

# Using Independent Component Analysis to process near infrared hyperspectral images for detecting powder food adulteration

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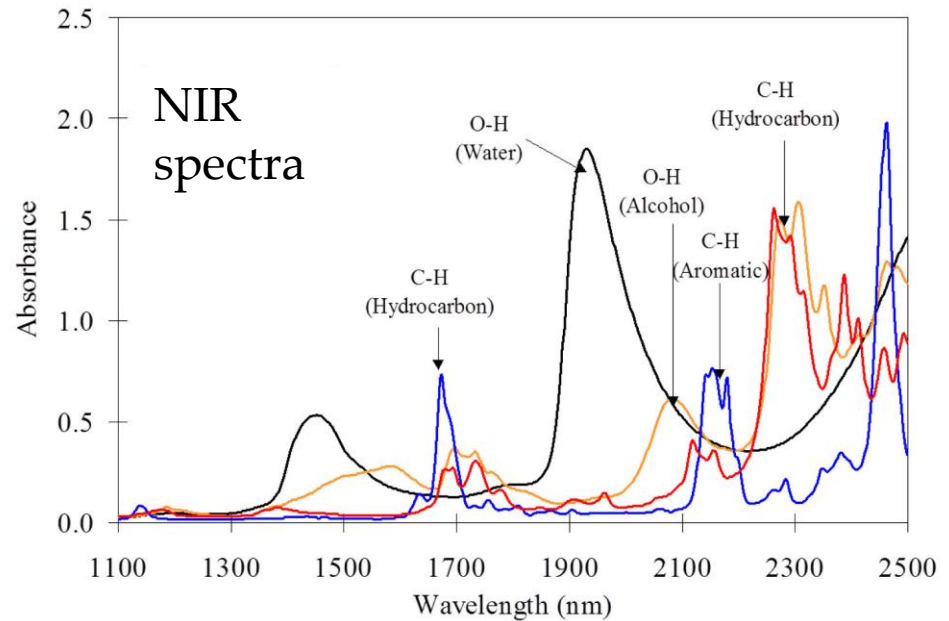
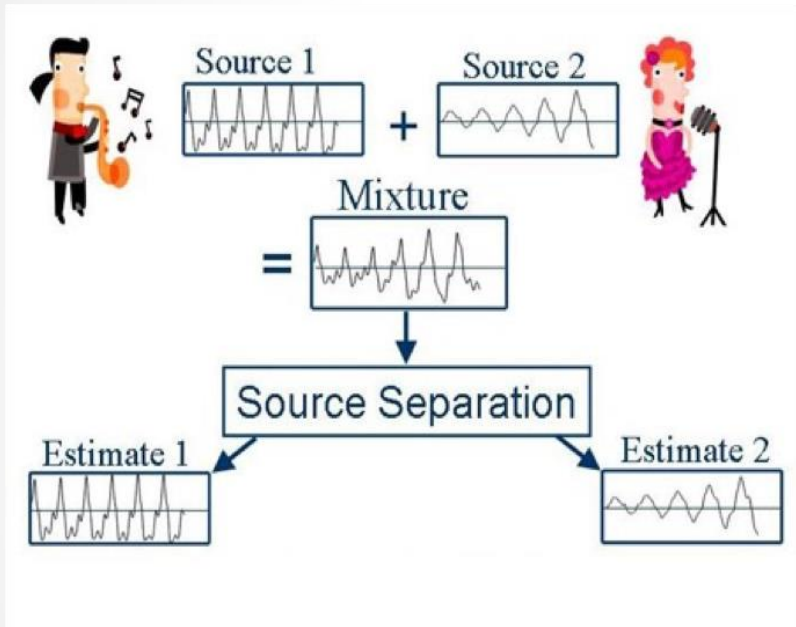
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# Blind Source Separation



*Different pure sources combined to make one mixed signal*

# Theory of ICA

- Each observed sensor signal is assumed to be weighted sum of pure source signals.
- Weighting coefficients are proportional to concentrations of pure compounds :

$$x_1 = a_{11} \times s_1 + a_{12} \times s_2$$

$$x_2 = a_{21} \times s_1 + a_{22} \times s_2$$

- In matrix notation :

$$X = A \times S \quad \dots (1)$$

# Procedure

- ICA calculates a demixing matrix,  $W$
- $W$  approximates  $A^{-1}$ , the inverse mixing matrix
- Pure component signals are recovered from measured mixed signals:

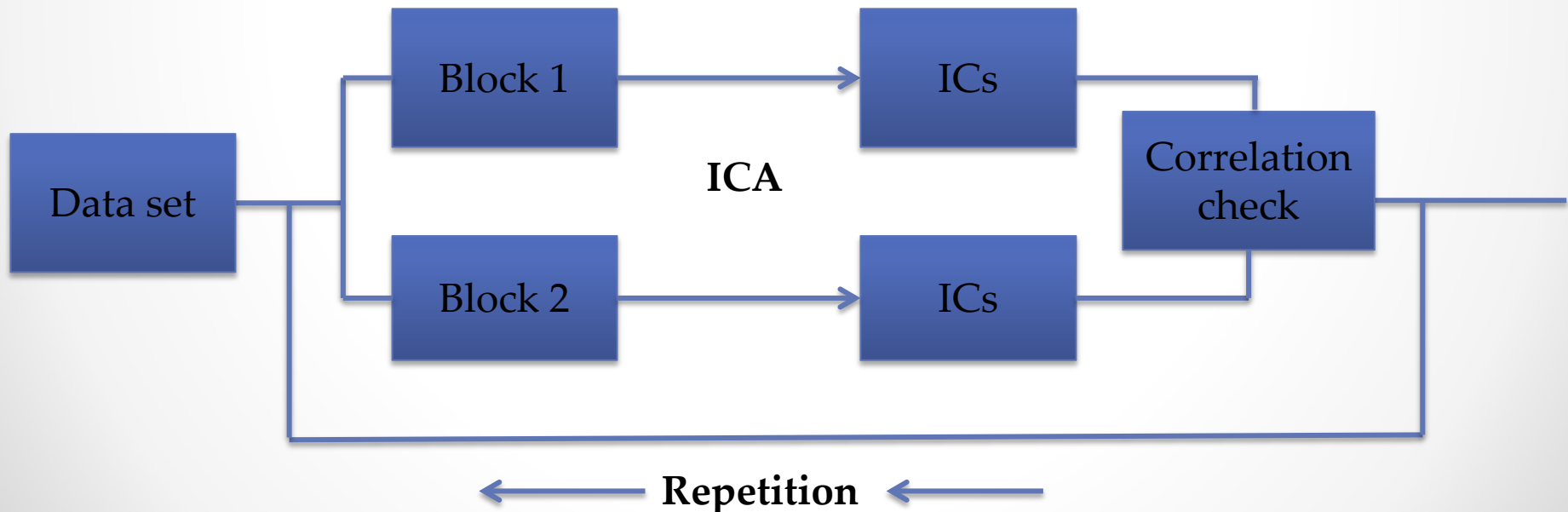
$$S=W \times X$$

# Algorithm used

- Joint Approximation Diagonalization of Eigenmetrics (JADE) algorithm
- Based on fourth order moment (**Kurtosis**)
- Gaussian distributions possess zero excess kurtosis
- JADE seeks **rotation** of mixed vectors to estimate source vectors with high kurtosis values.

# Deciding on number of ICs: *Random ICA by Blocks*

Perform ICA by splitting data into two blocks and comparing correlations of ICs extracted from the two data blocks.



# Peanut allergy

- Peanut allergy is a potentially life-threatening condition.
- European Directive **2003/89/EC** makes the labeling of all ingredients mandatory, especially food allergens used in the recipes of packaged foods.
- **Ubiquitous nature of peanut** in food industry makes dietary avoidance difficult, **a risk still persists.**



# Sample preparation

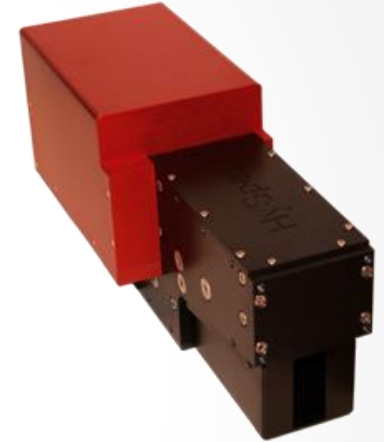
- Sample mixtures of peanut in wheat flour **0.05 %** and **0.01 %** by weight
- Size of the ground nuts **500-1000 $\mu\text{m}$**   
(EU-Institute for Reference Materials and Measurements)
- Particle size of wheat flour **100-212 $\mu\text{m}$**
- **Aluminum platform** for sample representation





# Camera specification

- Line-scan push-broom camera :  
HySpex ( **SWIR 320m-e** )
- Spectral range **1000–2500 nm**
- Spectral sampling every **6 nm**  
and **256** spectral bands.
- Pixel size **408 × 261 μm**

