

La révolution NIRS dans l'agriculture et l'agro-alimentaire n'a pas fini de nous émerveiller

Quand Heliospir m'inspire !!

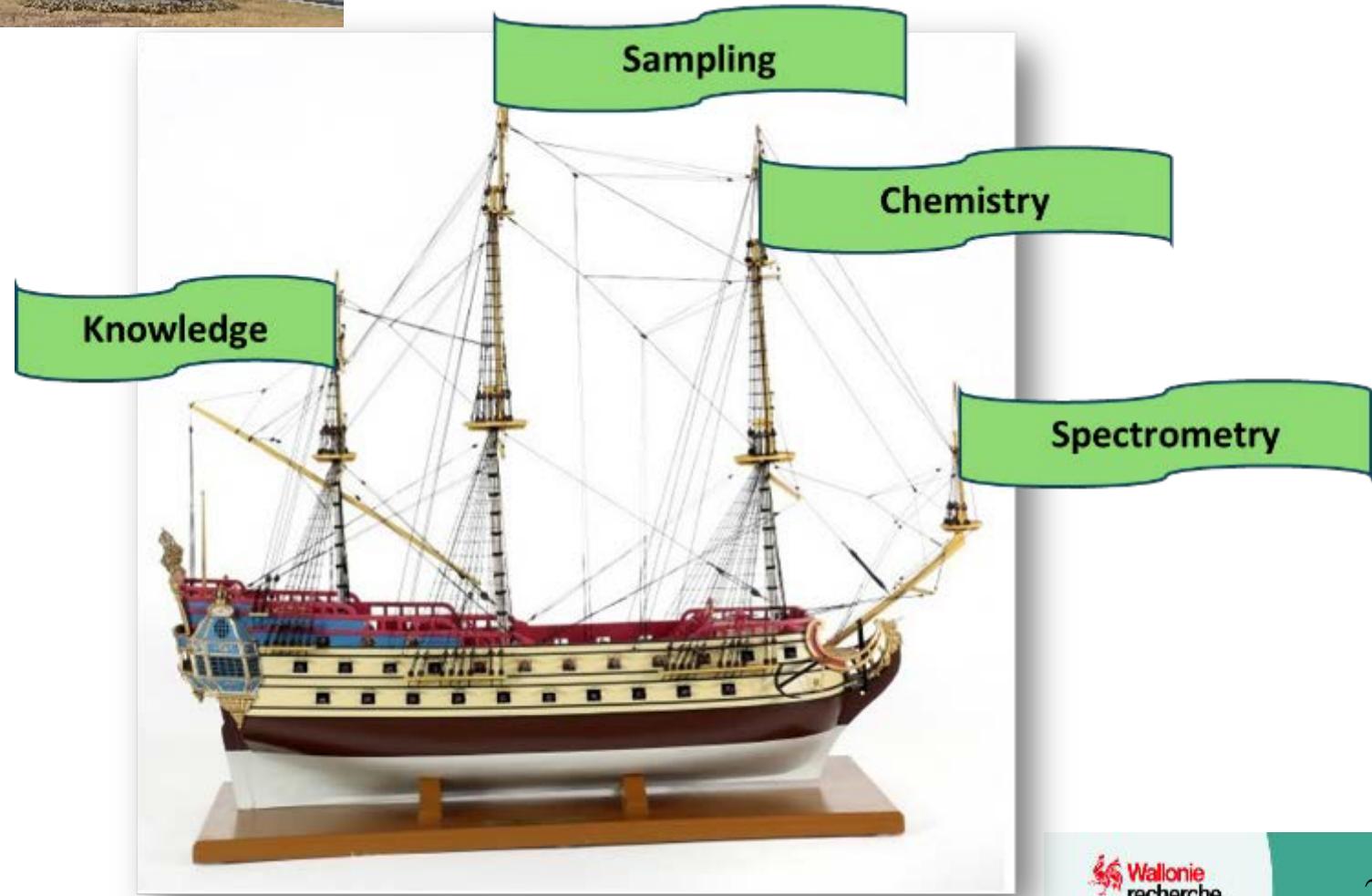
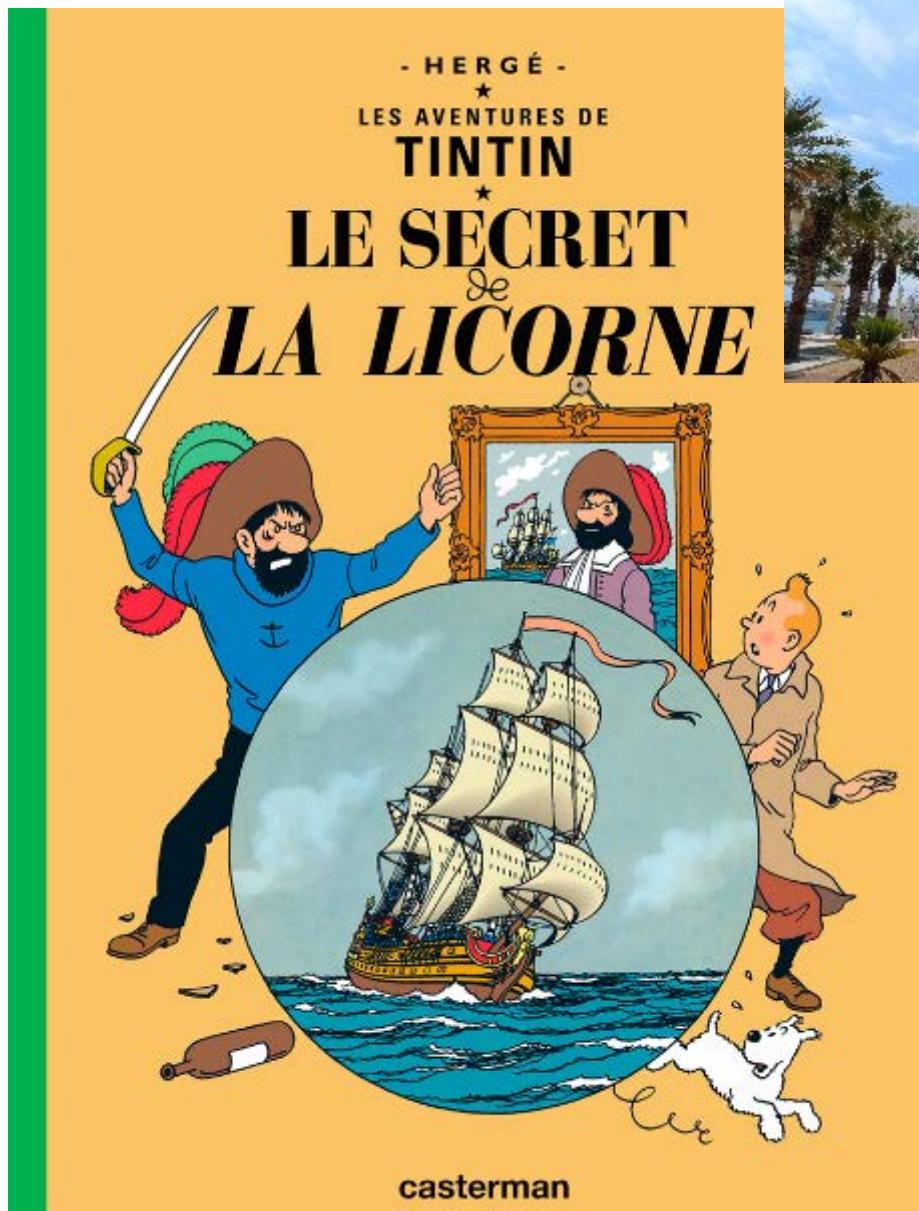
Vincent Baeten

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Quality and Authentication of Products Unit

Knowledge and valorization of agricultural products Department
Walloon Agricultural Research Centre – CRA-W

