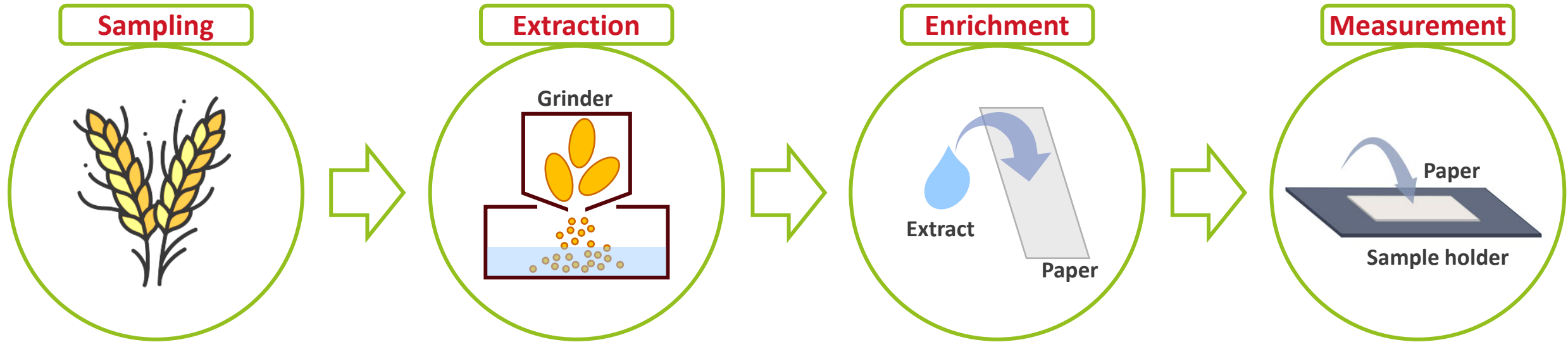
**Polyunsaturated fatty acids**



Sparse wavelengths data in mid-infrared spectroscopy: Modelling approaches and channel sampling  
M. Aledda, A. Kohler, B. Zimmermann, N. Patel, V. Shapaval, V. Tafintseva  
*Journal of Biophotonics* 16 (2023), e202300049



