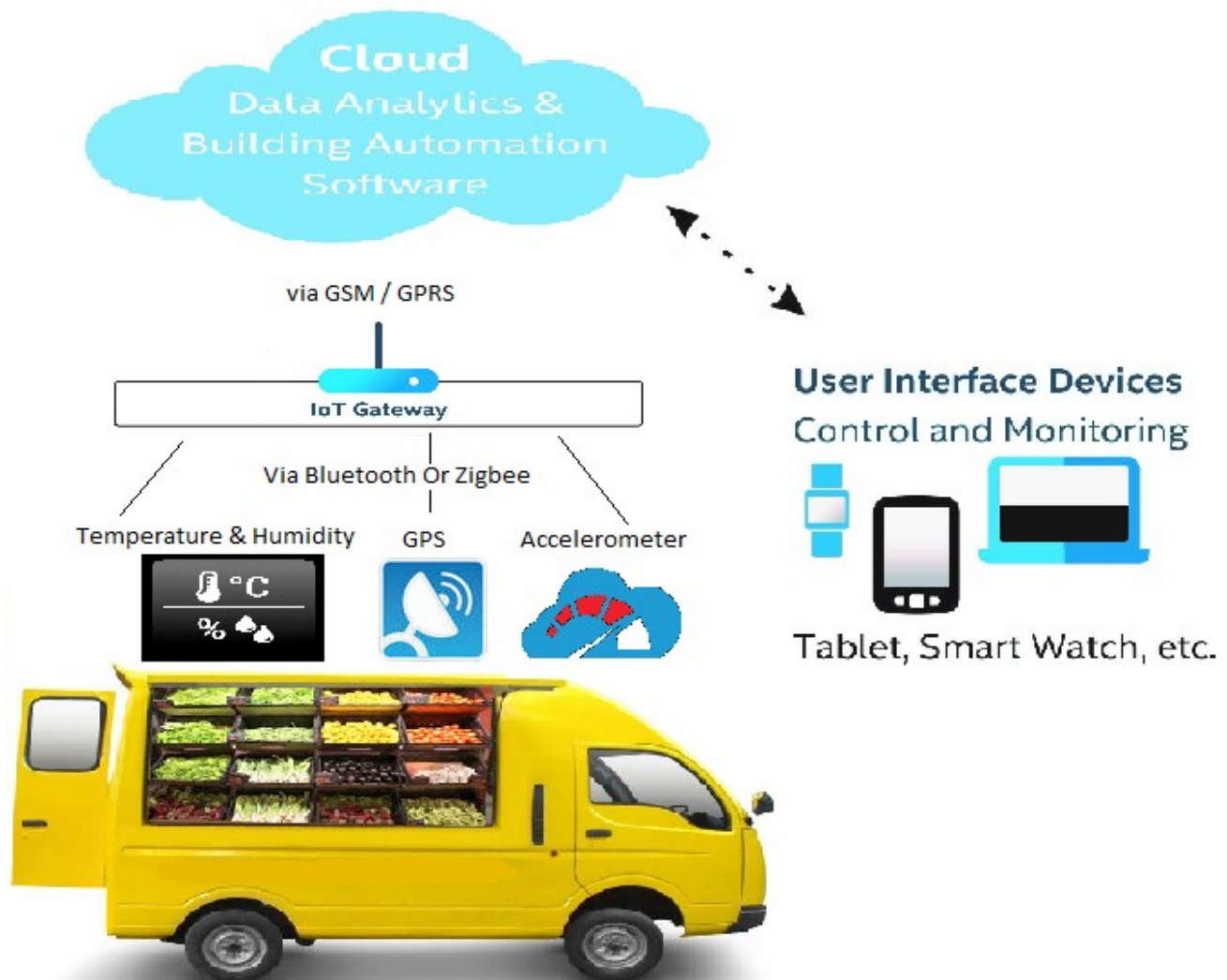# PERISHABLE TRACKING

Keeping Things fresh

The Perishable Tracking idea comes from the need to find a solution to the huge amount of fresh food wasted because of inappropriate logistic and warehouse management practices of temperature and humidity sensitive products. Waste of foodstuffs, flowers, pharmaceuticals has a very huge negative impact on environment, wasting water and energy, increasing carbon footprint, besides of reducing profit for all the stakeholder along the perishable product chain. Therefore, we came together to design and develop an integrated system able to improve the quality of products, focusing on the transportation/storage phases.

First the idea was to integrate Temperature &humidity sensors system for the monitoring of real time data & to completely Show the data in digital representation Including product parameters like Tracking of logistic, Speed monitoring etc.

Sensors
- Temperature and Humidity sensor
- Accelerometer with Gyroscope
- GPS

Network Protocols For Connectivity
- Bluetooth
- Zigbee
- GSM/GPRS

Analytics
- Data from the sensors are used to determine the state of the Package which will be used for determining the period for which the package will last fresh.
- The cost of the product depending of the freshness of the package.
- How many more days it will last at given temperature etc can be determined

Applications
- Vegetable Perishable Tracking
- Sea Foods Perishable Tracking
- Pharmaceuticals Transportation
- Soft drinks Transportation