Gembloux, Belgium

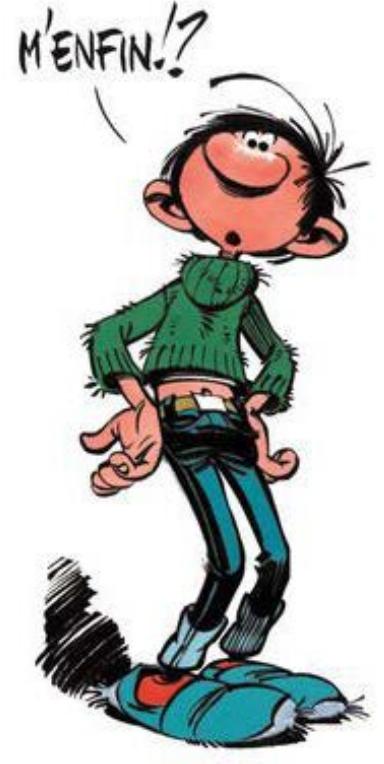
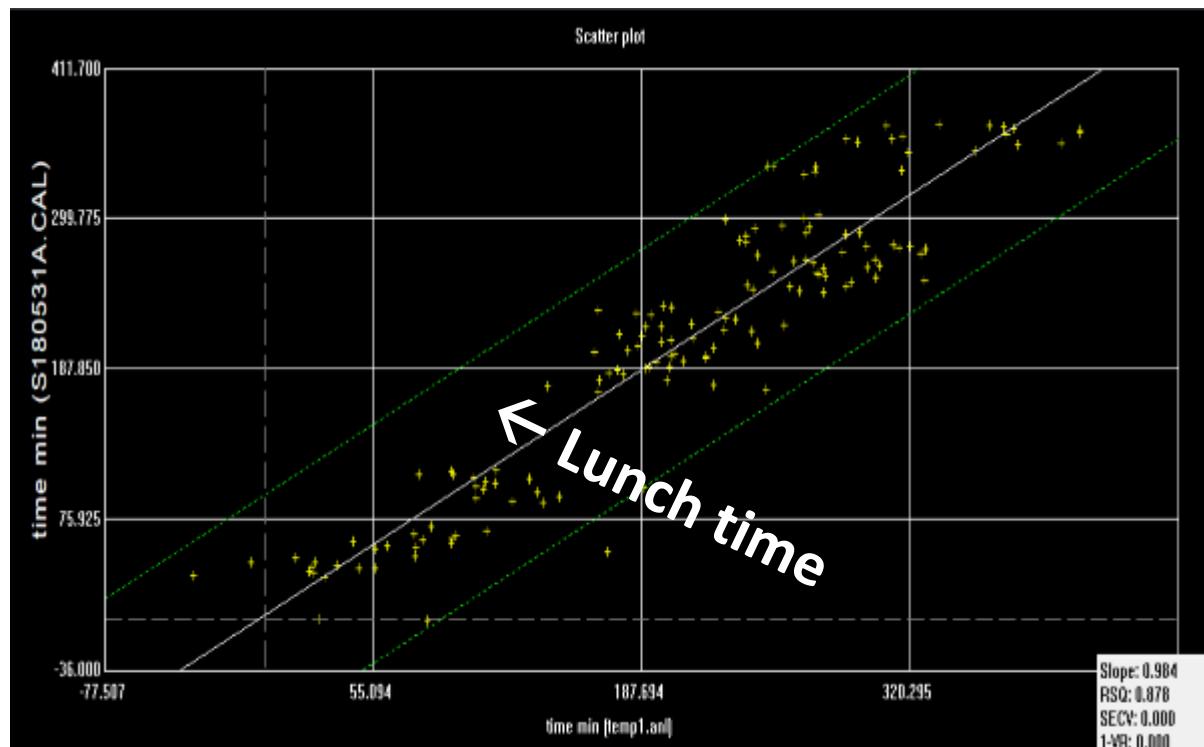




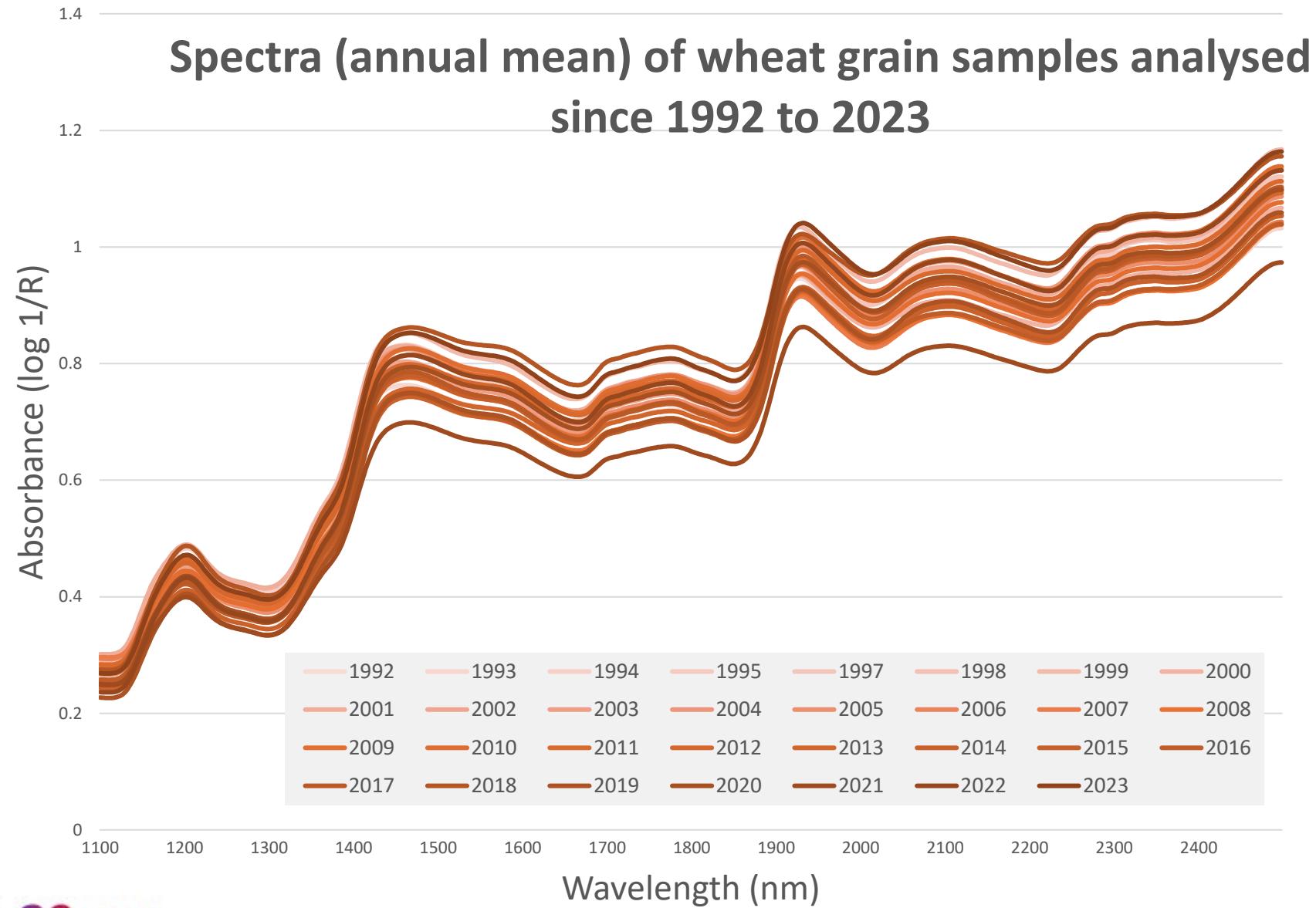
- Spectrometry instead of Spectroscopy
- Decades of data ... something change?
- What about technology?

« Gaston Lagaffe » study

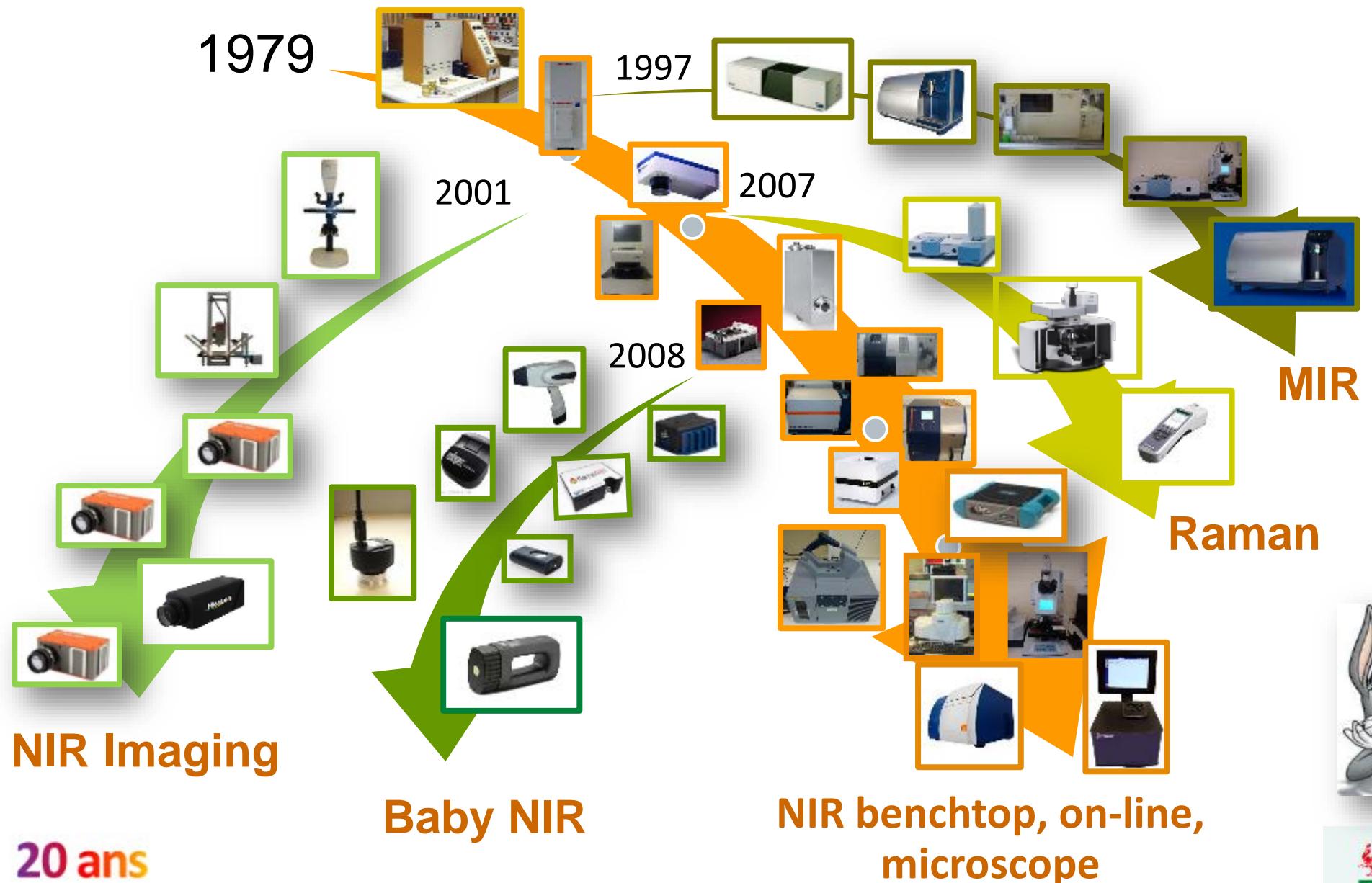
- Daily work analysis of 146 samples of wheat cereals (2021)
- Parameter : minutes of analysis (from 0 to 371 minutes)
- XDS instrument – quarter cup
- ISO17025 protocol



Decades of data ... something change?