# Selective immunoaffinity- and paper-based purification and extraction of analytes

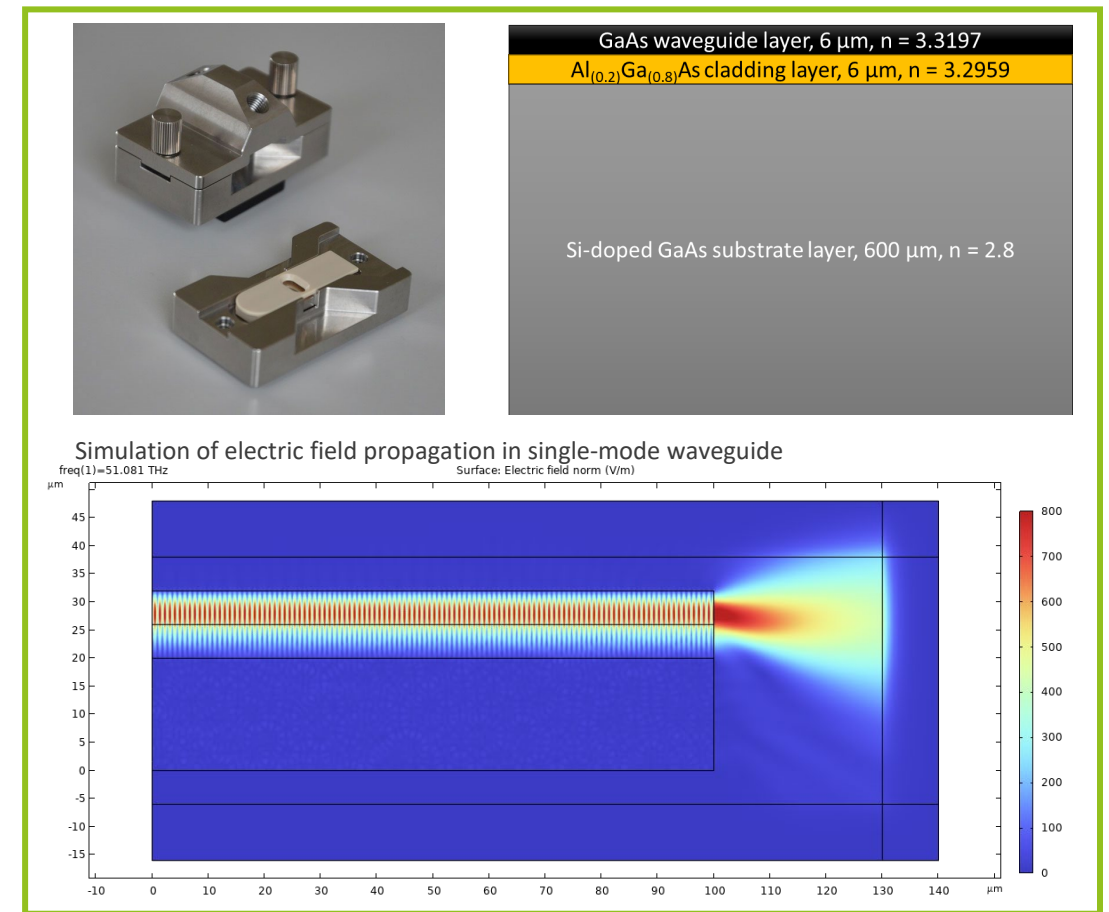
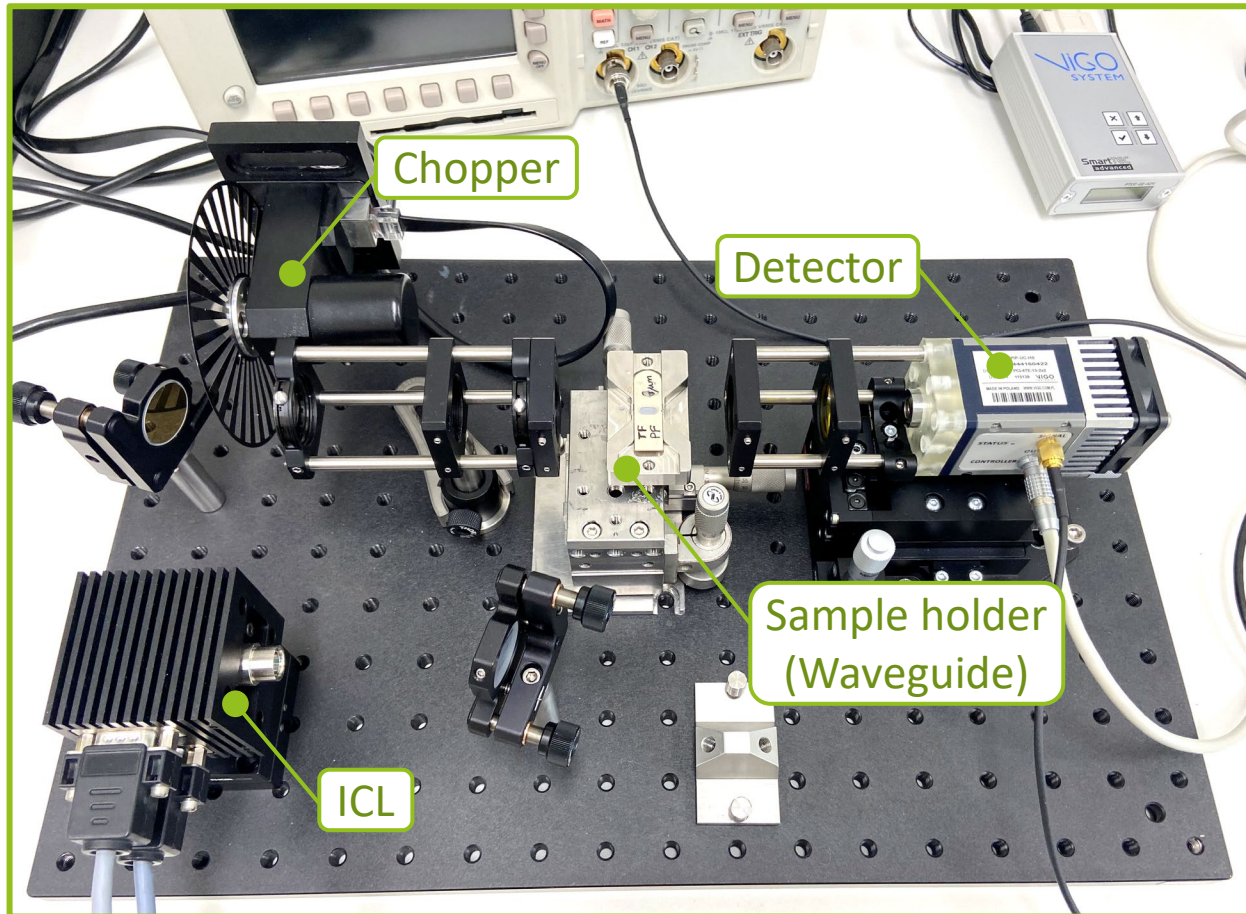