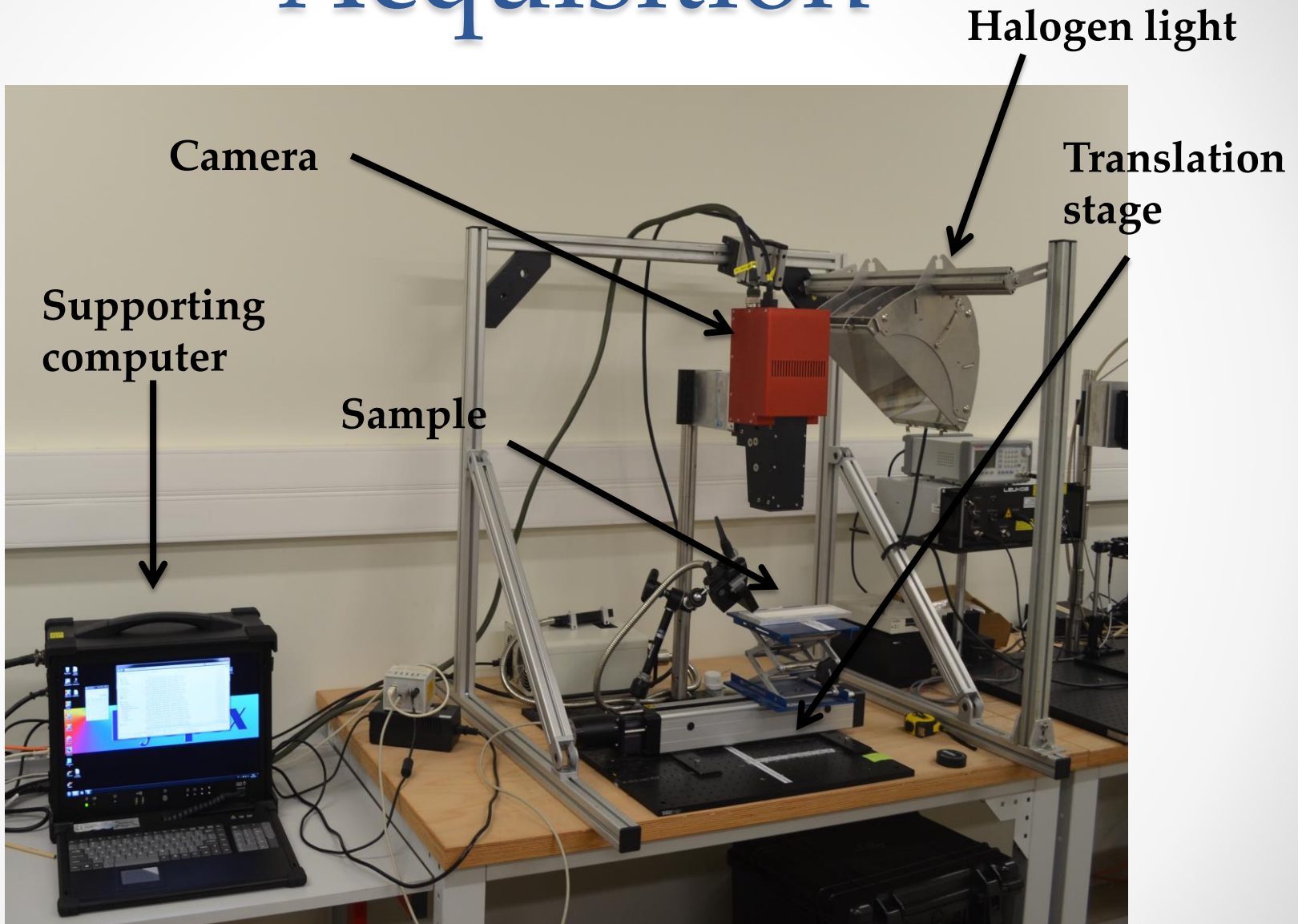


new food

■ Puneet Mishra, Belén Diezma and Pilar Barreiro  
Universidad Politécnica de Madrid

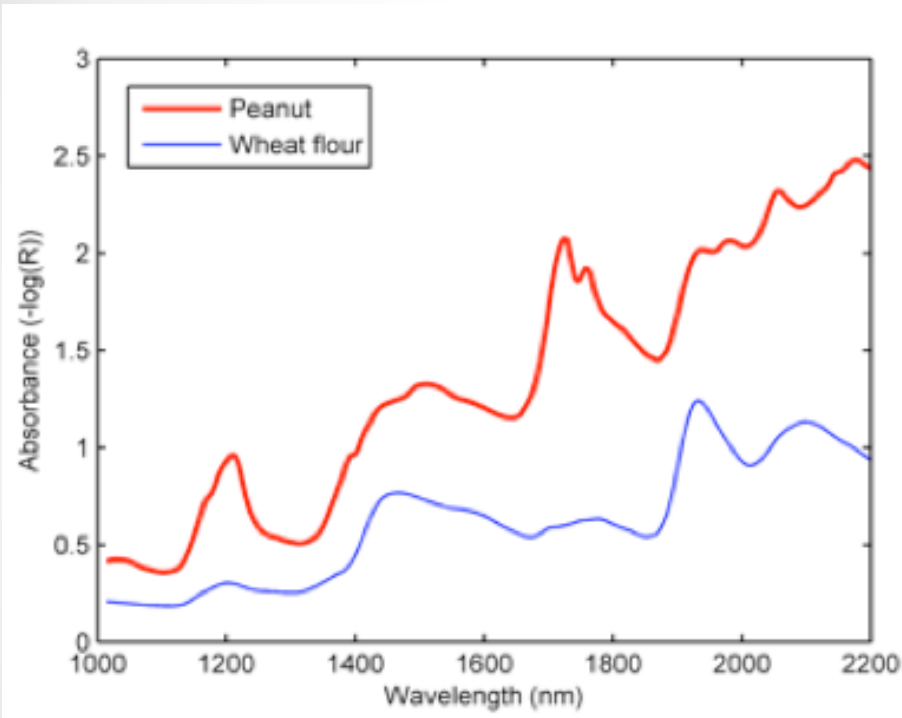
NIR hyperspectral  
imaging for detection  
of nut contamination

