



SAY CHEESE!

On-line real-time monitoring of cheese quality

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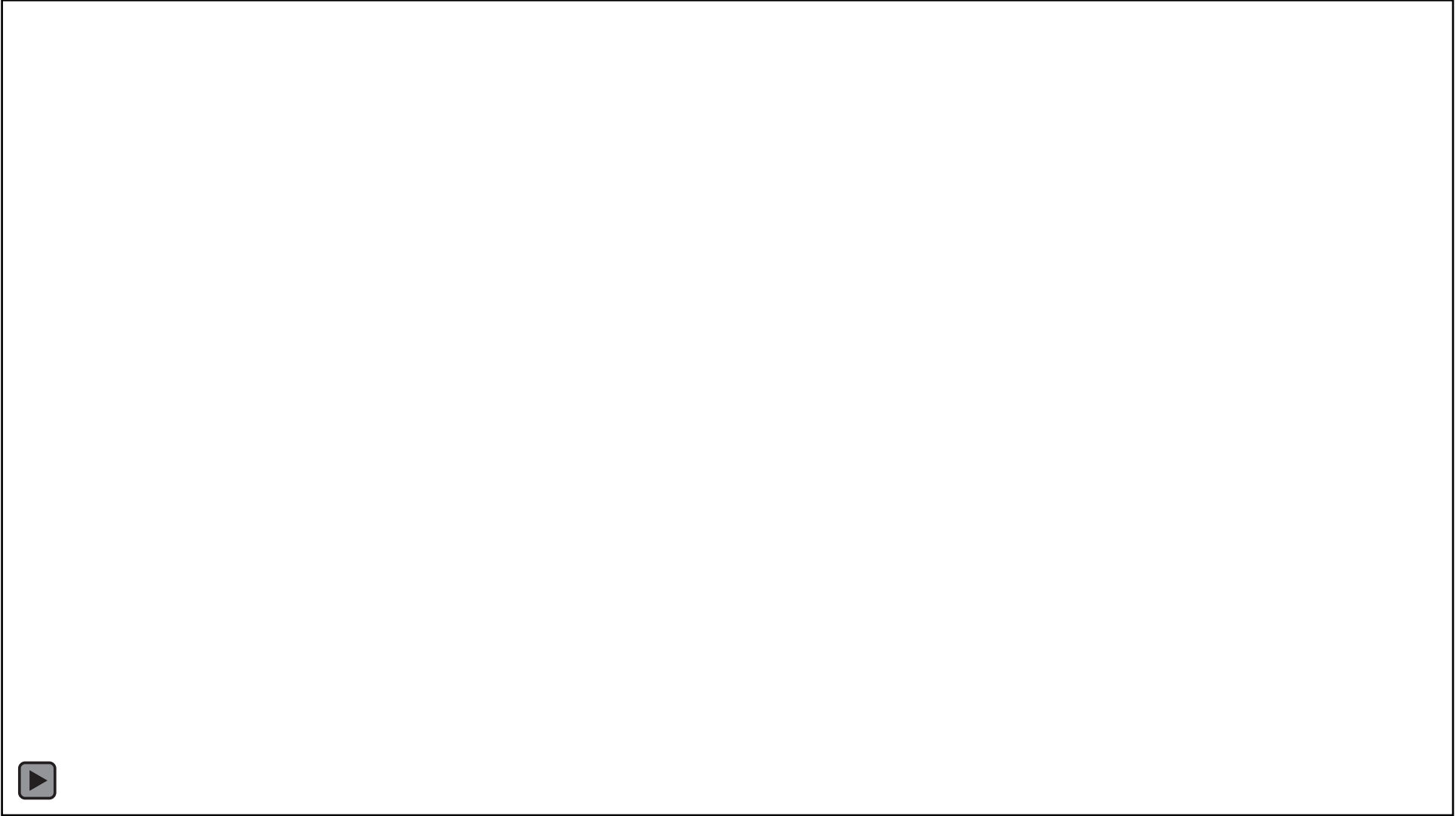
