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Ejection of Adulterate Products from the Crisp Food Web using Programmable Object Interface

Nikhil Narayanan

Asst. Prof, UKF College of Engineering & Technology

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Abstract – *Shipment and dispersal of food is developing venture because of growing request and worldwide gathering of fresh food. IOT or POI based mechanism empowers logistic network to keep track of business process remotely and in valid time through the internet predicated on sensor values on behalf of observation.*

Programmable Object Interface can considerably bring down garbage of food and upgrade shipment and dissemination efficiency and support removal of pampered products from the food web. This paper inspects concepts of food supply chain from POI perspective and proposes an architecture to implement enabling information system

Key Words: **POI, IOT, RFID, S&C**

1. INTRODUCTION

Logistic network is metamorphosing due to the contemporary swing of outsourcing operations to a shared third party, or third-party logistics (3PL). Shared logistics is further reinforced by several Programmable Object Interface based solutions, such as GS1 standard based RFID labeling of facilities, locations, products, packages, and carriers. An intelligent T&D can be empowered using POI along with sensing and intelligent technologies The Physical Internet an, open global logistics system founded on physical, digital, and operational interconnectivity constitutes many of these ideas and applies concepts from Internet data transfer to real-world shipping processes.

The critical problem with transporting fresh food is the deterioration in quality over time while it passes through the T&D pipeline and is subjected to different temperature humidity levels, vibrations, and so on. This exposure affects the product in multiple ways, including the attributes detected by the customers (color texture, odor, firmness, and taste)

1.1 Quality Indicators

Food sensors embedded in intelligent packaging provide a quality indicator to both retailers and customers. A simple form of smart packaging is the use of labels—such as a time temperature indicator (TTI)—that show the accumulated time-temperature history of a product. More sophisticated indicator sensors are used to analyze food quality by monitoring different organic compounds, ethanol, glucose, or gas molecules, which usually transform the indicator with a color-change response. For example, volatile amines in fish can be sensed via a commercial tag. Sensors with other functionalities include those measuring bacterial content, contamination, texture or color degradation, bruising, and so on.

To allow such sensors to continuously monitor and report on food quality, we propose to combine them with a radio. Such an integrated sensing and communications (S&C) module can be embedded in each package within a box, making it possible to perform online data collection and analytics, and thereby take timely remedial actions. These actions could take many forms, including rescheduling deliveries so that deteriorating food is distributed locally to retailers or food kitchens; reprioritizing transport, loading, and unloading schedules based on product quality; and removing contaminated or spoiled product immediately to avoid carrying it further. The overall architecture is depicted in Figure

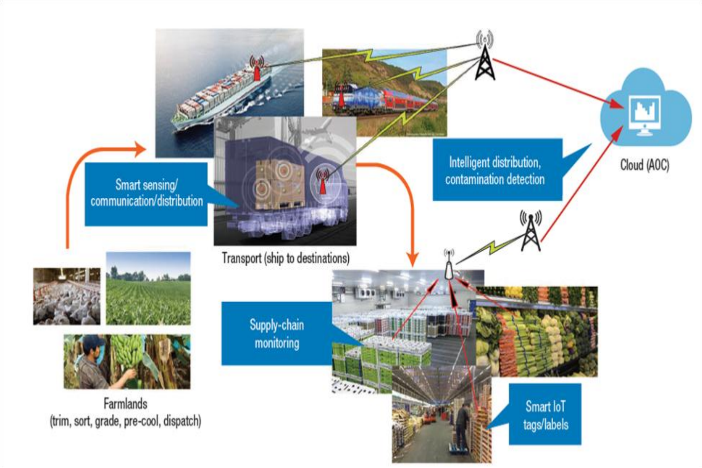

Fig -1: Sensing and communications (S&C) architecture in a fresh food supply chain. AOC: analytics and operations center

1.2 Sensing and Communication infrastructure for Online tracking

T&D operations typically use operations typically use several levels of packaging, from a customer bought package to large pallets transported on trucks or stored in a warehouse. Considering a retailer as the end point of the T&D pipeline, here main interest is in a retail-level box containing the S&C module. These boxes can then be put together into pallets that are handled by the T&D pipeline. The S&C module can monitor the content using a contact (chemical) or noncontact (gas sampling or imaging) sensor. The S&C modules can be removed and returned by the endpoint (such as a retailer) to the shipper or processing plant via regular reverse logistics, allowing for more sophisticated sensors than in a throwaway packaging solution. Given automation and extensive GS1-based RFID labeling, it's possible to record the box or pallet order and RFID during palletization and loading/ unloading. Thus, a correspondence between a box's location and its RFID can be established.