# Acquisition

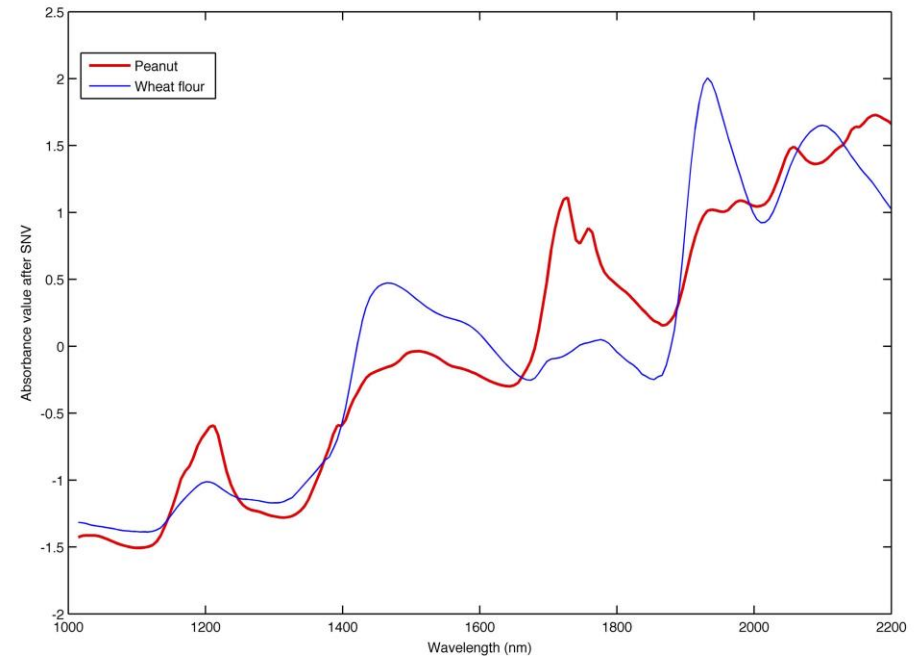


*Hyperspectral camera setup*

# Spectral profiles of pure samples



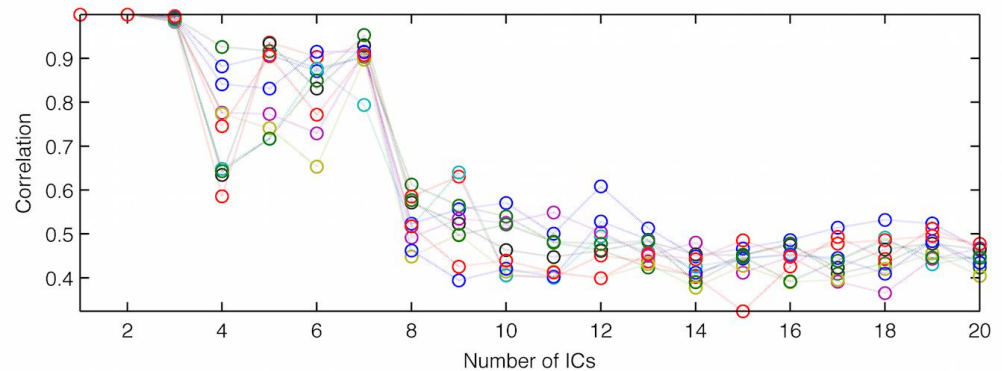
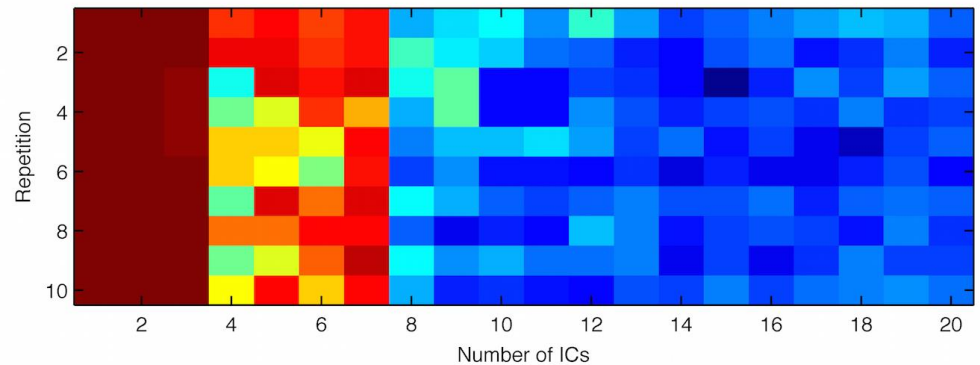
(a). Mean spectra



(b). Spectra after treatment (SNV)

# Random IC A by blocks

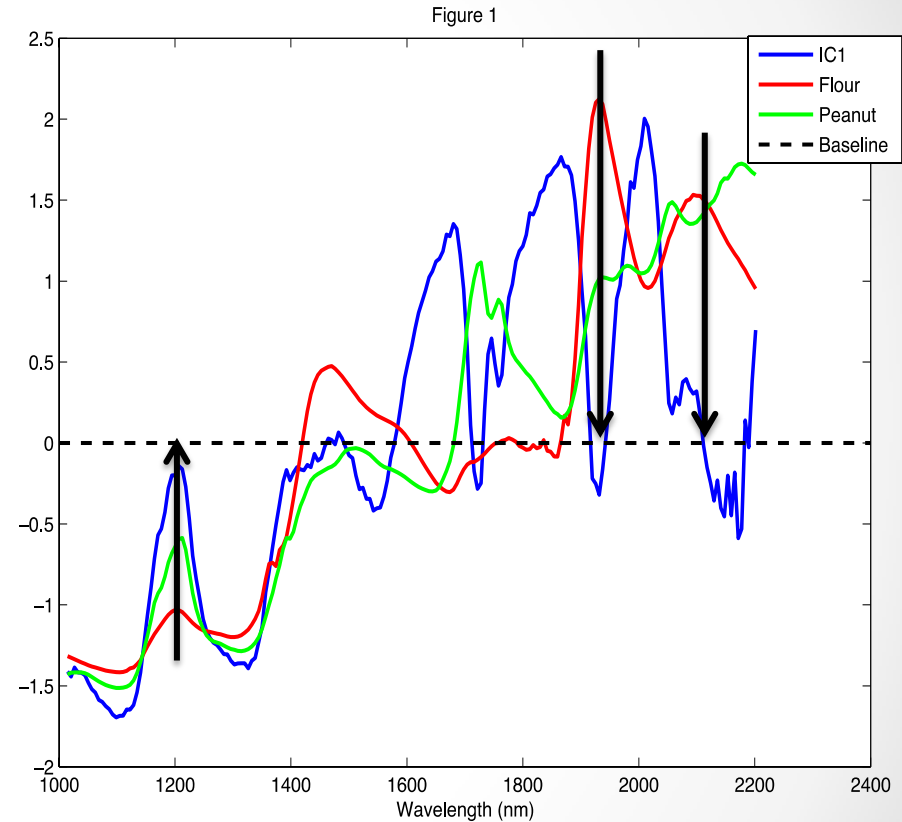
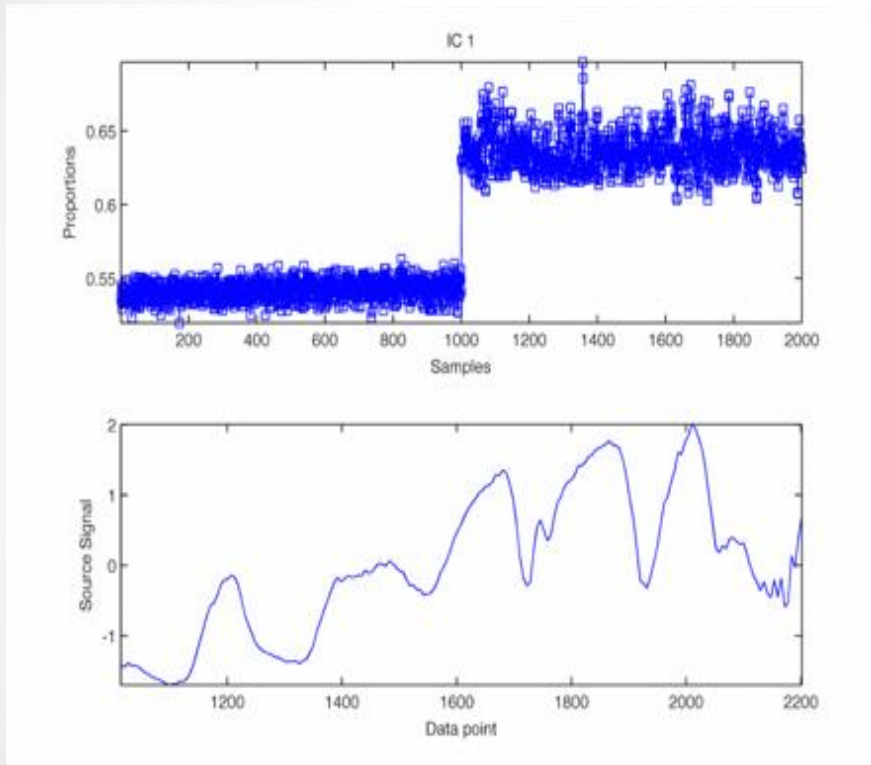
- **Two** blocks
- Performed up to **20 ICs**
- With **10** repetitions
- **7 ICs** had high correlations



