

VideometerLab for the Malting Industry

Videometer A/S

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VideometerLab for the Malting industry

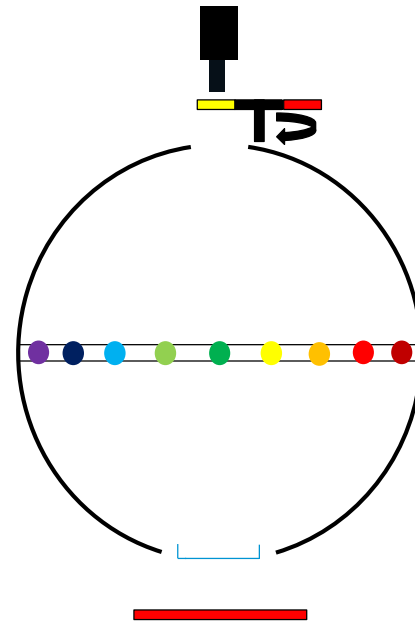
One Instrument – multiple tests

- Incoming barley
 - ✓ Red type Fusarium, mycotoxin potential
 - ✓ Gray molds, gushing potential
 - ✓ Skinning
 - ✓ Immaturity
 - ✓ Screen size
- Steeping process
 - ✓ Hydration
- Germination process
 - ✓ Chitting
 - ✓ Rootlets
 - ✓ Acrospire
- Malt final control
 - Fusarium / molds

Ease to use – no consumables – no sample prep
Result within 10 seconds!



LED band-sequential spectral imaging



Camera and lens

Emission filter changer

Integrating sphere

LEDs of multiple wavelengths

Sample is placed in target opening

Backlight or background



- LEDs: Stable, durable, large selection, rapidly developing technology
- Up to 20 different high-resolution bands acquired sequentially in 0.5-1.5 seconds
- May be combined with emission filters, backlight, and darkfield illuminant
- Combined **reflectance spectral imaging** and **fluorescence spectral imaging** possible!

VideometerLab 4

Flexible lab and at-line instrument for spectral imaging



- 19-20 spectral bands in the range 365 nm to 970 nm
- 2192×2192 pixels per band, 40 μm (2992 x 2992 high-res option, 30 μm)
- Very homogeneous and diffuse illumination
- Strobed LED light source
- 10 seconds per sample including handling
- Optional backlight strobe
- Optional fluorescence bands
- Software for calibration, acquisition, and analysis
- Patented technology

Incoming barley: Red Fusarium Gray mold test

2 step test:

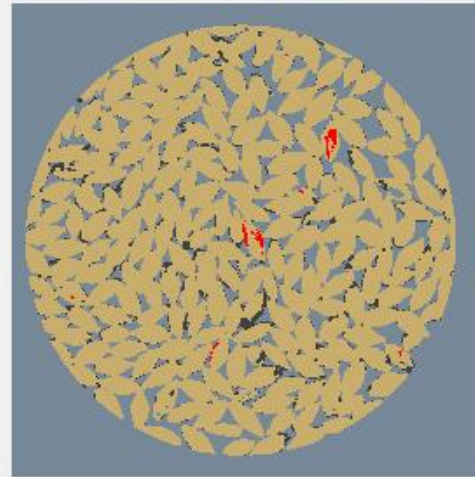
1. Present the barley in a 90 mm petri dish (single layer)
2. Press F12

Output will show the

1. a **color image** of the sample
2. a **segmented image** with red type Fusarium marked with red color and gray type molds with black color
3. an **area fraction** of red type Fusarium and of gray type molds

Recipe: Red Fusarium grey moulds ver 3-2

Plan: No Plan



Sample ID	Red Fusarium	Red Fusarium	Red Fusarium	Red Fusarium	Red Fusarium
EF01 Prestice 3_Capture1	2.674436	0	2.44979525	2	0
EF01 Prestice 3_Capture2	0.222490549	1.44846332	0	0	1
EF01 Prestice ny_Capture1	0.482127368	0	0.3215661	1	0
EF01 Prestice ny_Capture2	3.59720349	2.03966546	3.03879118	4	2

Next Sample Data

Sample ID:

Sample Note:

☐ Auto Number:

00001

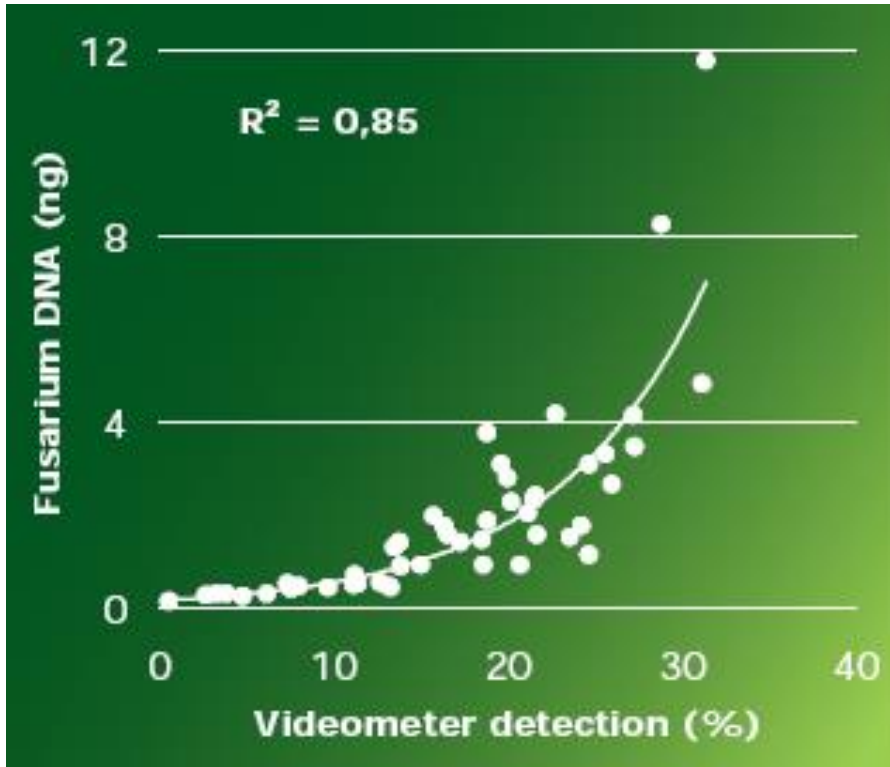
Filename:

Red Fusarium grey moulds ver 3-2_Capture1

Capture Number: 1 of 2

SessionName_SampleID_CaptureNumber

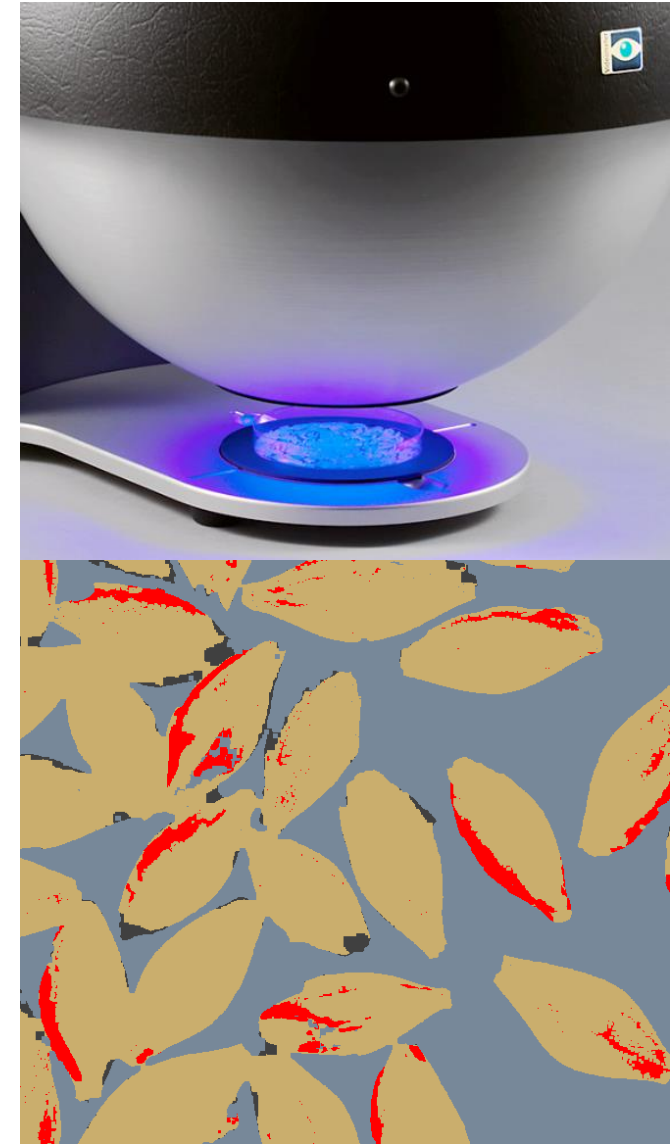
Red Fusarium and gray mold model validation



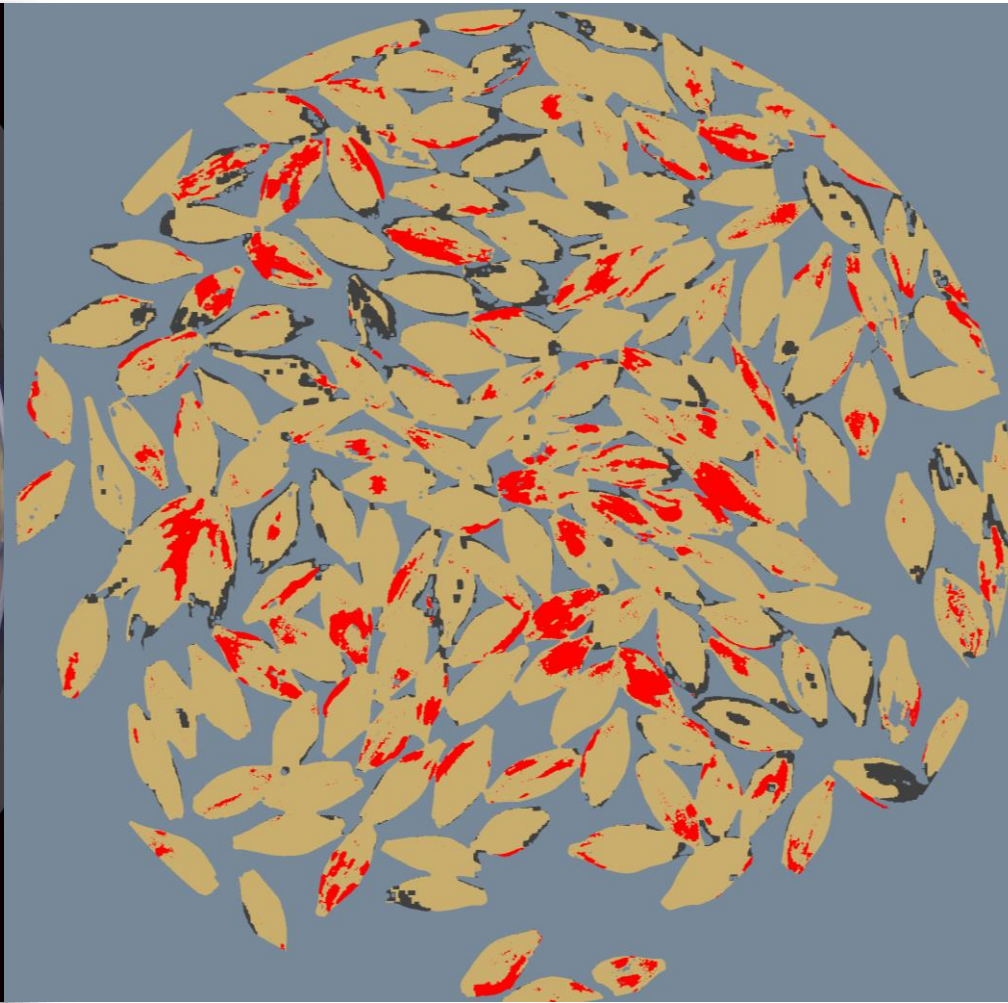
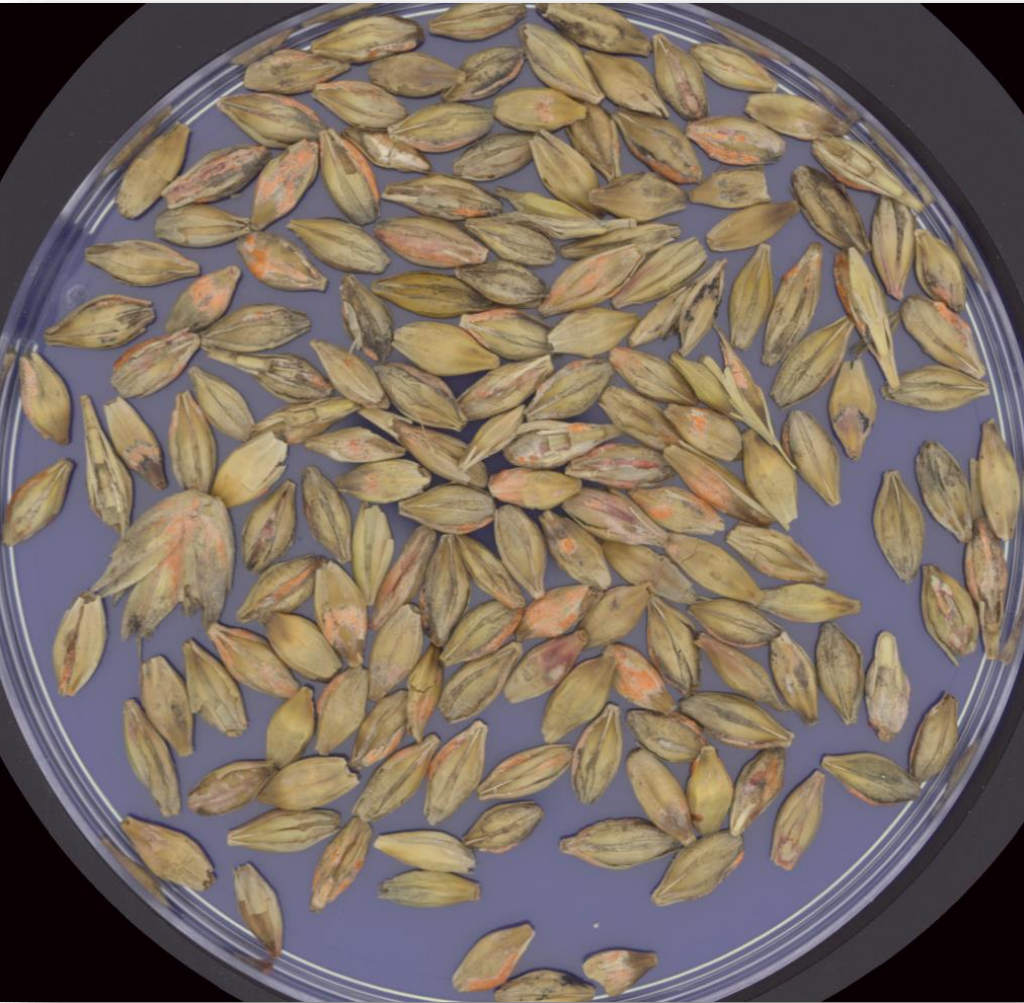
Excellent correlation with Fusarium DNA level