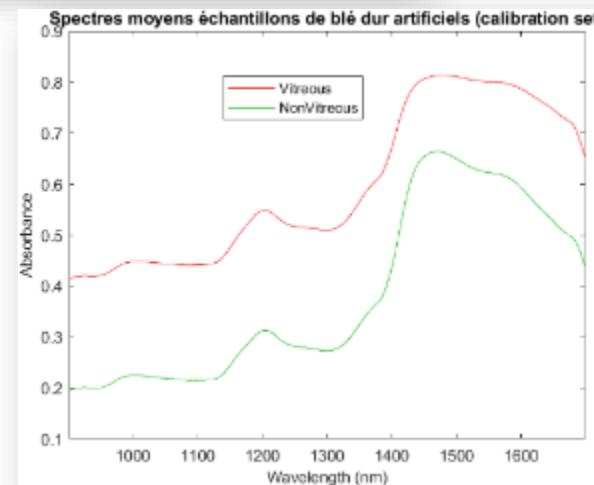
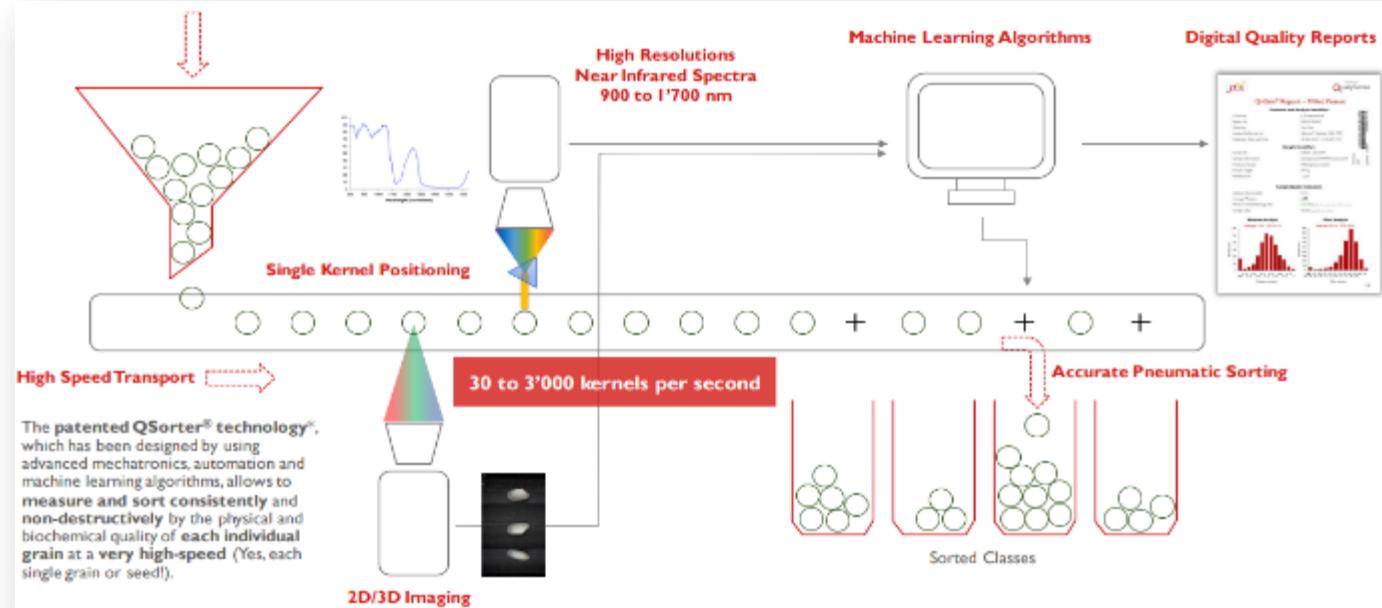
45 years of spectroscopy instrumentations - what's new?



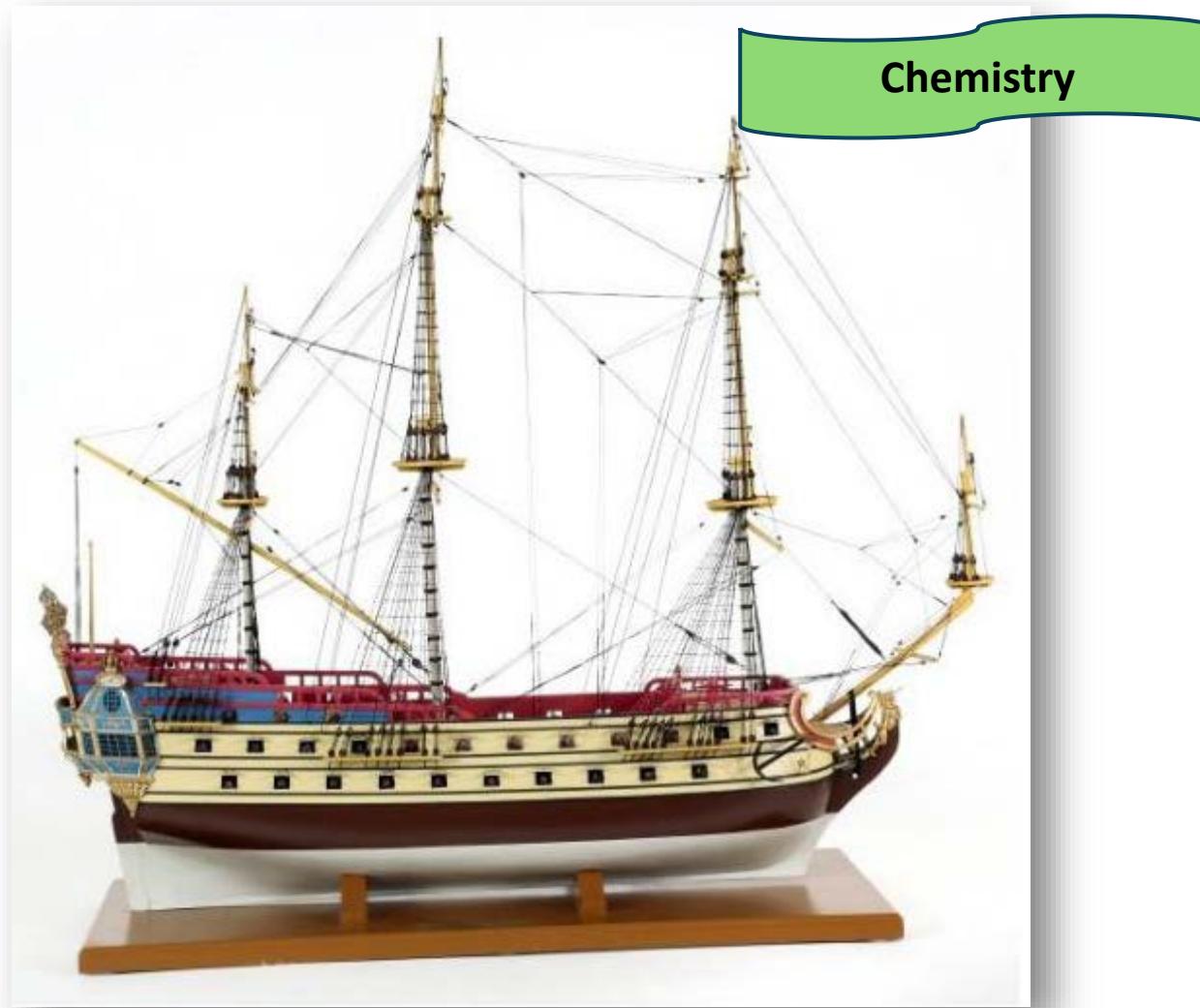
Instrumentations - what's new?

Qsorter – kernel sorting (installed at CRA-W in 2022 – VALCERWAL project)

NEW TREND



(Contacts : Bruno Godin,
b.godin@cra.wallonie.be & Pierre-Yves Werrie, p.werrie@cra.wallonie.be)

