

Automatic nematode detection in cod fillets (*Gadus Morhua L.*) by hyperspectral imaging

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Abstract

Detection of objects embedded in tissue, using visible light, is difficult due to light scattering. The optical properties of the surrounding tissue will influence the spectral characteristics of the light interacting with the object, and the spectral signature observed from the object will be directly affected. A method for calibrating the spectral signature of small objects, embedded in translucent material, by the estimated local background spectrum is presented. The method is evaluated under industrial conditions in a new hyperspectral imaging system for automatic detection of nematodes in cod fillets. The system operates at a conveyor belt speed of 400 mm/second which meets the industrial required speed of assessing one fillet per second. The local calibration method reduces the number of spectra needed to be classified by 89.6 %. For one or more false alarms in 60 % of the fillets sampled after the trimming station, the Gaussian maximum likelihood classifier

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detects 70.8 % and 60.3 % of the dark and pale nematodes, respectively. This is better than what is previously reported using a higher resolution instrument on a slow moving conveyor belt, and comparable or better to what is reported for manual inspection under industrial conditions.

Keywords: hyperspectral imaging, imaging spectroscopy, industrial fish fillet inspection, image processing, local calibration

1. Introduction

Hyperspectral imaging (HSI), also known as imaging spectroscopy, is an emerging analytical tool integrating imaging and spectroscopy to attain a full spectral profile of each point in a scene being imaged. HSI was initially developed for remote sensing applications, but has increasingly been adopted in food control applications. Most applications, 22 out of 30 research papers since 2004 (Gowen et al., 2007), have utilized HSI in reflectance mode. Recently, HSI has been applied to problems requiring other measurement modes such as transmission for detection of nematodes in cod fillets (Sivertsen et al., 2011a) and interactance for estimating freshness of cod fillets (Sivertsen et al., 2011b), water content of cliff fish (Wold et al., 2006), ice fraction (Ottestad et al., 2009) and fat content (Segtnan et al., 2009) in salmon fillets.

The two main types of parasitic nematodes infecting Atlantic cod (*Gadus morhua*) are *Anisakis simplex* and *Pseudoterranova decipiens*. *A. simplex* is more abundant in offshore fish, whereas *P. decipiens* is more likely to be found in inshore fish (Marcogliese, 2002). The two nematode species differ in size and color, where *P. decipiens* is often both darker and larger than *A. simplex*. Consuming nematode infected fish has traditionally not been considered a

19 health risk as long as the nematode is killed by adequate cooking, freezing or
20 frozen storage (Wharton and Aalders, 2002). Nematodes have mainly been
21 considered a cosmetic problem, which can have a significant impact on fish
22 consumption (Fischler, 2002). As undercooked seafood increases in popular-
23 ity the risk of nematodes infecting humans increases. Lately, the potential
24 for *A. Simplex* to induce hypersensitive reactions in humans, even after it has
25 been killed by cooking or freezing, has received increased attention (Werner
26 et al., 2011).

27 Today every single fillet is inspected by transillumination on candling
28 tables (Hafsteinsson and Rizvi, 1987), and nematodes are removed manually.
29 This is referred to as trimming, and is an expensive operation previously
30 reported to account for half of the production cost for Pacific cod from the
31 Bering Sea and the Gulf of Alaska (Bublitz and Choudhury, 1992). The
32 fillet trimming is a bottleneck of the current fillet processing industry and
33 often performed in room temperature, around 20 °C, with an increased risk
34 of bacterial and enzymatic degradation. The manual detection efficiency
35 for *P. decipiens* is reported as 68 % under ideal conditions, as low as 50 %
36 under industrial conditions (Hafsteinsson and Rizvi, 1987) and only 25 %
37 for fillets with skin (Hauksson, 1991). Others have reported detection rates
38 in the range 33 - 93 % (Varga and Anderson, 1971), with an average of
39 68 % (Bublitz and Choudhury, 1992). The absorbance characteristics of
40 nematodes differ from cod muscle in the region 370-600 nm (Stormo et al.,
41 2007, 2004; Petursson, 1991). In this region scattering of light is prominent in
42 cod muscle and light interacting with the nematode is mixed with light from
43 the surrounding tissue. This is why nematodes embedded deeper than 4-6

44 mm are not detected by manual inspection (Bublitz and Choudhury, 1992;
45 Hafsteinsson et al., 1989).

46 Automatic nematode detection has been a prioritized research area for
47 the cod fillet industry, where a series of different methods have been evalu-
48 ated (see Sivertsen et al. (2011a); Heia et al. (2007) for a list of references).
49 These methods have been evaluated at laboratory scale and on small fillet
50 segments, and none have so far made it to an industrial application. Recently
51 a system capable of automatic detection of nematodes in full size cod fillets
52 was presented (Sivertsen et al., 2011a). The system utilized HSI in trans-
53 mission mode, and was operating at a belt speed of 25 mm/second. The
54 system was evaluated on industrially processed fillets and the performance
55 was comparable to manual detection on candling tables. However, the limi-
56 tations with the system are the slow speed and that it may not be used on
57 fillets with skin.

58 Several methods for preprocessing optical spectra to reduce the effect of
59 scattering have been developed. Examples are the second derivative calcu-
60 lated using the Savitzky-Golay second order smoothing filter (Savitzky and
61 Golay, 1964), standard normal variate (SNV) (Barnes et al., 1989) and mul-
62 tiplicative scatter correction (Geladi et al., 1985). These are all common
63 methods applied in spectroscopy and work well when one can assume homo-
64 geneous samples where the absorbance and scattering properties are constant
65 along the optical path. This assumption does not apply for HSI of fish fillets,
66 where the sample thickness, geometry and optical path length varies across
67 the sample. In addition the light often propagates through muscle layers
68 or regions with different optical properties, making it a non-trivial problem

69 to separate the absorbance and scattering effect in the recorded HSI spec-
70 tra. The recorded spectra from two similar nematodes embedded in different
71 muscle regions can be different, even though the absorbance characteristic of
72 the two nematodes are identical. This will result in large spectral variations,
73 and hence a difficult classification problem.

