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# Scanning for Spoilage of Food Contents in Metallic and Non-Metallic Containers

Tech ID: 24842 / UC Case 2012-383-0

#### **ABSTRACT**

Researchers have developed a novel method to analyze the contents of closed metal containers to determine contamination in food products.

### **FULL DESCRIPTION**

Some of the conditions that accelerate spoilage, such as inappropriate temperature and moisture control, also encourage the growth of pathogenic microorganisms that cause foodborne illness. Spoiled food is not only an issue of food quality, it is also often a question of food safety. Foodborne illness costs the United States between \$5 billion and \$17 billion each year in medical care and lost productivity.

Current methods may be inconclusive, impractical for large scale applications, require violation of contained beverages, and increase risk of contamination.

Researchers at the University of California, Davis have developed a novel method to analyze metal containers using NMR. This novel technology uses high resolution Nuclear Magnetic Resonance for the detection of contamination, degradation and other changes in flavor quality of sealed foods such as large quantities of milk, fruit juice, vegetable juice, meat, and cheese without altering the contents of the container. This method would allow food producers to more quantitatively monitor the storage and safety of food products.

### **APPLICATIONS**

- ► Food and beverage spoilage detection in:
  - Milk
  - ► Fruit juice
  - ▶ Vegetable juice
  - Meat
  - ▶ Cheese

### FEATURES/BENEFITS

▶ Determine spoilage without opening closed container

### **PATENT STATUS**

| Country                  | Туре                 | Number     | Dated      | Case     |
|--------------------------|----------------------|------------|------------|----------|
| United States Of America | <b>Issued Patent</b> | 10,338,015 | 07/02/2019 | 2012-383 |

### **CONTACT**

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### **INVENTORS**

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## OTHER INFORMATION

### **KEYWORDS**

food, spoilage, beverage,
milk, juice, meat, cheese,
container, quality,
foodborne disease,
sealed food

### **CATEGORIZED AS**

Agriculture &

### **Animal Science**

- ▶ Chemicals
- Devices
- Processing and

**Packaging** 

- Biotechnology
  - Food
- **▶** Environment
  - Sensing

### **▶ Sensors &**

### **Instrumentation**

Analytical

### **RELATED CASES**

2012-383-0

### ADDITIONAL TECHNOLOGIES BY THESE INVENTORS

▶ Nuclear Magnetic Resonance System for Determining Oil and Water Compositions in Drilling Mud

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