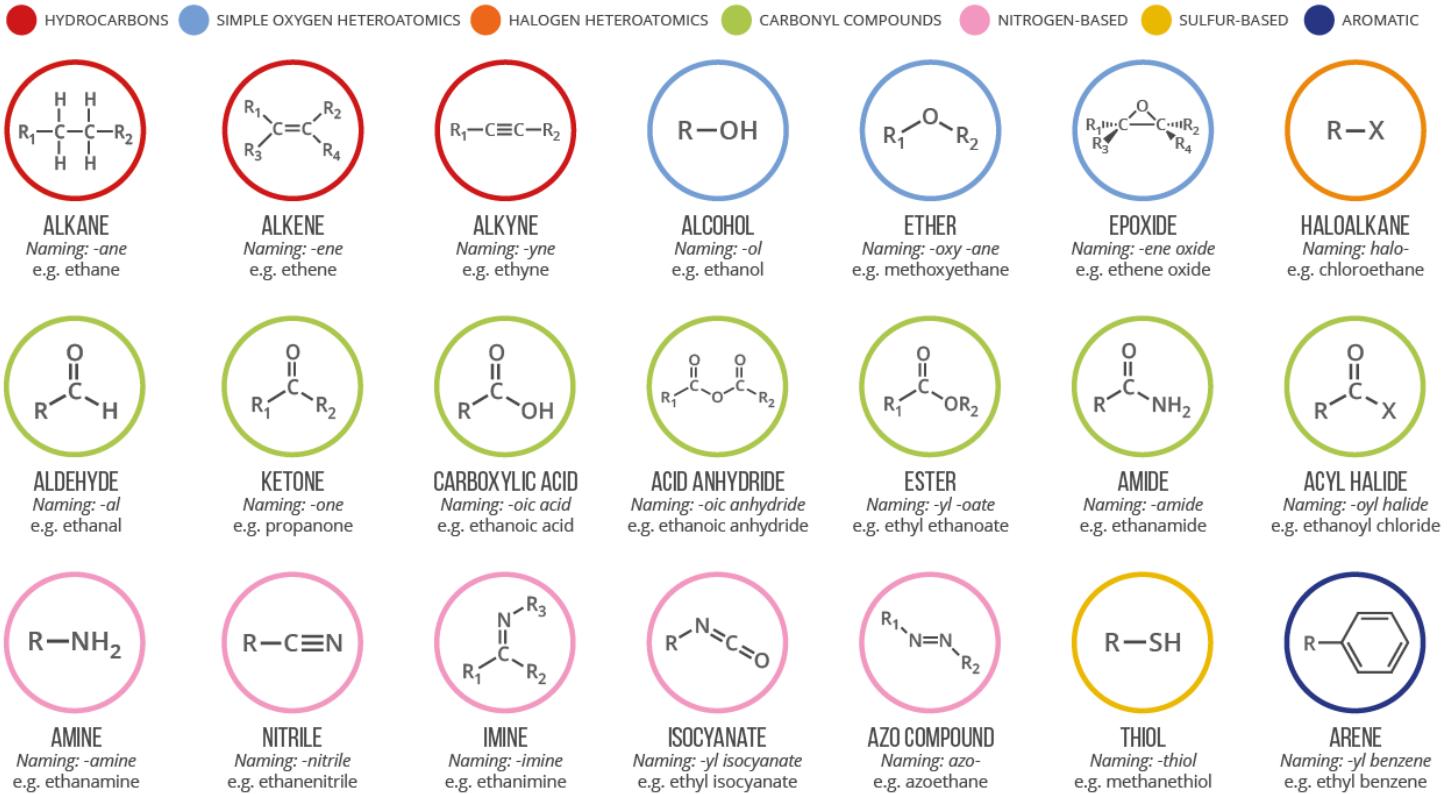


Chemistry

- Still the **basics!**
- NIR is a **Green** analytical technology
- We are doing a **good job**
- Is NIR always **the best?**

FUNCTIONAL GROUPS IN ORGANIC CHEMISTRY

FUNCTIONAL GROUPS ARE GROUPS OF ATOMS IN ORGANIC MOLECULES THAT ARE RESPONSIBLE FOR THE CHARACTERISTIC CHEMICAL REACTIONS OF THOSE MOLECULES. IN THE GENERAL FORMULAE SHOWN BELOW FOR EACH FUNCTIONAL GROUP, 'R' REPRESENTS THE REST OF THE MOLECULE, AND 'X' REPRESENTS ANY HALOGEN ATOM.



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Oil and Fat Classification by Selected Bands of Near-Infrared Spectroscopy

PIERRE HOURANT, VINCENT BAETEN, MARIA T. MORALES, MARC MEURENS, and RAMÓN APARICIO*

*Unité de Biotechnologie de la Nutrition, Université Catholique de Louvain, Place Croix du Sud 2, bte 8, 1348 Louvain-la-Neuve, Belgique (P.H., M.T.M., R.A.P.); Quality Department, CRA-Ges, Chemin de Marcin, 24, 2020 Gosselies, Belgique (V.B.); Département d'Ingénierie Agronomique, Faculté de Foresterie, Université de Séville, c/Prof. García Gómez s/n, 41012 Sevilla, Spain (M.M.); and Instituto de Química (CSIC), Ctra Asociación, 4, 28049 Madrid, Spain (R.A.).

One hundred and four edible oil and fat samples from 18 different sources, either vegetable (Brazil nut, coconut, corn, sunflower, walnut, virgin olive, peanut, palm, canola, soybean, sunflower) or animal (tallow and hydrogenated lard), have been analyzed by high-performance gas chromatography (HPGC) and near-infrared spectroscopy (NIRS). Fatty acids were quantified by HPGC. The near-infrared spectral features of the most noteworthy bands were identified and utilized to design a filter-type NIR instrument. An aromatic classifier, based on stepwise linear discriminant analysis (SLDA), was used to identify the samples according to their sources. Seven discriminant functions permitted a successful discrimination of unsalted fats, corn, soybean, sunflower, canola, peanut, high oleic sunflower, and single olive oils. The discriminant functions were based on the absorbance values, between three and five, from the 1730–1880 and 2300–2340 nm regions. Chemical explanations are given in support of the selected wavelengths. The aromatic structure was then checked with a test set, and 96% of the samples were correctly classified.

Index Headings: Oils and fats; Near-infrared spectroscopy; Authentication; Statistics.

INTRODUCTION

In the literature, there is not complete agreement on the definition for characterization of a food product, and contents about the authentication term are widespread. Characterization of a food product could be defined as the description of its chemical, physical, and sensory properties.

The aim of the present study is to demonstrate that the absorbances of few wavelengths are sufficient for the discrimination of several sources of oils and fats, the results being supported by chemical explanations. To reach this objective, the work combined the advantages of NIR spectroscopy (reliability, speed, absence of solvents, etc.) with a supervised statistical procedure [stepwise linear discriminant analysis (SLDA)] to classify a large set of different kinds of fats and oils. The statistical procedure was used to select the wavelengths of the spectrum with assignment to a molecule, and structure¹ was built groups (unsaturated vs. saturated, animal vs. plant, vegetable, etc.). A validation of the usefulness of the model was performed at each node, and the results would be necessary for them.

special samples of fats
Most of these were different, although some (sunflower, almond, virgin olive) came from retailers.
Software: A Pacific Scientific (PSCO, NIRSystems), the single-beam transmittance liquid sample holder with a 1 mm was used.

NIR SPECTROSCOPY

TABLE III. Assignments of the major near-infrared absorption bands of edible oil spectrum.

Region	Wavelength (nm)	Molecule	Group	Vibration
A (1100–1300 nm)	1090–1180	$-\text{CH}_2-$	C–H	2nd overtone
	1100–1200	$-\text{CH}_3$	C–H	2nd overtone
B (1300–1600 nm)	1150–1260	$-\text{CH}=\text{CH}-$	C–H	2nd overtone
	1350–1430	$-\text{CH}_2$	C–H	Combination
C (1600–1850 nm)	1360–1420	$-\text{CH}_3$	C–H	Combination
	1390–1450	H_2O	O–H	1st overtone
D (1850–2050 nm)	1650–1780	$-\text{CH}_2-$	C–H	1st overtone
	1880–1930	$-\text{CH}_3$	C–H	1st overtone
E (2050–2230 nm)	2010–2020	$-\text{CH}=\text{CH}-$	C–H	Combination
	2100–2200	$-\text{CH}=\text{CH}-$	C–H	Combination
F (2230–2500 nm)	2240–2360	$-\text{CH}_3$	C–H	Combination
	2290–2470	$-\text{CH}_2-$	C–H	Combination

electrospray ionization mass spectrometry,² nuclear magnetic resonance,³ and ultraviolet,⁴ infrared,^{5–8} and Raman^{9,10} spectroscopies also render good results in combination with chemometrics algorithms.³

Concerning the last group of spectroscopic techniques, some papers have been published setting out the possibilities offered to detect adulteration or purity of edible oils and fats by near-infrared (NIR) spectroscopy.^{11–16} By mid-infrared spectroscopy,^{11–14} and by Raman spectroscopy,^{11–14} from a mathematical viewpoint, only recently have chemometrics procedures been used in the authentication or characterization of edible fats and oils. Most of these procedures are nonparametric, and they are applied to the whole spectra where noise or random data can have such a pronounced influence on the results that they can make them nonpredictable.¹

The aim of the present study is to demonstrate that the absorbances of few wavelengths are sufficient for the discrimination of several sources of oils and fats, the results being supported by chemical explanations. To reach this objective, the work combined the advantages of NIR spectroscopy (reliability, speed, absence of solvents, etc.) with a supervised statistical procedure [stepwise linear discriminant analysis (SLDA)] to classify a large set of different kinds of fats and oils. The statistical procedure was used to select the wavelengths of the spectrum with assignment to a molecule, and structure¹ was built groups (unsaturated vs. saturated, animal vs. plant, vegetable, etc.). A validation of the usefulness of the model was performed at each node, and the results would be necessary for them.

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Our own experience and observation !



