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Discovering Knowledge

KEEPIN'IT FRESH

"Know Your Food a Little Bit Better"

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KeepIn'It Fresh

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This report is submitted as required for the Project in accordance with the rules laid down by the Bahria University as part of the requirements for the award of the degree of Bachelor of Engineering. I declare that the work presented in this report is my own except where due reference or acknowledgement is given to the work of others.

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Abstract

Food plays an important role in our lives and with the beginning of globalization, the need to create consumer products for effective usage has become a necessity. This project uses electrochemical ammonia gas sensor along with a temperature and humidity sensor. The conclusive values help us determine the condition of the food.

Basically, the idea of KeepIn'It Fresh is to give real time results to the user and display the quality of their food. The idea is to provide the users with a built-in device and an Android Application where they can check their own food quality results. Because of the real time results provide an insight of the food and whether it is good for consumption or not. Major purpose of this entire project is to check if the food is healthy with no harmful gases in it whether the meat is in an edible condition or rotten. It will be used for reducing the causes of food poisoning. This project will be giving better health condition.

In each chapter we will be covering details starting from the background of project, covering its literature review, highlighting hardware and software requirements and the requirements that is needed to design the system. Furthermore it covers the implementation of the system. Highlights the implementation factors in detail and its testing. Lastly, it gives us the results and future work of KeepIn'It Fresh.

KeepIn'It Fresh proved to be a test for our team in utilizing knowledge by reading into different books and different research papers. It helps us to utilize the all the academics and realistic facts of most of the course we have studied throughout our bachelors.

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