

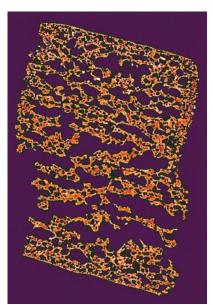
Without any staining or marking, non-destructive Ultimate analysis of agro-products and food

Metallurgy & Ceramics Oil & Mining Pharmaceuticals Tissues and biomaterials

Wood, Paper & Textiles



- Milk-based products
- Fats and oils
- Fruits and vegetables
- Meat
- Bread, cookies, pasta
- > Cereals, seeds
- Packaging

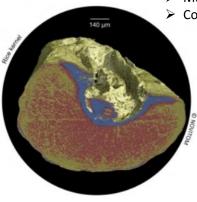


3D view of cookie





- Molecular organizations
- Chemical imaging (surface or volume)
- 3D organization of ingredients in final products
- 3D micro-texture of natural products
- Architecture of foams and emulsions
- Porosity, Compactness, Homogeneity
- Grain milling and processing
- Transformation of biomass
- Mechanical behaviour and rheology
- Monitoring of forming and cooking processes
- Coating and mico-encapsulation

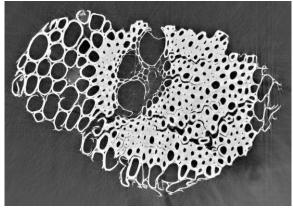




- Behaviour under thermal treatment
- Behaviour under mechanical treatment
- Stability of semi-solids
- Impact of ageing



- Segregation of phases
- Diffusion in products
- Crop quality
- > Food processing
- Food safety
- > Food preservation
- Contaminants
- Stability during storage
- Packaging efficacy



Virtual section of sugarcane bagasse

NOVITOM is the first full-service provider to specialise in 3D micro-imaging and micro-analyses powered by synchrotron technology. Novitom's innovative techniques go way beyond standard laboratory methods and use advanced non-destructive characterization tools to reveal the inner micro-structure of materials and products, with an exceptional level of quality and detail.