

The Use of Food-Based Powder to Develop Latent Fingerprints

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INTRODUCTION:

Latent fingerprint impressions were placed on three different surfaces where they were enhanced with fourteen different food-based powders. Each developed latent fingerprint was photographed and lifted using tape and a backing card. The captured images were imported into the FBI's Universal Latent Workshop to record the image quality, image clarity, and number of minutiae which was automatically and then manually calculated. Each of the images were then given an image quality map that differentiates the ridge flow of the fingerprint. Areas of the fingerprint were assigned colors to show the rating of how well the ridge flow was in the image. This image quality map for each fingerprint image was enhanced and put through photo enhancing software to calculate the percentage values of the ridge flows that can be used to compare to the standard black powder data.

MATERIALS:

POWDERS: **SURFACES:** **CAPTURING METHODS:**

1. Spirulina- Wood Lament - Canon DSLR
2. Chlorella - Tile
3. Red Beet- Plexiglass
4. Blue Chai
5. Charcoal Coconut
6. Carrot
7. Dragon fruit
8. Purple Potato
9. Goldenberry
10. Turmeric
11. Chili Powder
12. Paprika
13. Curry
14. Standard Black

METHODS:

Twelve individuals placed their fingerprints on three different surfaces fourteen times for each surface. Each surface was visualized with the fourteen different food-based powders, a fingerprint for each powder. The fingerprint was photographed by a DSLR Canon camera [1] and imported to the ULW where the image quality, image clarity, and number of minutiae were recorded [2]. The images were enhanced with an image clarity map which analyzes the ridge flow in the fingerprint and assigns a color to the area. These colors ranged from red (questionable ridge flow present) to a teal blue (ridge flow and minutiae endings are certain). It was then darkened in the ULW and exported to GIMP where the colors are brightened [3].

COMMERCIAL POWDERS ARE STILL THE BEST!



Fig.1 Developed Latent Impression



Fig 2. Marked Minutiae

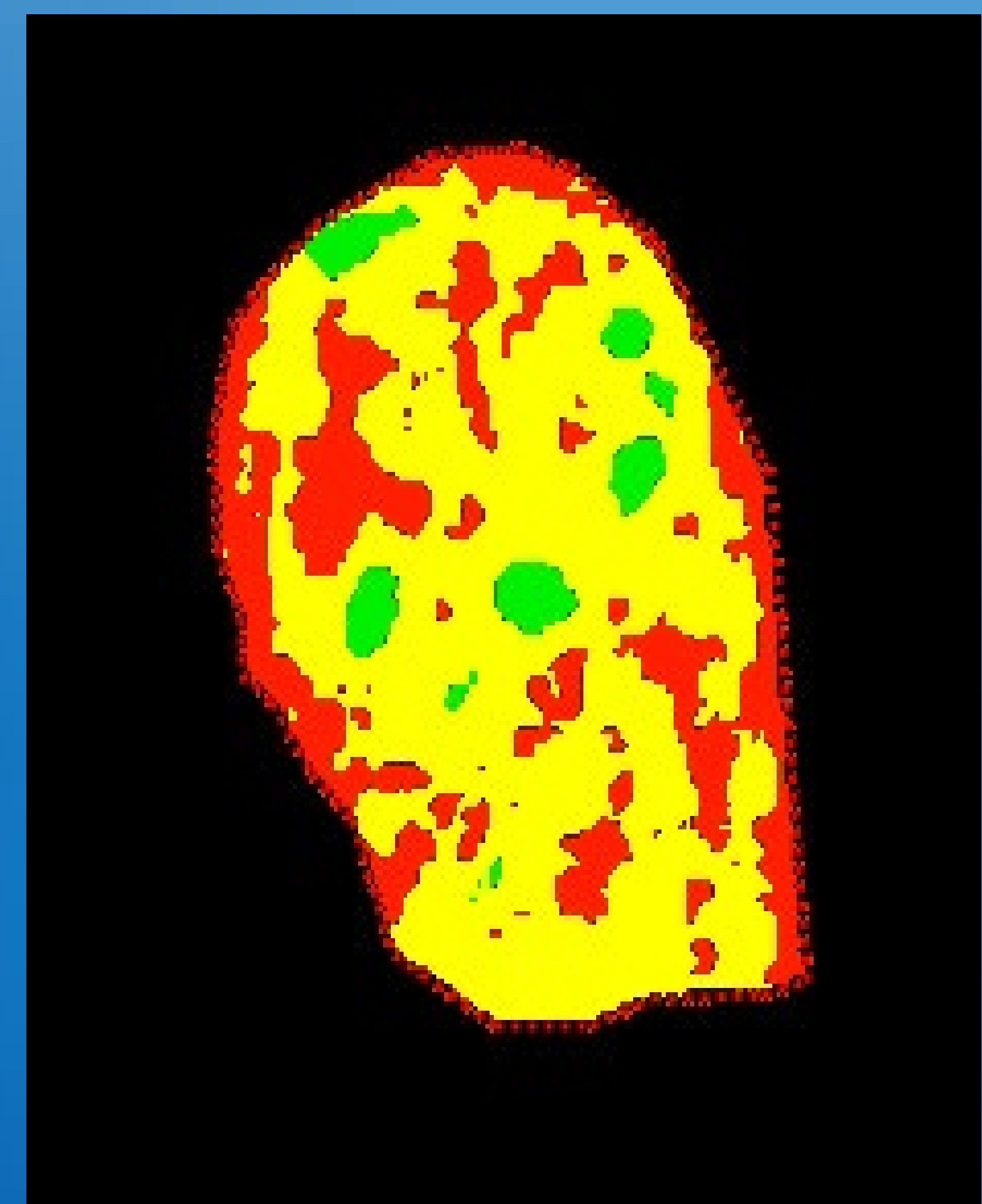


Fig. 3 Enhanced Image Quality Map



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METHODS

The image is exported into Mathematica where a code generated a percentage of all the colors present in the image. An ANOVA statistical test was utilized to compare each powder's color percentages to the standard black powder.

Anova: Single Factor

Groups	Count	Sum	Average	Variance
Quality Score Standard	16	366	22.875	365.5833
Quality Score Charcoal	13	425	32.69231	700.2308

ANOVA

Source of Variation	SS	df	MS	F	P-value	F crit
Between Groups	691.2739	1	691.2739	1.344066	0.256469	4.210008
Within Groups	13886.52	27	514.3155			
Total	14577.79	28				

RESULTS

Out of the fourteen powders tried, two were as effective as what is typically used. These were the charcoal coconut and spirulina. Statistically there was no significant difference when comparing latent quality, clarity score, minutiae, percentage of yellow IQM, percentage of green IQM, to the standard black powders and percentage of blue IQM. However, there was a statistical difference in the percentage of red IQM. This means that there was less red (questionable ridge flow) in the image quality map on the standard black powder compared to the charcoal and spirulina powders. While more work needs to be done on different substrates, and longer deposition times.

Anova: Single Factor

Groups	Count	Sum	Average	Variance
RQ%	13	845.5	65.03846	855.3609
RQ%	16	487.36	30.46	473.7015

ANOVA

Source of Variation	SS	df	MS	F	P-value	F crit
Between Groups	8575.84	1	8575.84	13.33043	0.001105	4.210008
Within Groups	17369.85	27	643.3279			
Total	25945.69	28				

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