



Research results from electronic eye analysis

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XXI. Vedecká konferencia s medzinárodnou účasťou
Bezpečnosť a kontrola potravín
21.03.2024



T-TL Food Quality
in Digital Age

Establishment of AgroBioTech Research Centre

- **2015** under the project ITMS 26220220180 “Creation of the AgroBioTech Research Centre“
- 2-levels of operation:
 - 35 employees in research and operation on daily basis
 - 150 members of faculties SUA in Nitra
- **Areas of research:** Research activity applicable in practice in agrobiology, the processing technology of agricultural products and the agri-food industry, biotechnology, genetic technologies, agroecology, bioenergetics, and bioeconomy.



- supported by
- Visegrad Fund
-

Laboratories and Departments

- **6 departments**

- Department of Agrobiology
- Department of Applied Ecology and Bioenergy
- Department of Bioeconomy
- Department of Biosystemic Engineering
- Department of Biotechnics and Landscape Modeling
- Department of Food Technology and Biotechnology

- **34 laboratories**



SUA

Slovak University
of Agriculture
in Nitra



SUA·FAFR

Faculty
of Agrobiology
and Food Resources



SUA·FHLE

Faculty
of Horticulture
and Landscape
Engineering



SUA·FBFS

Faculty
of Biotechnology
and Food Science



SUA·FESRD

Faculty
of European Studies
and Regional Development



SUA·FEM

Faculty
of Economics
and Management



SUA·FE

Faculty
of Engineering

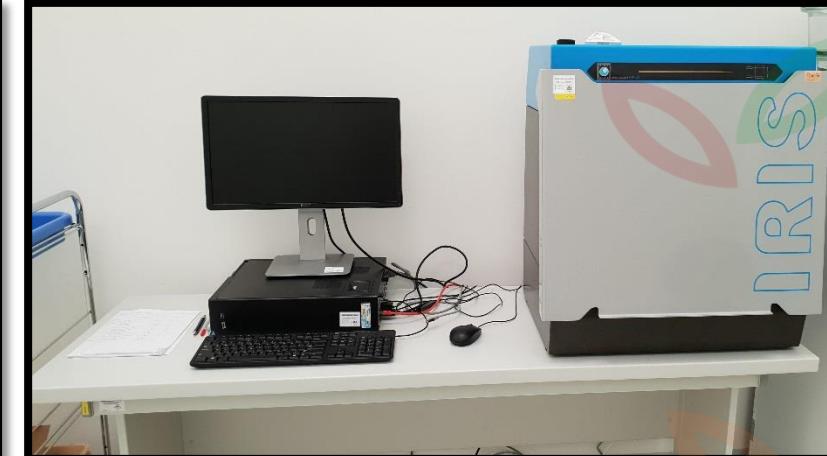


SUA·ABT RC

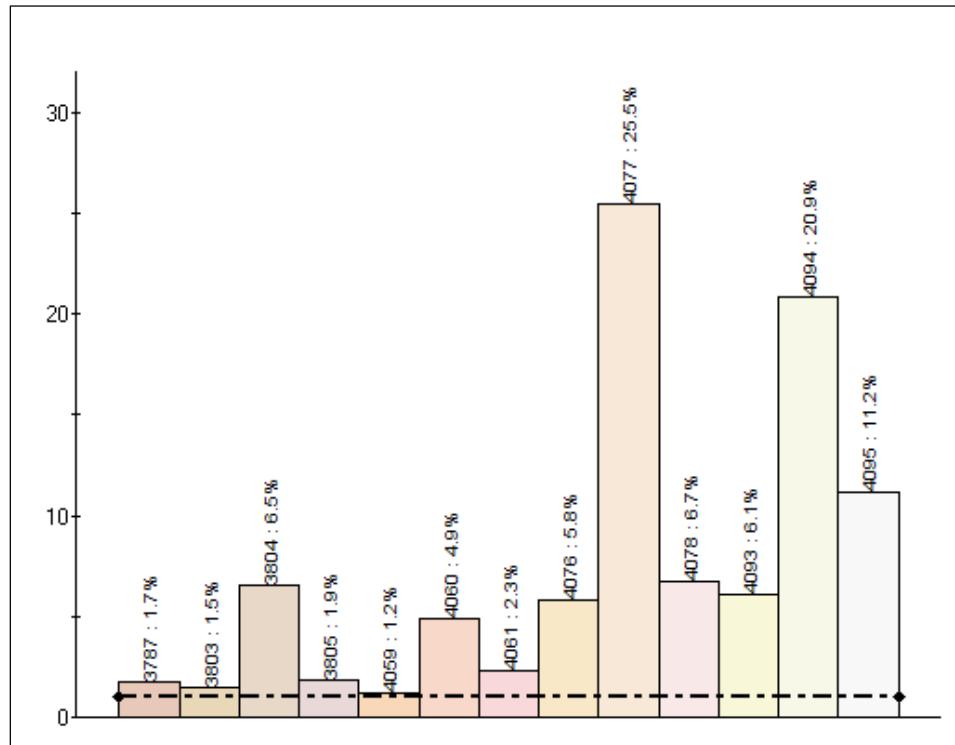
AgroBioTech
Research
Centre

Sensory Laboratory

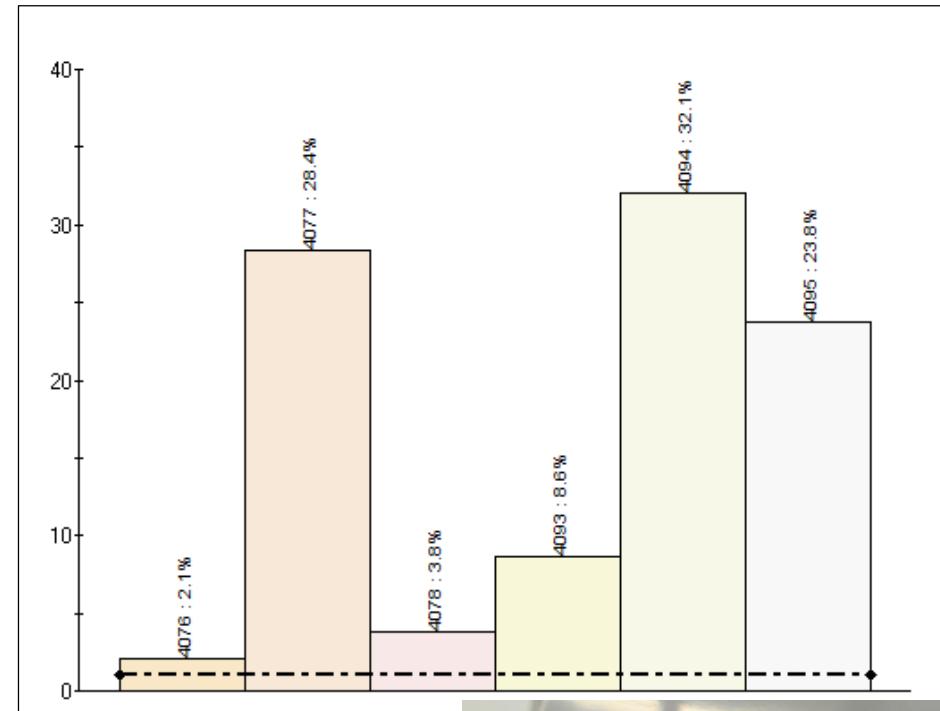
Ing. Jana Štefániková, PhD., Ing. Patrícia Joanidis, PhD.
Head of Laboratory: doc. Ing. Vladimír Vietoris, PhD.



SOUS-VIDE POULTRY MEAT



55°C 5h



65°C 3h



SOUS-VIDE POULTRY MEAT WITH ESSENTIAL OILS

We recommend EOs:

