



Lighting effects on the perception of fresh produce

Fan Zhang, Sylvia Pont Perceptual Intelligence Lab, Delft University of Technology



- diffused

PC1 PC2 PC3

0.36 0.20 -0.03

0.34 0.03 -0.29

0.36 0.00 -0.37

-0.24 0.31 -0.55

0.35 -0.24 0.19

0.34 0.14 0.19

0.38 0.03 -0.04

-0.02 **0.64 0.57**

0.26 **0.53** -0.20

0.34 -0.32 0.17

62% 15% 11%

L2 - focused

SEM

Introduction

- In our previous works we found systematic lighting effects on perceived material qualities using a canonical modes approach.
- In still life painting conventions and perception it is noted that strong highlights will render fruits and vegetables more "appetizing" (Beurs, 1692).
- In the current study, we wanted to test whether more directed light will make fresh produces look more "appetizing".
- We selected ten attributes from previous work (Schifferstein et al., 2017) and asked observers to rate, namely "appetizing", "healthy",
 - "fresh", "natural", "beautiful", "tasty", "attractive", "soft", "smooth", "glossy".
- We expected the lighting effects to be stronger for glossier objects (more peaked BRDFs) than for the more matte objects.

Method

- Two lighting setups were calibrated such that the illuminance on the object was about 550 lux, for both the diffused and focused light (color temperature 6300K).
- Six vegetables and fruits were selected as the test objects, including a potato, a banana, a red apple, a green apple, an orange, and a red pepper, varying from matte to glossy.
- Seven observers participated in a rating experiment and rated the ten attributes on a scale of 1-7.
- The objects were placed in a box on a neutral grey floor with white walls.



