Predicting pork freshness using multi-index statistical information fusion method based on near infrared spectroscopy

Fangfang Qu, Dong Ren, Yong He, Pengcheng Nie, Lei Lin, Chengyong Cai, Tao Dong

PII: S0309-1740(18)30106-2
DOI: doi:10.1016/j.meatsci.2018.07.023
Reference: MESC 7637

To appear in: *Meat Science*

Received date: 3 February 2018
Revised date: 17 July 2018
Accepted date: 17 July 2018

Please cite this article as: Fangfang Qu, Dong Ren, Yong He, Pengcheng Nie, Lei Lin, Chengyong Cai, Tao Dong , Predicting pork freshness using multi-index statistical information fusion method based on near infrared spectroscopy. Mesc (2018), doi:10.1016/j.meatsci.2018.07.023

Predicting Pork Freshness using Multi-index Statistical Information Fusion Method based on Near Infrared Spectroscopy

Fangfang Qu [a], Dong Ren [b], Yong He [a], Pengcheng Nie [a,c*], Lei Lin [a], Chengyong Cai [a], Tao Dong [a]

[a] *College of Biosystems Engineering and Food Science, Zhejiang University, Hangzhou, 310058, China*

[b] *College of Computer and Information Technology, Three Gorges University, Yichang, 443002, China*

[c] *State Key Laboratory of Modern Optical Instruments, Zhejiang University, Hangzhou 310027, China*

* Corresponding author.

E-mail address: pcn@zju.edu.cn (P. Nie).