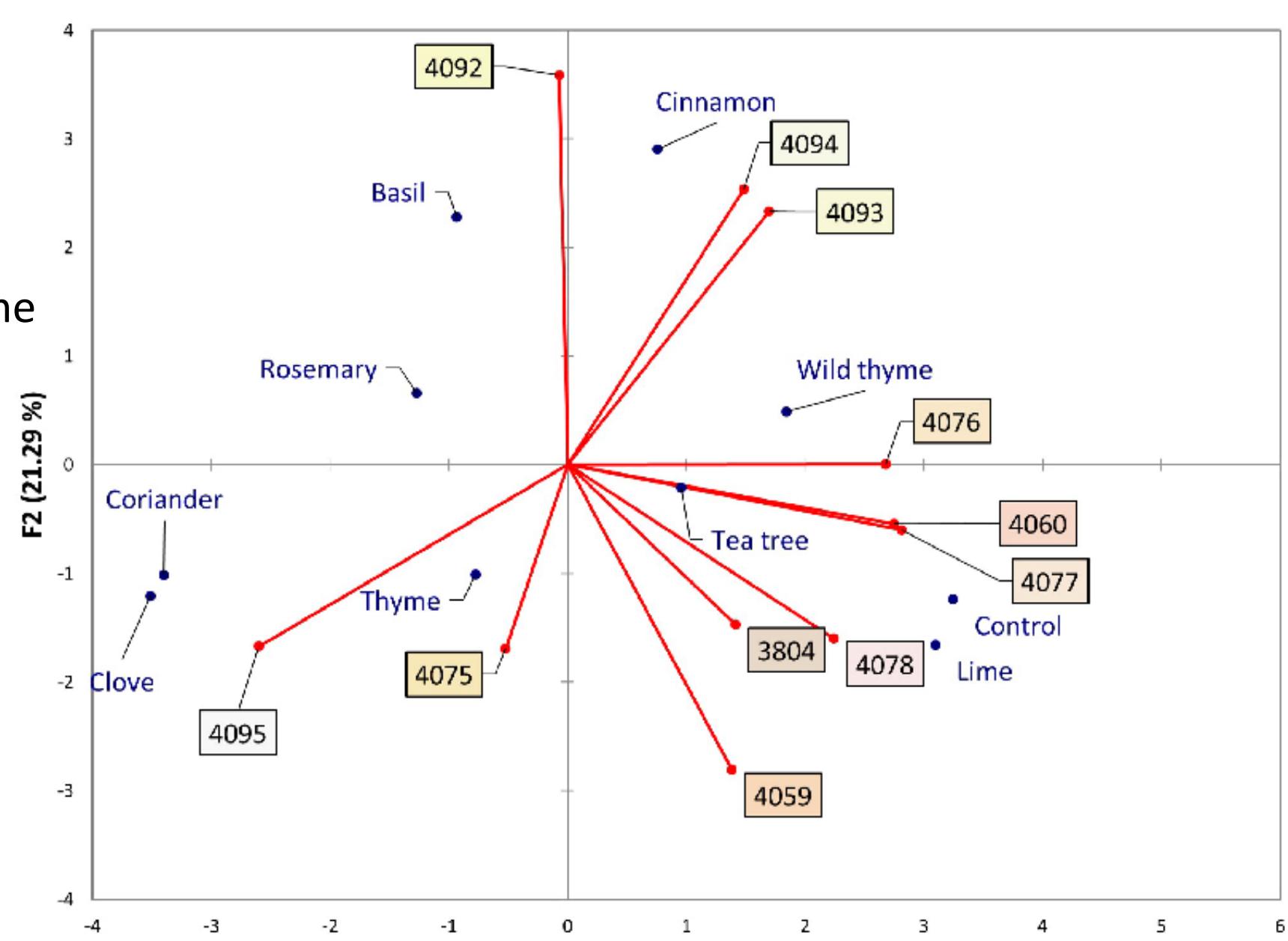
Tea tree – Wild thyme – Lime

> Thyme – Cinnamon

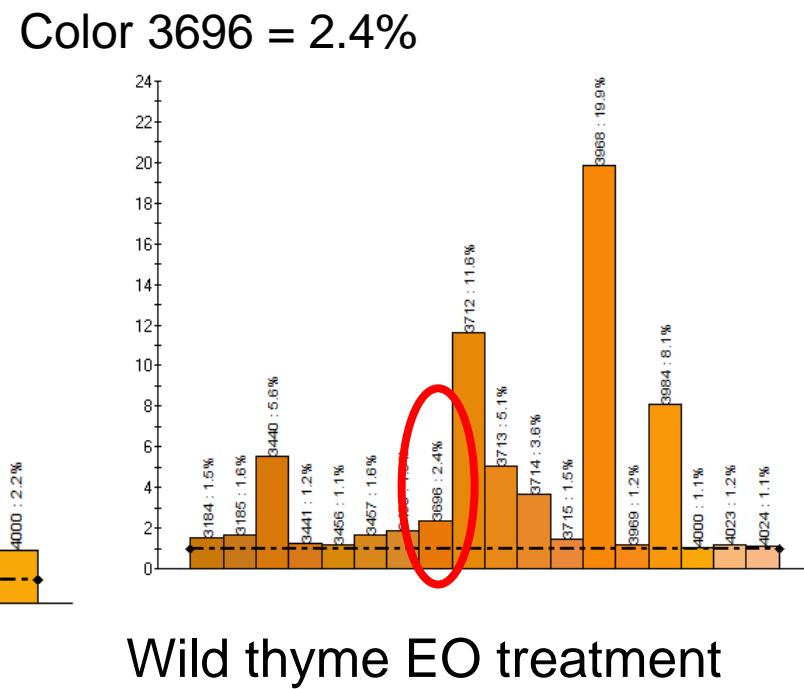