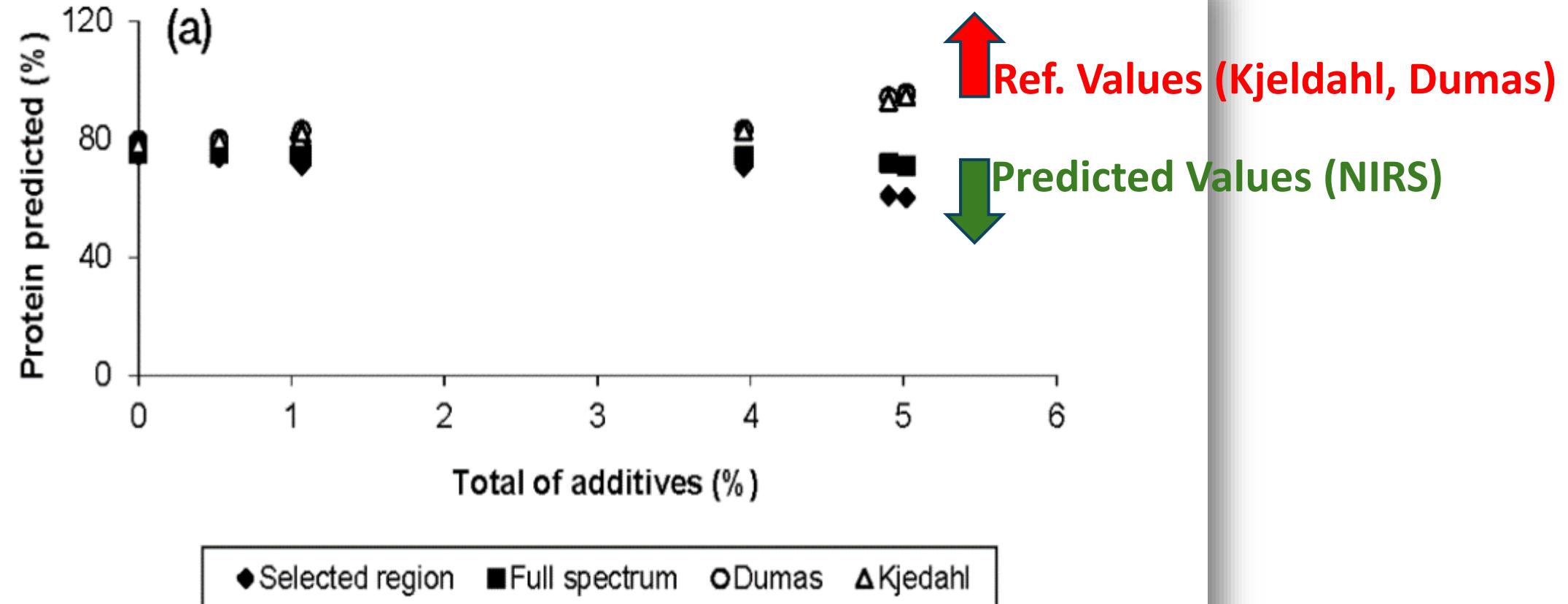
**ISO 17025 &
ISO 17043**



Reagent/chemical	Reference values	NIR values
Reagent	:(sad face)	:(smiley face) (95 % reduction)
Time / sample / technician	4 hours	5 minutes
Samples / day/ technician	5-10	100



(Source: Armenta et al. Chapter 1 - *Green Analytical Chemistry: concepts, evolution, and recent developments*, Editor(s): Emanuela Gionfriddo, Green Approaches for Chemical Analysis, Elsevier, 2023, pp. 1-37)



Classical regression models help in adulteration detection

Our own experience and observation !

Journal of Analytical Toxicology, 2020;44:851–860
doi:10.1093/jat/bkaa101
Special Issue

OXFORD

Special Issue

Comparison of Spectroscopic Techniques Combined with Chemometrics for Cocaine Powder Analysis

Joy Eliaerts^{1,*}, Natalie Meert¹, Pierre Dardenne², Vincent Baeten², Juan-Antonio Fernandez Pierna², Filip Van Durme¹, Karolien De Wael³ and Nele Samyn¹

- natural, illicit drug
- stimulant
- high prevalence: Belgium 'the cocaine capital of Europe' war on drugs
- pure or mixed with cutting agents a highly variable matrix

SVM classification

TECHNIQUES	MIR	Raman	NIR
accuracy	99.8% (1 FN)	99.6% (2 FN)	97.7% (4 FP)

SVM quantification

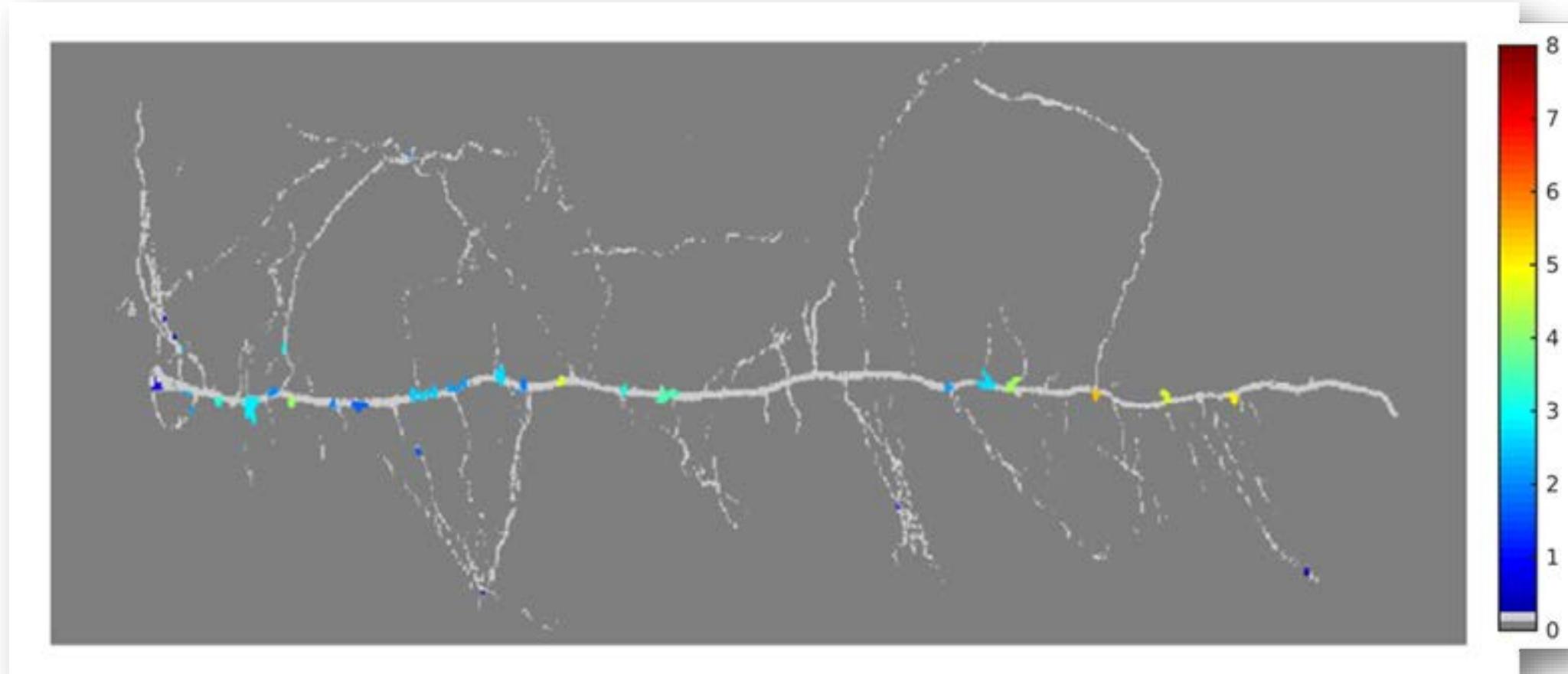
TECHNIQUES	CROSS-VALIDATION		
	RMSECV	R ² cv	bias
MIR	6.76	0.90	0.30
Raman	6.79	0.90	0.66
NIR	3.79	0.97	-0.26

NIR most precise (intra-day SD 0.2 and interday SD 3.2)

Our own experience and observation !

To use HSI to make the impossible alive :
new perspectives !!!

Eylenbosch et al. (2018). Quantification of leghaemoglobin content in pea nodules based on near infrared hyperspectral imaging spectroscopy and chemometrics. *J. Spectral Imaging*, 7(a9), pp.1–10.



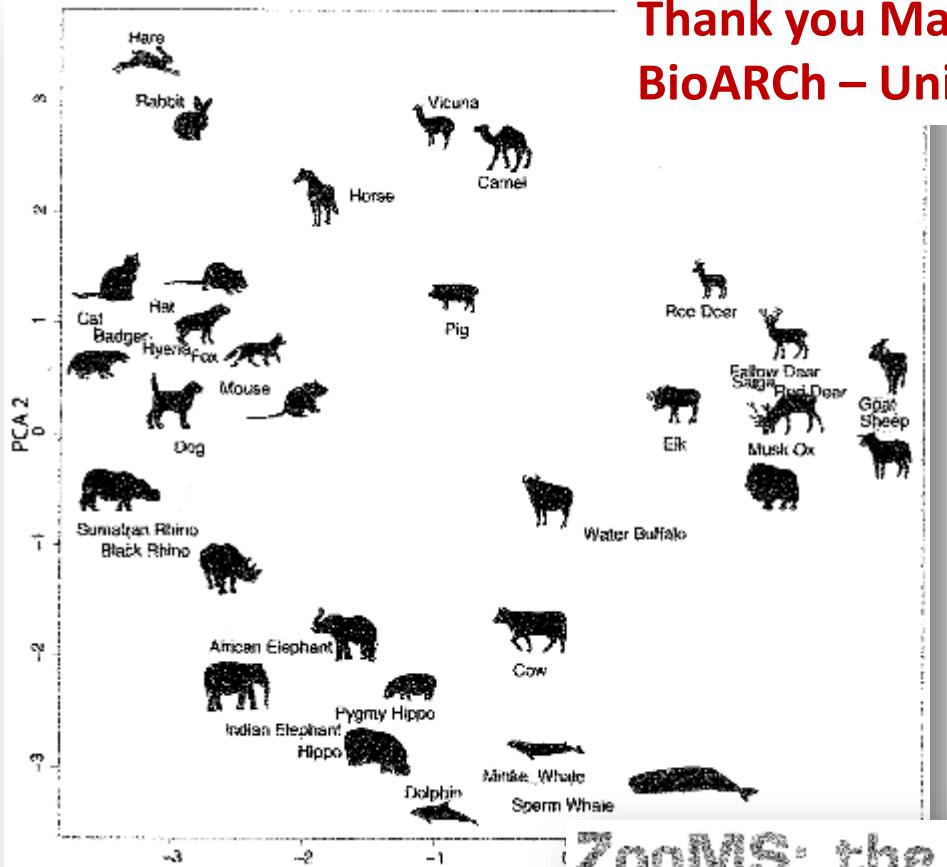


- Non-destructive spectral sensors are (for the time being) **the best** to address sampling issues.
- We must change the way we approach the quality and safety of the food chain - **paradigm shift**.
- Can be **NIR better than** reference method in protein content determination?

