



20th INTERNATIONAL CONFERENCE ON NEAR INFRARED SPECTROSCOPY





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10/18/2021

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Established in 2001, Reemoon has been specializing in R&D and manufacture of fruit and vegetable postharvest equipment for 20 years, which is the leading turnkey solution service provider in the field of fruit and vegetable post-harvest in China. Headquartered in Xinfeng, Jiangxi, China and branches in South Africa, Shenzhen and Shandong respectively with more than 900 employees worldwide.

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内部品质无损检测技术 Non-destructive internal quality detection technology



检测指标















枯水、糖度、酸度、霉心病、褐变、空心、果肉损伤 Citrus Mal secco (granulation disease), brix, acidity, brown heart apple mould disease, apple scald, hollow heart, pulp damage.

- ·采用绿萌自主研发水果专用光谱仪,可为不同水果定制解决方案; Reemoon Brand Fruit Spectrometer
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·可检测糖度、酸度、霉心、褐变、果肉损伤等内部生理指标。 Able to grade the internal physiological indicators like brix, acidity, brown hear of apple or apple scald, pulp damage, etc.

部分应用案例 SOME APPLICATION CASES













脐橙 Navel orange

苹果 Apple

柚子 Grapefruit

菠萝 Pineapple

西瓜 Watermelon

水蜜桃 Honey Peach

部分合作客户 SOME COOPERATIVE CUSTOMERS

















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Our product can be applied to the rapid analysis of raw material harvesting, production process, quality control and other links in various industries, and it is suitable for many industries such as grain, food, fruit, feed, meat, and fermented products. Through the analysis of internal components such as fat, protein, carbohydrate, and water content in the sample, it has a guiding role in judging product quality, and helps factories to reduce costs and improve efficiency.

On-site Analysis Process Control

- Easy to install
- Suitable for various production lines

Suitable for real-time on-site control of processing and production in food processing, tea processing, grain storage and other industries



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- One-click Operation
- Quick Detection in 3 minutes

Suitable for component analysis of various grains and oil crops such as soybean, rapeseed, rice, peanut, etc.



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NIR Spectrometer

- Wavelength Range 900-1700 nm
- Best choice for handheld and portable solution
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Metrohm Spectroscopy Products

A Metrohm

Vis-NIR Spectroscopy Lab Analyzers

Metrohm NIRS lab analyzers enable you to perform routine analysis quickly and with confidence – without requiring sample preparation or additional reagents and yielding results in less than a minute.



Handheld Raman Analyzers

Handheld Raman spectroscopy has contributed to increased quality control and sample screening through cost-effective, easy-to-use analyzers that can be used at the point of need.



Portable Raman Analyzers

Portable Raman spectrometers with fiber-optically coupled sampling offer you versatility to interface with accessories optimized for your sample needs, allowing you to do more with less.









Portable Near-infrared Spectrum Analyzer EXPEC 1330

The EXPEC 1330 analyzer features easy to operate and non-destructive. Within 20 seconds, you can get the detected values for multiple component indicators (such as moisture, crude protein, crude fat, crude fiber, crude ash, starch, and etc.). It has a wide range of applications in the feed industry, grain and oil processing, and grain purchasing.

Performance features

- ♦ Fast analysis, and multiple indicators such as moisture, oil content, oleic acid and other indicators possible to detected at the same time within one minute
- Suitable for a variety of sample forms, such as granules, flakes and powders, and simple and convenient for sample loading
- ♦ Rotatory sample tray, possible to enhance representativeness of non-uniform samples and improve accuracy of measurement results
- ♦ Instrument itself with standard materials, and instrument diagnosis and fault prompt functions
- ♦ Convenient for on-site testing



Online Near-infrared Spectrometer EXPEC 1340

Mainly used for online monitoring and analysis of material quality in the production process of flow production line. The system is suitable for various grain and oil processing, feed, grain, wine, food, chemical industries and other application fields.

Performance features

- ♦ Online real-time monitoring of multiple component indicators of samples
- ♦ Analysis speed: 5 times/sec
- ♦ Supportive for setting upper and lower limits for primary and secondary alarms, drawing change trend graphs of multiple component indicators, and detecting abnormal values in time
- ◆ The 4-20 mA signal can directly send as feedback the measurement results to the automatic control system for production
- ♦ IP65 degree of protection



Portable Near-infrared Spectrum Analyzer EXPEC 1360

EXPEC 1360 can meet the needs for rapid analysis of oil products in a laboratory, on a vehicle and on the site. It is mainly used in the field of liquid analysis: automotive gasoline, ethanol gasoline, automotive diesel, jet fuel, automotive urea, edible oil, beverages, and etc.

Performance features

- ♦ Results available in 10 seconds
- Simple operation, fast and accurate measurement
- ♦ Strong measurement applicability

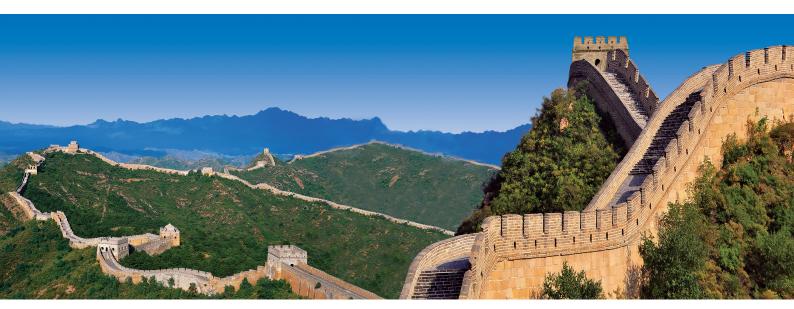


Desktop Near-infrared Spectrometer EXPEC 1370

Based on near-infrared diffuse reflectance spectroscopy technology. It is especially suitable for rapid inspection with laboratory precision of raw materials, processing processes and finished products in grain and oil processing, feed industry, petrochemical industry, pasture industry, textile and other industries.

Performance features

- ♦ Suitable for analysis of various types of samples, such as particles, flakes, powder, paste samples, and etc.
- Special sample trays possible to be customized to support testing of special samples such as fertilizers, asphalt; easy and simple to load samples, only requiring granular samples pressed flat, powder samples scraped flat
- ♦ Sample trays easy to clean and cross-contamination effectively prevented
- Accurate and fast inspection
- ♦ Simultaneous detection of multi-component indicators



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WELCOME TO NIR2021

On behalf of the organizing committee, we would like to invite you to join us at the 20th biennial meeting of the International Council for NIR Spectroscopy (ICNIRS), to be held from October 17th to 21st 2021 in Beijing, China. NIR2021 will provide an international forum for scientists, engineers, and postgraduate students to exchange and discuss new ideas, new findings, and new technologies for NIR spectroscopy and related areas.