74 The main objective of this work was to build a HSI setup for automatic
75 detection of nematodes in cod fillets, operating at the industrial speed of 400
76 mm/second with a performance comparable to what is achieved with manual
77 inspection on candling tables.

78 **2. Materials and methods**

79 All the image processing methods and algorithms explained in the follow-
80 ing were implemented in IDL (Exelis, Inc.).

81 *2.1. Industrial test*

82 The test was performed at a fish processing plant in northern Norway
83 during the period 2-3 March 2010. The inspection machine was installed at
84 the plant two weeks earlier and 43 fillets were sampled after the skinning
85 machine and inspected in order to adjust the instrumentation and train the
86 classifier. These fillets, referred to as the training set, were only inspected
87 from the fillet side and no depth registrations of the nematodes were done.

88 During the main test, 127 fillets were sampled prior to the trimming
89 stations and 20 fillets were sampled after the trimming stations. These fillets
90 are referred to as the test set. The fillets were sampled in batches of 10 and
91 sent through the imaging machine. Each fillet was then manually inspected
92 on a candling table, from both sides, by a team of two trained persons. To

93 speed up the manual inspection, two different teams were used, each team
94 inspecting half of the fillets. All spots that resembled a nematode infection
95 were sliced with a knife and further inspected. A custom made computer
96 program was used to manually pin-point each of the nematodes directly on
97 to the image recorded of the fillet. Each nematode was classified as pale
98 or dark, according to its white/yellow or red/brown color respectively. In
99 addition each nematode was classified as a surface (0-2 mm), embedded (2-
100 6 mm) or deeply embedded nematode (deeper than 6 mm). The deeply
101 embedded nematodes were all found by inspecting the fillets from the skin
102 side.

103 Nematodes found laying loose on top of the fillet, and which could not be
104 seen in the image, were labeled with unknown position (UP).

105 *2.2. Hyperspectral interactance imaging system*

106 For the HSI system to meet the industrial speed requirements, several
107 improvements were made to the hardware and measurement setup. These
108 improvements and more details regarding the system are further explained
109 in Sivertsen et al. (2011b). A detailed sketch of the main system components
110 are shown in Fig. 1A, and a photograph of the inspection machine, with the
111 front cover removed, is shown in Fig. 1B.

112 The camera in the spectrometer uses a charge coupled device (CCD)
113 sensor with a full well capacity of 40000 electrons and 12 bit A/D converter.
114 The sensor is equipped with anti-blooming gates (Janesick, 2001) and black
115 clamping (Barron et al., 1995). The black clamping works by calculating a
116 mean dark current value, from pixels around the CCD not exposed to light,
117 and subtracting this from the sensor readout before the values are converted

118 to digital numbers (DN).

119 A photo cell is positioned 200 mm in front of the measurement region,
120 where a microcontroller reads the output from the photocell and trigger the
121 spectrometer once a fillet is present on the conveyor belt.

122 Each of the spectra recorded by the HSI system represents light intensity
123 from a spatial region of size 0.5 mm x 1.0 mm in the region 400 - 1000 nm
124 with a spectral resolution of approximately 10 nm. The wavelength range
125 448-752 nm was used for all the analysis in this work, and this overlaps with
126 the wavelength region previously reported to be well suited for discriminating
127 nematodes from fish muscle (Stormo et al. (2007, 2004); Petursson (1991)).

128 *2.3. System calibration*

129 The spatial and spectral distribution across the field of view (FOV) is
130 measured by imaging a 300 mm x 300 mm x 25 mm Teflon slab. This is done
131 every time the system is initialized and stable, approximately 30 minutes
132 after the system is powered up. A rectangular spatial region in the image
133 of the Teflon target, approximately 200 mm x 40 mm, is manually selected.
134 This region is used to estimate the average spectral response across the field
135 of view, $\hat{T}(s, \lambda) = (1/N) \sum_{l^*} J(s^*, \lambda, l^*)$, where (s^*, l^*) represent pixels inside
136 the selected region, $J(s, \lambda, l)$ is the recorded interactance image of the Teflon
137 target, λ is the wavelength and N is the number of lines in the selected
138 region.

139 Each pixel, representing a spectrum from the corresponding region on the
140 cod fillet being imaged, is then calibrated by

$$I(s, \lambda, l) = \frac{J(s, \lambda, l)}{\hat{T}(s, \lambda)}. \quad (1)$$

141 *2.4. Hyperspectral image model*

142 Due to the Poisson properties of the signal recorded from the CCD sensor
143 (Benvenuto et al., 2008; Snyder et al., 1995), and neglecting the readout noise,
144 the calibrated image can be approximated by

$$I(s, \lambda, l) \sim \mathcal{N}(\bar{I}(s, \lambda, l), C(s, \lambda)\bar{I}(s, \lambda, l)), \quad (2)$$

145 where $\bar{I}(s, \lambda, l)$ is the expected intensity value, $C(s, \lambda) = \alpha/\hat{T}(s, \lambda)$, α is the
146 camera gain Janesick (2001) and $\mathcal{N}(\cdot)$ represent the normal distribution.

