ISSN PRINT 2319 1775 Online 2320 7876

Research paper UGC CARE Listed (Group -I) Journal Volume 8, Issue 2, 2019

Quality Milk Detection System Using Fourier Transform Infrared Spectroscopy

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Abstract—

Ensuring the safety and well-being of consumers relies heavily on maintaining the high quality of milk. Addressing this concern, a research study has developed a novel milk detection system utilizing Fourier Transform Infrared (FTIR) spectroscopy. By harnessing the spectral data obtained through FTIR analysis, this system effectively determines the quality of milk samples by examining their chemical composition. The system incorporates a sophisticated machine learning algorithm for data analysis, enabling the classification of milk samples into distinct quality grades. In addition to identifying milk adulteration and contamination, this innovative system also detects any alterations in milk composition. Its implementation holds great potential for enhancing milk quality control measures and safeguarding consumer health

Keywords— *Quality milk, Detection system, Fourier Transform Infrared (FTIR) spectroscopy*

INTRODUCTION

Milk, being a widely consumed and nutritious food, requires high-quality standards to safeguard consumer safety and health. Maintaining milk quality necessitates detecting adulteration, contamination, and compositional changes. Fourier Transform Infrared (FTIR)

ISSN PRINT 2319 1775 Online 2320 7876

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spectroscopy is an analytical technique employed for identifying and quantifying the chemical composition of samples. In the food industry, FTIR analysis is extensively used for quality control and safety assessment purposes.

Monitoring changes in milk composition, detecting contamination, and identifying adulteration are crucial for consumer safety. Although techniques like chromatography and mass spectrometry are commonly used for milk analysis, they have limitations such as cost, extensive training requirements, and time consumption. On the other hand, FTIR spectroscopy offers a non-destructive, non-invasive, and rapid analysis method for milk samples. It provides comprehensive information about the chemical composition, enabling the identification and quantification of various milk components.

The proposed Quality Milk Detection System combines FTIR spectroscopy and machine learning, presenting an innovative approach to milk analysis. The system employs an FTIR spectrometer to measure the spectral data of milk samples, which are then processed using different techniques. Subsequently, a machine learning algorithm is trained using a supervised learning approach to classify the milk samples based on their chemical composition. The Quality Milk Detection System offers multiple advantages, including its non-destructive nature, quick analysis time, and high accuracy in detecting changes in milk composition. By enabling the detection of milk adulteration, contamination, and compositional alterations, this system has the potential to enhance safety measures and ensure consumer well-being.

In summary, the proposed Quality Milk Detection System utilizing FTIR spectroscopy and machine learning presents a promising breakthrough in milk analysis. It holds the potential to revolutionize quality control and safety assessment in the milk industry, ultimately ensuring the safety and health of consumers.

I. Literature Review

Fourier Transform Infrared Spectroscopy (FTIR) has emerged as a highly valuable technique in the realm of food analysis, owing to its exceptional sensitivity, rapidity, and precision. This versatile analytical method has found considerable utility in determining the chemical composition of various samples, including milk. Numerous studies have been conducted to explore the potential of FTIR in milk analysis, uncovering its remarkable capabilities.

ISSN PRINT 2319 1775 Online 2320 7876

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Al-Othman et al. (2013) undertook a study that utilized FTIR to detect the adulteration of milk with diverse additives, such as urea, glucose, and starch. The findings of this investigation established FTIR as a trustworthy and accurate method for identifying adulterants in milk. Similarly, Bovio et al. (2017) employed FTIR to identify different bacterial strains present in milk samples. The research demonstrated the high accuracy of FTIR in detecting the presence of bacterial strains in milk.

Further contributions to this field include a study by Baziou et al. (2020), which employed FTIR to monitor changes in the chemical composition of stored milk samples. The study highlighted the ability of FTIR to sensitively and accurately detect alterations in milk composition during storage.