The slogan of NIR2021 in Beijing is "Sense the Real Change", meaning that we will sense the various spectral information of NIR, the development of spectral theory and chemometrics, the enhanced performance of instruments and measurement accessories. We also hope that every participant can personally sense the real changes in China, including the historical charm and modern atmosphere. And you can feel the passion of Chinese near-infrared researchers for NIR spectroscopy.

The theme of the conference is indicated by the logo, which is "Rainbow: Diversity, Optimization, and Inspiration". The rainbow in the logo represents the spectrum, as well as the famous Chinese dragon. The dancing dragon signifies that NIR is taking off in the international technological arena, playing an increasingly important role in agriculture, food, pharmaceutical and chemical industries, and people's daily lives.

We hope that the NIR 2021 will make a great contribution to accelerate the advance of NIR technology through constructing a strong human network for NIR Spectroscopy in the world, and that you all will enjoy your stay in the wonderful city of Beijing, China.

We hope you can join us for this exciting event, and we look forward to seeing you all in Beijing in 2021.

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AWARDS

Karl Norris Award – Monday, October 18 at 16:15 Ceremony for Tomas Hirschfeld Address – Thursday, October 21 at 16:00

Workshop

The workshop will be held for two days just before the online meeting. (From 16th to 17th October, 2021). There are four representative issues in the workshop as follows.



Handheld Near-Infrared Spectroscopy: Quality Control and Protection against Product Counterfeiting

Heinz W. Siesler, Professor at Department of Physical Chemistry University of Duisburg-Essen, Germany and Hui Yan Professor at the School of Biotechnology Jiangsu University of Science and Technology, China

Miniaturization of handheld vibrational spectrometers is recently undergoing a rapid development and market research companies predict this instrumentation sector a bright future primarily based on its on-site and in-the-field applications, its easy implementation for industrial process control and its private use by non-experts.

In a short introduction the basic principles of the three vibrational spectroscopic techniques (Raman, mid-infrared (MIR) and near-infrared (NIR)) will be compared and from the summary of miniaturization for the three techniques a lucid explanation for the apparent advantages of handheld near-infrared spectrometers can be drawn. Thus progress in miniaturization and level of prize are the clear benefits of NIR and the reason why Raman and MIR spectroscopy are limited only to industrial, institutional and first-responder customers.

Contrary to the exaggerated claims of several direct-to-consumer companies that advertise their "NIR scanners" with "cloud evaluation of big data", this tutorial will provide an overview on the realistic application potential of these handheld instruments for a broad range of materials (food, pharmaceuticals, textiles, polymers, etc.) and will also point out where the authors believe handheld NIR spectroscopy can offer a better analytical alternative than current methods.

NIRS for the Assessment and Authentication of Agrifood Products: from Lab to On-Site Applications

Dolores Pérez-Marín, Professor at Department of Animal Production University of Cordoba

Currently, the analytical needs in the agrifood sector require not only the fulfilment of the regulations to meet quality standards and protect their products from food frauds, but also to the need to self-control their processes to improve their efficiency. In addition, a key aspect is being able to control and trace the products along the entire food chain — "from farm to fork"— and for these purposes NIRS sensors are a great fit. This lecture will address the potential of NIRS to respond to specific applications in agriculture and food products (oils, feed, meat, fruit & vegetable), the main aspects in the development of a successful NIR application, together with the lastest and future advances and challenges in using NIR sensors for food quality, safety and authenticity issues, focusing on on-site applications using portable or on-line devices or the use of NIRS as a non targeted method.

A simple guide to complex world of overtone and combination bands. Theoretical simulation and interpretation of NIR spectra

Krzysztof B. Bec, Professor at University of Innsbruck, Austria

Recent progress in theoretical NIR spectroscopy largely improved our understanding of NIR spectra, e.g. it is possible to accurately simulate NIR absorption lineshape of various molecules and assign in full detail the measured bands to the corresponding vibrational modes. The example demonstrating the complex structure of overtones and combination bands, in this case in the NIR spectrum of thymol, is shown in the Figure.

The opportunity to accurately reconstruct NIR lineshape brings a new perspective on NIR spectroscopy, which will be thoroughly discussed during this workshop. Several myths will need to be debunked as well. It is often said that NIR spectroscopy is the spectroscopy of overtones, but in fact, it is the spectroscopy of combination bands. The example of the NIR spectrum of thymol shown in the Figure serves a good evidence.

This workshop is accessible and prepared with care for participants with little experience in computational chemistry and theoretical spectroscopy. As several common misconceptions about NIR spectra will be cleared throughout this workshop, more experienced professional will equally benefit from participating. The accessible form of the workshop makes it equally suitable for experienced practitioners, as well as students and participants just beginning their adventure with NIR spectroscopy.

Chemometrics Workshop

Tom Fearn, Professor of Applied Statistics University College London, UK

This will take the form of 4 pre-recorded videos, each lasting approximately 45 minutes. The intention is that they should be accessible to beginners in chemometrics, but I hope that more experienced users will also find them useful. The content will be:

- 1. Need for calibration in NIR and issues relating to experimental design and validation
- 2. Spectral pre-treatments including derivatives and scatter corrections
- 3.PCA, PCR and PLS
- 4.Nonlinear calibration methods



SCIENTIFIC PROGRAM DAY-BY-DAY

The online meeting of NIR2021 will be held from 18th to 21st October, 2021. Taking into account the time difference for the international participants, NIR2021 will be held from 4 pm to 7 pm (UTC+8, Beijing Time).