Comparison between VideometerLab® measurements and the level of Fusarium DNA quantified by qPCR

The Fusarium calibration for barley is developed together with Carlsberg Research Center and Viking Malt.



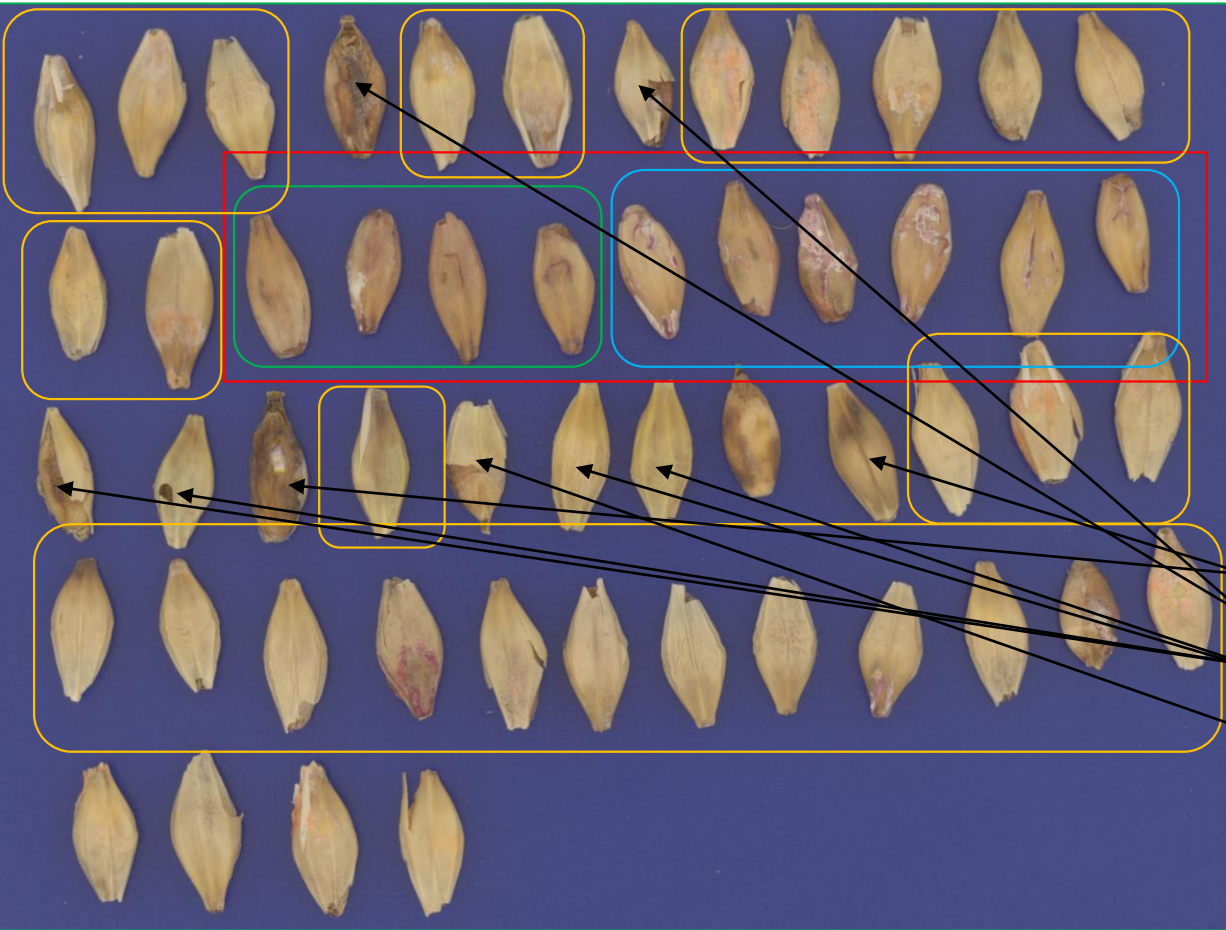
Heavily infected sample



Red color:
red, orange or purple
areas on kernels

Black color:
Gray and black mold
areas on kernels