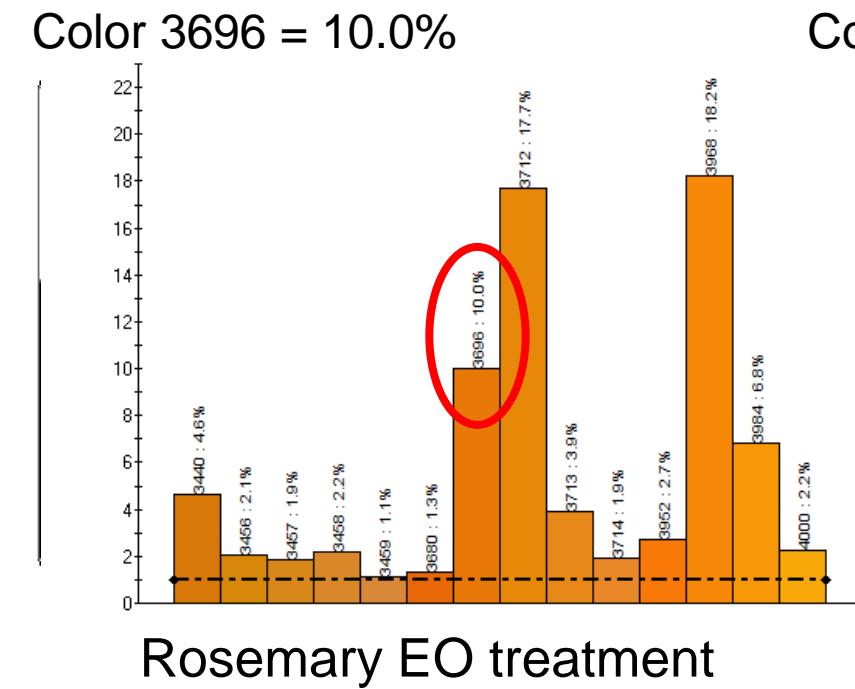
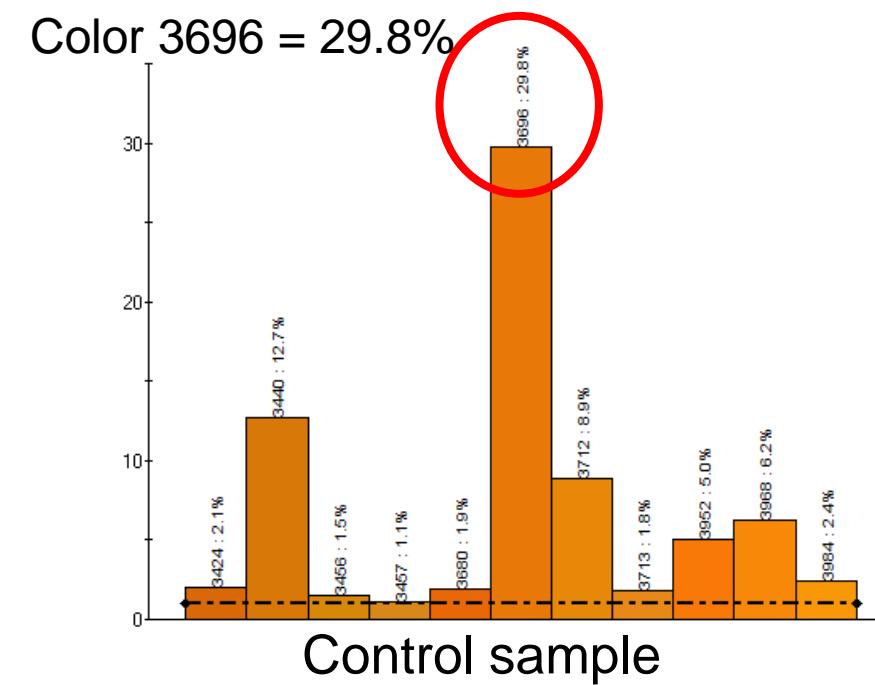
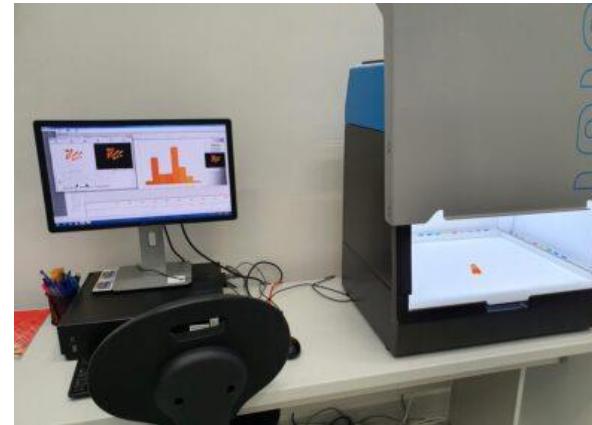
> Rosemary