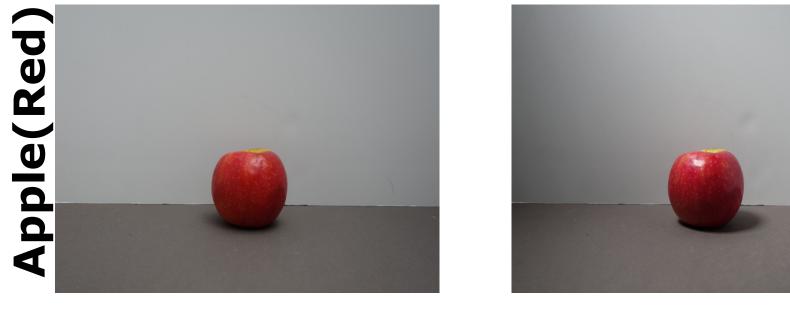
diffused lighting setup

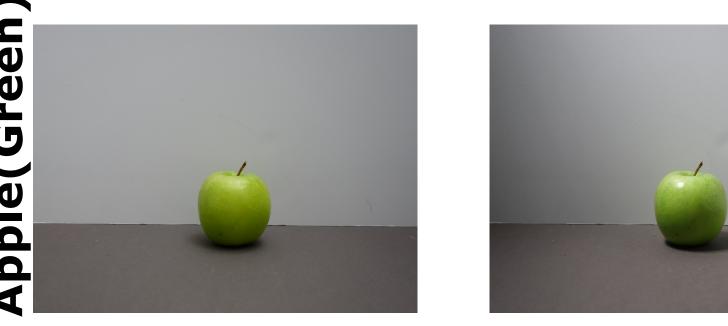


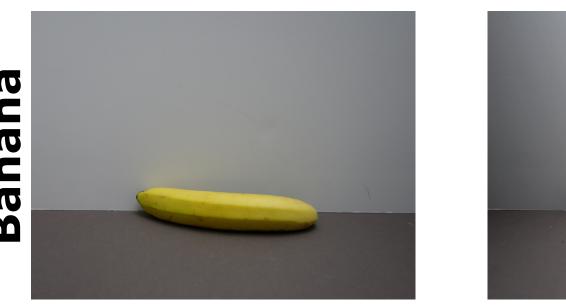
focused lighting setup

Stimuli

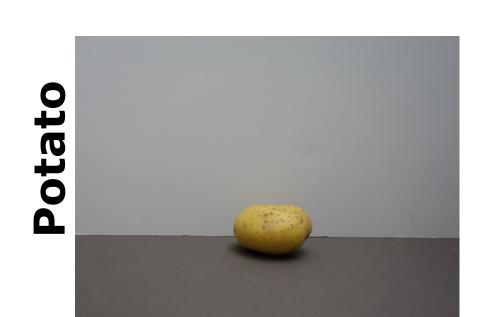
L1-diffused L2-focused









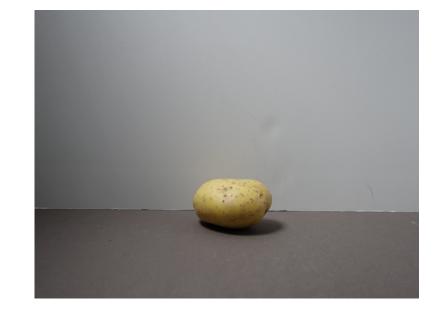






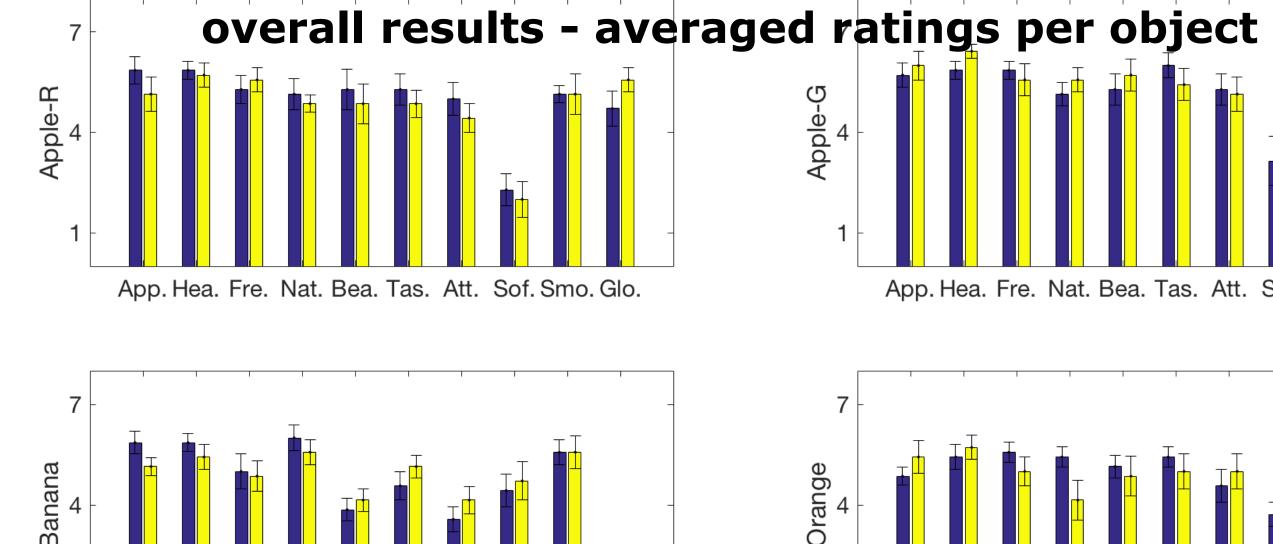


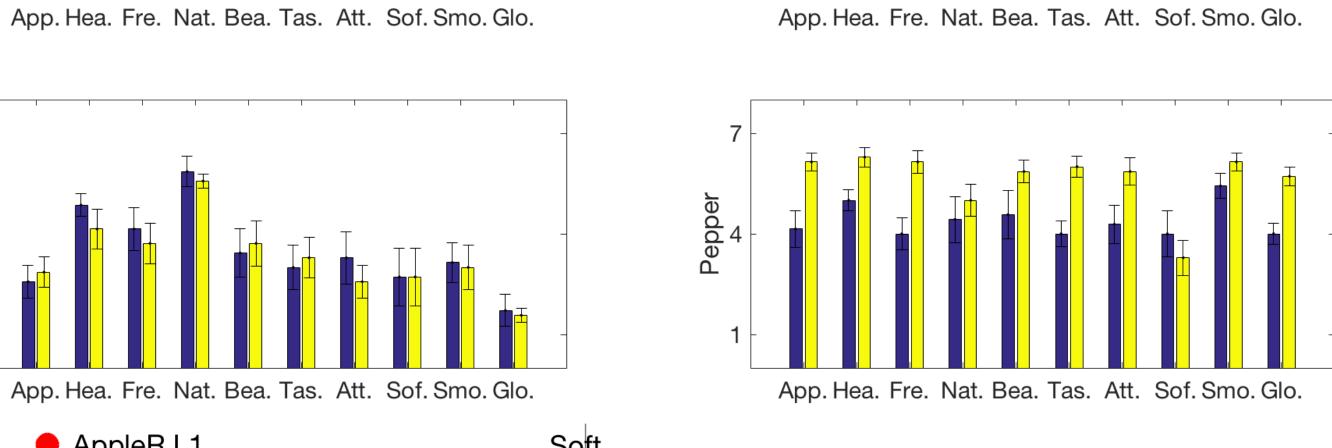