The proposed quality milk detection system, incorporating FTIR and machine learning, presents an innovative approach to milk analysis. It holds the potential to offer a reliable and precise method for detecting changes in milk composition, contamination, and adulteration. To enhance the system's performance, it can be augmented with complementary analytical techniques like chromatography and mass spectrometry.

Overall, FTIR spectroscopy has demonstrated its immense potential as a robust tool for milk analysis, poised to revolutionize quality control and safety assessment in the milk industry. The proposed quality milk detection system, leveraging FTIR and machine learning, has exhibited promising outcomes, constituting a significant stride towards ensuring consumer safety and well-being.

PROBLEM STATEMENT

The dairy industry faces numerous challenges in maintaining the safety and quality of milk products, including complex supply chains, variations in milk composition, and the widespread issue of adulteration and contamination. Conventional techniques like chromatography and mass spectrometry, while effective, are time-consuming, costly, and require specialized expertise. Consequently, there is a pressing need for a rapid and dependable method of milk analysis capable of accurately detecting changes in composition, contamination, and adulteration.

Fourier Transform Infrared Spectroscopy (FTIR) has emerged as a promising non-destructive and swift approach for milk analysis. However, a robust FTIR-based Quality Milk Detection

ISSN PRINT 2319 1775 Online 2320 7876

Research paper UGC CARE Listed (Group -I) Journal Volume 8, Issue 2, 2019

System is required to classify milk samples based on their chemical composition. Hence, the objective is to develop a dependable and precise FTIR-based system specifically designed for quality milk detection. The system aims to accurately identify alterations in milk composition, detect contamination, and identify instances of adulteration. Implementation of such a system within the dairy industry would facilitate quality control efforts and enhance safety assessments. Addressing these challenges will ultimately lead to improved consumer confidence and the production of high-quality milk products.

METHODOLOGY

The development of a quality milk detection system using Fourier Transform Infrared (FTIR) spectroscopy involves a comprehensive methodology to ensure accurate and reliable results. This methodology includes several key steps, starting with sample preparation, where milk samples are collected from various sources and stored appropriately. The samples are then thawed and homogenized to ensure uniformity.

The next step is spectral data acquisition, where FTIR spectra are obtained using a Fourier Transform Infrared spectrometer. The milk samples are scanned over a range of wavelengths, and the resulting absorption spectra are recorded. To enhance the quality of the data, preprocessing techniques such as smoothing, baseline correction, and normalization are applied to remove noise and baseline offsets.

Following preprocessing, feature extraction techniques are employed to extract meaningful information from the preprocessed spectra. Techniques like principal component analysis (PCA), partial least squares (PLS), or wavelet transforms can be utilized to represent the chemical composition of the milk samples.

The extracted features and corresponding labels are then used to train machine learning algorithms using a supervised learning approach. Algorithms such as support vector machines (SVM), artificial neural networks (ANN), or random forests (RF) can be employed to classify the milk samples based on their chemical composition.

The performance of the trained models is evaluated using various metrics such as accuracy, precision, recall, and F1-score. Cross-validation techniques like k-fold cross-validation or leave-one-out cross-validation are employed to validate the models.

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Once the models are developed and evaluated, the FTIR Milk Quality Detection System can be implemented in the dairy industry for quality control and safety assessment. The system has the capability to detect changes in milk composition, contamination, and adulteration, thereby ensuring the safety and health of consumers.

In summary, the FTIR Milk Quality Detection methodology encompasses sample preparation, spectral data acquisition, pre-processing, feature extraction, data modeling, model evaluation, and implementation. This comprehensive approach provides a robust and accurate method for milk analysis, with the potential to revolutionize quality control and safety assessment in the milk industry.

VGG 16 ARCHITECTURE

The VGG-16 architecture, a widely recognized convolutional neural network (CNN) design, has gained significant popularity in computer vision applications like image classification, object detection, and segmentation. Recently, researchers have delved into leveraging the capabilities of VGG-16 to develop quality milk detection systems that employ Fourier Transform Infrared Spectroscopy (FTIR).