2010

Safeed-pap book : conclusions of the project

Thank you Matthew Collins
BioARCh – Uni. Of York

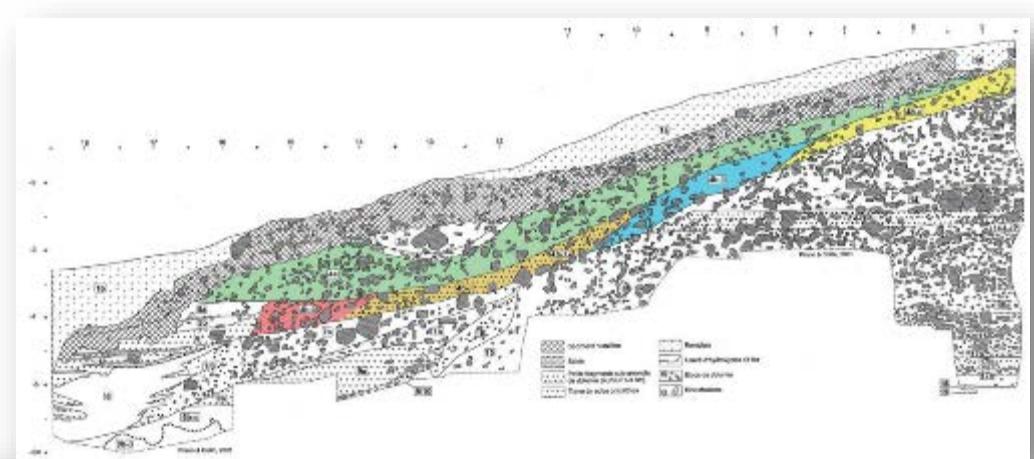
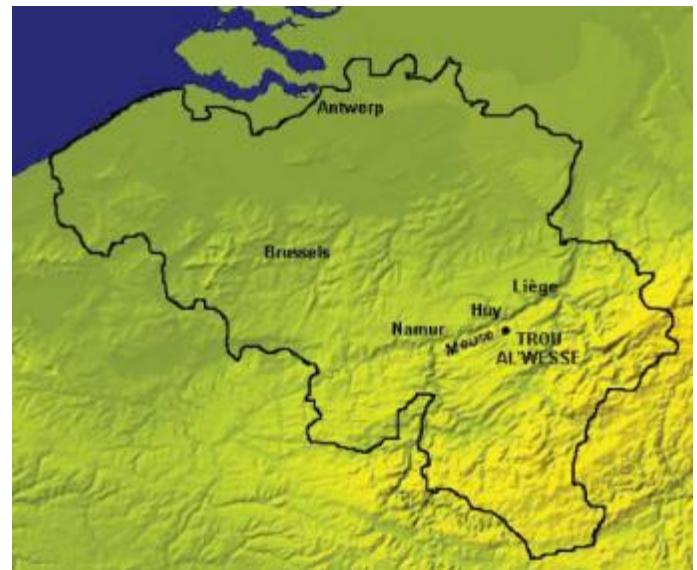


ZooMS: the collagen barcode and fingerprints

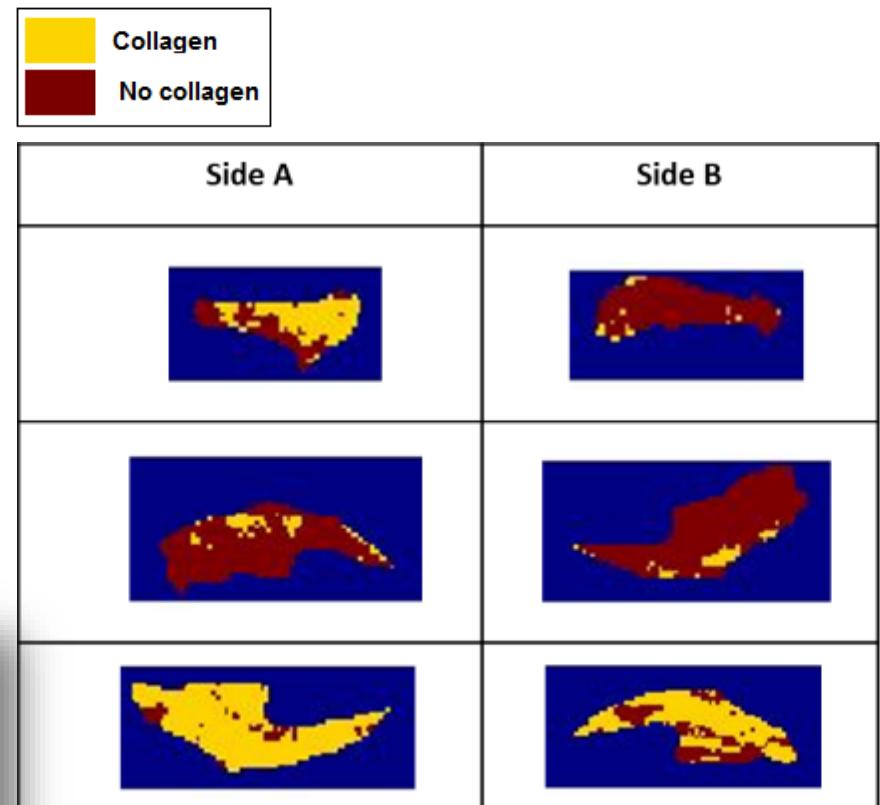
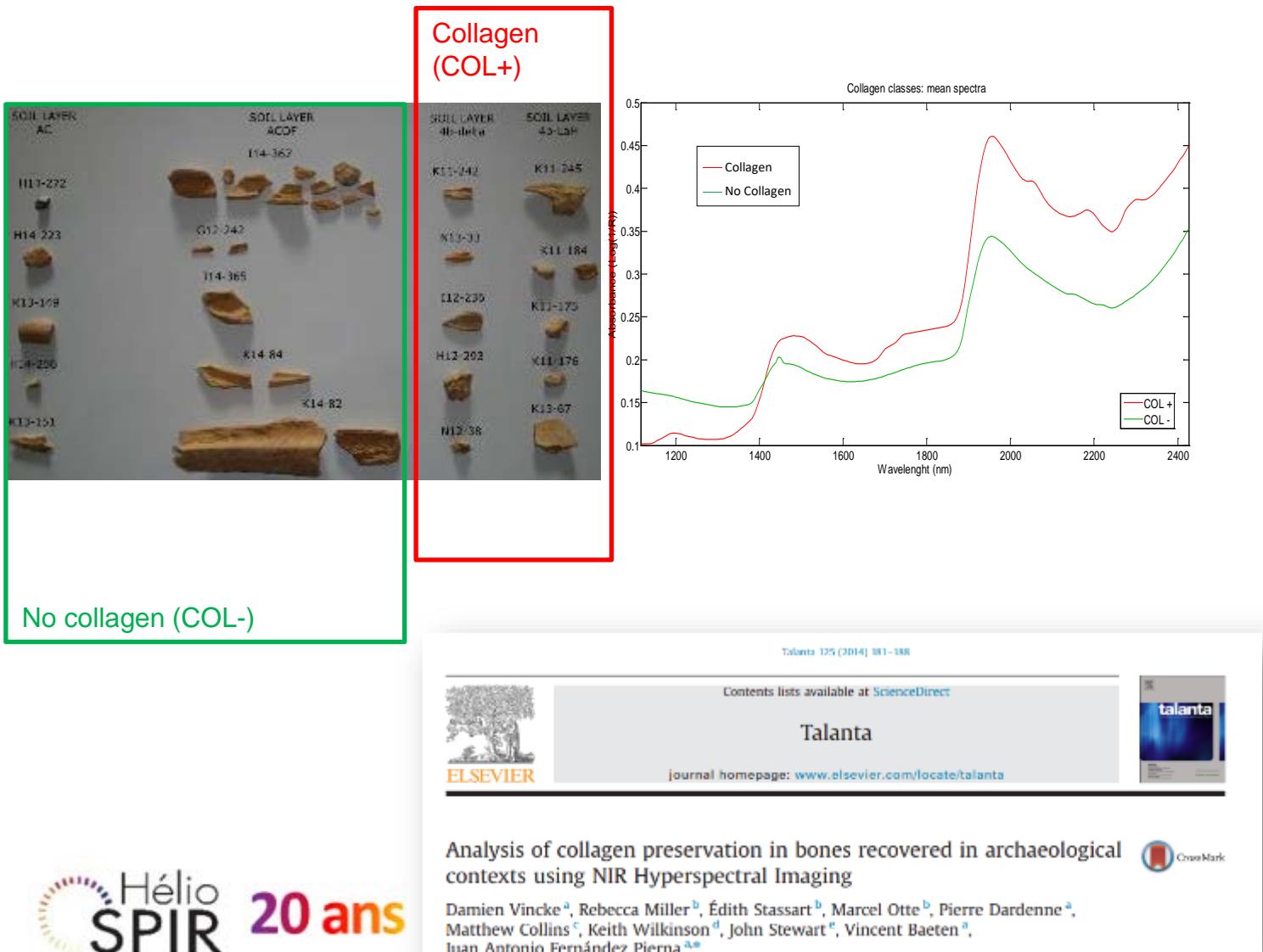
Matthew Collins,^a Mike Buckley,^a Helen H. Grundy,^b Jane Thomas-Oates,^b Julie Wilson^b and Nienke van der Geer^a

^aBioArch, Departments of Biology, Archaeology and Chemistry, the University of York, York YO10 5DD, UK

^bThe DEFRA Food and Environmental Research Agency (FERA), Sand Hutton, York YO41 1JZ, UK



NIR is the best !



