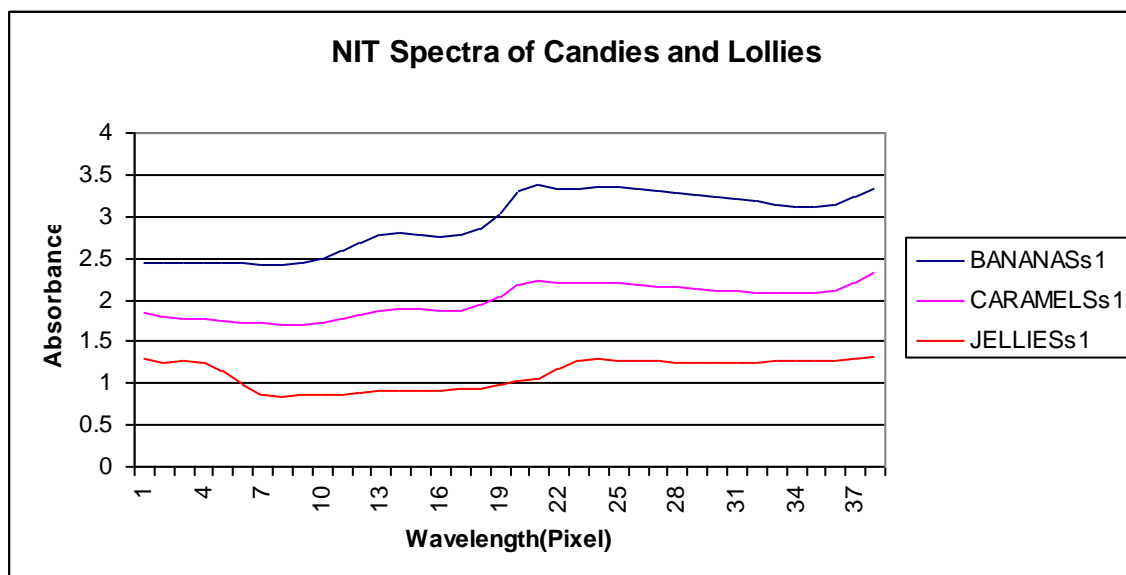


## Introduction:

NIR Transmission Spectroscopy provides a means of measuring moisture, protein, sugar and fat in foods and agricultural products. Since candies or lollies are generally made from gelatine, water, sugar and fat, then NIT provides a rapid means of measuring these compounds in whole lollies and candies.

## Description:

Three packs of lollies were purchased from the supermarket, ie, Yellow Bananas, Caramels and Jelly Babes. Whole lollies were placed into a 10mm pathlength squeeze cell and compressed to form a layer of the lolly. The NIT spectra for each type of lolly were collected. Figure 1. shows the spectra of the three lollies.



## Conclusion:

The spectra show similar characteristics however each lolly has some unique spectral features. The water, protein, sugar and fat bands are all shown in the spectra and it can therefore be concluded that it would be possible to measure these components in these lollies.