Sensors in Food Industry : A Review

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Abstract: *This paper includes study and overall review of diverse sensors applied in the food industry for various purposes. It includes various findings and relevant data about how effective each sensor is and their future advances. Biosensors play a major role in the food industry as compared to other sensors .Food processing industry faces numerous challenges from safety to food quality. The analytical techniques for quality and safety Monitoring is too slow, time consuming it can cause food poisoning , we can't fully rely on them.. Hence we have to develop fast-working and trustworthy techniques for safety , quality and monitoring of food products. This can be done by using the sensor techniques in the food processing industries.[01].*

Keywords: Biosensor, E-tongue, E-nose, Proximity, Ultrasound

Methodology of reviews: This paper is written after receiving various research papers from elsevier , science direct , research gate and some government sites with keywords like sensors , food industry , biosensors ,etc . It is drafted in a way which includes every important detail of the topic and data and images from studying the papers and then understanding and applying them in this paper

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