How to address better sampling issue? → generalize the use of NIR

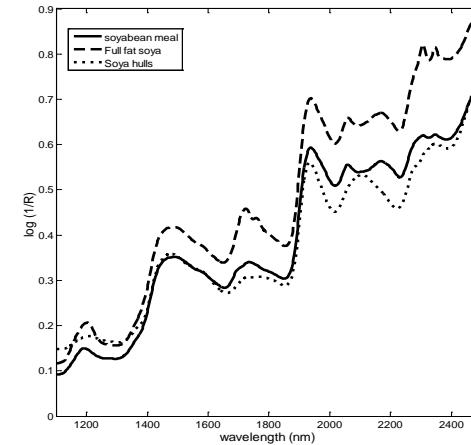


Detection of adulteration at industrial level



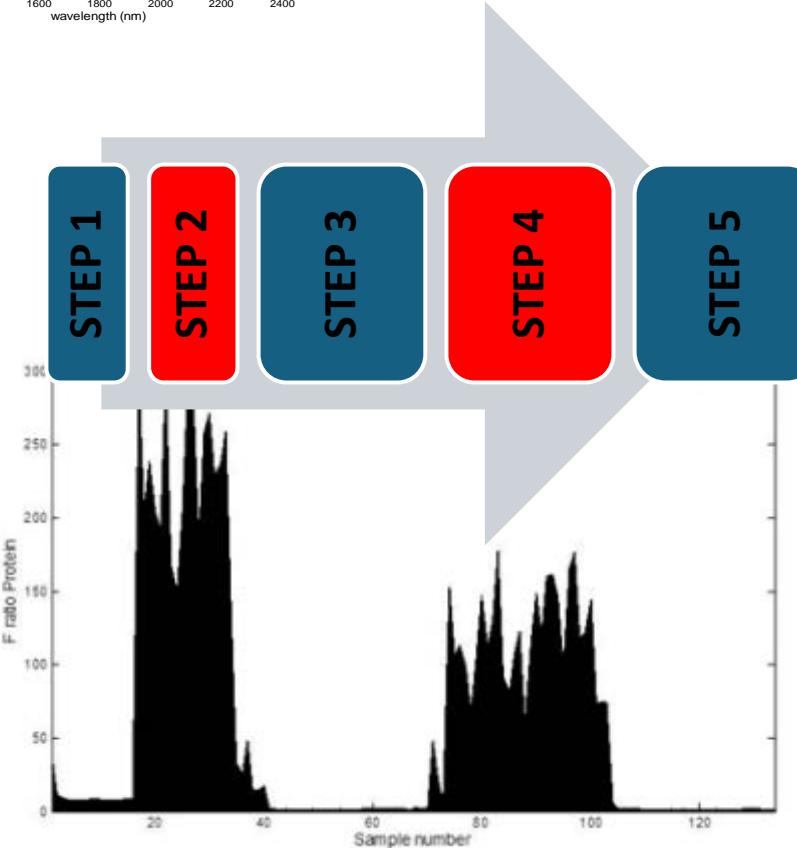
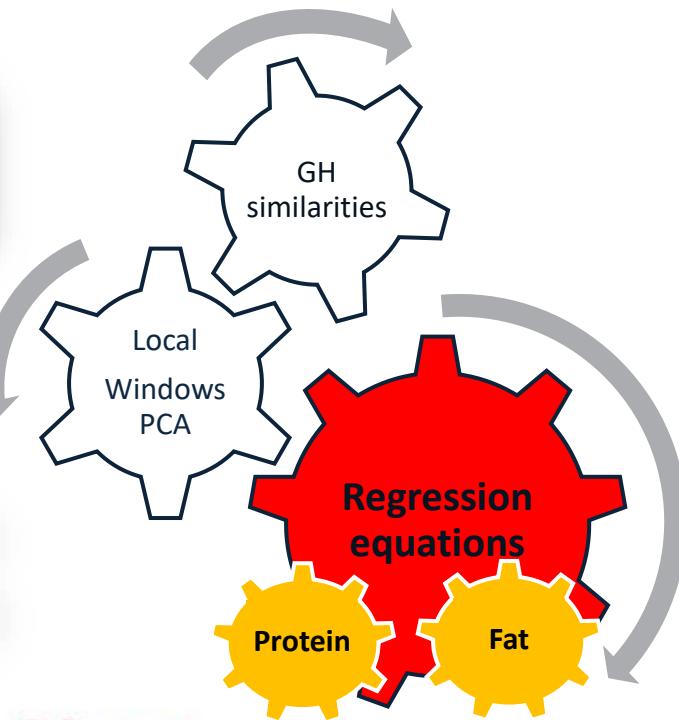
Fernández et al. (2015). NIR fingerprint screening for early control of non-conformity at feed mills. Food Chemistry, 189, art. no. 16461, pp. 2-12.

How to address better sampling issue? → generalize the use of NIR



Hélio
SPIR

20 ans

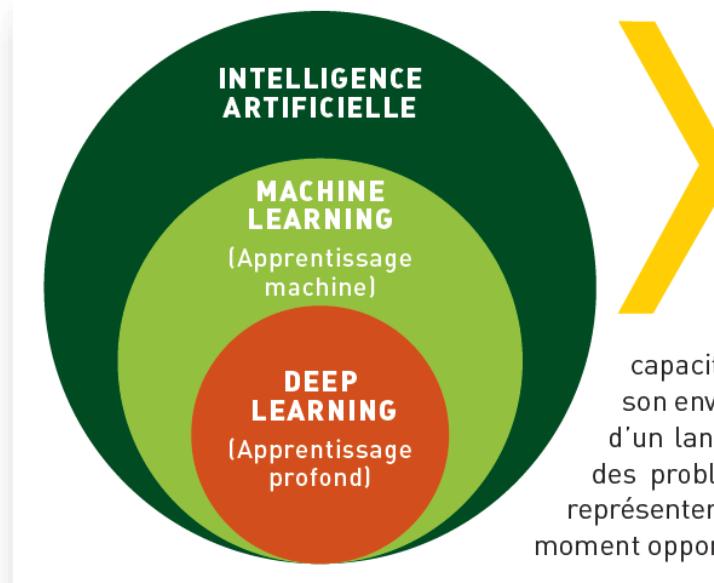


Protein determination



Knowledge

- Artificial intelligence** could lead us to approach our handling of spectra in a different way
- Are NIR spectra just **2D graphs**?
- Can **GPT-4** do my job?



L'IA, UN VASTE DOMAIN SCIENTIFIQUE

Notion apparue dès les années 50, l'intelligence artificielle peut-être définie comme l' « ensemble de techniques permettant à des machines d'accomplir des tâches et de résoudre des problèmes normalement réservés aux humains et à certains animaux » (1). Il s'agit donc de techniques qui visent à reproduire, imiter, simuler l'intelligence, ou en tout cas les capacités que l'on peut associer à ce terme : capacité à percevoir son environnement, à interagir avec lui, à communiquer au moyen d'un langage, à mettre en œuvre un raisonnement et à résoudre des problèmes, à planifier des actions afin d'atteindre un but, à représenter la connaissance, à appliquer cette connaissance au moment opportun...



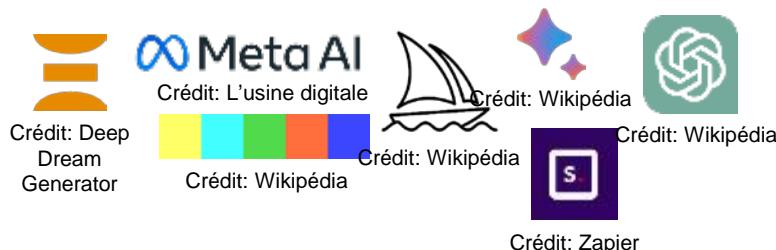
« The complexity of NIR data »

Can GPT-4 do my job?



essor of Generative AI

Are they good at my job?



Challenge 2024 of
Pierre Dardenne & CRA-W

For the 2024 challenge, only 1 parameter has to be predicted. The calibration data set is a public data set of 19 036 spectra of soil samples collected in whole Europe. The data set is usually called the LUCAS dataset. <https://esdac.jrc.ec.europa.eu/content/lucas-2009-topsoil-data#tabs-0-description=1>

The dried and ground samples were scanned on a near infrared spectrometer from 400 to 2498 nm.

The Y parameter to be calibrated is the content of Total Organic Carbon (TOC) expressed in % of dried soil.

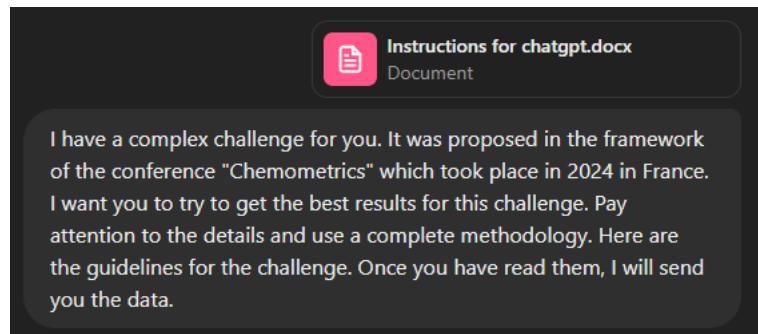
The 2 test sets are soil samples scanned on two other instruments. These 2 instruments are NOT represented in the CAL set.