147 *2.5. Image segmentation*

148 All the pixels on the fillet are identified using three wavelengths (500, 646
149 and 800 nm), by the equation

$$M(\mathbf{x}) = \mathbf{1}_{(I(s, \lambda_{646}, l) > 3.5)} \mathbf{1}_{(I(s, \lambda_{800}, l) > 1.5I(s, \lambda_{500}, l))}, \quad (3)$$

150 where $\mathbf{1}_{(\cdot)}$ is the indicator function (Folland, 1999) and $\mathbf{x} = (s, l)$. $M(\mathbf{x})$
151 equals one for pixels representing areas on the fillet and zero outside the
152 fillet area. The fillet is further segmented into its respective parts using
153 the centreline as a reference (Sivertsen et al., 2009). The fillet is divided
154 into three parts: loin, belly and tail, where the transition between tail and
155 loin/belly is set to 55 % of the fillet length. The loin part is separated from
156 the belly by the centerline, and defined as the part with the highest average
157 value of $I(s, \lambda_{525}, l)$ inside the loin and belly part, respectively.

158 *2.6. Local calibration filter*

159 When doing measurements in interactance or transmission mode, one can
160 assume that the light interacting with a nematode near the fillet surface is

161 similar to the light registered from an area next to the nematode. The pur-
 162 pose of the local calibration filter is to calibrate each spectrum with the local
 163 background spectrum and reduce spectral variation within the nematode
 164 class due to background variations, such as fillet color and scattering prop-
 165 erties. For simplicity we will consider a single band image in the following.
 166 The local mean value is calculated as

$$\hat{I}(\mathbf{x}) = \frac{\sum_{(x,y) \in A} K(u)M(x,y)I(x,y)}{\sum_{(x,y) \in A} K(u)M(x,y)}, \quad (4)$$

167 where $u = \left(\sqrt{(x-s)^2 + (y-l)^2} \right) / r_1$, $M(\mathbf{x})$ is defined in (3) and $A\{\mathbf{x}; r_1\} =$
 168 $\{(x,y) : |u| \leq 1\}$ defines the local neighborhood for the pixel in position
 169 $\mathbf{x} = (s, l)$. The parameters r_1 , r_2 and r_3 defines the size and position of
 170 the local neighborhood and local background for the local calibration filter as
 171 illustrated in Fig. 2. The kernel, K , is the 1D Epanechnikov kernel (Epanech-
 172 nikov, 1969) $K_e(u) = c(1 - u^2)\mathbf{1}_{|u| \leq 1}$, where c is a normalizing constant. The
 173 local calibrated image is then defined as

$$L(\mathbf{x}) = \frac{\hat{I}(\mathbf{x})M(\mathbf{x})}{\hat{B}(\mathbf{x})} \quad (5)$$

174 where $\hat{B}(\mathbf{x})$ is the local background value, calculated by substituting the
 175 argument u in (4) with

$$v = \left(\sqrt{(x-s)^2 + (y-l)^2} - r_2 - r_3 \right) / r_3. \quad (6)$$

176 By assuming the interactance values inside A are independent and identical
 177 distributed, and using the model in (2), the variance for the local mean value
 178 is estimated by

$$S_{\hat{I}}^2(\mathbf{x}) = \frac{\hat{I}(\mathbf{x}) \sum_{(x,y) \in A} C(x)M(x,y)K^2(u)}{\sum_{(x,y) \in A} M(x,y)K^2(u)}, \quad (7)$$

179 where $C(x)$ is the calibration factor defined in (2). The variance for the local
 180 background, $S_{\hat{B}}^2(\mathbf{x})$, is calculated by substituting u in 7 with v from 6.

181 2.7. Detecting absorbing objects

182 A pixel is defined as being on an absorbing object if its local mean value,
 183 $\hat{I}(\mathbf{x})$, is lower than its local background value, $\hat{B}(\mathbf{x})$. For a single band image
 184 the test operator is given as

$$z_S(\mathbf{x}) = \frac{\hat{I}(\mathbf{x}) - \hat{B}(\mathbf{x})}{\sqrt{S_{\hat{I}}^2(\mathbf{x}) + S_{\hat{B}}^2(\mathbf{x})}}, \quad (8)$$

185 Previous work by Stormo et al. (2007) has shown that the band ratios 458
 186 nm/752 nm and 517 nm/752 nm enhance the contrast of pale and dark
 187 nematodes as compared to using any single band. Similar to (8) a pixel is
 188 defined as belonging to an absorbing object if the local mean value of the band
 189 ratio, $\hat{R}_I(\mathbf{x})$, has a lower value than the local reference value, $\hat{R}_B(\mathbf{x})$. The
 190 two mean values $\hat{R}_I(\mathbf{x})$ and $\hat{R}_B(\mathbf{x})$ are calculated from (4) by substituting
 191 the single plane image, $I(\mathbf{x})$, by the band ratio, $R(\mathbf{x}) = I(\mathbf{x}, \lambda_1)/I(\mathbf{x}, \lambda_2)$.
 192 The test operator for the band ratio is defined as

$$z_R(\mathbf{x}) = \frac{\hat{R}_I(\mathbf{x}) - \hat{R}_B(\mathbf{x})}{\sqrt{S_{\hat{R}_I}^2(\mathbf{x}) + S_{\hat{R}_B}^2(\mathbf{x})}}. \quad (9)$$

193 The variance for the local mean value is estimated by

$$S_{\hat{R}_I}^2(\mathbf{x}) = \frac{\sum_{(x,y) \in A} K(u)M(x,y)\hat{I}(x,y)^2}{\sum_{(x,y) \in A} K(u)M(x,y)} - \left(\frac{\sum_{(x,y) \in A} K(u)M(x,y)\hat{I}(x,y)}{\sum_{(x,y) \in A} K(u)M(x,y)} \right)^2, \quad (10)$$

194 where u is defined in 4. The variance, $S_{\hat{R}_B}^2$, for the local reference value is
195 calculated in a similar way, by substituting u in (10) with v from (6).

