CWI and Meyn look to boost poultry quality control

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Meyn Food Processing and a Dutch research institute are to develop novel 3D spectral imaging techniques for the poultry industry.

The Computational Imaging group of Centrum Wiskunde & Informatica (CWI), the national research institute for mathematics and computer science, will collaborate with the subsidiary of CTB Inc on the research project.

The purpose is to establish a more sustainable and efficient quality control in the sector.

Non-destructive 3D spectral imaging will make it possible to analyze chemical and morphological properties of chicken meat allowing questions on shelf life and food safety of poultry to be addressed.

With the scanner in the lab pieces of bone inside chicken filet can be identified that would not have been noticed otherwise.

The scanner was developed with the company X Ray Engineering (spin-off of University of Gent) and contains detector technology from research institute Nikhef.

Research will be performed in a four year period by two PhD students. Professor R. van Liere will act as supervisor and Prof K.J. Batenburg, group leader computational imaging, as co-supervisor.

It will use technology in CWI's 'FleX-ray' lab which was officially opened by state secretary Sander Dekker earlier this year.

Meyn Food Processing Technology B.V. is a supplier of equipment and systems for the poultry processing industry.

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