

Food Quality Monitoring System

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Abstract: *Hygiene practices and food safety are among the key concerns in an effort to stop the wastage of food. However, for lack of technology and ignorance about the effects of humidity, temperature, being in the light and alcohol content on foods, food safety is not maintained well enough in Kenya. This has led to massive losses in many food stores resulting from food decay. Currently, majority of food stores and warehouses still rely on manual monitoring of the atmospheric elements related to food quality. These conventional food inspection technologies are limited to weight, volume, color and aspect inspection and consequently do not provide a lot of information needed on quality of food. It is necessary to keep an eye on the food's quality and guard against rotting and deteriorating due to environmental elements including humidity, temperature, and darkness.*

Keywords: Food waste reduction, Microbial Analysis, Food safety, Food monitoring