Microdochium detection



Artificially infected
malt

Fusarium Culmorum

Fusarium Avenaceum

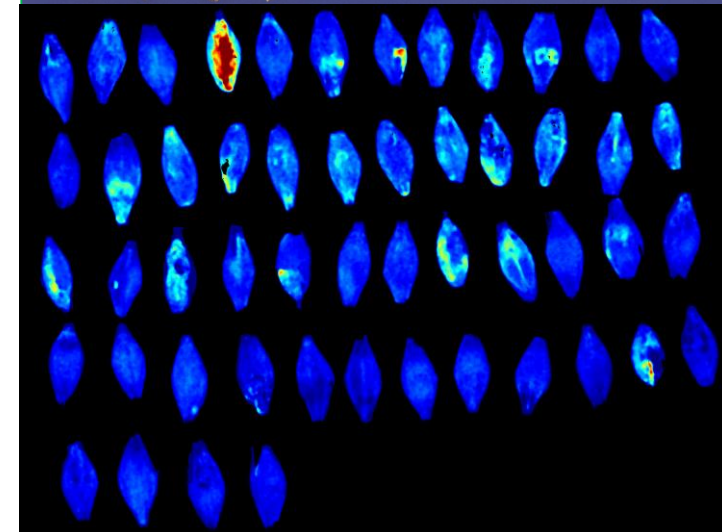
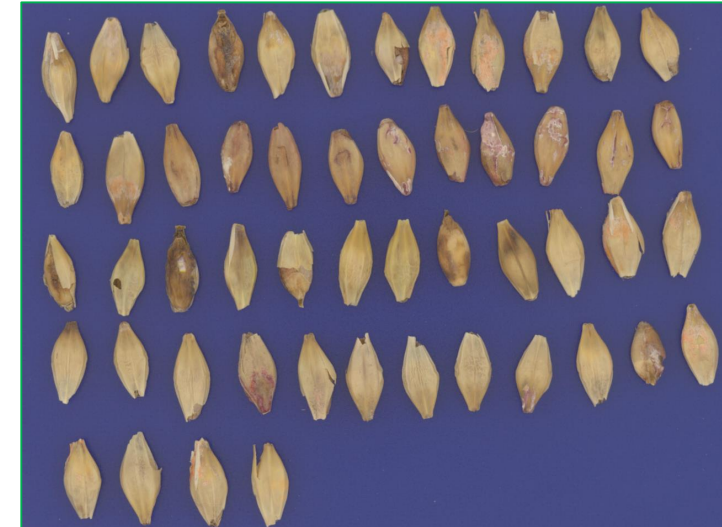
Fusarium
avenaceum/tricinatum

Lewia infectoria

Microdochium bolleyi

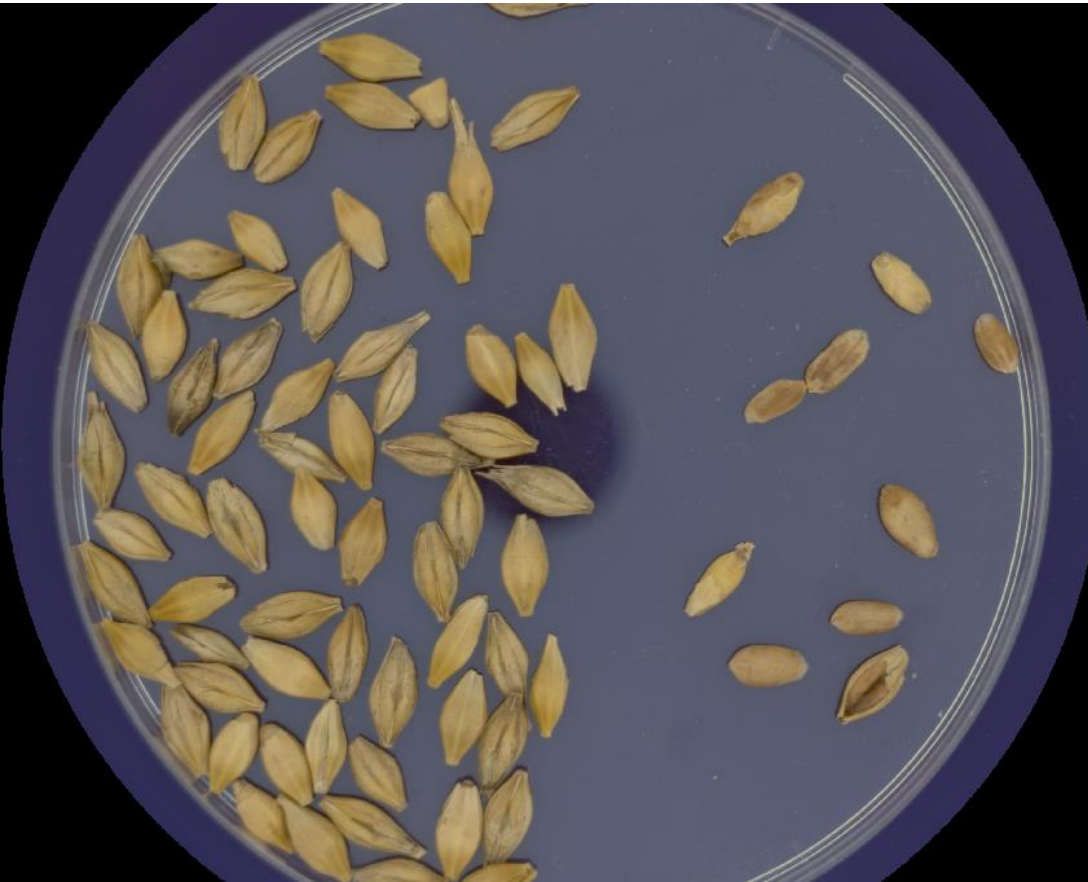
Cladosporium

Fusarium poae

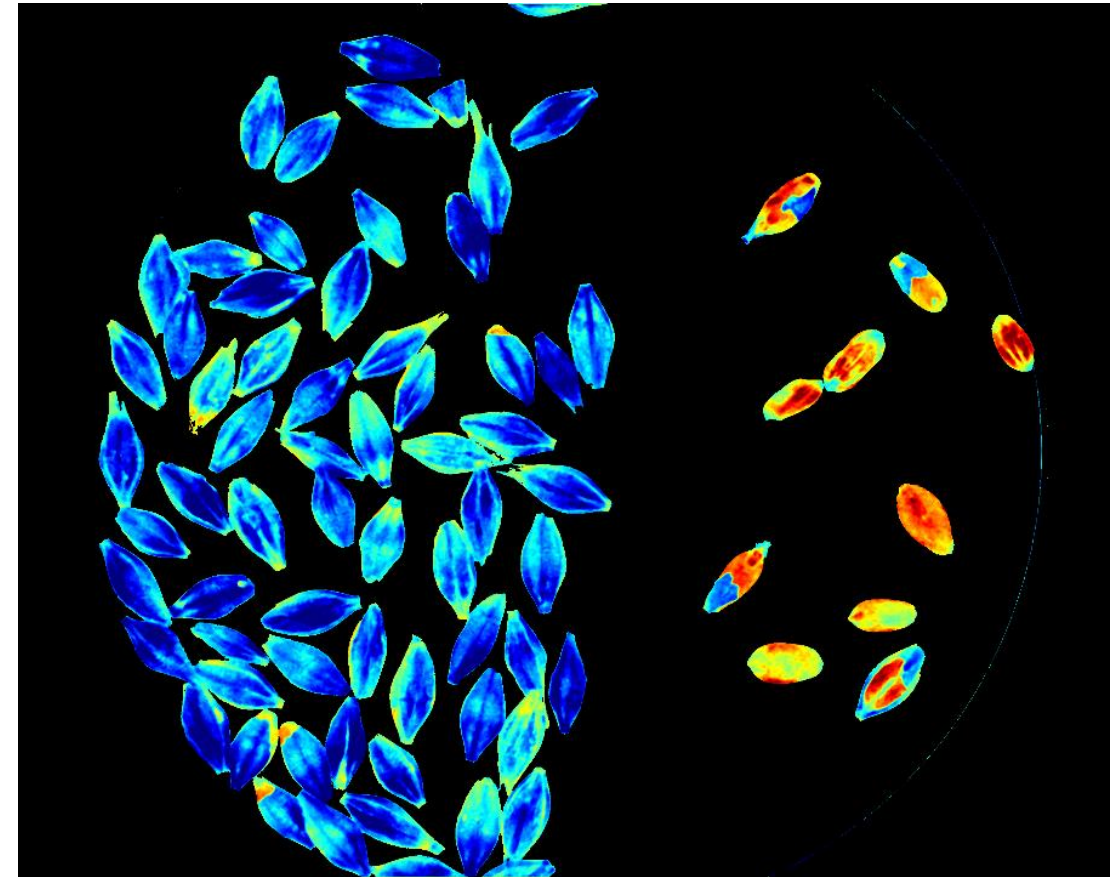
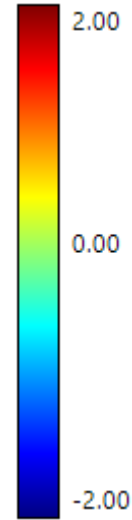