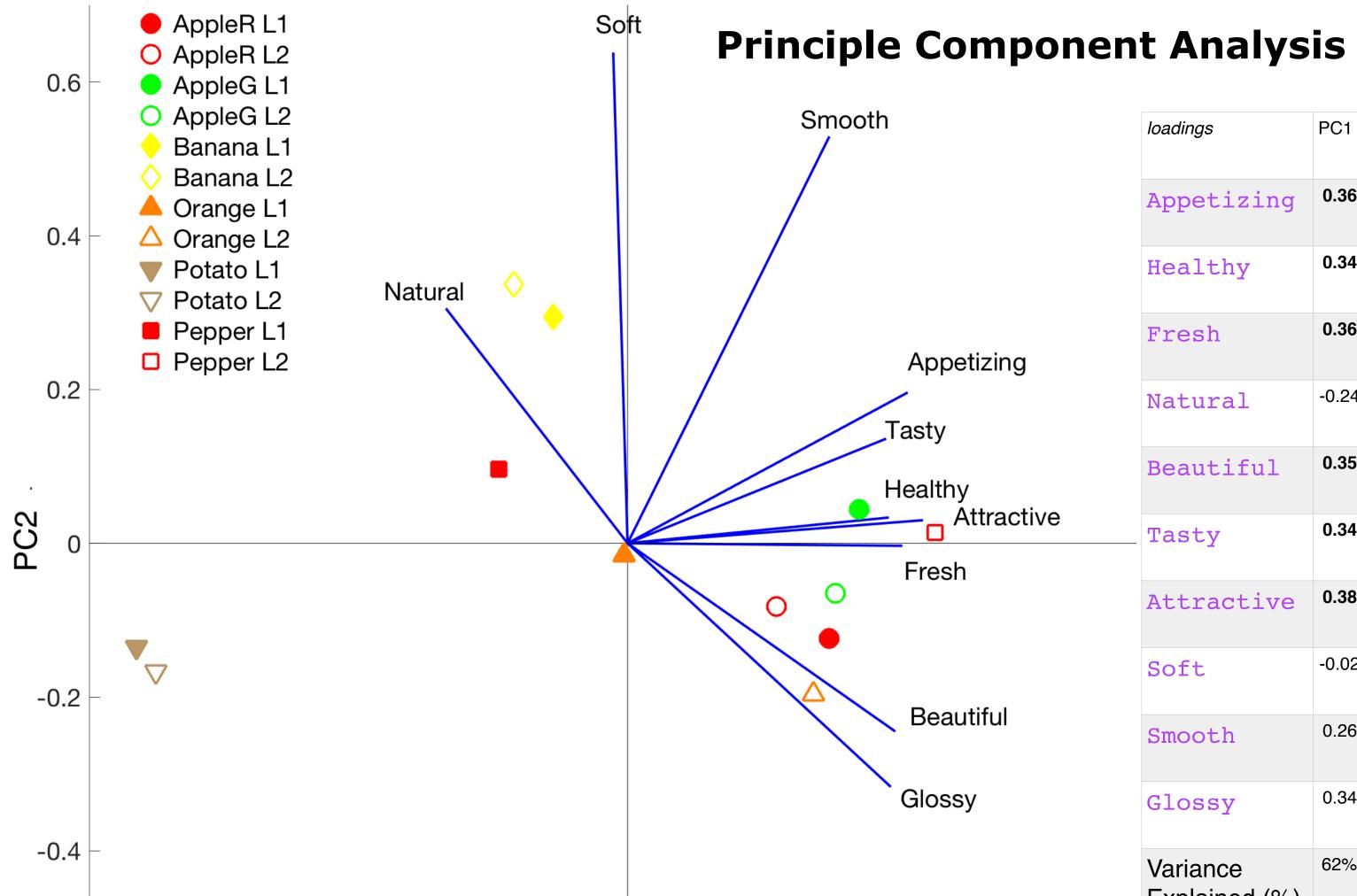


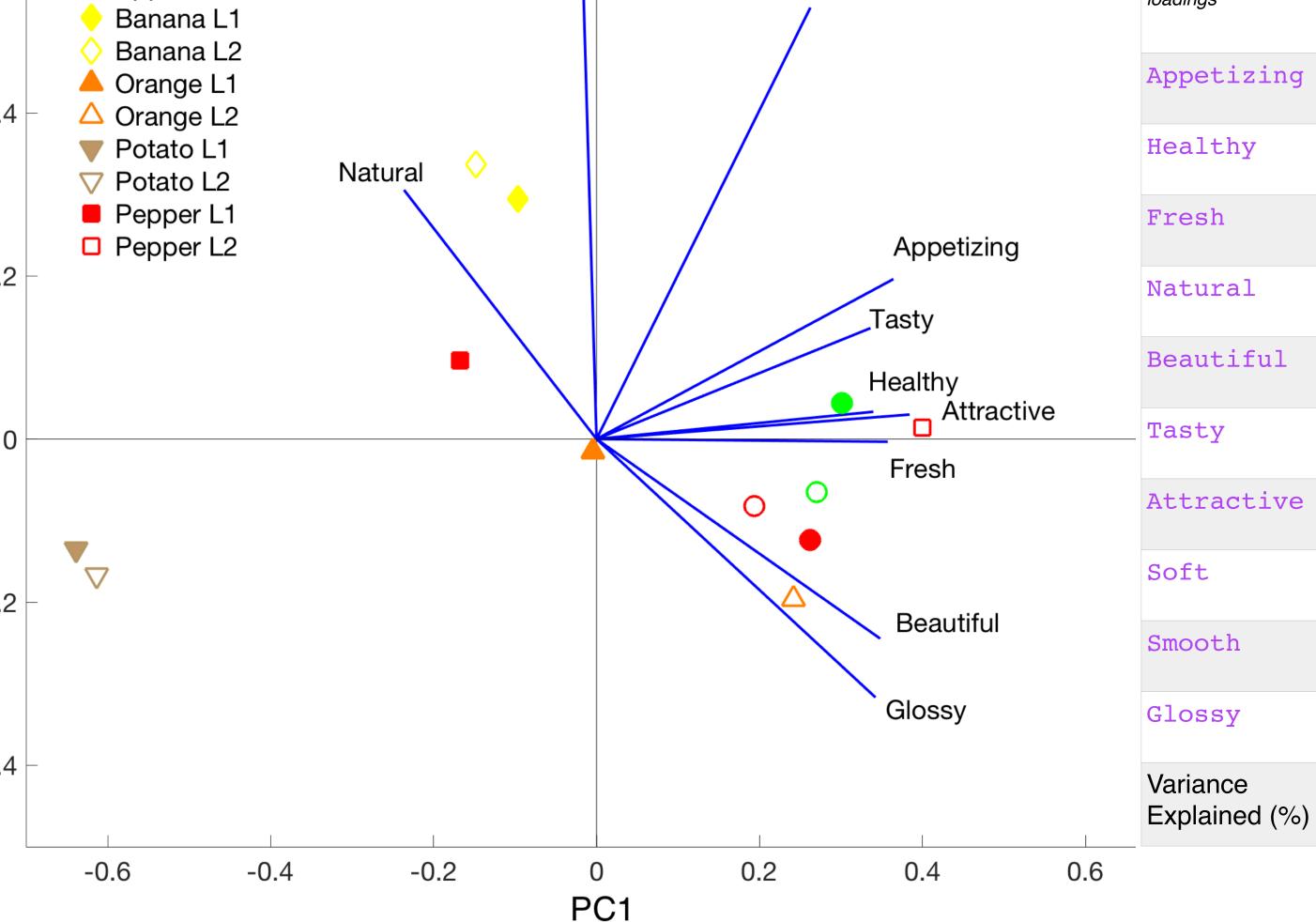


Results









Acknowledgements

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Reference

[1] Beurs W. (1962), De groote waereld in 't kleen geschildert, Amsterdam: Johannes and Gillis Janssonius van Waesberge. [2] Schifferstein, R., Howell, B. F., & Pont, S. (2017). Colored backgrounds affect the attractiveness of fresh produce, but not it's perceived color. Food Quality and Preference, 56, 173-180.

Conclusion

- 1) Only the separate data for the pepper were confirming the hypothesis that focused light makes perceived "appetizing".
- 2) For pepper the ratings were higher for focused than for diffused lighting, except for natural, beautiful, attractive, and soft.