196 A pixel is defined as an absorbing object if the test operator in (8) or (9)
197 is less than a threshold, α_D

198 *2.8. Optimizing the preprocessing method*

199 The training spectra for the nematode class were selected from the center
200 pixel of 100 nematodes, clearly visible in the hyperspectral images of the
201 fillets in the training set (N=43). The images were all previously calibrated
202 using the smoothed Teflon calibrated image, calculated by (4), and the local
203 calibration filter calculated by (5). The calibrated spectra were then pre-
204 treated using each of the five methods explained in Rinnan et al. (2009): 1)
205 Standard normal variate (SNV), 2) Multiplicative scatter correction (MSC),
206 3) Savitzky-Golay second derivative, 4) normalizing each spectrum with its
207 Euclidean length and 5) normalizing each spectrum with the area under the
208 spectrum curve.

209 The parameters for the five calibration methods were optimized over the
210 equally spaced grid with parameters $r_1 = \{0, 0.5, \dots, 3\}$, $r_2 = \{1, 1.5, \dots, 5\}$,
211 $r_3 = \{1, 1.5, \dots, 5\}$ and $W_S = \{1, 3, 5\}$, where $r_2 \geq r_1$ and W_s is the width
212 of the Savitzky-Golay filter. The parameters r_1 , r_2 and r_3 are given in mm,
213 while W_S is given in wavelength units of 10 nm. In addition the amount
214 of nematodes, defined as absorbing objects was varied in the range $D =$
215 $\{70 \%, 80 \%, \dots, 100 \%\}$, and the corresponding threshold α_D was calculated
216 using the manual labeled nematodes in the training set. Some pixels were
217 defined as absorbing objects for all pre-treatment methods and parameters.
218 The corresponding spectra were defined as the training samples from the

219 other absorbing feature (OAF) class.

220 The Fisher transformation vector, \mathbf{w} , was calculated as described in Duda
221 et al. (2000, pg.120) using the spectra from the nematode class in the training
222 set ($N = 100$) and equally many spectra, randomly selected, from the OAF
223 class. The separation boundary for the fisher linear classifier is defined as
224 $\mathbf{w}^T \mathbf{P} - h = 0$, where \mathbf{P} is the spectrum to be classified. By applying the Fisher
225 linear classifier to the training set and varying the threshold, h , in the range
226 corresponding to detection rate from 0 - 100 % in 10^5 equally spaced steps,
227 the receiver operating characteristic curve (ROC) (Duda et al., 2000, pg.49)
228 was calculated. This was repeated 100 times where new spectra representing
229 the OAF class were extracted for each iteration. The mean and standard
230 deviation for the area under the ROC curve were calculated, and used as a
231 quantitative discriminant measure of each of the preprocessing methods and
232 parameter sets.

233 *2.9. Automatic nematode detection*

234 A Gaussian maximum likelihood (GML) classifier (Duda et al., 2000)
235 was used to classify pixels as nematodes or not based on their corresponding
236 spectrum. Assuming identical prior probabilities for both classes, a pixel
237 classified as a nematode will have a value of one if

$$\log(L(R(\mathbf{x}_i); \mu_n, \Sigma_n)) - \log(L(R(\mathbf{x}_i); \mu_b, \Sigma_b)) > \beta, \quad (11)$$

238 where $R(\mathbf{x})$ is the local calibrated image, μ_n , μ_b , Σ_n and Σ_b is the maximum
239 likelihood estimate of the mean and covariance for the nematode and back-
240 ground class respectively, $L(\cdot)$ is the multivariate normal likelihood function
241 and β is a threshold used for tuning the detection rate vs. the false alarm

242 rate. The mean and covariance were estimated from the training set, us-
243 ing the center pixel from 100 nematodes for the nematode class and 100
244 absorbing pixels, randomly selected from each fillet, as the OAF class.

245 A new image, recorded by the spectrometer, is calibrated by (1) and the
246 wavelength region truncated to 448-752 nm. The image is further segmented
247 using (3) and divided into its respective parts; Loin, belly and tail using the
248 center line as a reference (Sivertsen et al., 2009). The image is then calibrated
249 locally using (5), the spectra are pre-treated and each pixel classified by (11)
250 as nematode or not. The result is region grown using dilation (Gonzalez
251 et al., 2009) with a square 5x5 kernel of ones. If the region of connected
252 pixels overlap with a manual labeled nematode, it is counted as a correct
253 detection. If not, it is counted as a false alarm.

254 3. Results

255 3.1. Optimal local calibration parameters

256 By applying the Fisher linear classifier to the spectra in the training set,
257 the ROC curve was calculated for all combinations of parameter sets and
258 spectral pre-treatment methods. The area under the ROC curve for the best
259 parameter sets, as a function of the pre-treatment method, was highest for
260 SNV applied to the local calibrated image (Fig. 3A). The best parameter set
261 for the local calibration filter was found using the band ratio 458 nm/752 nm
262 as a feature band and the parameters: $[r_1, r_2, r_3, \alpha_D] = [1, 3, 4, -7.65]$, and
263 for the smoothed Teflon calibrated images pre-treated with SNV: $[r_1, \alpha_D] =$
264 $[1, -4.23]$.

265 The ROC curve for the SNV pre-treated spectra, from the training set,

266 calibrated with the best parameters sets are shown in Fig. 3B. The training
267 set contains only spectra from the center of hand picked nematodes clearly
268 visible in the hyperspectral image. This was to reduce the risk of mixing
269 the nematode spectra with the background muscle tissue. This is the main
270 reason for the high performance of the Fisher linear classifier applied to the
271 training set.