Chemometrics & Analytical Technology
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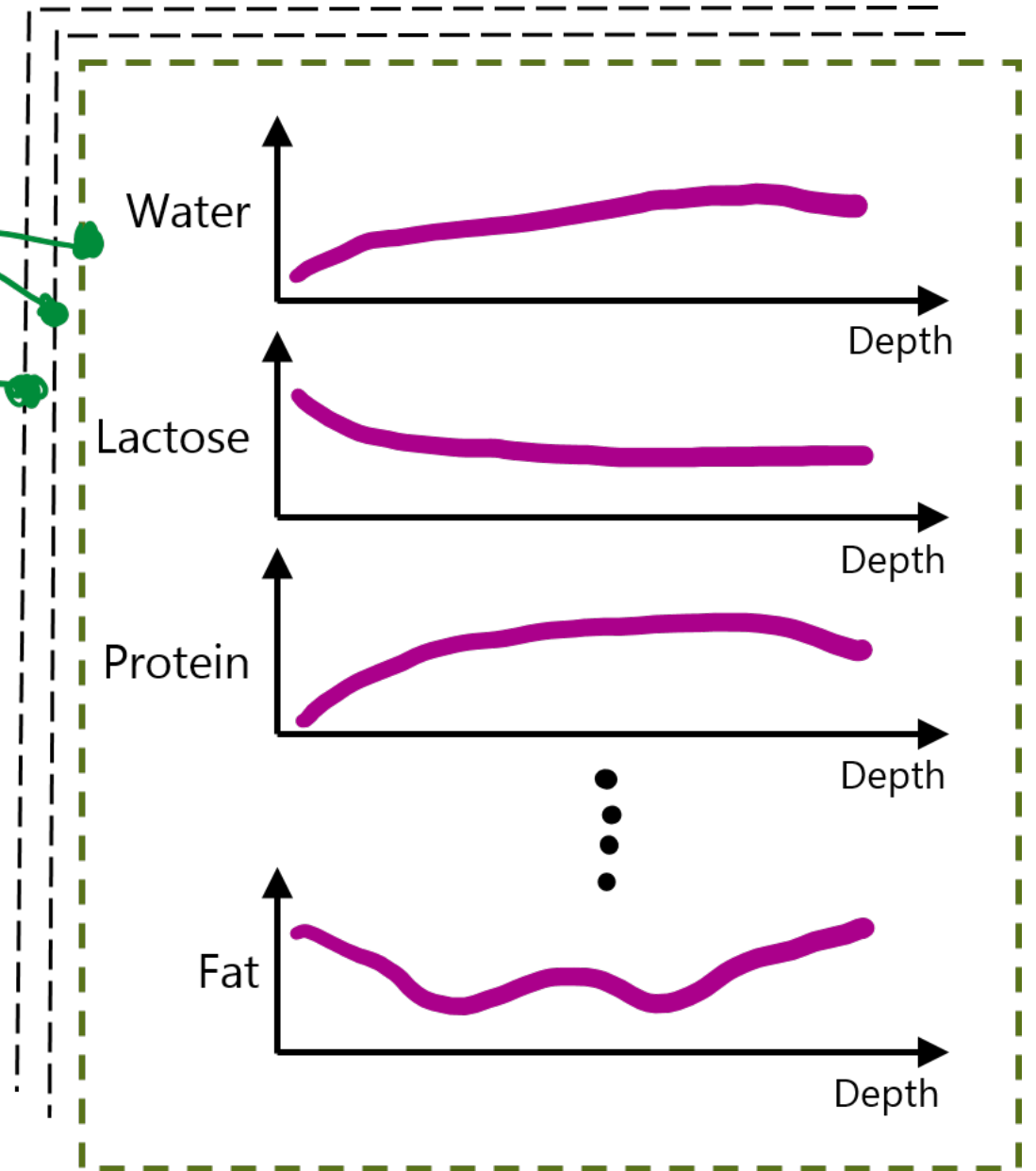
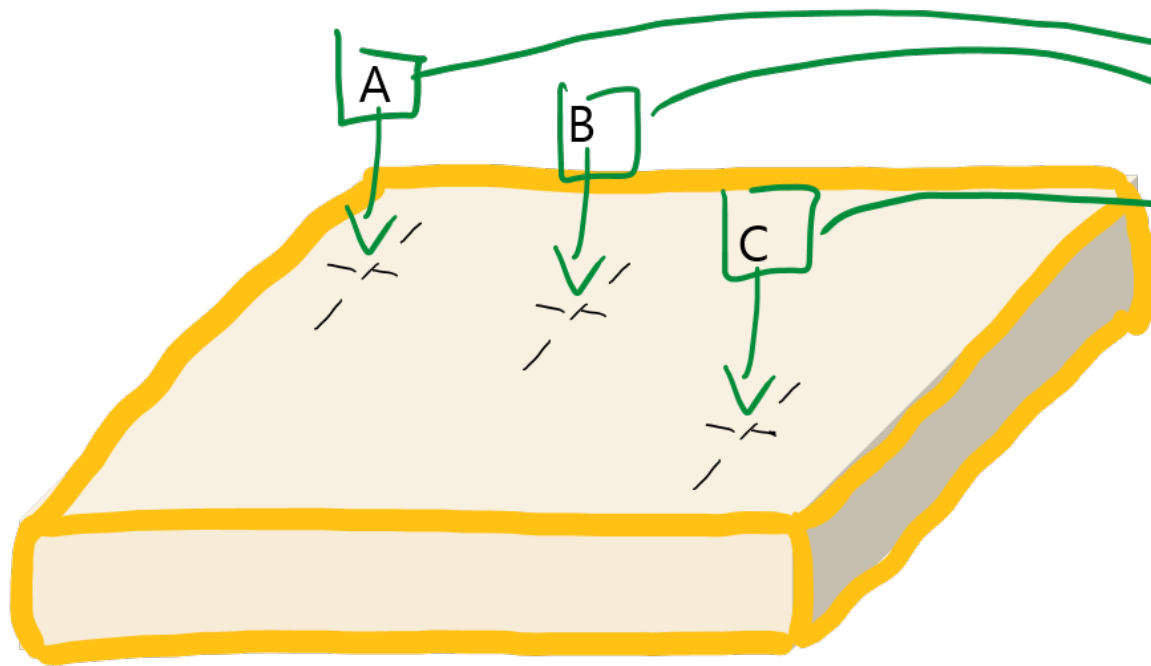