52 "red" kernels analyzed with NGS after spectral imaging

Incoming barley: skinning test



No skinning (left) – skinned kernels (right)



Heatmap for skinning

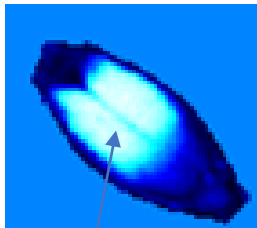
Steeping process: Hydration

2 step test:

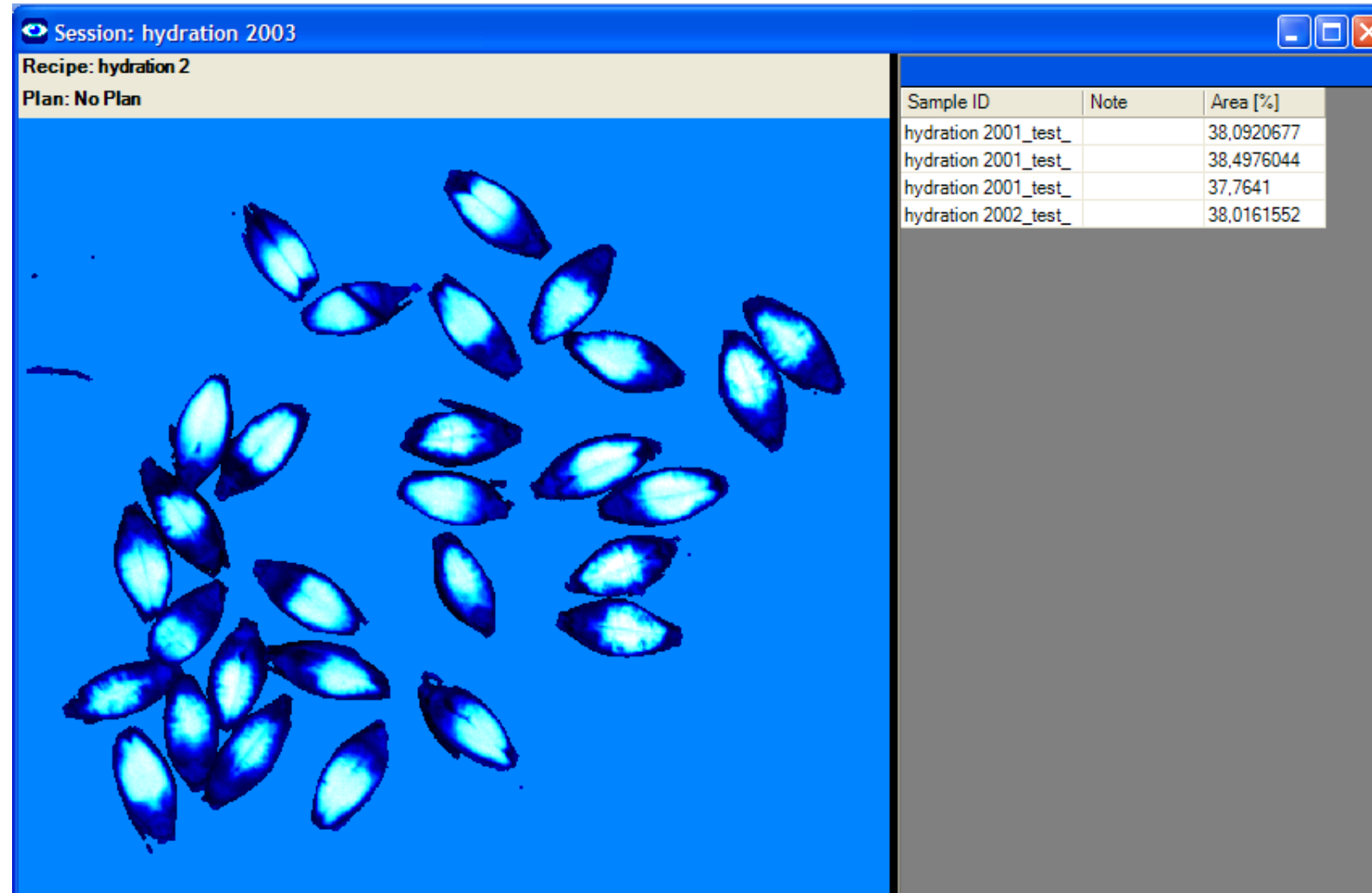
1. *Part the kernels lengthwise and place them in a 90 mm petri dish with cross-section facing upwards. Use a black background*
2. *Insert the petri dish and press F12*

Output will show the

1. a **heatmap image** of the sample showing degree of hydration
2. an **area fraction** of non-hydrated areas on the cross-sectional area



Not hydrated



Germination process: Chitting

2 step test:

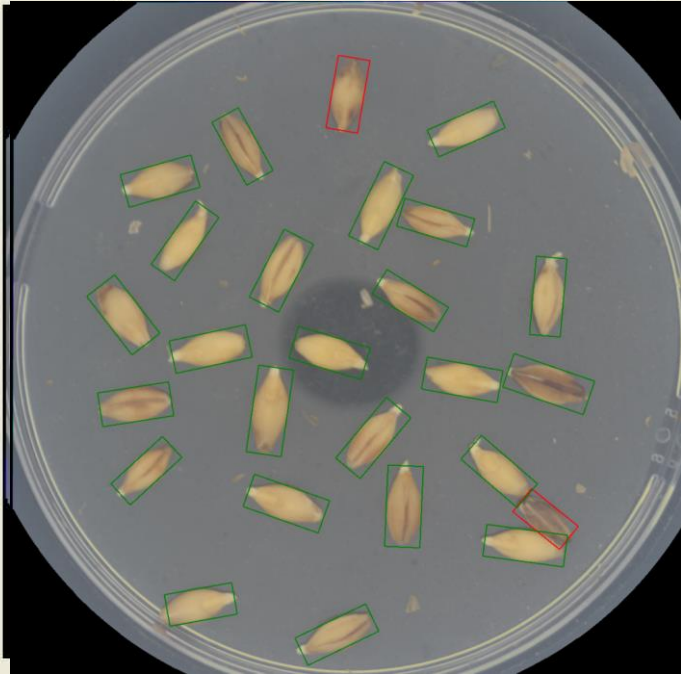
1. Put the kernels in a 90 mm petri dish
2. Insert the petri dish and press F12

Output will show the

1. a **color image** of the sample showing kernels with sprout with a green rectangle and kernels without sprout as a red rectangle
2. the percentage of sprouted kernels is shown

Makes it easy to follow the germination process and decide to add more water or change the temperature.

Session: Chitting001
Recipe: Chitting
Plan: No Plan



Sample ID	Note	Total	Sprout	Sprout Perce
At desteeep1		21	8	38.0952377
At desteeep2b		19	2	10.5263157
At desteeep3		22	18	81.8181839
At desteeep4		26	2	92.30769

Start
Finish Session

Germination process: Rootlets

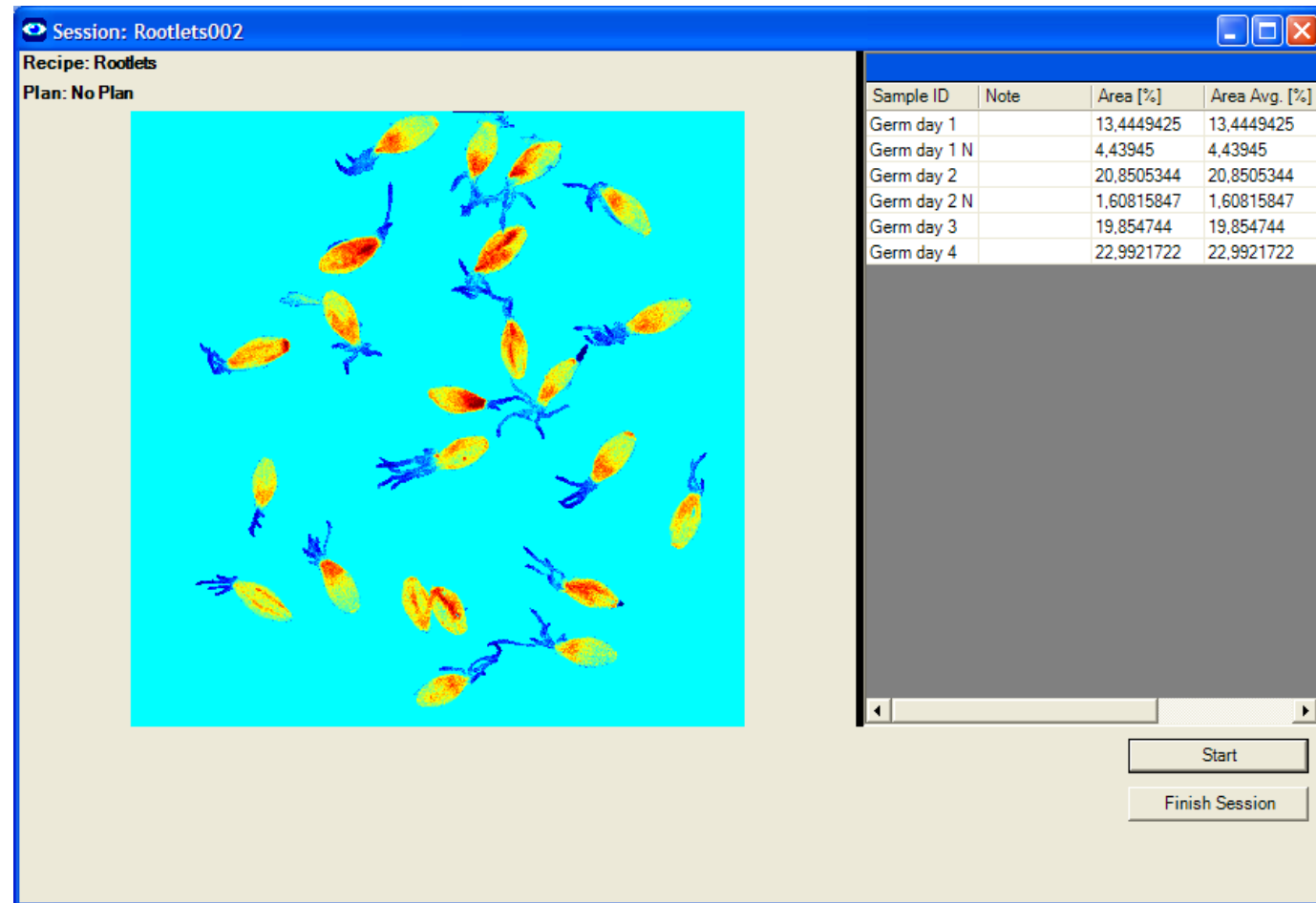
2 step test:

1. Put the kernels in a 90 mm petri dish
2. Insert the petri dish and press F12

Output will show the

1. a **heatmap image** of the sample showing rootlet
2. the area fraction of rootlet in relation to full area of kernels including rootlets

Makes it easy to follow the germination process and decide to add more water or change the temperature.