272 The local calibration filter rejected on average 89.57 ± 1.29 % of all pixels
273 in the hyperspectral images from the training set due to the test in (9). The
274 filter also has the effect of reducing the spatial variation for all bands (Fig. 4A
275 and B), while the spectral features of the nematodes are enhanced (Fig. 4C).
276 After the local calibration, four absorption peaks located approximately at
277 448, 547, 576 and 646 nm are visible (Fig. 4C). In addition, the effect of water
278 absorption above 700 nm is no longer apparent (Fig. 4C). The peak observed
279 at 430 nm in the Teflon calibrated spectra is shifted to approximately 448
280 nm after the local calibration. The two peaks, located at 547 and 576 nm,
281 are not visible for the embedded nematode (Fig. 4D).

282 *3.2. Industrial test*

283 The average length of the 43 fillets in the training set was measured by
284 the segmentation software to 447.7 ± 69.0 mm, and 243 nematodes, all pale
285 ones, were found by manually inspecting these fillets. No depth registration
286 of the nematodes was done for the training set. For the fillets in the test set,
287 the average length of the 127 fillets sampled before the trimming stations
288 was measured to 546.2 ± 81.7 mm. In these fillets, 640 nematodes, 88.5 %
289 registered as pale and 11.5 % registered as dark ones, were found by man-
290 ual inspection. Of these, 13 pale and 3 dark nematodes were found lying

291 detached on top of the fillet and were not located at the same position in
292 the images. These nematodes were labelled UP (unknown position). The
293 20 fillets sampled after the trimming stations were measured to an average
294 length of 542.4 ± 90.4 mm, and 18 small and pale nematodes were found in
295 these fillets. The small and pale nematodes were most likely of the type *A.*
296 *Simplex*, while the dark, and much larger, nematodes probably were *P. De-*
297 *cipiens*. The nematode distribution with respect to color, depth and position
298 for all nematodes were calculated by the segmentation software. Most of the
299 nematodes (93 %) were located in the Belly flap (Tab. 1). The local calibra-
300 tion method detected 81.5 % of all nematodes as absorbing objects. Fewer
301 of the pale nematodes were detected as absorbing objects with increasing
302 depth. This was not observed for the dark nematodes.

303 No exact size measurement of the nematodes were done. However some
304 of the smallest nematodes found were curled up in a circular shape with a
305 diameter of approximately 1 mm.

306 The nematode detection rate using the GML classifier was calculated
307 as a function of fillets with one or more false alarms, sampled before and
308 after the trimming stations (Fig. 5). By accepting that 60 % of the fillets
309 sampled before the trimming stations had one or more false alarms, as was
310 done in Sivertsen et al. (2011a), the GML classifier achieved a detection rate
311 of 52.4 % for all nematodes (dark and pale ones), 50.7 % for pale nematodes
312 and 65.3 % for the dark nematodes. Accepting the same false alarm rate in
313 the fillets sampled after the trimming stations, the detection rate increased
314 to 61.5 % for all nematodes, 60.3 % for pale nematodes and 70.8 % for the
315 dark nematodes. By extending the wavelength range from 440-752 nm to

316 458-800 nm, as was used by Sivertsen et al. (2011a), no improvement was
317 achieved (results not shown).

318 **4. Discussion**

319 Our results show that interactance hyperspectral imaging can be applied
320 as a tool for automatic detection of nematodes in cod fillets, at the required
321 industrial speed of 400 mm/second. Even though the false alarm rate is high,
322 the system can reduce the workload for the trimmers significantly.

323 The proposed local calibration filter reduces intensity variations across
324 the fillet area in the image and the spectral difference between nematodes
325 and other absorbing objects is enhanced. The method reduces the number of
326 pixels to classify by almost 90 %, while 81.6 % of all nematodes are detected
327 as absorbing objects. The nematode detection rate reported in this study is
328 improved due to the local calibration method and, for pale nematodes, better
329 than previously reported by Sivertsen et al. (2011a).

330 The two peaks observed at 540 and 576 nm in the local calibrated nema-
331 tode spectra, being a signature of oxygenated haemoglobin (OHb), is found
332 in absorption spectra from white, red and brown nematodes (Heia et al.,
333 2003; Dixon et al., 1993). In the present study the peak was located at 547
334 nm instead of 540 nm, indicating a small calibration error due to the lower
335 spectral resolution in the current spectrometer. The peak observed at 646
336 nm, only observed in spectra from dark nematodes, is probably due to met-
337 haemoglobin (MHb) having an absorption maximum at 632 nm (Olsen and
338 Elvevoll, 2011). For nematodes embedded in the fish muscle, the two OHb
339 peaks are not easily seen in the local calibrated spectra. Both fresh and

340 frozen-thawed cod muscle show a clear absorption peak around 550 nm due
341 to absorption of haemoglobin or myoglobin (HHb) in the muscle (Sivertsen
342 et al., 2011b). For an embedded nematode, where scattering of light in the
343 cod muscle is prominent, the signature from the nematode is mixed with
344 the signature from the surrounding muscle. Hence, the HHb peak from the
345 muscle masks out the two OHb peaks found in the nematode spectra.