> Basil

> Coriander – Clove.

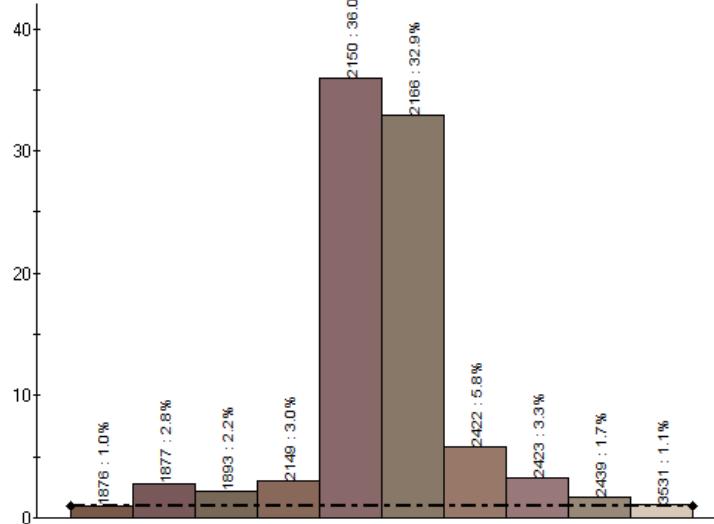
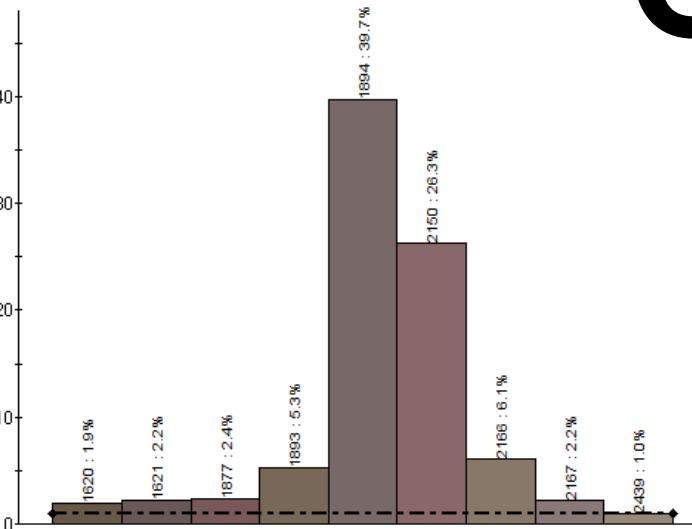