The goal is to predict accurately the Y values (only COT) of the 2 validation sets.

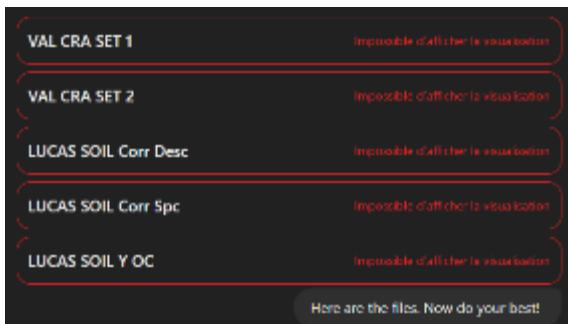
The criterion to classify the results will be the RMSEP of the 2 merged sets.

Can GPT-4 do my job?

- Challenge guidelines
- Calibration set (19 036 samples)
- Validation sets (226 and 229 samples)



- Methodology proposed:
 1. Data exploration and Preprocessing (check structure, NA, outliers TOC + spectra, normalize or standardize spectra)
 2. Spectral Preprocessing (Savitzky-Golay, MSC, SNV)
 3. Feature Selection or Extraction (PCA or PLS to reduce dimensionality)
 4. Model Development (PLS, SVR, RF regression)
 5. Model Validation and Optimization (on new dataset with RMSE/R²)
 6. Prediction and Evaluation (Apply final model on validation set)
 7. Documentation and Justification



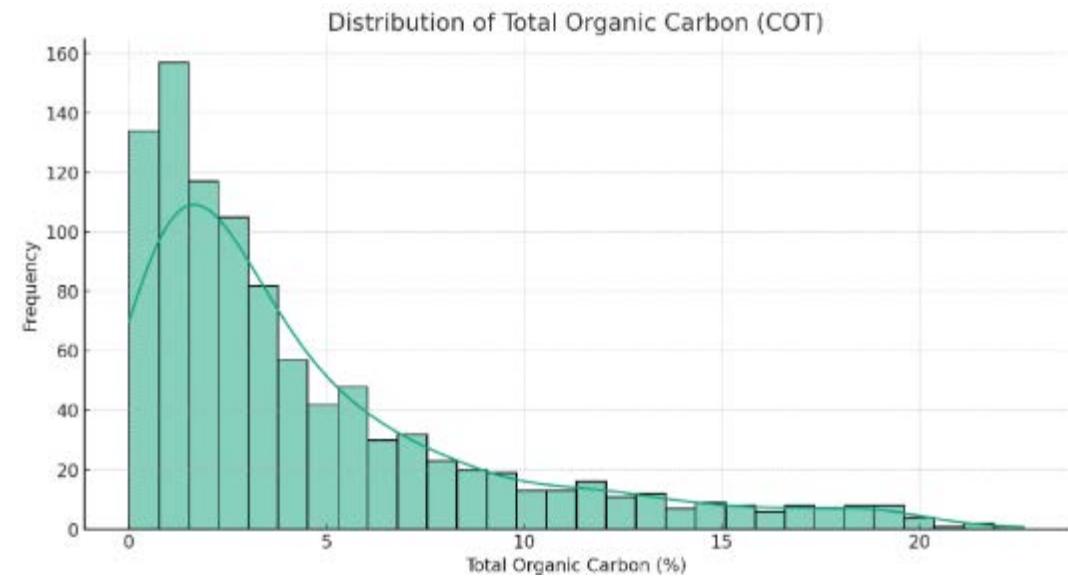
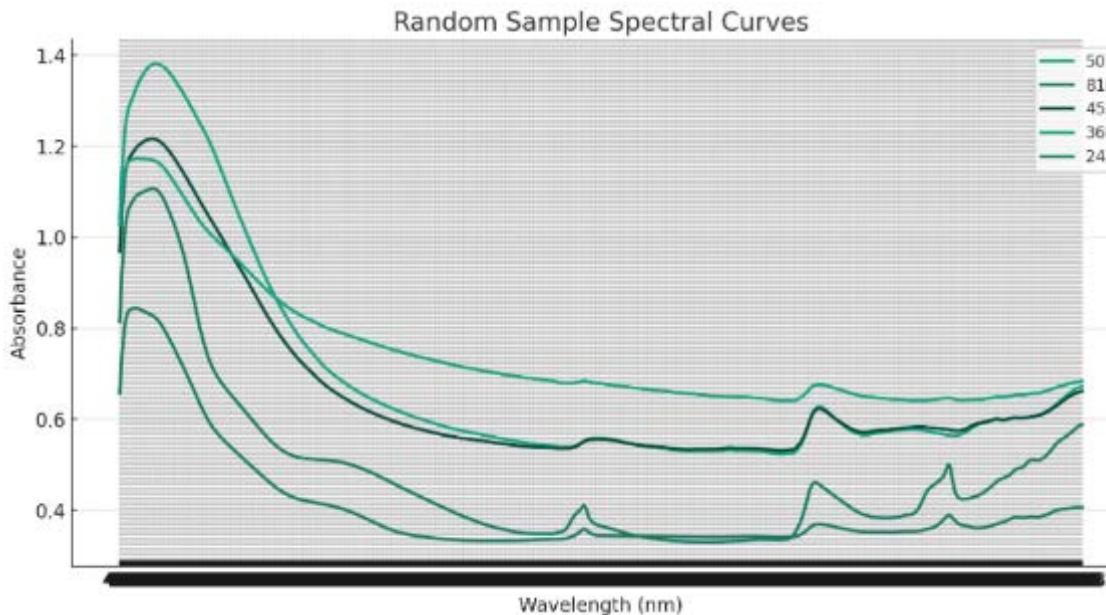
- Data too heavy: **I'm currently unable to directly manipulate the data due to technical issues**



Can GPT-4 do my job?

- All the steps at once = too much → New prompt =
- Steps carried out. Plots generated. Model = PLS.

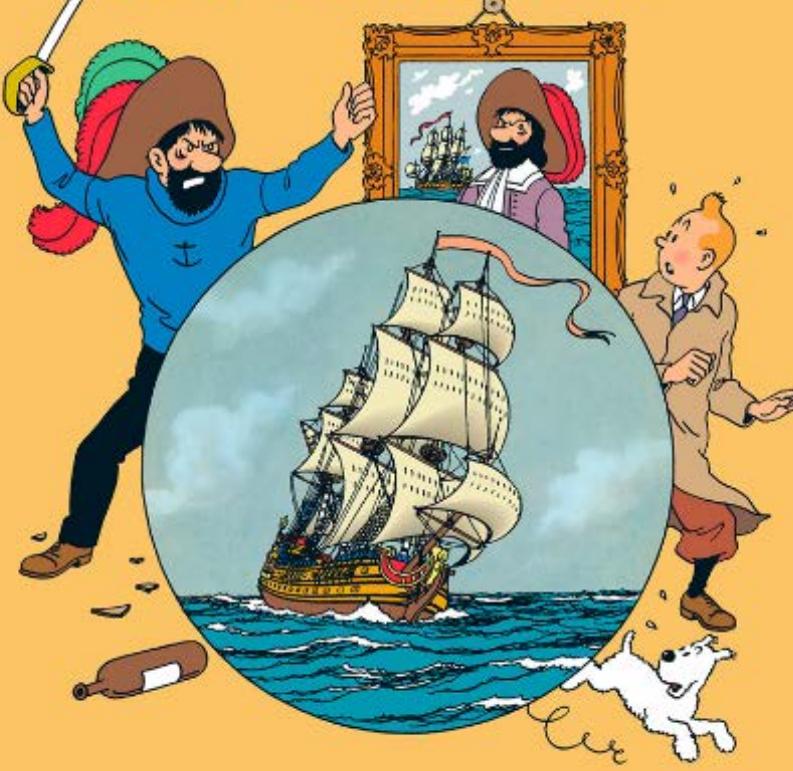
Write the methodology then proceed one step at a time (ask me if you can move on to the next step).



- RPD = 1,13
- RMSECV = 4.12% < RMSEP participants (2,26% to 1,63%)



- HERGÉ -
LES AVENTURES DE
TINTIN
LE SECRET
de
LA LICORNE



What next ? In 2044?

Heliospir in Belgium?

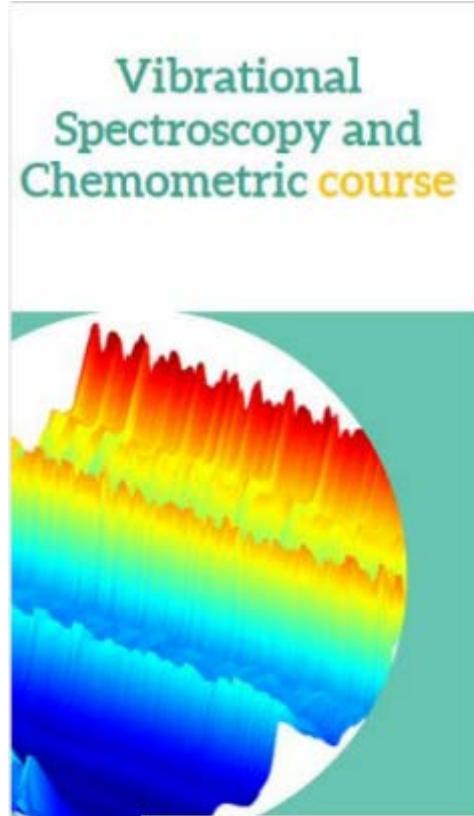


Hélio
SPIR 20 ans

Merci !



Vibrational
Spectroscopy and
Chemometric course



14-18 October 2024
GEMBLOUX BELGIUM

150 ans Wallonie recherche CRA-W