346 The detection rate reported from the test set, using the GML classifier,
347 were higher for the dark nematodes than for the pale nematodes even though
348 no dark nematodes were present in the training set. This indicate that sim-
349 ilar mechanisms are attenuating light in these two nematode species. An
350 explanation could be that there is another chromophore present in both pale
351 and dark nematodes. From previous studies it is known that the connective
352 tissue in nematodes contains elastin and collagen (Hafsteinsson and Rizvi,
353 1987). Elastin is a yellow insoluble protein, known to exhibit a brilliant ul-
354 traviolet induced fluorescence in the visible region (Thornhill, 1972). Pale
355 nematodes are known to have a yellow color, and all nematodes exhibit a
356 strong fluorescence in the visible region when illuminated at 360 nm (Pippy,
357 1970). It seems plausible that this is due to elastin. The implication of this
358 is that also the dark nematodes, having a higher amount of haemoglobin,
359 contains elastin and probably the reason why dark nematodes are detected
360 so well by the GML classifier, even though only pale nematodes were used
361 in training the classifier.

362 The reported manual detection rate under industrial conditions varies a
363 great deal, and is reported in the range of 33 - 93 % for heavy infected fillets
364 and 70-100 % for less infected fillets (Varga and Anderson, 1971). One of

365 the largest studies on manual nematode detection performance, performed
366 over one year, in three different factories and on 22000 fillets, reports an
367 average detection rate of 68 % (Bublitz and Choudhury, 1992). Both of these
368 studies were performed in Canadian waters where *A. Simplex* rarely are found
369 in the fillet; one study reporting a mean intensity of 0.038 *A. Simplex* per
370 fillet (McClelland et al., 1983). In the Barents sea, outside northern Norway,
371 *A. Simplex* is abundant were as much as 96 % of the fillets have been reported
372 infected, with a mean intensity of 6.1 nematodes per fillet (Aspholm, 1995).
373 No reports have been found on manual detection rate for *A. Simplex* under
374 industrial conditions, but the manual detection rate by destructively slicing
375 the fillet, is reported to only 42 % (McClelland et al., 1983), and as low
376 as 7 % when candling pelagic fish (Levsen et al., 2005). It is evident that
377 the manual detection rate for *A. Simplex* is very low, also demonstrated
378 in this study where 18 pale nematodes were found in the fillets sampled
379 after the trimming stations. We therefore conclude that the previous studies
380 on manual detection rate for nematodes under industrial conditions, in fact
381 document the manual detection rate for *P. decipiens*. This corresponds well
382 with the detection rate for the GML classifier applied to dark nematodes in
383 the present study. For pale nematodes, the GML classifier performs better
384 than what to be expected from manual inspection.

385 For fillets with skin on, the manual detection rate is reported to be only
386 25 % (Hauksson, 1991). The system presented in this work has previously
387 been used on both fillets with and without skin (Sivertsen et al., 2011b).
388 The current salt fish production, where fillets are inspected with skin, would
389 benefit from applying this system today.

390 The detection rate for the GML classifier depends on the false alarm rate
391 permitted in production. To compare the present study with that of Sivertsen
392 et al. (2011a), we have specifically reported the detection rate for a false alarm
393 rate of 60 %. The false alarm rate is reported as number of fillets with one or
394 more false alarms. For operational use, the false alarm rate can be converted
395 to false alarms per fillet area or fillet weight, making it invariant to variation
396 in fillet size. The results show a clear difference in the number of false alarms
397 detected in fillets sampled before and after the trimming stations. This is
398 probably due to the fact that the trimmers removes some of the blood spots,
399 having a similar spectral characteristic to nematodes. The nematodes found
400 lying loose on top of the fillets might also have been counted as false alarms.

401 The factory, where the test was run, produced fresh loins for the European
402 market. This is their high value product, and it needs to be shipped to
403 the market as soon as possible. The inspection system presented here can
404 be implemented in front of the trimming stations and in combination with
405 a system for automatically portioning. The loin considered clean by the
406 inspection system could then be sent directly to packing. This would mean a
407 workload reduction for the trimmers and a better end product with a longer
408 shelf life, due to a shorter time exposure to the high temperature of the
409 trimming area. By applying the system after the trimming stations, as an
410 extra control, we would expect more of the nematodes being detected but a
411 significant workload increase on the trimming stations due to the high false
412 alarm rate. An extra benefit with the system is the ability to classify the
413 raw material based on freshness, or remaining shelf life, and on whether the
414 raw material has been previously frozen or not (Sivertsen et al., 2011b).

415 In this study the focus has been on the design of the inspection system
416 and the local calibration method. In future studies we hope to improve the
417 results by applying a more advanced classifier. In addition investigating how
418 the current system applies to other species such as saith and haddock would
419 be of great interest.

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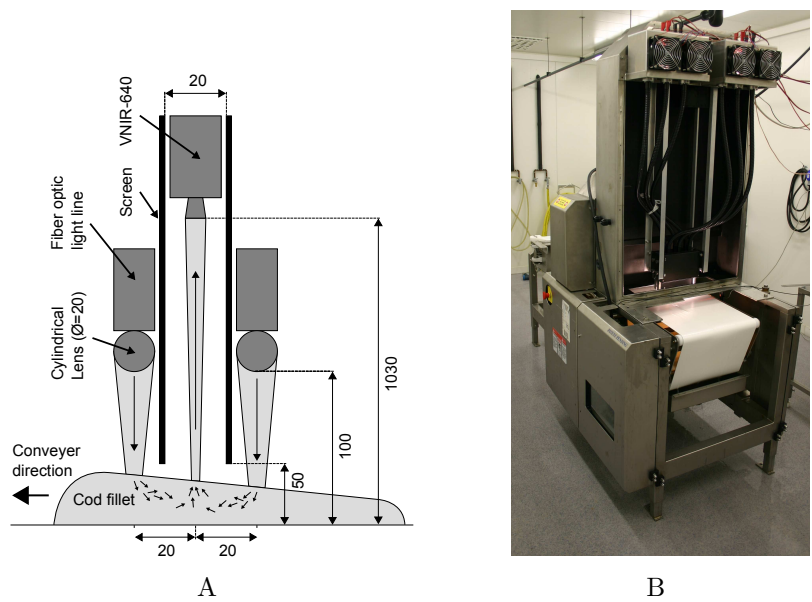


Figure 1: A sketch showing the dimensions and position of the spectrometer and fiber lines (A) and a photo of the machine with the front cover removed (B). The light sources are connected to the two fiber lines through the black fiber cables seen in the photo. All measures are in mm.

