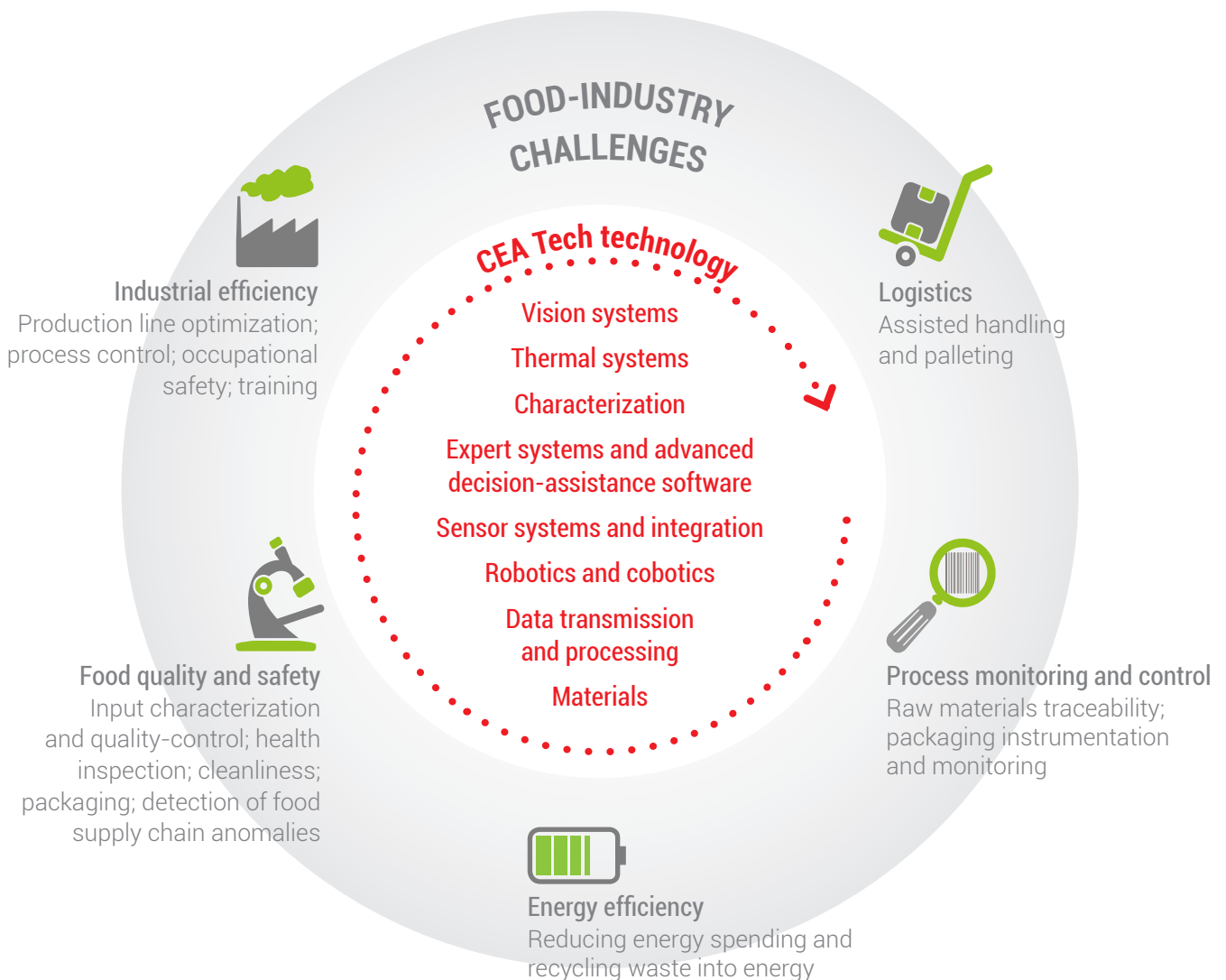


FROM RESEARCH TO INDUSTRY

cea tech

## CEA TECH SERVICES FOR THE FOOD INDUSTRY

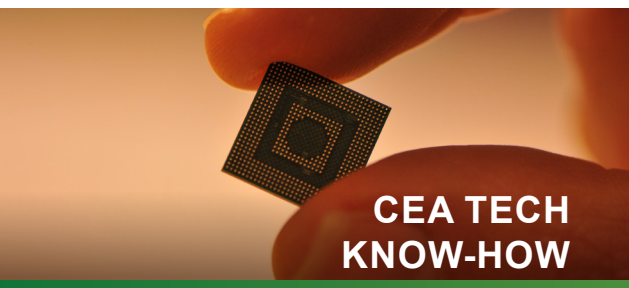
Technology for tomorrow's food-industry challenges



### CEA Tech can help the following businesses:

- Food manufacturers
- Food-industry (machine) manufacturers
- Food packaging manufacturers
- Health and safety inspection authorities

Here are some of the ways CEA Tech can support your development:



- Gas sensors*** Detect and analyze gases in real-time, with either single-gas or multiple-gas measurement for production lines; "electronic nose" systems
- Lensless optical imaging systems*** Detect the presence of bacteria; monitor cell cultures; monitor yeasts (for beer and other fermented products)
- Conducimetric sensors*** Provide real-time brewery-tank monitoring and modelling
- Sensors for water-quality monitoring*** Detect substances like proteins, toxins, hormones, pesticides, drugs, and ions in water
- Integration of sensors*** Measure indicators right at the product, adjusting for environmental factors
- Geolocation and tracking*** Integrate tags into food packaging to locate products and monitor parameters like temperature in demanding environments
- New materials and advanced processes*** Develop new materials to improve packaging parameters and additive manufacturing lines
- Flexible technologies*** Manufacture sensors on conformable materials integrated into the items to be monitored
- Data processing and security and decision assistance software*** Detect non-quality inputs and/or outputs and start/stop processes in real time; expert systems, cybersecurity
- Virtual and augmented reality*** Design and model production lines and maintenance operations for operator training and maintenance
- Robotics and cobotics*** Design cobots to assist operators with difficult, sensitive, or repetitive tasks
- Characterization*** Characterize matter, materials, processes, and packaging at the nanometric scale
- Heat recovery and biomass*** Recover and recycle waste into energy; increase production-line energy efficiency

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