SOUS-VIDE CARROT WITH ESSENTIAL OILS



CHOCOLATE

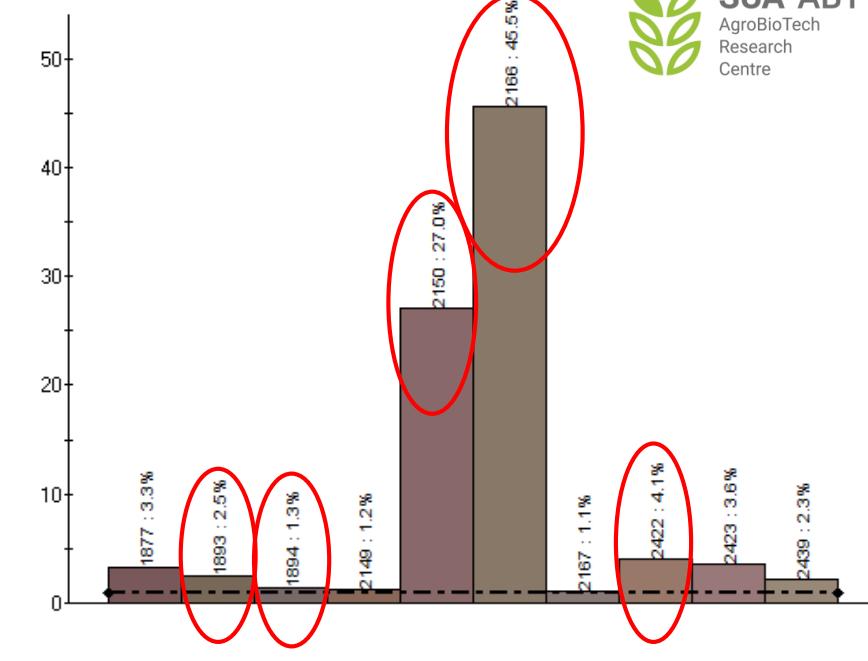
with protein addition



Sample	Color content (%)				
	1893	1894	2150	2166	2422
M	4.42	33.2	34.8	5.98	-
M0	4	11.68	41.98	21.36	-
M1	2.24	11.78	53.72	10.96	-
M2	2.26	4.86	58.98	12.4	-
M3	2.44	1.3	37.08	35.48	3.32
M4	2.28	1.5	27.26	41.36	6.88

CHOCOLATE

with protein addition



Alpha MOS color code	1893	1894	2150	2166	2422
RGB coordinates	R 120	120	136	136	152
	G 104	104	104	120	120
	B 88	104	104	104	104
CIELAB coordinates	L* 45.213	45.555	47.289	51.589	53.265
	a* 4.566	6.553	13.213	4.39	11.105
	b* 11.511	2.461	5.207	11.206	13.821
The color name**	Pastel brown	Dim gray	Mauve taupe	Shadow	Beaver



Official webpage of the project: <https://digitalfoodquality.com/>

Project Coordinator: Dr hab. Bartosz Sołowiej

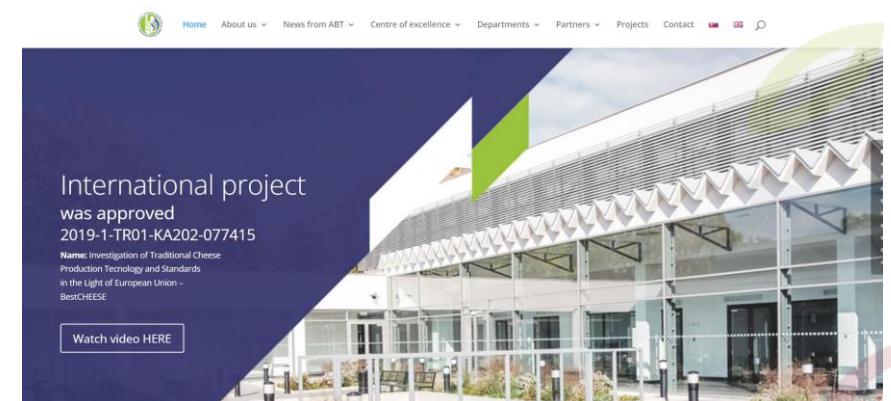


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- Visegrad Fund
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Thank you for your attention!



The project "FOOD Quality in Digital Age" (Grant no. 22230075) is co-financed by the Governments of Czechia, Hungary, Poland and Slovakia through Visegrad Grants from International Visegrad Fund. The mission of the fund is to advance ideas for sustainable regional cooperation in Central Europe.