

**Service ID** S00234

**Location** Remote, Spain



## Computer vision for automated food quality assessments

### Provider service

Universitat de Lleida (UdL)

### Link to content

<https://agrifoodtef.eu/catalogue-of-services/computer-vision-automated-food-quality-assessments>

### Type of Sector

Food processing

### Accepted type of products

Data, Physical system, Software or AI model

### Type of service

AI model training, Collection of test data, Performance evaluation, Test design, Test execution, Test setup

### Description

Validation of an existing automated food quality assessment solution based on Artificial Intelligence, in particular Computer Vision techniques. The service will help the solution provider check its performance using a controlled testing infrastructure, including our Food Processing Pilot Plant. The service might also include the generation of reference datasets of food samples and expected quality measures, which can be used both for validation and training of the Artificial Intelligence solution based on Computer Vision.

## **How can the service help you**

This service helps solution providers to validate and enhance their automated food quality assessment systems using AI and computer vision techniques in a controlled testing infrastructure and reference datasets.

## **How the service will be delivered**

The service can be customised for your specific product.

## **Service customisation**

The validation of the automated food quality assessment solution will take place at our Food Processing Pilot Plant, where controlled testing conditions can be ensured. The execution of the service typically takes up to two weeks, depending on the complexity of the solution and the number of food samples to be assessed. Customers will receive a detailed report documenting the performance metrics of their system, along with reference datasets of food samples and expected quality measures for further validation and training purposes. Customers may need to provide access to their AI solution and any specific requirements for the food samples being tested. The service can be conducted year-round, with no significant seasonal restrictions.