*Red: High correlation*

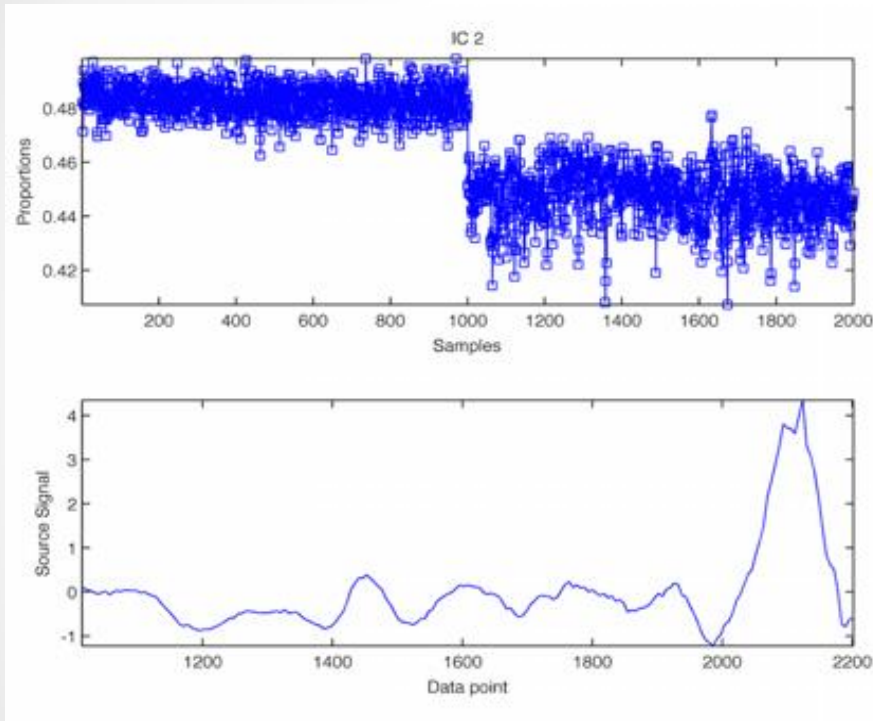
*Blue: Low correlation*

# IC signals

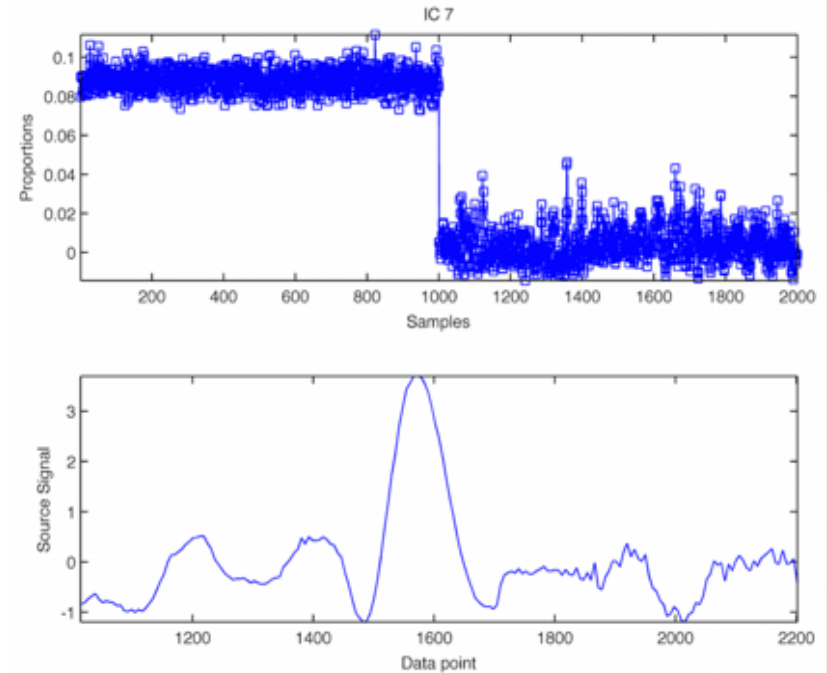


- *IC1 related to non-chemical variation*
- *At every peak in pure spectra, IC1 is tending to zero*
  - *Bigger particle size of peanut could be a reason*