Monday, October 18

Conference Welcome & Introduction	
16:00-16:15	
Chair: Hongfu Yuan & Tom Fearn	
16:15-16:25 Ceremony for Karl Norris Award	
Introduced by Satoru Tsuchikawa	
A-01 NIR Spectroscopy-What a Wonderful World!	
16:25-16:55 Yukihiro Ozaki Kwansei Gakuin University, Japan Section II: Instrument	
Chair: Hongfu Yuan	
O-16 Current Status and Future Trends in Sensor Miniaturization	
16:55-17:10 Christian Huck	
University of Innsbruck, Austria	
O-17 Enhanced cavity absorption technology advances for greenhouse gas flu	x measurements
and mobile gas leak detection	
17:10-17:25 Frederic Despagne	
ABB, France	
17:25-17:30 BREAK	

	Section I: Spectroscopy Theory and Chemometrics Chair: Yukihiro Ozaki	
	K-01 The Ever-Shrinking Spectrometer: New Technologies and Applications	
17:30-17:50	Richard Crocombe Crocombe Spectroscopic Consulting, USA	
	O-01 Modeling in near-infrared spectroscopy: Chemometric studies	
17:50-18:05	Xueguang Shao Nankai Univeristy, China	
18:05-18:20	O-02 Hydrogen bonding free OH of water in hydrate melt Yusuke Morisawa Kindai University, Japan	
18:20-18:35	O-03 Class-modeling revisited: the algorithms' new clothes Federico Marini University of Rome La Sapienza, Italy	
18:35-18:40	BREAK	
Section I: Spectroscopy Theory and Chemometrics Chair: Christian Huck		
18:40-18:55	O-04 NIR application in industry quality control Wei Gong Jiangsu University, China	
18:55-19:10	O-05 Probabilistic Model-based Clustering for Geographical Origin Discrimination of Ganoderma Lucidum Using FTIR Spectroscopy Ying Zhu Nanyang Technological University, Singapore	
19:10-19:25	O-08 Selecting important and stable feature wavelengths to prolong the service life of NIR calibration model of total plant alkaloids Lijun Ni East China University of Science & Technology, China	



Tuesday, October 19 (Conference Room A)

Section VII: Aquaphotomics	
	Chair: Xueguang Shao
	K-05 Aquaphotomics as an Innovative Science and Technological Platform
16:00-16:20	
	Roumiana Tsenkova
	Kobe University, Japan
16:20-16:35	O-63 Near Infrared Aquaphotomics evaluation of nasal secretions as a potential diagnostic tool for Bovine Respiratory Syncytial Virus (BRSV) infection in cattle Mariana Santos-Rivera Mississippi State University, USA
	O-64 Aquaphotomics as a Basis for Future NIRS Biomeasurement Technologies
16:35-16:50	Jelena Muncan
	Kobe University, Japan
16:50-17:00	O-65 Investigation of Protective Effect of Ethanol on the Natural Structure of Protein Cui Yang Shandong University, China
17:00-17:10	O-66 Understanding the structure of water in aqueous solutions by temperature-dependent near-infrared spectroscopy Yan Sun Nankai University, China
17:10-17:15	BREAK

	Section III: Agriculture, Food, Forestry	
	Chair: Roumiana Tsenkova	
	O-21 Forestry 4.0: Application of near infrared spectroscopy in precision forestry	
17:15-17:30	Roger Meder	
	Meder Consulting, Australia	
	0-22 Feasibility Study of Evaluation of Tetramethylthiuram Disulfide in Concentrated Latex	
	using Near Infrared Spectroscopy	
17:30-17:45	Panmanas Sirisomboon	
	King Mongkut's Institute of Technology, Thailand	
	0-23 Determination of Trace Components in Burley Tobacco by Near Infrared Analysis	
17:45-18:00	Yanjun Ma	
	Shanghai Tobacco Group Beijing Cigarette Factory, China	
	0-24 Perfluorocarbon-incorporated near-infrared spectroscopic discrimination of cultivation	
40.00 40.40	region of agriculture product	
18:00-18:10	Haeseong Jeong	
	Hanyang University, Korea	
	0-25 Stand-alone LED sensors for future field monitoring of grape (Vitis vinifera L.) ripeness	
18:10-18:20	Alessio Tugnolo	
	Università degli Studi di Milano La Statale, Italy	
18:20-18:25	BREAK	
	Section III: Agriculture, Food, Forestry	
	Chair: Roger Meder	
	O-26 Visualize and simulate the three-dimensional water distribution within softwood using	
18:25-18:40	near-infrared hyperspectral imaging coupled with a mass transfer simulation method	
10.25-10.40	Te Ma	
	Nagoya University, Japan	
	O-27 Chemical characterization of pine nuts coming from different origin by using near-	
18:40-18:55	infrared hyperspectral imaging and chemometrics	
10.40-10.55	Rocío Ríos-Reina	
	Instituto de la Grasa, Spain	
	O-28 Use of Near Infrared Spectroscopy for estimation of Nitrogen Credits of different Cover	
18:55-19:10	Crops	
10.55-19.10	Nicolo Pricca	
	CREA-ZA, Italy	
	O-29 Infrared guided processing: a potential strategy to predict processed purees properties	
19:10-19:20	from spectra of intact apples	
19.10-19.20	Weijie Lan	
	French National Institute for Agriculture, Food, and Environment , France	
19:20-20:30	ICNIRS General Meeting	



Tuesday, October 19 (Conference Room B)

Section VII: PAT and Imaging			
	Chair: Søren Balling Engelsen		
	O-56 Chemical and textural changes between batch and continuous manufacturing		
16:00-16:15	procedures of Danish Buttered Cookies with NIR-HSI		
10.00 10.10	Jose Amigo		
	University of the Basque Country, Spain		
	O-57 Multivariate Statistical Process Control charts for milk renneting		
16:15-16:30	Silvia Grassi		
	Università degli Studi di Milano, Italy		
	O-58 Investigation of the influence of embryogenesis on water structure in a Medaka fish egg		
16:30-16:45	using NIR imaging		
	Mika Ishigaki Shimane University, Japan		
	O-59 Use of virtual standards and a NIR portable spectrometer to monitor the alkyl-ester		
	content in the transesterification process		
16:45-16:55	Flávio de Andrade		
	Federal University of Pernambuco, Brazil		
16:55-17:00	BREAK		
10.00 17.00	Section VII: PAT and Imaging		
	Chair: Yiping Du		
	K-04 Real-Time and On-Site Quality Control by Miniature Near-Infrared Spectroscopy:		
	Science Meets Every-Day-Life		
17:00-17:20			
	Heinz Siesler		
	University of Duisburg-Essen, Germany		
	O-60 Online real-time monitoring of a rapid enzymatic oil degumming process using free-run		
17:20-17:35	FT-NIR spectroscopy		
17.20 17.00	Jakob Larsen		
	University of Copenhagen, Denmark		
17:35-17:50	O-61 FT-NIR, FT-MIR and Raman spectral imaging comparison for lactose prediction in dry		
	milk on metallic surfaces		
	Vicky Caponigro		
	UCD School of Biosystems and Food Engineering, Ireland		
17:50-18:00	O-62 Multivariate shelf-life of chia seeds based on NIR-hyperspectral imaging: validation by re-sampling approach		
	Luis Jam Pier Cruz Tirado		
	University of Campinas, Spain		
18:00-18:05	BREAK		
10.00-10.03	DICHE		