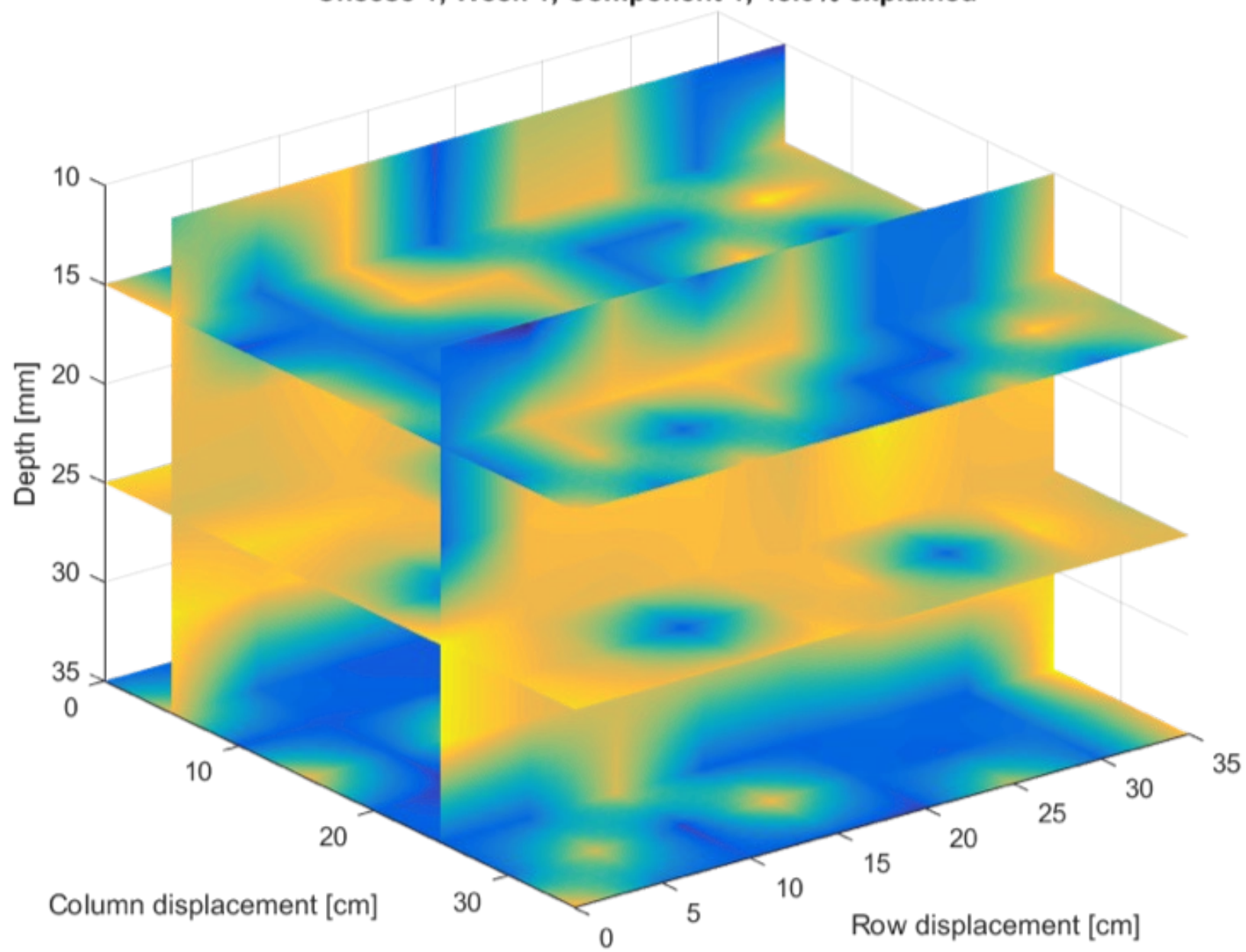
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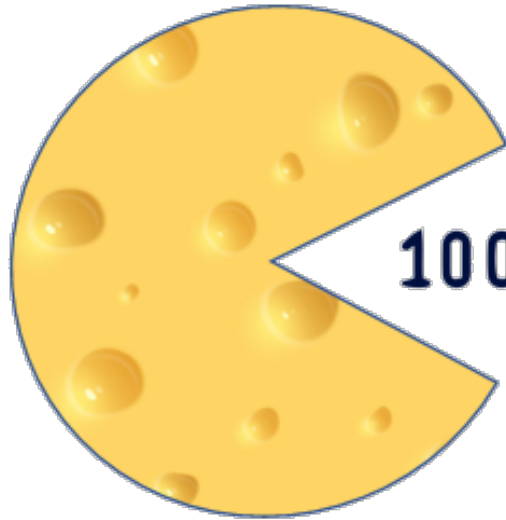


