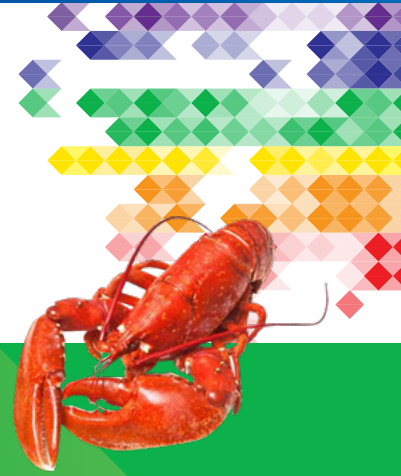


# DigiEye

Putting Colour in Context

**DIGITAL NON CONTACT COLOUR, TEXTURE AND APPEARANCE MEASUREMENT SYSTEM FOR THE FOOD AND DRINK INDUSTRY**



## Food and drink industry applications

DigiEye has countless applications and is used by food and drink manufacturing, processing and retailing enterprises worldwide. Here are some examples of how DigiEye is transforming food industry practices and improving supply chain efficiency and quality.

### Improving quality control



A global brand uses DigiEye at sites in the United States, Germany, Switzerland and the UK for colour measurement and colour quality control of pre-packed salads and sauces.



Based in the UK, one of the world's premium drinks businesses uses DigiEye for the colour quality control of packaging and for other end-uses to safeguard brand integrity.



One of the largest beverage companies in Colombia uses DigiEye for the colour quality control of soft drinks.



A large confectionery manufacturer based in Italy uses DigiEye to monitor raw ingredient consistency and to control finished product colour quality in order to maximise customer satisfaction.

### Research and development



An independent food research institute uses DigiEye to create reference images for research trials in locations in the UK and Europe.



A seed potato grower in the Netherlands uses DigiEye to obtain colour data from cooked and uncooked product. The data is used to analyse potential defects in the structure and texture of different types of potato when cooked.



A Swedish food research institute uses DigiEye to analyse the colour and texture of non-solid colours and liquidised samples.



A Scandinavian seafood processing research body uses DigiEye for research into factors that influence fish flesh colour, and for shelf life studies of products stored in variable conditions.



A technology research council in Turkey uses DigiEye for food projects where colour and texture are variables.



INIAP - El Instituto Nacional Autónomo de Investigaciones Agropecuarias, an agricultural institute in Ecuador, uses DigiEye to classify cocoa beans by variety and fermentation levels. This helps them to assess the extent to which different processes affect product colour.

More applications overleaf →

## Multi-site standards referencing



The largest food producer in the UK uses multiple DigiEye systems to create photographic references and to improve the colour quality control of products such as baked beans and cooking sauce.



A large-scale bakery products and confectionery manufacturer supplying the Nordic regions and Russia uses DigiEye to generate and communicate photographic reference standards for quality assurance across multiple sites.



A UK multi-site bakery uses DigiEye for colour accurate photographic imaging of their bakery products to ensure product consistency. This also generates photographic reference standards for quality control.



The UK's largest family owned bakery uses DigiEye to create photographic reference standards for quality control during production, using a 'traffic light' system: Pass, Attention Needed or Fail.

## Monitor freshness and condition



As part of its ongoing shelf life research, a European multi-national company uses DigiEye to assess the colour stability over time of packaged and stored food.



A Colombian producer of cooked and processed meat uses DigiEye for colour quality control and colour measurement.

## Comparison made easy



A long-established US global food producer uses DigiEye to assess tinned products such as beans, soups and spaghetti. The aim is to analyse the effects of different process treatments on product colour.

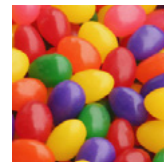


A large packaging company in Australia uses DigiEye to ensure a consistent match between the colour characteristics of their food packaging and the appearance of the product.

## DigiEye measures the (no longer) unmeasurable



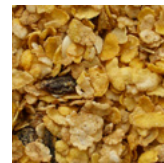
A US producer of fruit products and fruit juice uses DigiEye to assess dried produce that is too small and uneven to measure with a spectrophotometer.



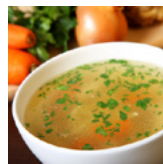
A producer of natural colourants in Germany uses DigiEye to assess the colour of difficult substrates, such as small sweets and confectionery items that cannot be measured using a spectrophotometer.



One of the world's leading producers of flavours, fragrances and colourants use DigiEye to assess the colour of liquid in bottles and to assess the colour of small confectionery items impossible to measure by a spectrophotometer.



A US cereal manufacturer uses DigiEye for the colour quality control of cereals and snack foods. In particular it assesses enrobing, and the percentage distribution of components such as dried fruit pieces on the visible surface of products.



A global food producer uses DigiEye for its R&D in several European countries. It assesses produce that cannot be measured by a spectrophotometer. It also uses DigiEye for research projects into the colour of products such as soup with vegetable and fruit inclusions.



A US company with sites around the world use DigiEye for the colour assessment of raw, frozen and cooked vegetables.

VeriVide is committed to innovation in colour assessment and quality control. From constructing bespoke standardised viewing environments to developing new lighting products to meet industry standards, improving your quality and productivity is always our priority.

# VeriVide

See in Truth

For further technical information visit: [www.verivide.com](http://www.verivide.com)



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