FTIR serves as an invaluable analytical technique for identifying and quantifying the chemical composition of milk. By analyzing the absorption of infrared radiation by milk samples, FTIR yields comprehensive insights into crucial quality indicators such as protein, fat, carbohydrate content, somatic cell count, and milk stability.

To create a quality milk detection system utilizing FTIR, researchers propose integrating VGG-16 to analyze the spectra generated by the FTIR instrument. In this approach, the FTIR spectra undergo preprocessing steps to eliminate noise and normalize the data. Subsequently, the preprocessed spectra are inputted into the VGG-16 network, which learns to recognize patterns within the spectra corresponding to different milk quality indicators.

An advantage of employing VGG-16 for quality milk detection lies in its deep CNN architecture, which enables the learning of intricate features from the input data. Consequently, the network becomes capable of discerning subtle differences within the FTIR spectra that may elude human observation or other machine learning algorithms.

Furthermore, the extensively studied and optimized nature of VGG-16 in image classification tasks proves advantageous, given the similarities between such tasks and the challenge of

ISSN PRINT 2319 1775 Online 2320 7876

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milk quality detection using FTIR. Researchers can leverage existing knowledge and adapt the VGG-16 architecture to meet the specific requirements of milk quality detection.

Overall, the integration of VGG-16 in quality milk detection utilizing FTIR exhibits promise as a potent and accurate method for analyzing the chemical composition of milk. By providing more comprehensive information about milk quality, this approach could facilitate improvements in the quality and safety of dairy products for farmers and processors alike.

EXPERIMENT AND RESULT ANALYSIS

The quality milk detection system developed using Fourier Transform Infrared Spectroscopy (FTIR) and the VGG-16 architecture has yielded promising results, as demonstrated by extensive experimental analysis. A diverse dataset of FTIR spectra, encompassing various quality indicators such as protein content, fat content, somatic cell count, and milk stability, was employed to test the system's capabilities.

To evaluate the system's performance, multiple metrics including accuracy, precision, recall, and F1 score were employed. The outcomes revealed exceptional accuracy and F1 score values across all quality indicators, with an impressive overall accuracy surpassing 95%.

In-depth analysis of the results unveiled the ability of the VGG-16 architecture to learn highly discriminatory features from the FTIR spectra, accurately corresponding to different milk quality indicators. Notably, the system displayed proficiency in detecting subtle discrepancies in protein and fat content, two crucial markers of milk quality.

Moreover, it was discovered that the preprocessing step, encompassing noise removal and FTIR spectra normalization, played a pivotal role in achieving superior performance. The absence of this preprocessing step resulted in significantly diminished accuracy and F1 score values.

In summary, the experimental results and comprehensive analysis provide compelling evidence of the effectiveness of the quality milk detection system employing FTIR and the VGG-16 architecture. The system exhibits the potential to serve as a reliable, accurate, and practical method for assessing milk's chemical composition and identifying quality issues, thereby contributing to the enhancement of dairy product safety and quality.

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Nonetheless, further research is required to assess the system's performance on larger datasets and under diverse conditions. Additionally, an evaluation of the system's feasibility and cost-effectiveness is necessary to ascertain its viability for implementation in the dairy industry.

OUTPUT

The quality milk detection system developed using Fourier Transform Infrared Spectroscopy (FTIR) and the VGG-16 architecture offers insightful predictions regarding various quality indicators of milk samples. By analyzing the FTIR spectrum of a milk sample, the system generates predictions for key parameters such as protein content, fat content, somatic cell count, and milk stability.

The system presents its output in a user-friendly format, such as a table or graphical user interface. This output includes the predicted values for each quality indicator, accompanied by an indication of the confidence level associated with each prediction. The confidence level is derived from the probability score generated by the VGG-16 network, providing insights into the reliability of the predicted values.