	Section I: Spectroscopy Theory and Chemometrics		
	Chair: Heinz Siesler		
	O-07 Compensation method and its application of fusion for multi-modal NIR spectral pattern		
18:05-18:20	recognition		
10.03-10.20	Tao Pan		
	Jinan University, China		
	O-06 Applications of Sampling Error Profile Analysis (SEPA) in NIR Spectroscopic Analysis		
18:20-18:35	Yiping Du		
	East China University of Science & Technology, China		
	O-09 The new avenue-theoretical simulation of NIR spectra and its potential in analytical		
18:35-18:50	applications		
10.55-10.50	Krzysztof Bec		
	University of Innsbruck, Austria		
	O-10 Introducing Transformer Architecture to Joint Calibration of vis-NIR Spectra Across Instruments		
18:50-19:00	Tong Lei		
	University College Dublin, Ireland		
	O-11 Derivation of an extended radiative transfer equation from the electromagnetic wave equation		
19:00-19:10	Toshiaki Aoki		
	Hokkaido University, Japan		



Wednesday, October 20 (Conference Room A)

	Section III: Agriculture, Food, Forestry Chair: Dolores Pérez-Marín
	K-03 Advances in Hyperspectral Imaging Technology for Food Quality and Safety Detection and Control
16:00-16:20	
	Da-Wen Sun
	University College Dublin, Ireland
	0-30 Development of Monitoring Method for Water Activity of Beef Cut during Drying Process
16:20-16:35	by Short Wavelength NIR Spectroscopy
10.20-10.55	Daitaro Ishikawa
	Fukushima University, Japan
	O-31 Forage calibrations transfer from laboratory to portable NIR instruments
16:35-16:50	Paolo Berzaghi
	University of Padua, Italy
	0-32 A non-integer order Savitzky–Golay differential filter and its application to predict soil
16:50-17:00	Phosphorus from on-line Vis-NIR spectra
	Jian Zhang
47.00.47.05	Ghent University, Belgium
17:00-17:05	BREAK

Chair: Nicola Cavallini O-33 Monitoring of Total Acidity Content in Continuous Vinegar Fermentation Using a Self- made Setup with a Modified MEMS NIR Spectrometer Hui Yan Jiangsu University of Science and Technology, China O-34 Determination of Vegetable Oil Oxidation Causes by Near-Infrared Spectroscopy Yurika Otoki Tohoku University, Japan O-35 Indices of marine finfish physiological condition to enhance fisheries research, monitoring capabilities, and management Esther Goldstein National Oceanic and Atmospheric Administration, USA O-36 Measurement of 6-gingerol and 6-shogaol in ginger using NIRS Joel Johnson CQ University Australia O-37 Non-Destructive Detection of Chilling Injury in Kiwifruit with a Dual-Laser System Mark Wang New Zealand Institute for Plant & Food Research 18:10-18:15 BREAK Section III: Agriculture, Food, Forestry Chair: Panmanas Sirisomboon O-38 Texturized vegetable proteins surface characterization with NIR hyperspectral imaging Giacomo Squeo University of Bari Aldo Moro, Italy O-39 Freshness Evaluation of Stored Cabbage: An alternative to the gene-expression based method Miho Sesumi National Agriculture and Food Research Organization, Japan O-40 Development of an adulterant detection model (starch and chalk) for quality control of garlic powder Kelly Patarroyo León Universidad Nacional de Colombia, Colombia O-41 Data fusion strategy combined with chemometrics to trace the origins of Tibetan medicine Meconopsis integrifplia (Maxim.) Franch. from Qinghai-Tibet Plateau Duo Li Northwest Institute of Plateau Biology, China O-42 Spectral Denoising Method Based on Variational Mode Decomposition		Section III: Agriculture, Food, Forestry		
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19:05-19:15 Mengxuan Ling				
	19:05-19:15			
		Tiangong University, China		



Wednesday, October 20 (Conference Room B)

Section IV: Pharmaceutical and Chemistry			
	Chair: Satoru Tsuchikawa		
	O-43 Near-infrared Observation of Mg(OH)2 dehydration and MgO hydration		
16:00-16:15	Masato Takeuchi		
	Osaka Prefecture University, Japan		
	O-44 Mid-level data fusion of NIR spectra and process sensor data for the real time		
16:15-16:30	monitoring of ABS production		
10.10 10.00	Lorenzo Strani		
	University of Modena and Reggio Emilia, Italy		
	O-45 Hyperspectral Imaging of the Thickness Distribution of Thin Printed Layers of PEDOT:PSS		
16:30-16:45	Tom Scherzer		
	Leibniz Institute of Surface Engineering, Germany		
	O-46 Spatially and Angularly Resolved Diffuse Reflectance Measurements for the Monitoring		
16:45-16:55	of Moisture Content During the Drying of Pharmaceutical Solids		
101.10 10100	Mais Al-Attili		
	University of Strathclyde, UK		
16:55-17:00	BREAK		
	Section IV: Pharmaceutical and Chemistry		
	Chair: Pierre Esseiva		
	O-47 Establishing a Global Network of Pharmaceutical Quality Compliance Screening Using		
17:00-17:15	Low-Cost and Portable NIR Spectrometers and Open-Source Software		
	Matthew Eady		
	FHI 360, USA		
47.45.47.00	O-48 The application of Nir in plant extracts		
17:15-17:30	Wenjie Shi		
	Chenguang Biotech Group Co., Ltd, China		
	O-49 VIAVI MicroNIRTM NIR Spectrometers for Diverse Handheld and Process Monitoring		
17:30-17:45	Applications		
	Pengcheng Yu		
	Viavi Solutions, Singapore		
17.45 10.00	O-50 Accuracy evaluation of moisture determination in food and grains application		
17:45-18:00	Guo Tang		
	Intelligent Analysis Service Co., Ltd, China		
18:00-18:05	BREAK		