3D fingerprint



Cheese 1, Week 1, Component 1, 48.0% explained



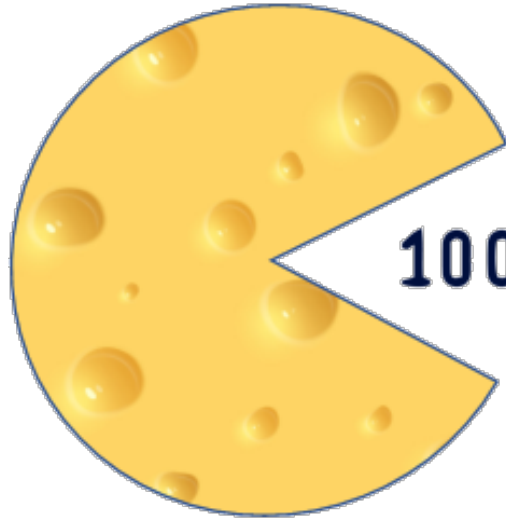


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Take-home message

Currently the quality of cheese is determined by analysing as little as one cheese per batch. However, this cheese might not be representative as it cannot cover the variation that can occur across an entire batch.

Implementing online near-infrared spectroscopy can help dairies produce higher quality cheese by enabling real-time quality control of every single cheese in the production.