# IC2 and IC7 related to starch



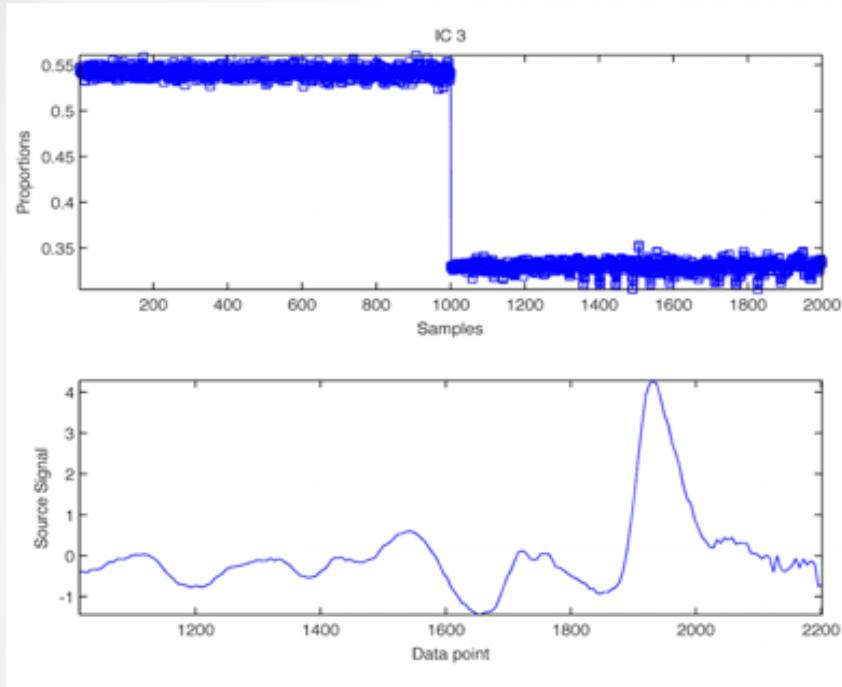
(a). Starch (2100 nm)



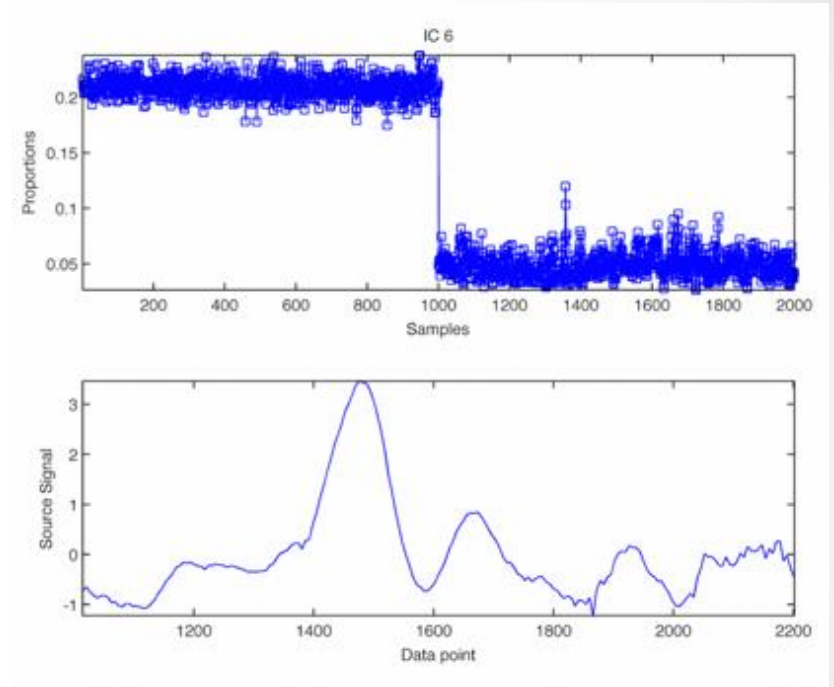
(b). OH stretching Starch (1580 nm)

- Wheat flour has higher starch

# IC3 and IC6 related to moisture



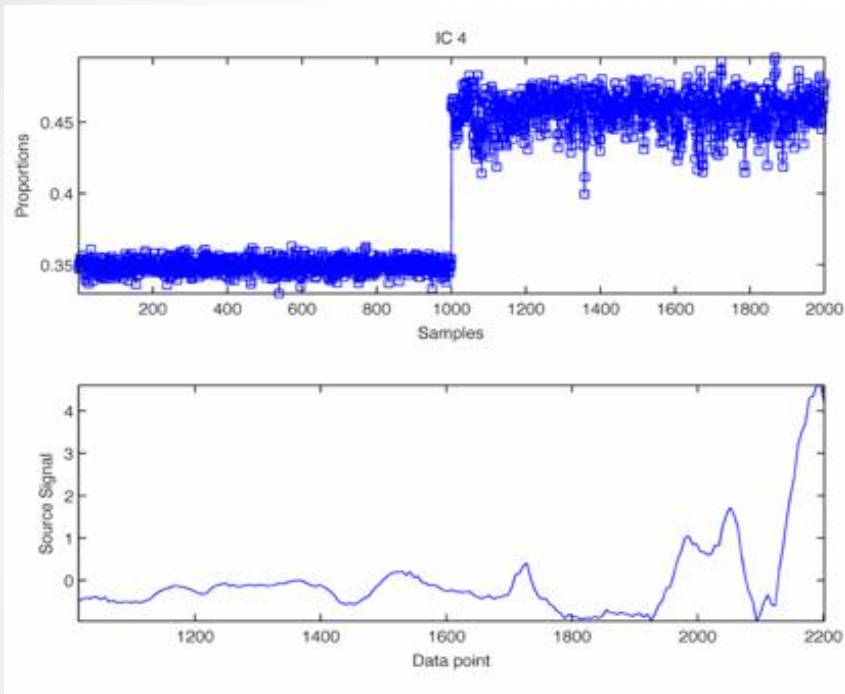
(a). OH stretching (1940 nm)