Section V: Biomedicine, Environment, and fNIR Chair: Ying Zhu		
18:05-18:20	O-52 Rapid detection of malaria parasites in red blood cells using NIR	
	Maggy Lord	
	The University of Queensland, Australia	
	O-51 NIR spectroscopy coupled with chemometrics for the classification of waste wood and	
18:20-18:35	the assessment of the best-suited reuse	
10.20-10.33	Manuela Mancini	
	University fo Copenhagen, Denmark	
	O-53 The influence of inorganic carbon on the spectral analysis of organic carbon in marine	
18:35-18:50	sediments	
	Pingping Fan	
	Instrument of Oceanographic Instrumentation, Shandong Academy of Sciences, China	
	O-54 Giant Panda gender discrimination using Near Infrared Spectroscopy (NIRS) with fecal	
18:50-19:00	samples of different processing modes and sampling seasons	
10.30-19.00	Qingyu Sheng	
	Mississippi State University, USA	
19:00-19:10	O-55 Near-infrared spectroscopic analysis of bile juice samples obtained from patients with	
	various gallbladder diseases	
	Eunjin Jang	
	Hanyang University, Korea	



Thursday, October 21

16:00-16:10	Ceremony for Tomas Hirschfeld Address	
	Introduced by Pierre Dardenne	
16:10-16:40	A-02 The treachery of NIRS applications: authentic or not? Vincent Baeten	
	Walloon Agricultural Research Center, Belgium	
Section II: Instrument		
Chair: Zengling Yang		
O-18 Real time qualification and quantification of drugs using handheld Near-Infrared		
16:40-16:55	spectroscopy connected with mobile phone application. An opportunity for forensic laboratories to cope with the trend toward the decentralization of forensic capabilities.	
	1.0.00 =000.00	
	University of Lausanne, Switzerland O-19 Reemoon NIR Technology for Fruit Grading Applications	
16:55-17:10	Yue I in	
	Jiangxi Reemoon Technology Holding Co., LTD., China	
	O-12 Recent advances of variable selection methods based on hybrid strategy in near-	
17:10-17:25	infrared spectroscopy	
	Yong-Huan Yun	
	Hainan University, China	
17:25-17:30	BREAK	

	Castian I: Chaptroscopy Theory and Chamamatrica	
Section I: Spectroscopy Theory and Chemometrics Chair: Vincent Baeten		
	K-02 NIR spectroscopy methods for nondestructive quality analysis of oilseeds and edible oils	
17:30-17:50	Peiwu Li	
	Chinese Academy of Agricultural Sciences, China	
17:50-18:05	O-20 Application of NIRS Technology in the Development of Green Animal Husbandry Zengling Yang	
17.50-10.05	China Agricultural University, China	
18:05-18:20	O-13 NIR spectroscopy coupled with chemometrics to discriminate between fresh and thawed cephalopods Nicola Cavallini Polytechnic of Turin, Italy	
18:20-18:35	O-14 Generalized Least Squares filter on highly noisy data. Improvement on the Spectral Variability of Autochthonous Chilean Trees Leire Kortazar University of the Basque Country, Spain	
18:35-18:50	O-15 Comparison between ParSketch-PLSDA and PLSDA in a context of large amounts of spectral data for sunflower genotype discrimination Maxime Ryckewaert Univ Montpellier, France	
18:50-19:00	Information for NIR2023	
19:00-19:10	Best Poster Award	
19:10-19:15	Close	



POSTER SESSION

P-01 A parameter-free framework for calibration enhancement of near infrared spectroscopy based on correlation constraint

Jin Zhang

P-02 Near Infrared Spectroscopy in China

Xiaoli Chu, Hongfu Yuan

P-03 Feature extraction method of infrared spectra with convolutional neural network Jingjing Xia, Yanmei Xiong*, Shungeng Min*

P-04 Prediction of α-Lactalbumin and β-Lactoglobulin Composition of Aqueous Whey Solutions Using Fourier Transform Mid-Infrared Spectroscopy and Near-Infrared Spectroscopy

Margherita Tonolini, Klavs Martin Sørensen, Peter B. Skou, Colin Ray and Søren Balling Engelsen

P-05 Determination of K, Na, Ca, Mg in cigarette paper by NIR spectroscopy combined with LS-SVM Weixin Xu, Yueyao Chen, Shungeng Min*, Yanmei Xiong*

P-06 Quantitative analysis of tobacco chemical constituents based on near-infrared spectroscopy Yun Wei, Xinran Mao, Yanmei Xiong*, Shungeng Min*

P-07 Removal of External Influences from On-line Vis-NIR Spectral Data for Predicting Soil Organic Carbon: Comparison of Spectra Transfer vs Orthogonalization methods

Muhammad Abdul Munnaf, Abdul Mounem Mouazen*

P-08 Progress and application of ICA in NIR Spectroscopy

Xiu Huang, Xiaoyu Yang and YanKun Li*

P-09 Feature Selection of NIR Spectra for Diagnosis of Carcinoma Tissues

Zhuoyong Zhang

P-10 An innovative chemometric strategy coupled with visible and infrared spectroscopies to guide apple puree formulation

Benoit Jaillais, Weijie Lan, Songchao Chen, Alexandre Leca, Catherine M.G.C Renard, Sylvie Bureau

P-11 Theoretical Simulation of Near-infrared Spectrum of Piperine. Insight into Band Origins and the Features of Regression Models from Different Spectrometers

Justyna Grabska, Krzysztof B. Bec and Christian W. Huck

P-12 LASSO based near infrared spectral multivariate calibration methods

Kaiyi Wang, Xihui Bian*, Xiaotong Shang, Caiyun Guo and Xiaoyao Tan

- P-13 Study on near-infrared light scattering in colloidal suspensions using time-resolved measurements Yuki Inoue, Hiroyuki Fujii, Goro Nishimura, Toshiaki Aoki, Kazumichi Kobayashi and Masao Watanabe
- P-14 The influence of derivative spectral smoothing parameters on the transfer performance of near infrared spectral model of total plant alkaloids in tobacco leaves

Liguo Zhang, Yun Qu, Shijun Hong, Jiong Ge, Shun Ye, Haoran Sun and Lijun Ni*

P-15 Unsupervised temporal analysis of NIRS spectra: application of the MWPCA to the characterization of leaf senescence in wheat

