

# Fruit Quality Detection Using Iot

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***Abstract:*** *This project focuses on the implementation of an Internet of Things (IoT) system for fruit quality detection. It would likely discuss how sensors embedded in the system collect data on various parameters such as the colour, freshness, and quality of the fruits. In this data is transmitted wirelessly to a central system i.e. ESP 8226 for analysis, enabling real-time monitoring and decision-making. Additionally, it could touch upon the potential benefits such as improved quality control, reduced waste, and enhanced efficiency in fruit production and supply chains.*

***Keywords:*** *Automation, Decision support system, Fruit quality, IOT, Real-time monitoring Sensors.*

## 1. INTRODUCTION

The quality of fruits is a crucial aspect for both producers and consumers, influencing factors such as taste, shelf life, and market value. Traditional methods of assessing fruit quality often rely on manual inspection, which can be time-consuming, subjective, and prone to errors.

However, with the advent of IoT, there is an opportunity to enhance fruit quality detection processes. By embedding sensors into the farming environment and on individual fruits, real-time data can be collected on parameters such as colour, freshness, Quality and ripeness. These sensors can be integrated into smart packaging, storage facilities, or even directly onto fruit trees, allowing for continuous monitoring throughout the production and supply chain.

The collected data is transmitted wirelessly to a central system where advanced analytics algorithms can process the information. This enables farmers and other stakeholders to make data-driven decisions regarding harvesting times, storage conditions, transportation logistics, and quality control measures. By leveraging IoT for fruit quality detection, producers can optimize resource allocation, minimize waste, and ensure that consumers receive fruits of the highest quality.

In this paper, we delve into the advancements in IoT technology for fruit quality detection, exploring the various sensors and communication protocols utilized, the challenges encountered, and the potential benefits for the agriculture industry.

## 2. RESEARCH ELABORATIONS

### i. OBJECTIVE:

Develop a real-time fruit monitoring system utilizing IoT technology. To Implement advanced sensors to measure and assess key parameters, including color and odor, contributing to accurate and objective fruit quality evaluations. To Promote consumer health by ensuring fruits reaching consumers are of the highest quality and nutritional value.

### ii. COMPONENTS

#### a) ESP8266 Node MCU:

The ESP8266 NodeMCU serves as the brain of the system. It gathers data from the sensors, processes this information, and facilitates communication with the Blynk app. It interprets signals from the Odor detection sensor and colour sensor to determine fruit spoilage and colour, respectively. It also manages the interaction with the keypad for user input and sends all collected data to the Blynk app for display and monitoring purposes.

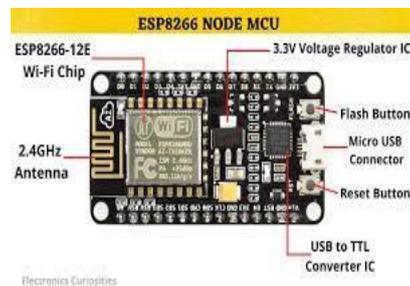


Fig. 1

#### b) Odor detection sensor:

(Fermion MEMS Odor Smell Detection Sensor)

The Odor detection sensor plays a crucial role in identifying gases emitted by fruits as they begin to spoil. It detects changes in the surrounding air composition caused by the fruit's spoilage process. When the sensor perceives specific Odors associated with spoilage, it triggers the ESP8266 NodeMCU to log this event and potentially initiate alerts or display relevant data on the Blynk app, indicating spoilage.



fig. 2

#### c) Colour sensor:

This sensor is responsible for detecting the outer colour of the fruit. It captures the surface colour using its light detection mechanism and communicates this data to the ESP8266 NodeMCU. The NodeMCU can then analyse this information to identify the fruit's colour and potentially correlate it with specific ripening or spoilage stages. This data can be displayed or used for further analysis on the Blynk app.



Fig. 3

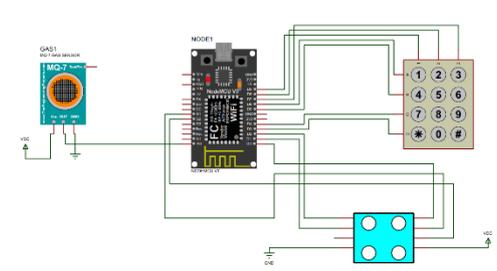
d) Keypad:

The keypad provides a user interface element to the system. It allows users to input specific information, such as selecting fruit names or entering additional details relevant to the monitoring process. Users can input data using the keypad, and the ESP8266 NodeMCU interprets and processes this information, potentially using it to tag or categorize the data being sent to the Blynk app for more organized monitoring and analysis.