Low concentration of analyte (such as deoxynivalenol mycotoxin) prevents direct detection in complex (food) matrices

Analyte enrichment via immunoaffinity- and paper-based extraction enables direct IR spectroscopy detection

# Photonic devices: HI-FI

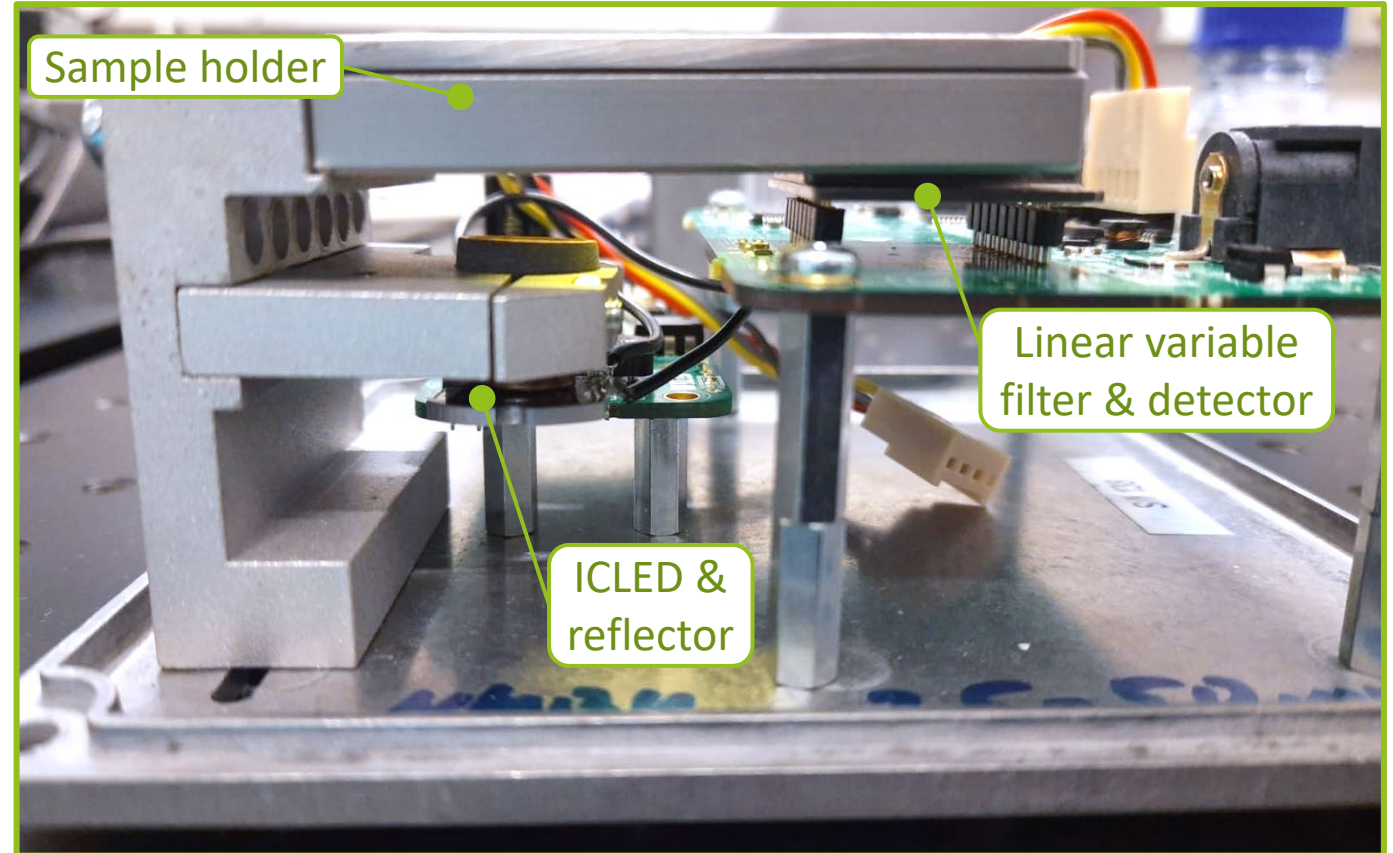
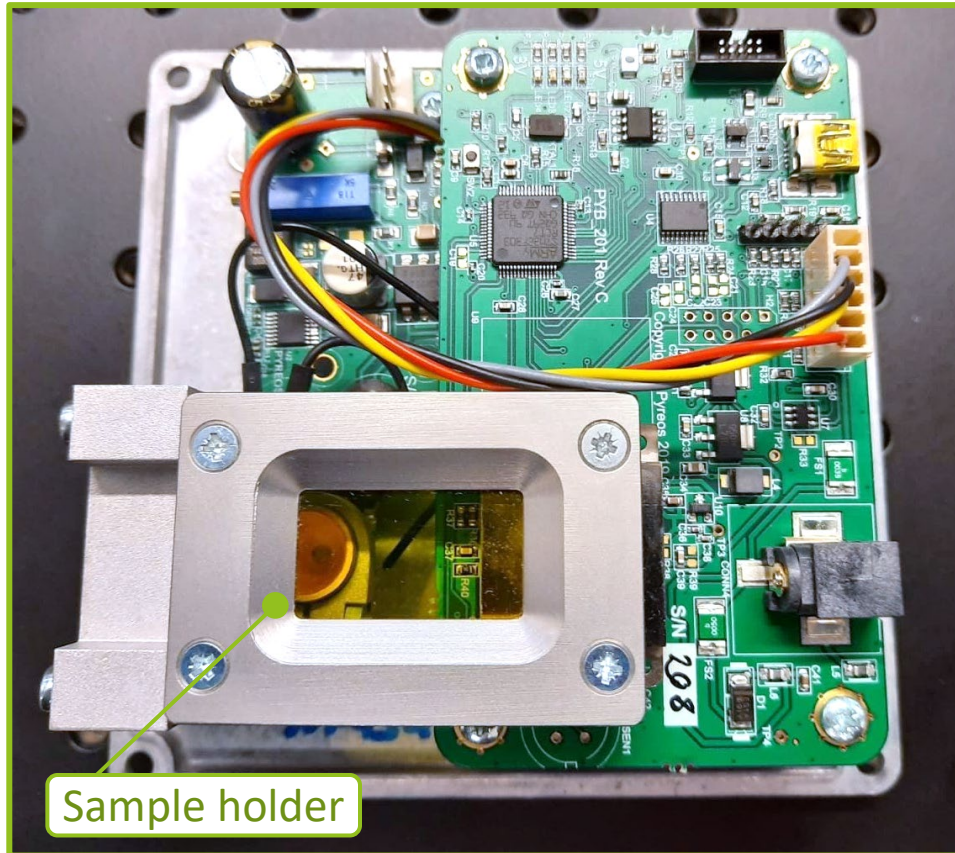
HI-FI device: based on tunable interband cascade laser (ICL) and single-mode waveguide