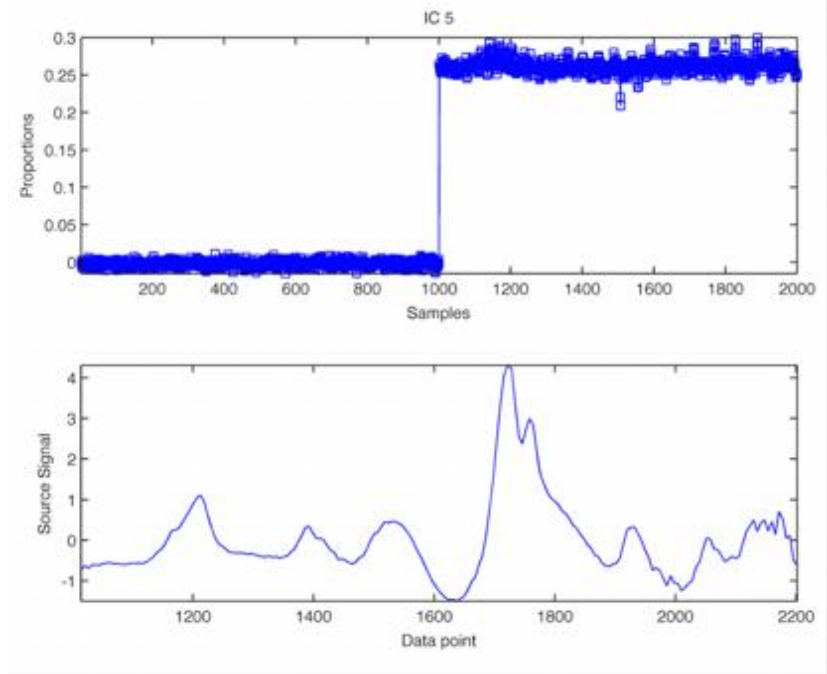
(b). OH stretching (1450 nm)

- Wheat flour has higher moisture

# IC4 and IC5 related to fatty acid



(a). Amide function (2030 nm)



(b). Fatty acid and overtone  
(1734, 1395, 1200 nm)

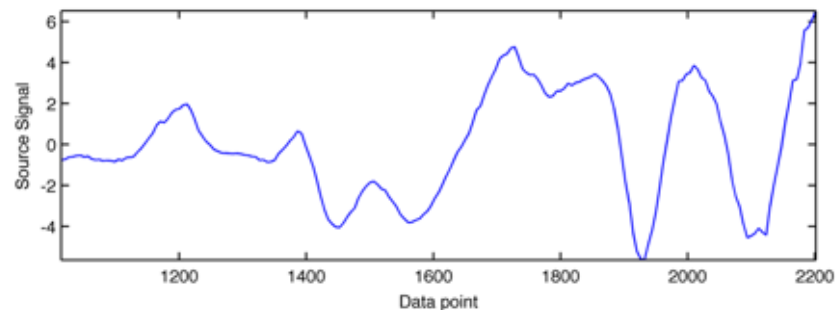
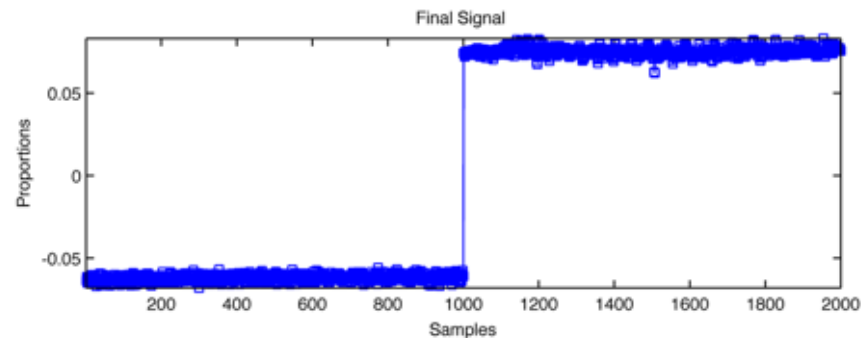
- Peanut has higher fatty acid and amide



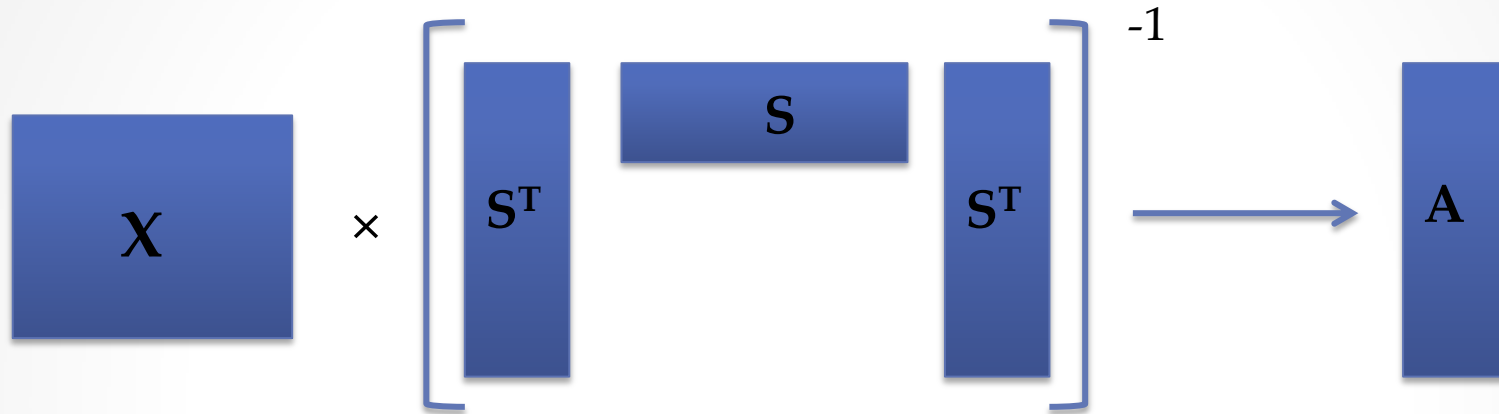
# Synthetic Unmixing Signal

Calculate the difference between the sum of peanut ICs and the sum of wheat flour ICs

$$\text{Signal (S)} = \text{IC1} + \text{IC4} + \text{IC5} - (\text{IC2} + \text{IC3} + \text{IC6} + \text{IC7})$$