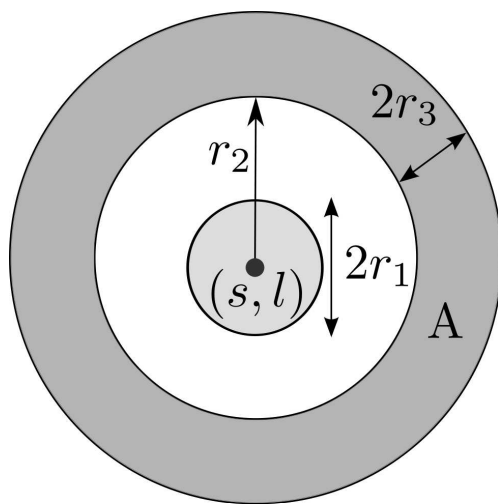


Figure 2: The regions used for calculating the local mean value, $\hat{I}(\mathbf{x})$, and the local background value, $\hat{B}(\mathbf{x})$, at position, $\mathbf{x} = (s, l)$, for the highpass filter.

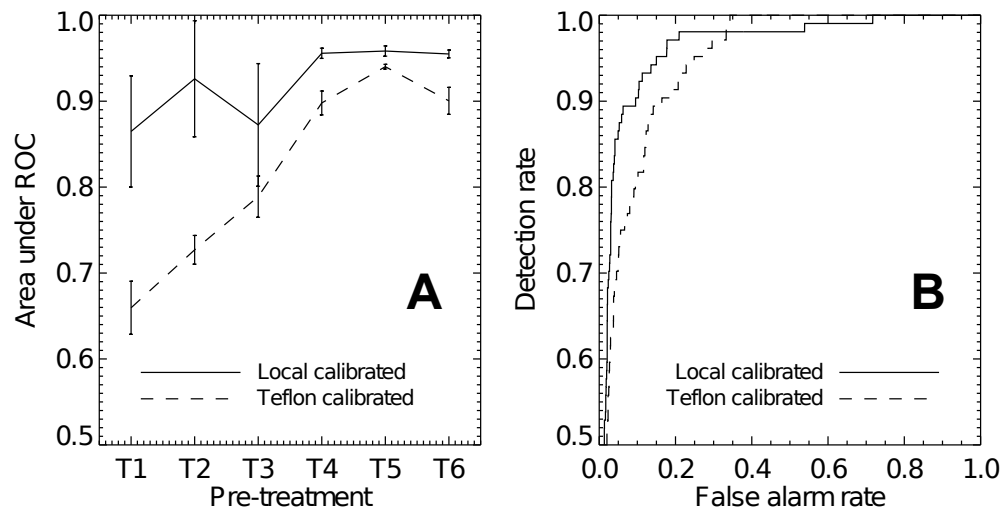


Figure 3: (A) The five calibration methods, with the highest average area under the ROC curve for the different pre-treatment methods: No spectral pre-treatment (T1), area normalization (T2), Euclidean length normalization (T3), MSC normalization (T4), SNV normalization (T5) and Savitzky-Golay second derivative with $W_s = 3$ (T6). (B) The corresponding ROC curves for the best pre-treatment.