# Photonic devices: MI-FI

MI-FI device: based on low-cost mid-infrared light-emitting diode (ICLED)



# Case studies: validation and demonstration



**Deoxynivalenol contamination  
in wheat**



**Aflatoxin contamination  
in peanuts**



**Fungal contamination in  
aquaponic herb production**



# Save the date: Symposium

## Advancements in monitoring food contamination and quality

Photonic sensors

Detection methods

Digital solutions



**27<sup>th</sup> – 28<sup>th</sup> November 2024**  
**Vienna (Tulln), Austria**

Co-hosts:

**DigiFoods**





# Team at Norwegian University of Life Sciences (NMBU)



**Role: Coordination and management**

**Main scientific activity is in data analysis, validation and demonstration**

<https://www.nmbu.no>



**Prof. Achim Kohler**  
Project Coordinator



**Dr. Margarita Smirnova**  
Project Manager



**Assoc.Prof. Volha Shapaval**  
Scientific Manager



**Prof. Joachim Scholderer**  
Innovation Manager



**Christer Wulff-Olsen**  
Financial Manager



**Res.Prof. Boris Zimmermann**  
Researcher



**Dr. Maren Anna Brandsrud**  
PostDoctoral Fellow



**Miriam Aledda**  
Researcher



**Uladzislau Blazhko**  
Researcher



**Michael Fenelon**  
Engineer



**Federica Amato**  
Researcher



**Mikkel Christensen**  
Researcher

# Contact and additional information



**Prof. Achim Kohler, PHOTONFOOD Project Coordinator**  
Faculty of Science and Technology  
Norwegian University of Life Sciences  
[achim.kohler@nmbu.no](mailto:achim.kohler@nmbu.no)



H2020-ICT-2020-2 project No: 101016444

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