Germination process: Acrospire length inside kernel

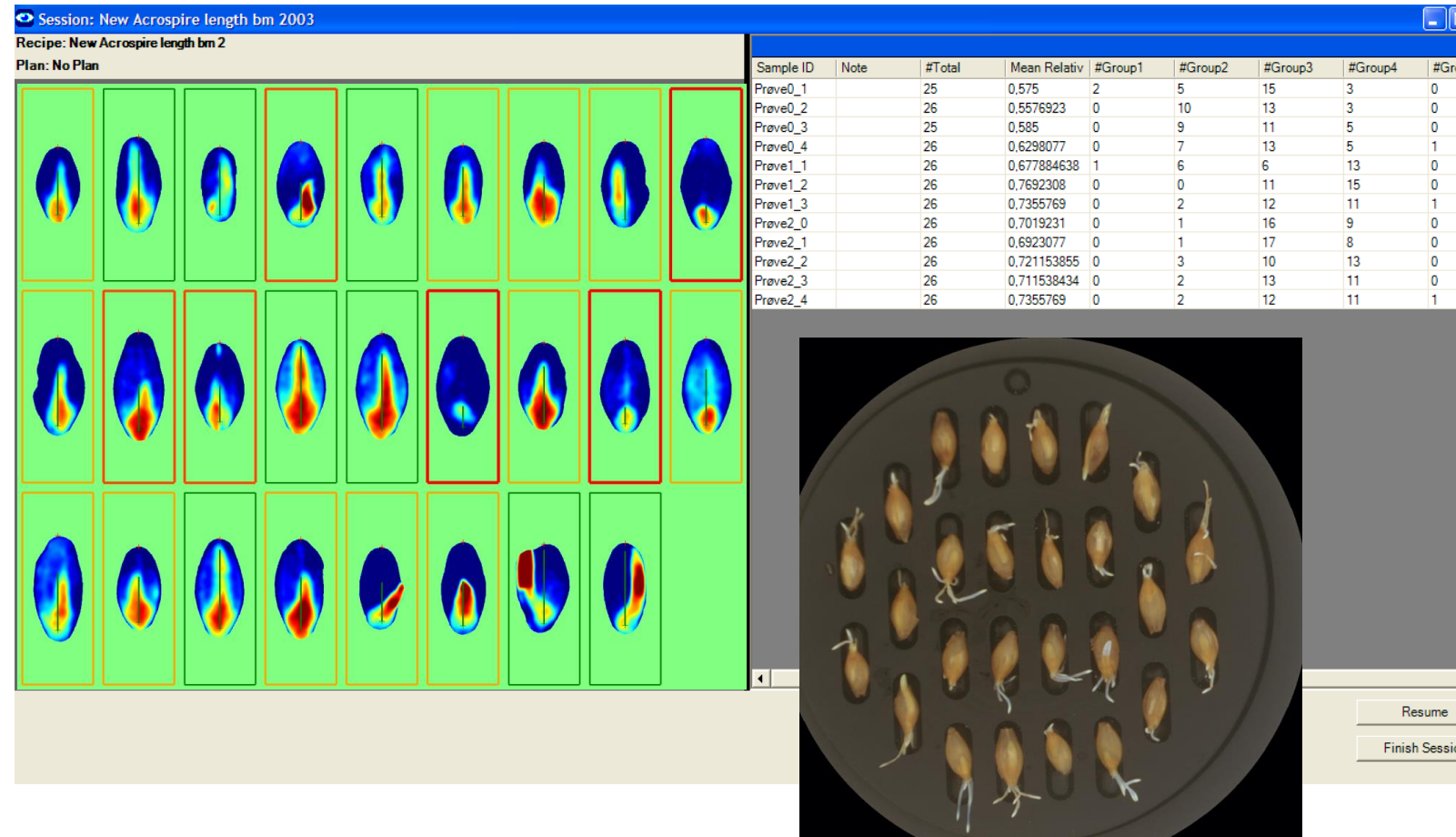
3 step test:

1. Boil the germinated malt 10 minutes and leave the kernels in the water for a ½ hour
2. Place kernels in the presentation plate – with the front side up.
3. Insert the plate and press F12

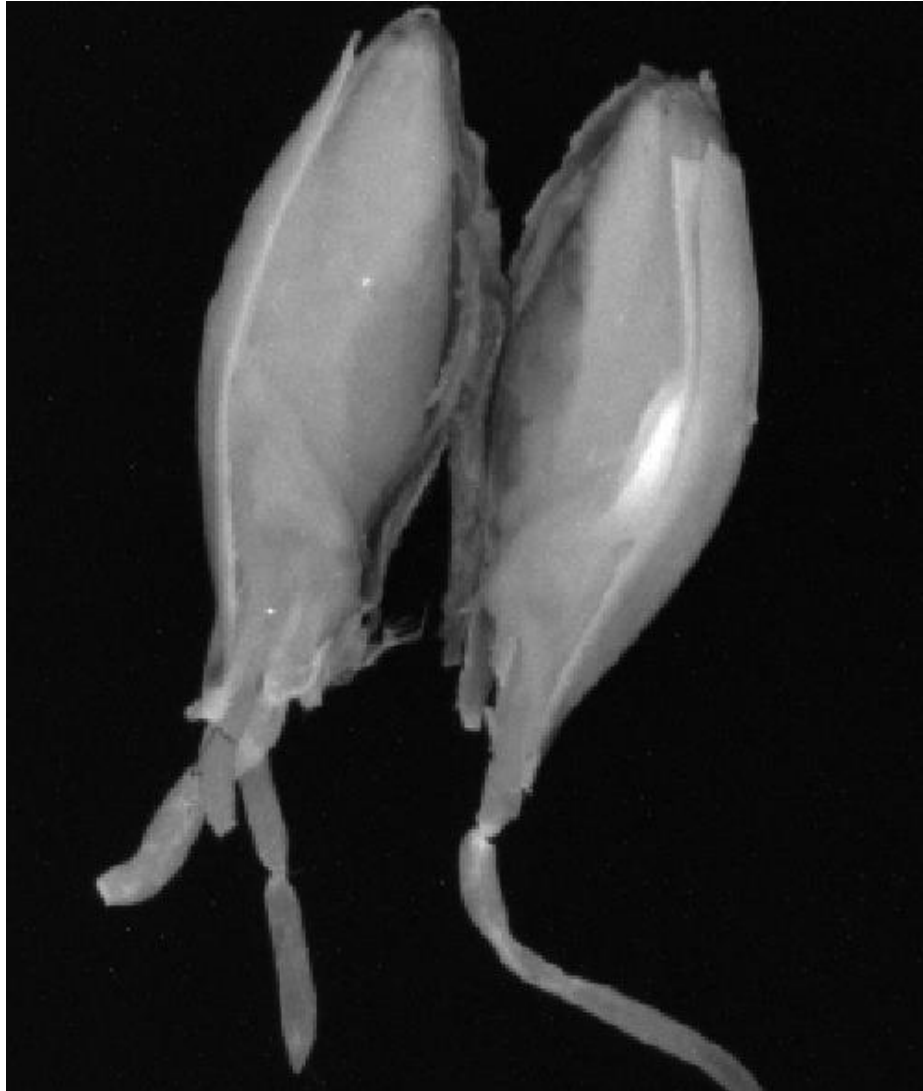
Output will show the

1. a **heatmap image** of aligned kernels showing acrospire
2. the **relative length distribution** of acrospires across all kernels

A fast and accurate way to calculate the mean acrospire length - in order to know when to stop the process.