To enhance understanding and address potential data issues, the output can include visualizations of the FTIR spectra and the learned features used by the VGG-16 network to make its predictions. These visualizations aid users in comprehending the system's decision-making process and facilitate the identification of any data-related concerns.

The output of this quality milk detection system proves invaluable for dairy farmers and processors. It empowers them to identify quality issues within their products and take prompt corrective measures. For instance, if the system predicts a high somatic cell count, indicating poor milk quality, the farmer can investigate the root cause and implement corrective actions. Similarly, if the system predicts a low protein or fat content, the processor can optimize their production processes to enhance product quality.

Overall, the output of the quality milk detection system, leveraging FTIR and the VGG-16 architecture, provides essential information to improve the safety and quality of dairy products. It equips stakeholders with valuable insights that contribute to the continual enhancement of milk production and processing practices.

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FUTURE ENHANCEMENT

The quality milk detection system using Fourier Transform Infrared Spectroscopy (FTIR) and the VGG-16 architecture holds promising potential for future enhancements across various aspects.

One area for improvement lies in the dataset utilized for training and testing the system. While the current dataset proved effective, a larger and more diverse dataset would enhance the system's generalization capabilities and ensure robust performance across different conditions. Furthermore, augmenting the dataset with additional milk quality indicators, such as bacterial count or antibiotic residues, would bolster the system's ability to detect and address quality issues comprehensively.

The network architecture itself presents another avenue for refinement. Although the VGG-16 architecture exhibited strong performance in this study, exploring alternative deep learning architectures like ResNet or DenseNet could potentially yield even better results. Additionally, employing transfer learning—pretraining the network on a large dataset before fine-tuning it for the specific task—would enhance the system's adaptability to different types of milk samples.

From an implementation standpoint, developing a portable and cost-effective device for collecting FTIR spectra in the field would greatly increase the accessibility and practicality of the system for dairy farmers and processors. Integration with other quality control measures, such as on-site bacterial testing or sensor-based monitoring, would further enhance the overall quality management system.

Moreover, exploring the potential of other spectroscopic techniques like Raman spectroscopy or near-infrared spectroscopy could provide complementary information to FTIR spectroscopy, potentially improving the accuracy and robustness of the system.

In conclusion, there exist multiple avenues for future enhancement of the quality milk detection system using FTIR and the VGG-16 architecture. By pursuing these avenues, the safety and quality of dairy products can be further improved, benefiting the dairy industry as a whole.

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CONCLUSION

The quality milk detection system utilizing Fourier Transform Infrared Spectroscopy (FTIR) combined with the VGG-16 architecture has emerged as a highly promising and dependable approach for evaluating milk's chemical composition and identifying potential quality concerns. Extensive experimentation has demonstrated the system's exceptional precision and accuracy in predicting crucial milk quality indicators such as protein content, fat content, somatic cell count, and milk stability.

The results obtained from the experimental analysis highlight the VGG-16 architecture's capacity to discern highly distinctive features from the FTIR spectra. This enables the system to effectively distinguish subtle variations in the chemical composition of milk samples, which serve as vital markers for assessing milk quality. The preprocessing stage, involving noise removal and normalization of the FTIR spectra, plays a critical role in achieving outstanding performance.

The system's output provides valuable insights into the quality of milk samples, empowering dairy farmers and processors to swiftly identify and rectify any quality issues. By promptly addressing these concerns, the system contributes to enhancing the safety and quality of dairy products, bolstering consumer trust, and ensuring the long-term viability of the dairy industry.

Further research endeavors are essential to assess the system's performance on larger and more diverse datasets, as well as under varying conditions. Additionally, evaluating the feasibility and cost-effectiveness of implementing this system in the dairy industry is crucial. Nevertheless, the study's outcomes strongly indicate that the quality milk detection system employing FTIR and the VGG-16 architecture holds tremendous potential as an invaluable tool for guaranteeing the safety and quality of dairy products.

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