Héloïse Villesseche, Elsa Ballini, Ryad Bendoula, Martin Ecarnot, Nathalie Gorretta and Pierre Roumet

P-16 Weighted multi-scale support vector regression based on variational mode decomposition for spectral quantitative analysis of complex samples

Xihui Bian*, Kui Zhang, Shuyu Wang and Xiaoyao Tan

P-17 Application of Convolutional Neural Network Model Based on Combined NIR-Raman Spectra in Feed Composition Analysis

Wenjie Zhang, Yihao Liang, Gongyi Cheng, Chao Dong, Bin Wang and Xiaoxuan Xu*

- P-18 Differentiation and comparison of quality control in Tibetan medicine Meconopsis quintuplinervia Regel. based on multi-spectral analysis and chemometric method Long Ruolan, Li Peipei, Li duo, Feng Dan, Sun Jing*
- P-19 Qualitative and Quantitative Analysis of Rheum tanguticum Maxim. in Different Months from Qinghai-Tibet Plateau based on Multi-Spectroscopy

Feng Dan, Long Ruolan, Li Duo, Li Peipei and Sun Jing*

P-20 Research on nonlinear quantitative of Rebaudioside A crystallization process based on near infrared sensor fusion

Hailing Dong, Lian Li*, Hengchang Zang

P-21 Regularization in Spectroscopic Data Analysis with application to the prediction of percentage purity in olive-sunflower oil blends

Chin Gi Soh and Ying Zhu



P-22 Spatial and Spectral Limits of Detection (LoD) in the detection of microplastics in sand by Near Infrared Hyperspectral Imaging

Reaha Goyetche and José Manuel Amigo

P-23 Product monitoring and exploratory analysis of historical data

Emanuele Farinini and Riccardo Leardi

P-24 The discretization of swarm intelligence optimization algorithm for spectral variable selection Rongling Zhang, Xihui Bian* and Peng Liu

P-25 A Probing Device to Improve the Performance of Multivariate Models Using Compact Near-infrared Spectrophotometers

Celio Pasquini and Maria do Carmo Hespanhol

P-26 Unstable Light Radiation Effect of Light Source for NIR Mobile Device

Krairuek Ngowsuwan*, Sumaporn Kasemsumran and Sunee Jungtheerapanich

P-27 Study On On-line Quantitative Analysis of Recycle Textile Near Infrared Spectroscopy Based on GAN Semi-supervised Regression Method

HU Jin-quan, YANG Hui-hua, ZHAO Guo-liang and ZHOU Rui-zhi

P-28 Active Hyperspectral Sensor for Mineralogy Mapping and Plastic Waste Sorting

Francisco Senna Vieira, Mikhail Mekhrengin, Teemu Kääriäinen, Ilkka Rytöluoto, Timo Dönsberg and Guillaume Genoud

P-29 The combination of Firework algorithm and LSSVM algorithm is applied to the detection of hydrogen sulfide in natural gas

Jiao Yue, Yan Zhi-dan, Li Guo-lin, Ma Kun, Zhang Xue-na, Wu Yun-hui and Zhang Ze-cheng

P-30 A method based on GA-ELM for concentration prediction in the H2S detection system

Ma Kun, Yan, Zhi-dan, Li Guo-lin, Jiao Yue, Zhang Xue-na, Wu Yun-hui and Zhang Ze-cheng

P-31 NIR Spectral Imaging Chip Based on Metasurface

Hongbo Zhu, Kaiyu Cui* and Yidong Huang

P-32 Modeling for determining catechin compounds in Oolong tea using FT-NIRS coupled with multivariate data analysis

Guangjun Qiu, Wei Chen and Huazhong Lu*

P-33 Data augmentation: Hyperspectral imaging technology combined with deep convolutional generative adversarial network to identify haploid maize kernels

Liu Zhang, Haiyan Ji, Yaqian Wang, Yaoguang Wei and Dong An

P-34 Evaluation of Volatile Fatty Acid Number of Field and Concentrated Latex of Para Rubber by Near Infrared Spectroscopy

Jeerayut Hongwiangjan, Chayaporn Moryadee, Poramin Surason, Watchapol Kaeophanth, Chin Hock Lim and Panmanas Sirisomboon

P-35 Calibration development for lactose in milk protein concentrate using a NIR transflectance probe connected to a multiplexed FT-NIR spectrometer

Yuanyuan Pu*, Dolores Pérez Marín, Norah O'Shea and Ana Garrido-Varo

P-36 Application of near infrared spectroscopy to classify rice samples harvested in different years Xuexue Miao*, Ying Miao, Shuhua Tao, Jiemin Wang, Zuwu Chen and Yingzi Chen

P-37 Online assessment of the nitrate content in spinach plants using a FT-NIR instrument and LOCAL algorithm

Miguel Vega-Castellote, María-Teresa Sánchez, Irina Torres and Dolores Pérez-Marín

P-38 Binary Differential Evolution Algorithm Applied for Wavelength Selection in NIR Analysis of Fishmeal

Youyou Zhang, Huazhou Chen*, Lili Xu, Chunting Li and Hanli Qiao

P-39 Exploration of the optimization method of feature wavelength screening in the classification data processing of frozen fish in near infrared spectroscopy

Gongyi Cheng, Sizhuo Meng, Shuhan Liu, Yiping Jiao, Xinghao Chen, Wenjie Zhang, Wang Zhang, Bin Wang and Xiaoxuan Xu

P-40 Non-destructive detection of adulterated sweet almond batches using portable NIRS sensors Irina Torres, María-Teresa Sánchez, Miguel Vega-Castellote and Dolores Pérez-Marín

P-41 Application of Hyperspectral Imaging Technology in Agriculture Haiyan Ji

P-42 Feasibility study of the prediction of fatty acids in sliced Iberian pig ham using a miniature Near Infrared sensor

Dolores Pérez-Marín, Irina Torres, José A. Entrenas, Lourdes Fresco and Ana Garrido-Varo



P-43 Influence of the instrument wavelength range for the prediction of olive oil quality attributes
Maria del Mar Garrido-Cuevas, Ana Garrido-Varo* and Dolores Pérez -Marín

P-44 Deep learning approach of visible microscopic and NIR macroscopic image for wood species classification Fumiya Kimura, Te Ma, Satoru Tsuchikawa and Tetsuya Inagaki