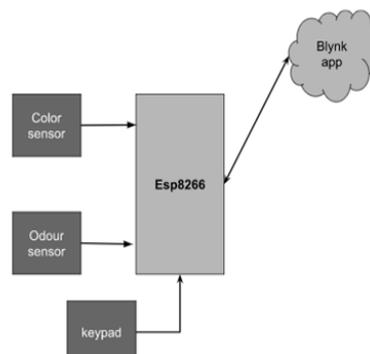
Fig. 4

iii. CIRCUIT DIAGRAM



iv. Fig. 5

iv. BLOCK DIAGRAM



v. Fig. 6

### 3. METHODOLOGY

Our project methodology entails a meticulous integration process of various sensors and IoT technologies to create a fruit spoilage detection system. Central to our system is the ESP8266 module, serving as the core communication hub. Leveraging this module, we incorporate an Odor detection sensor to discern unpleasant smells emitted by fruits and a colour sensor to analyse their external appearance. Additionally, user interaction is facilitated through a keypad for selecting specific fruit types. Calibration and testing are crucial stages, ensuring the sensors accurately detect spoilage indicators across different fruit varieties. Firmware development is executed to orchestrate data collection, transmission, and user interaction seamlessly. Robust error handling mechanisms are implemented to address sensor malfunctions or communication disruptions. The Blynk app interface, designed with intuitive data visualization and user-friendly controls, undergoes iterative refinement based on extensive testing and user feedback. Real-time data transmission enables users to make informed decisions about fruit freshness, fostering a proactive approach to minimizing food waste and maintaining optimal quality. Overall, our methodology emphasizes precision sensor integration, firmware optimization, and interface usability to deliver a reliable and user-centric fruit spoilage detection solution.

#### vi. SOFTWARE USE

##### a) Arduino IDE Software:

The Arduino IDE software is instrumental in developing the firmware for our fruit spoilage detection system. It offers a user-friendly interface for coding the ESP8266 module and interfacing with sensors. Developers utilize its extensive library of functions for efficient sensor data management. The IDE's debugging capabilities aid in identifying and resolving issues during firmware development. Real-time monitoring through the integrated serial monitor facilitates rapid iteration and refinement of code. Compatibility with the ESP8266 platform ensures smooth execution of firmware tasks. The IDE enables sensor calibration, error handling, and data processing. Its streamlined workflow streamlines firmware development, optimizing system performance. Overall, the Arduino IDE serves as a vital tool for creating reliable and efficient firmware solutions for our project.

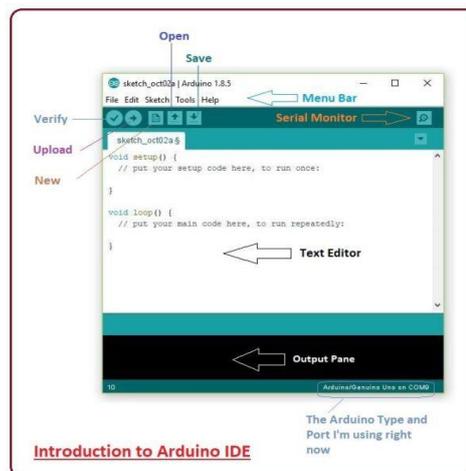


Fig. 7

#### viii. DISPLAY

### THE BLYNK APP

The Blynk app plays a central role in our fruit spoilage detection system, offering users a convenient and intuitive interface for monitoring fruit freshness. Through this mobile application, users gain instant access to crucial data, including Odor intensity, colour characteristics, and selected fruit types, all displayed in real-time. With user-friendly controls and seamless navigation, individuals can effortlessly interact with the app to make informed decisions about the condition of their fruits. Additionally, Blynk allows for customizable alerts, empowering users to set thresholds for spoilage indicators and receive timely notifications. This remote monitoring capability enables users to track fruit freshness from anywhere, facilitating proactive measures to minimize food waste. Furthermore, the app offers data logging and analysis features, enabling users to observe historical trends and optimize storage conditions for fruits. Overall, the Blynk app enhances the functionality and user experience of our system, promoting sustainable food management practices and ensuring optimal fruit quality.