Acrospire seen using chlorophyll fluorescence

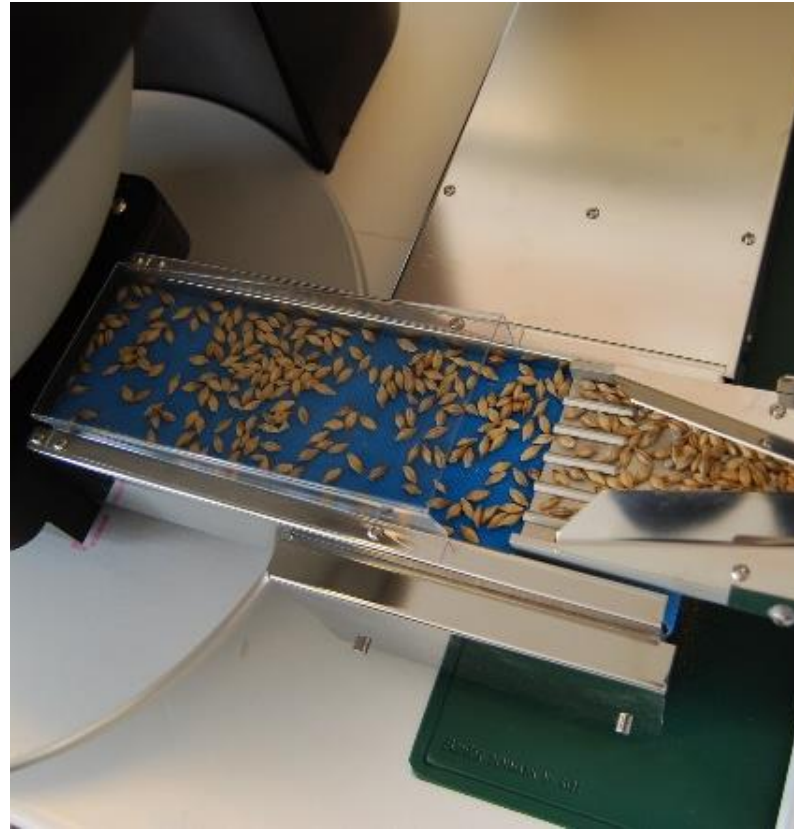


Acrospire in barley malt.

Excitation at 435 nm, emission filter 600 nm LP

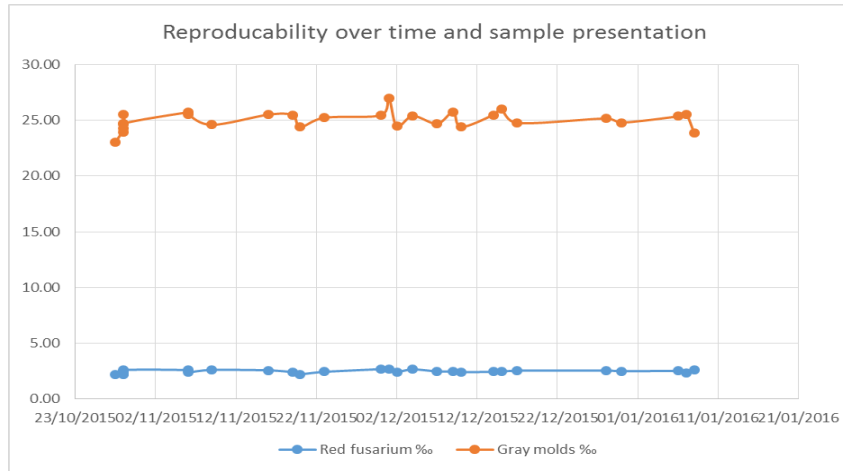
Autofeeder option:
Measuring larger sample sizes



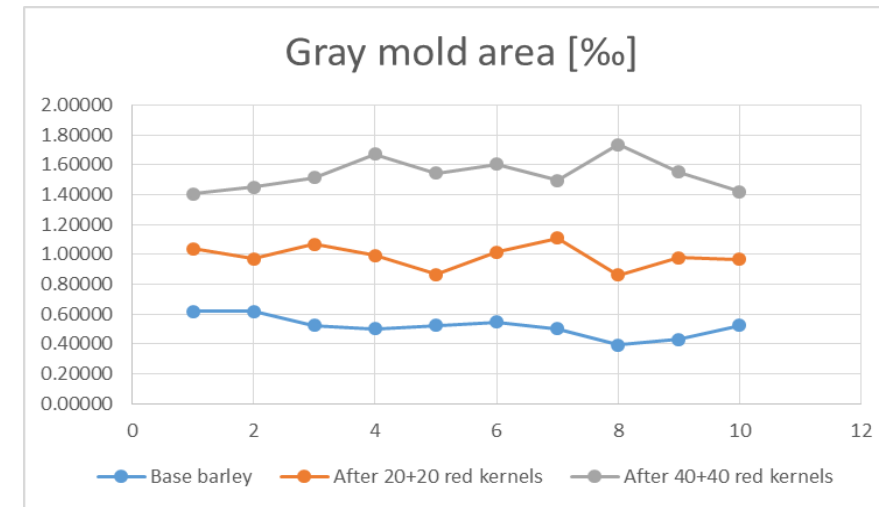
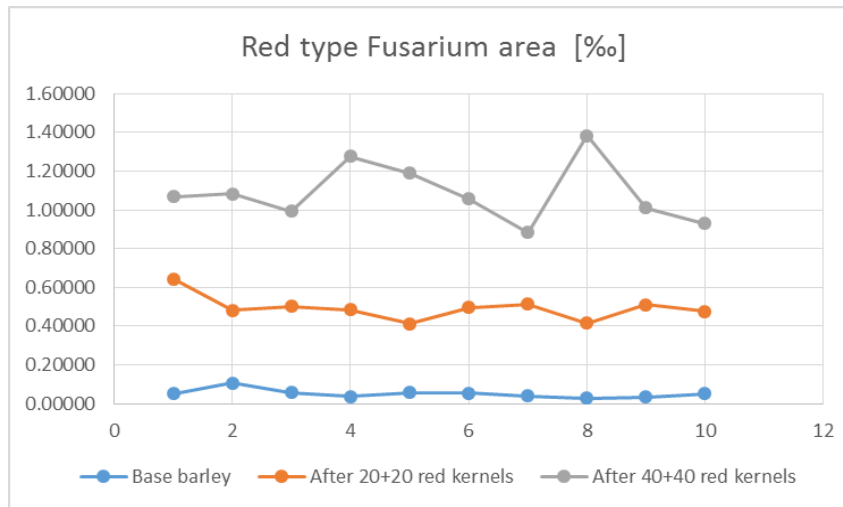


Feeding most granular products

High reproducibility and sensitivity



Same 560 g sample measured repeatedly over several months using the autofeeder option



Adding few infected and partially infected seeds to the 560 g sample gives a significant rise in detected infection level