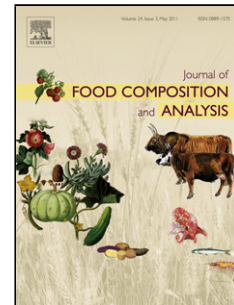


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RAPID ON-SITE MONITORING OF FATTY ACID PROFILE IN RAW MILK USING A HANDHELD NEAR INFRARED SENSOR

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Highlights

- Monitoring in real time cow milk fatty acids in a farm or industry.
- Noninvasive FA analysis without sample pretreatment under outside ambient temperature.
- Multivariate regression of NIR data to quantify FA in raw cow milk.
- Proof of concept illustrating application of NIRS sensors to FA analysis

Abstract

This work is focused on development of a quick and simple to use analytical methodology for on-site monitoring the fatty acid (FA) profile in raw milk at farm level by using a near

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