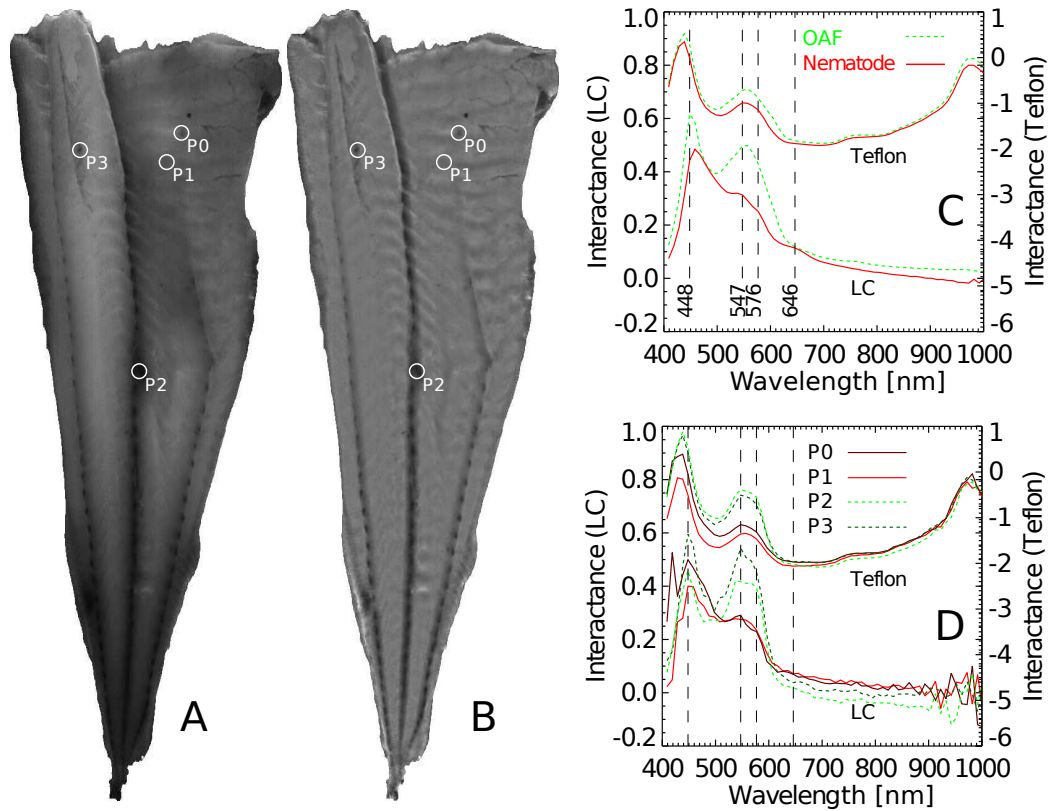


Figure 4: (A) The band ratio 458nm/752nm for the Teflon calibrated image, and (B) the local calibrated image (LC). (C) The average nematode spectra and average spectra from other absorbing features (OAF) in the training set. (D) The spectra from the center pixels of a surface (P0) and embedded (P1) nematode, and two other absorbing features (P2 and P3).

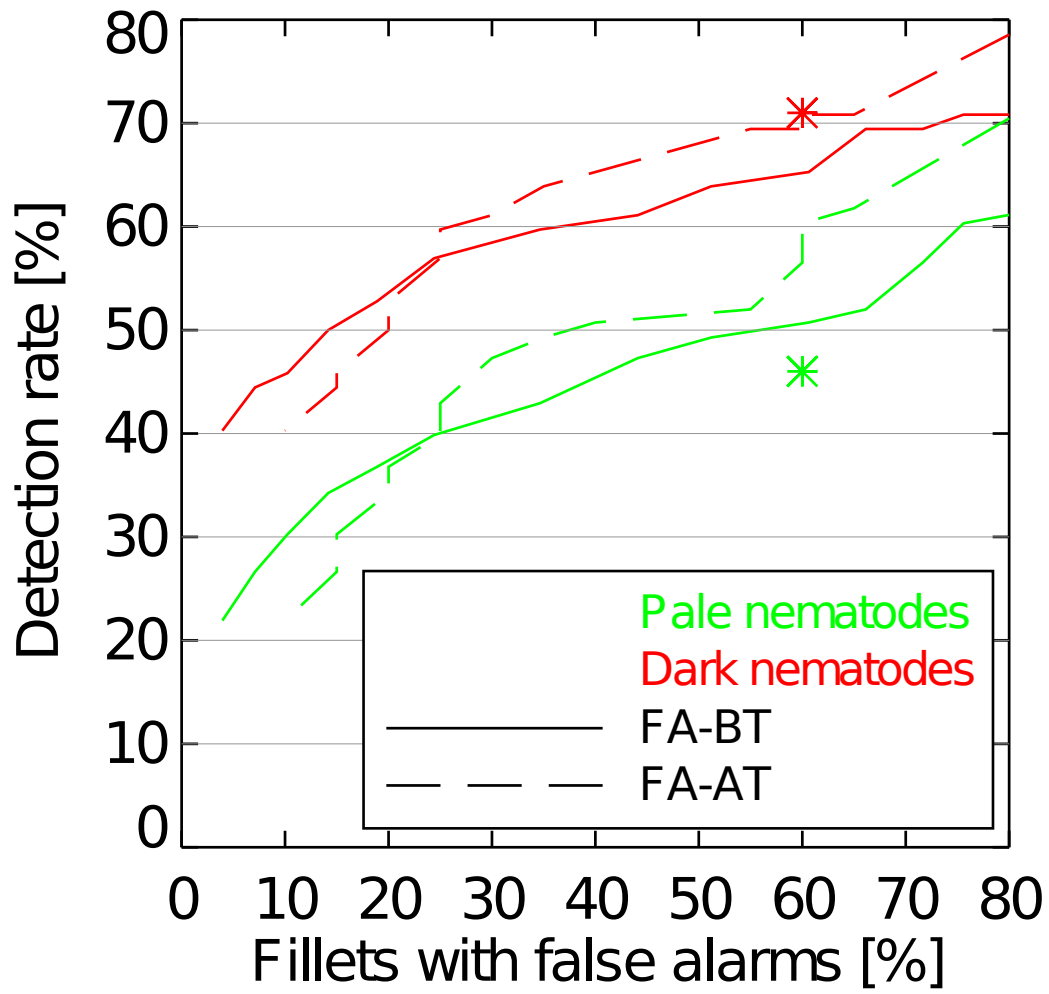


Figure 5: Performance of the GML classifier applied to all the fillets in the test set (N=147), as nematode detection rate vs. fillets with one or more false alarms. The false alarm is measured for the 127 fillets sampled before trimming (FA-BT) and the 20 fillets sampled after the trimming stations (FA-AT). The green and red symbols indicates the results reported by Sivertsen et al. (2011a) for pale and dark nematodes respectively.

		0-2 mm	3-5 mm	> 6 mm
Pale	Loin	17 (94.1%)	13 (76.9%)	2 (50.0%)
	Belly	249 (88.0%)	233 (77.7%)	37 (43.2%)
	Tail	1 (100%)	0 (-)	0 (-)
Dark	Loin	0 (-)	4 (100%)	0 (-)
	Belly	34 (91.1%)	28 (92.9%)	1 (100%)
	Tail	4 (75.0%)	1 (0%)	0 (-)

Table 1: Nematode distribution in the test set as a function of depth, color and position on the fillet. The number enclosed in brackets gives the amount of nematodes detected as absorbing objects by the local calibration method.