P-45 Non-destructive Detection of Low-density Food Contaminations using Single Pixel based NIR Multispectral Imaging

Takumi Kimura, Satoru Tsuchikawa, Te Ma and Tetsuya Inagaki

P-46 Rapid and accurate simultaneous determination of the variety and geographical origin of Wuyou No.4 rice by Fourier transform near-infrared spectroscopy coupled with chemometrics

Peijin Tong*, Hongchao Zhang, Tingting Wei and Wenming Cao

P-47 Wine Fermentation Process Monitoring by NIR Analysis Method

Sumaporn Kasemsumran*, Antika Boondaeng, Kraireuk Ngowsuwan, Sunee Jungtheerapanich, Waraporn Apiwatanapiwat, Phornphimon Janchai, Jiraporn Meelaksana and Pilanee Vaithanomsat

P-48 Handheld NIR spectrometers to evaluate grass silage quality A study of calibration performance Juan Antonio Fernández Pierna, Nicolas Chamberland, Philippe Vermeulen, Virginie Decruyenaere, Eric Froidmont, Oliver Minet, Bernard Lecler and Vincent Baeten

P-49 Vis-NIR spectroscopy combined with Bayes classifier based on wavelength screening applied to wine multi-brand identification

Jiaqi Li, Nailiang Chang, Lijun Yao and Tao Pan*

P-50 Wavelength selection method based on spectral separation degree with Vis-NIR spectroscopy applied to discrimination of milk powder adulteration

Tao Pan*, Yan Tang, Jiaqi Li and Jiemei Chen

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Xinyue Li, Yasuyo Sekiyama, Nobutaka Nakamura, Yoko Suzuki and Mizuki Tsuta

P-52 Handheld NIR and PLS-DA for onsite detection of injected water and discrimination of different injected solutions in tuna

Sonia Nieto-Ortega, Ángela Melado-Herreros, Idoia Olabarrieta, Giuseppe Foti, Graciela Ramilo-Fernández, Carmen G. Sotelo, Bárbara Teixeira, Amaya Velasco and Rogério Mendes

P-53 Comprehensive evaluation of Sargassum fusiforme from different havest times using near-infrared spectroscopy and chemometrics

Yang Yue, Mingjiang Wu and Haibin Tong

P-54 Development of NIRS calibrations for seed content of lipids and proteins in contrasting white lupin germplasm

Barbara Ferrari, Stefania Barzaghi and Paolo Annicchiarico

- P-55 Estimation of texture change during cheese maturation using spatially resolved diffuse reflectance Karin Agena, Mito Kokawa and Yutaka Kitamura
- P-56 Irreversible changes of woods under multiple tensile load-unload cycles evaluated by the eigenvalue distribution of NIR spectral matrices

 Takaaki Fujimoto
- P-57 Assessment of kernel presence in winter wheat ears using Near-Infrared Hyperspectral Imaging Damien Vincke, Benoît Mercatoris, Damien Eylenbosch, Vincent Baeten and Philippe Vermeulen
- P-58 Identification of Acacia clones wood using Near-infrared hyperspectral imaging and deep learning method

Viet Dang Duc, Te Ma, Tetsuya Inagaki and Satoru Tsuchikawa

- P-59 NIR and IR study on amylose-amylopectin mixture for evaluation of hydration of starches Norihisa Katayama, Takanari Ikeda and Mayumi Kuwano
- P-60 The AS7265x chipset as an alternative low-cost multispectral sensor for agricultural applications Arnaud Ducanchez, Simon Moinard, Guilhem Brunel, Ryad Bendoula, Daphné Héran and Bruno Tisseyre
- P-61 Determination of quail egg freshness using a portable NIR spectrometer Yasmin Lima Brasil, J.P. Cruz-Tirado and Douglas Fernandes Barbin
- P-62 Use of Vis-NIR spectroscopy to predict nutrient composition of poultry excreta

 Andrés Cruz-Conesa, Itziar Ruisánchez, M. Pilar Callao, Anna M. Pérez-Vendrell* and Joan Ferré
- P-63 Simultaneous updating of NIR calibration models to predict protein, gross energy, fat and fibre in pig feces using a sample selection algorithm based on D-optimal criterion

 Andres Cruz-Conesa, Joan Ferré*, M. Pilar Callao, Anna M. Pérez-Vendrell and Itziar Ruisánchez



P-64 Abnormal egg detection using visible/near-infrared spectral system with optimized lighting source

Juntae Kim and Byoung-Kwan Cho

P-65 Exploring the use of Fourier transform near infrared spectroscopy as a tool to predict maturity and spawning status in marine fishes with variable reproductive strategies

Todd T. TenBrink, Morgan B. Arrington, Irina M. Benson, Thomas E. Helser and Sandi K. Neidetcher

P-66 Estimating Fish Age from Otolith Near Infrared Spectra and Machine Learning

Irina M. Benson, Thomas E. Helser, Brenna C. Groom and Beverly K. Barnett

P-67 Smart-HAND: a simplified LED device for intact olives quality evaluation

Alessia Pampuri*, Valentina Giovenzana, Roberto Beghi, Alessio Tugnolo, Andrea Casson and Riccardo Guidetti

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Maylin Acosta, Isabel Rodriguez, Fernando Viosconti, Sandra Munera, Ana Quiñones, Jose Miguel de Paz and José Blasco

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Chuang Li, Xiaochuan Luo, Jingjin Wu and Rongnian Tang

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Tai-Sheng Yeh, Feng-Zhi Zuo, Phan Quoc Lap Nguyen and Thao Nhi Doan

P-71 Mid-level data fusion of NIR spectra and process sensor data for the real time monitoring of ABS production

Zhiqiang Wu, Qing Zhang, Juan Li, Xingyu Wang and Wenjie Zheng*

P-72 Efficient Recognition and Automatic Sorting of Waste Textiles by Online Near Infrared Spectroscopy Based on Convolutional Neural Network

Wenxia Li, Yujun Du, Zhengdong Liu, Jiahui Zheng, wenqian Du and Huaping Wang

P-73 Application of Near-Infrared Analysis technology in intermediate control analysis of refinery

Yanbin Wang, Xiaorui Zhao, Siping Du, Yuan Xiu and Lina He

P-74 Rapid monitoring the extraction process of Stevia rebaudiana Bertoni leaves using near infrared spectroscopy