The radio in the S&C module supports both data collection and box localization. The latter is essential so the data can be tagged with the box's location. Assume that the S&C module is packed in roughly the same position in each box, and thus can be used to estimate the relative location of the box via a localization procedure. This is done whenever a pallet is loaded on a carrier or stored in a warehouse equipped with the proposed anchors and communications infrastructure. The relative location supplied by the S&C module can be used along with the RFID versus the loading order map discussed above to identify the box RFID from which the S&C is sending the data.

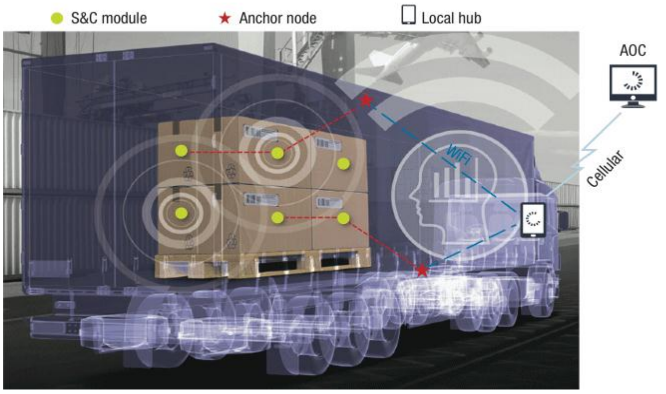

Fig -2: S&C Infrastructure

2. INTELLIGENT DISTRIBUTION

Warehouses and distribution centers typically use a first in, first out (FIFO) distribution policy to determine which pallets to ship next, which is based on the false assumption that all pallets have been handled the same way, and thus the oldest pallets have the shortest shelf life and should be sent first. A smarter and more efficient approach is to enable a first expired, first out (FEFO) approach by using the more accurate shelf-life estimation from the online sensing infrastructure.

A much better distribution strategy can be achieved by matching the remaining shelf life of each package to the transit time and consumption rate of each destination. Other policies might also be useful in specific cases, such as a freshest product first (FPF) policy when the product value goes down rapidly with quality. However, differing contracts relating to freshness requirements could make this very challenging

3. INTELIGENT TECHNOLOGIES FOR S&C

The S&C modules need to operate in a unique environment of very densely packed radios with the signal propagating through the aqueous/tissue media of fresh food. The typical industrial, scientific, and medical (ISM) RF communications, such as Bluetooth in the 2.4 GHz ISM band, don't work very well in this environment due to high signal absorption and complex channel conditions. For example, research in a similar context of body-area networks shows a path loss of 20 to 60 dB at 10 cm for 0.1 to 1.0 GHz radios. Reducing absorption by choosing lower frequencies (for example, 802.11ah) helps in attenuation, but would require larger antennas and cause severe interference in this very dense sensor environment.

There are two other prominent communications technologies to consider for this purpose. The first is ultrasonic communication.9 However, ultrasound propagation in tissues is affected by multipath fading because of the inhomogeneous density and varying sound velocity. The arrival of multiple attenuated and delayed versions of the transmitted signal at the receiver makes detection and decoding very challenging. Ultrasound absorption can also lead to heat generation, which is undesirable for perishable food.

4. CONCLUSIONS

Current logistics operations follow fixed guidelines in the use of pre-cooling and cooling during transport and storage. A proactive, fine-grained quality-monitoring scheme allows for optimization in cooling based on the current condition of the products, predictions of quality deterioration in the future, expected transit time, the realizable monetary value of the product, cooling costs, and so on. IoT-based online monitoring approach using smart logistics can address the critical needs of reducing food waste, increasing transportation efficiency, and tracking food contamination. The emerging MI-based communications technology appears well suited for local communications in this environment; however, there are several challenges to making the technology work reliably in the highly dense and dynamic environment of real-world logistics operations. Further advances are needed to derive actionable intelligence from the collected data in real-world conditions, such as the presence of faulty modules or patchy cellular communications. Real-world logistics operations also have other complexities that make flexible distribution challenging, such as delivery contracts, party-specific distribution policies, and specific data-privacy needs

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