

This is a repository copy of Determination of total acid content and moisture content during solid-state fermentation processes using hyperspectral imaging.

White Rose Research Online URL for this paper: https://eprints.whiterose.ac.uk/179335/

Version: Accepted Version

Article:

Zhu, Y, Zou, X, Shen, T et al. (4 more authors) (2016) Determination of total acid content and moisture content during solid-state fermentation processes using hyperspectral imaging. Journal of Food Engineering, 174. pp. 75-84. ISSN 0260-8774

https://doi.org/10.1016/j.jfoodeng.2015.11.019

© 2015, Elsevier. This manuscript version is made available under the CC-BY-NC-ND 4.0 license http://creativecommons.org/licenses/by-nc-nd/4.0/.

Reuse

This article is distributed under the terms of the Creative Commons Attribution-NonCommercial-NoDerivs (CC BY-NC-ND) licence. This licence only allows you to download this work and share it with others as long as you credit the authors, but you can't change the article in any way or use it commercially. More information and the full terms of the licence here: https://creativecommons.org/licenses/

Takedown

If you consider content in White Rose Research Online to be in breach of UK law, please notify us by emailing eprints@whiterose.ac.uk including the URL of the record and the reason for the withdrawal request.



eprints@whiterose.ac.uk https://eprints.whiterose.ac.uk/

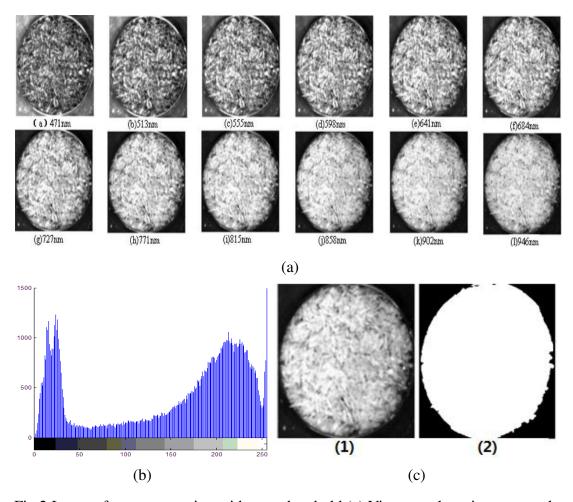


Fig.2 Image after segmentation with gray threshold (a) Vinegar culture image samples of selected wavelengths from 430 to 910 nm; (b) the histogram of the hyperspectral image; (c) the result of the threshold segmentation, among them, (1) the original image, (2) the image after segmentation with threshold