Lele Gao, Liang Zhong, Yongheng Wei, Lian Li and Hengchang Zang*

P-75 Rapid analysis of properties of hydro-upgrading diesel by NIR without fractionation Lina He, Yuan Xiu and Yanbin Wang

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Yves Roggo, Laurent Pellegatti, Markus Krumme, Anna Novikova and Alexander Evers

P-77 Evidencing the importance of preprocessing NIR spectra to determine the physicochemical properties of diesel using chemometric strategies

M. Suliany Rodríguez-Barrios, Montserrat Montragull, Enric Ruiz, M. Soledad Larrechi and Joan Ferré

P-78 Determination of nitrogen and phosphorus in dairy slurry using near infrared diffuse reflection spectroscopy

Mengting Li, Di Sun, Run Zhao* and Renjie Yang

P-79 Resnet combined with transfer learning for drug classification using near-infrared spectroscopy Fu Pengyou, Li Lingqiao, Wang Qibing, Lu Haoxiang and Yang Huihua*

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Liang Zhong, Lele Gao, Yongheng Wei, Lian Li and Hengchang Zang*

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Tong Guo, Longhai Guo

P-82 Research Progress of Near-Infrared Spectroscopy in Quality Evaluation of the Valuable Chinese Materia Medica

Zhiwei Huang, Denghui Wang, Haoran Xu, Chuxuan Ye, Wenjing Huang, Jinfang Ma* and XueXiao*

P-83 Mapping of executive function and decision-making impairments in gambling addiction by using fused EEG-fNIRS

Zhen Yuan



P-84 Study on Feature Spectrum Extraction and Classification of Sediments in Different Regions Xueying Li, Zongmin Li, Pingping Fan*, Huimin Qiu and Guangli Hou

P-85 Spectral Model Comparison Analysis of Carbon and Nitrogen Content in Coastal Tidal Flat Sediments Based on Visible-Near Infrared Spectroscopy

Huimin Qiu, Xueying Li, Guangli Hou and Pingping Fan*

P-86 Near Infrared spectroscopy is used to study the structural changes of human serum albumin Chen Yu, Lian Li and Hengchang Zang*

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Tao Pan*, Jing Zhang, Jianhua Xu, Lijun Yao and Dawei Wang

P-88 FT-NIR transmission analysis of urine samples: a feasibility study for the early screening of prostatic cancer

Monica Casale, Eleonora Mustorgi, Cristina Malegori, Paolo Oliveri, Luca Brizzi, Alessio Tognarelli and Riccardo Bartoletti

P-89 Detection of microplastics in soil by near-infrared spectroscopy

Chunhong Zhang, Norio Yoshimura and Masao Takayanagi

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Yunjung Kim and Hoeil Chung

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Rosalba Calvini, Veronica Ferrari, Lara Maistrello and Alessandro Ulrici

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Cristina Malegori, Stefania Piarulli, Ferrante Grasselli, Laura Airoldi, Silvia Prati, Rocco Mazzeo, Giorgia Sciutto and Paolo Oliveri

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Cristina Malegori, Paolo Oliveri, Vanina Borghi, Diana Carolina Angela, Paola Melli, Eleonora Mustorgi and Monica Casale

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Amanda Teixeira Badaró*, José Manuel Amigo, Jose Blasco, Nuria Aleixos, Amanda Rios Ferreira, Maria Teresa Pedrosa Silva Clerici and Douglas Fernandes Barbin

P-97 Chemometric Methods for Quantitative Analysis of Aqueous Samples by Temperature-Dependent Near-Infrared Spectra

Li Han, Changlin Su, Xiaoyu Cui, Wensheng Cai and Xueguang Shao*

P-98 Investigating the water structures in reverse micelles by temperature-dependent near-infrared spectroscopy

Mian Wang, Shiying Wang, Wensheng Cai and Xueguang Shao*

P-99 Fountain graph for temperature-dependent variable selection in near-infrared spectra Xiaoyu Cui, Wensheng Cai and Xueguang Shao*

P-100 Water as a probe to diagnose urine of rats with acute blood stasis syndrome treated by Xinkeshu tablets based on temperature-dependent near-infrared spectroscopy

Yongheng Wei, Lele Gao, Liang Zhong and Hengchang Zang

P-101 The Aquaphotomics and E-nose approaches to evaluate the shelf life of ready-to-eat rocket salad Laura Marinoni, Giulia Bianchi and Tiziana M.P. Cattaneo

P-102 Spectroscopic characterization of phoenician glass bead excavated in the philippines: bird bead Chatdanai Boonruang, Krit Won-in* Joanna Cheock and Pisutti Dararutana



P-103 Insight into hydration behavior of poly (hydroxypropyl acrylate) block copolymer by temperature-dependent infrared spectroscopy

Chongwen Xiong, Yulin Guo, Shiwei Han and Longhai Guo

P-104 Prediction of rubber leaf nitrogen content based on fractional order GWO-SVR

Tang Rongnian, Li Xiaowei, Li Chuang and Wu Jingjin*

P-105 Comparison between gasoline samples for forensic purposes using handheld and benchtop instruments

Luan Cássio Barbosa Patricio, Maria Eduarda Fernandes da Silva, Rafaella Figueiredo Sales, Neirivaldo Cavalcante da Silva, Lívia Rodrigues e Brito and Maria Fernanda Pimentel

P-106 A handheld NIR spectroscopy system with online chemometrics

Robert Lovrincic, Michel Kettner and Alexander Klein

P-107 Ultraviolet-visible-near infrared spectroscopy for detection of low-level malaria parasitemia in whole blood

John A. Adegoke, Amanda De Paoli, Isaac O. Afara, Kamila Kochan, Darren J. Creek, Philip Heraud and Bayden R. Wood*

P-108 Transformation of NIR to HPLC fingerprint: A feasibility research with Gastrodiae rhizoma as an example

Qi Zeng and Wenlong Li*

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Li Yang, Wu Jing-Zhu*, Sun Li-Juan, Liu Cui-Ling and Sun Xiao-Rong

P-110 Study on detection method of internal mildew of peanut based on hyperspectral technology Qian Zhang, Jingzhu Wu*, Cuiling Liu and Xiaorong Sun

P-111 Discrimination of adulterated milk using temperature- dependent two-dimensional near-infrared correlation spectroscopy

Mingyue Huang, Haiyun Wu, Hao Jin, Yanrong Yang and Renjie Yang*



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