# Unmixing of HSI



$X$  = Unfolded hyperspectral image

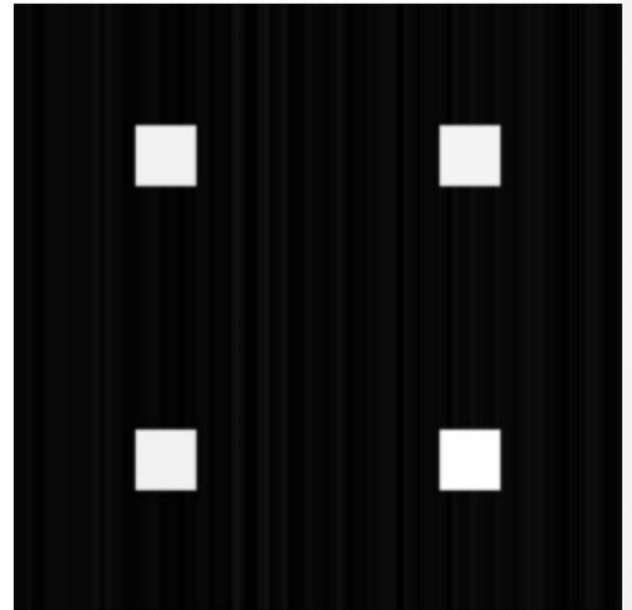
$S$  = Synthetic unmixing signal

$S^T$  = Transpose of synthetic signal

$A$  = Proportions values

# Validation of synthetic signal

- A **hyperspectral** image with known position of peanut **was simulated**.
- Synthetic signal was tested for classification.
- **High contrast** was **obtained** for pixels representing peanuts.



# Image segmentation

- **Connected Component labeling** to detect pixels with enhanced contrast.
- Classification map generated with manual threshold.
- **Regionprop** function in Matlab was used to extract spatial locations

# Results

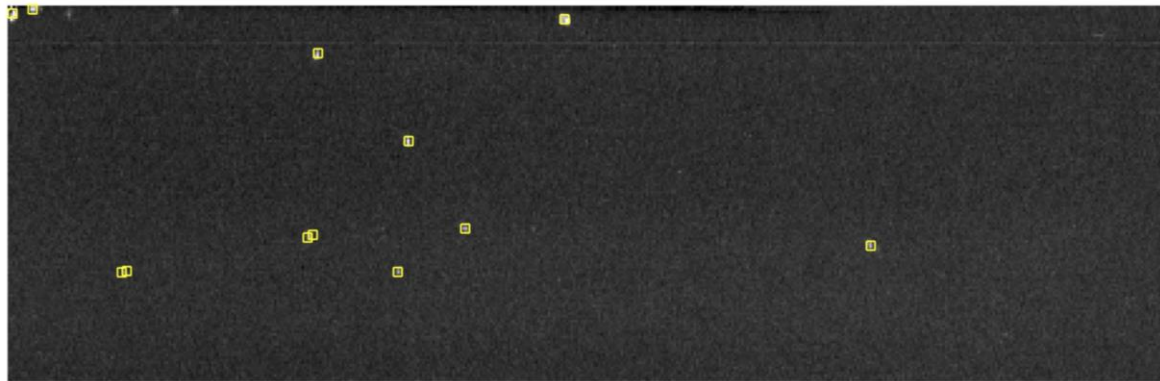
Before processing (0.05 %)



# After processing



0.05 %



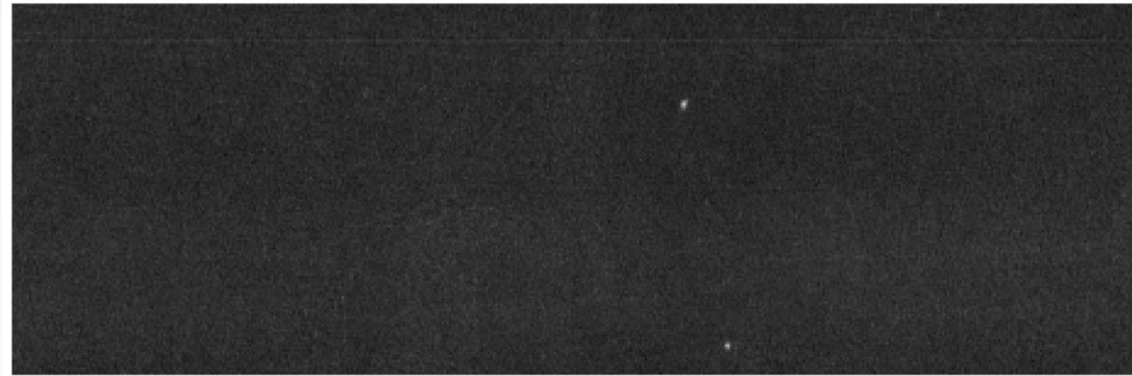
x:	2.545	y:	3.636
x:	10.500	y:	2.000
x:	46.000	y:	104.000
x:	48.000	y:	103.500
x:	120.000	y:	90.500
x:	122.000	y:	89.500
x:	124.111	y:	19.000
x:	155.857	y:	103.857
x:	160.200	y:	53.100
x:	182.667	y:	87.000
x:	222.182	y:	5.818
x:	344.111	y:	93.667

*Proportions images and extracted features image for 0.05% peanut traces in wheat flour (146 × 464 pixels).*

# Before processing (0.01 %)



# After processing



0.01 %



■	x:276.000	y: 40.000
■	x:293.857	y:135.143
■	x:461.000	y: 93.000

*Proportions images and extracted features image for 0.01% peanut traces in wheat flour (146 × 464 pixels).*



# Conclusions

- Detection of peanut traces was possible down to 0.01 %.
- ICA provided an easy understanding of underlying source signals
- Source signals can be easily used for classification and regression analysis.
- HSI with ICA can be used for quantitative prediction of the chemical constituents, with simultaneous representation of their spatial distribution.

# Thank you



## Peanuts free zone!