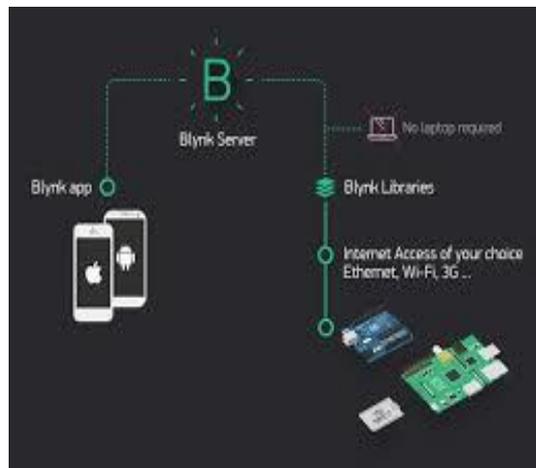


Fig. 8

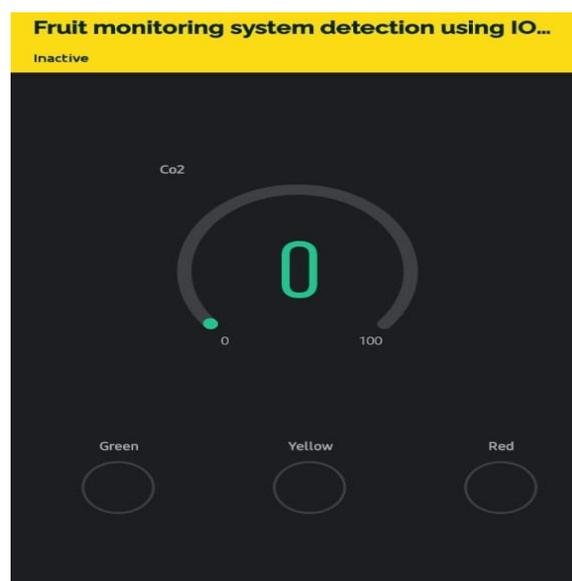


Fig. 9

#### 4. ADVANTAGES & DISADVANTAGES

##### i. ADVANTAGES

- **Enhanced Freshness Assurance:** By integrating multiple sensors and IoT technologies, the system provides a comprehensive approach to ensuring the freshness of fruits.
- **Minimization of Food Waste:** Real-time monitoring of fruit spoilage enables users to promptly identify and discard spoiled fruits, reducing overall food waste.
- **Optimal Quality Maintenance:** The ability to monitor Odor intensity and colour characteristics allows for timely intervention to maintain optimal fruit quality.
- **Convenience and Accessibility:** With remote monitoring capabilities through the Blynk app, users can conveniently track fruit freshness from anywhere with an internet connection.

##### ii. DISADVANTAGES

- **Initial Cost:** The implementation of the system may involve a significant initial investment in hardware components.
- **Maintenance Requirements:** Regular maintenance and calibration of sensors may be necessary to ensure accurate detection and reliable performance over time.
- **Limited Compatibility:** Compatibility issues with certain fruit varieties or storage conditions may arise, affecting the system's effectiveness.
- **Environmental Impact:** The production and disposal of electronic components used in the system, as well as the energy consumption associated with continuous monitoring.

#### 5. APPLICATIONS

- **Household Use:** Individuals and families can use the system in their homes to monitor the freshness of fruits stored in their kitchens.
- **Supermarkets and Grocery Stores:** Supermarkets and grocery stores can integrate the system into their inventory management processes to monitor fruit freshness.
- **Food Storage Facilities:** Food storage facilities, such as warehouses and cold storage units, can utilize the system to monitor the condition of fruits during storage and transportation.
- **Food Distribution Networks:** Food distribution networks, including suppliers, distributors, and logistics companies, can incorporate the system into their operations.

#### 6. CONCLUSION

Our fruit spoilage detection system employs a range of sensors and IoT technology to ensure fruit freshness. Using an ESP8266 module, it integrates Odor and colour sensors alongside a keypad for user input. Data on Odor intensity, colour analysis, and fruit selection is seamlessly displayed on the user-friendly Blynk app interface in real-time. This enables users to make informed decisions about fruit freshness, reducing food waste and maintaining quality. Overall, our solution offers a proactive approach to food management, empowering users to minimize waste and optimize their fruit consumption for a healthier and more sustainable lifestyle.

## 7. REFERENCES

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