ITERATION REQUIREMENTS

1. Detect spoiled food item{chicken}
2. Food safety (material poisoning)
3. Lineability and reusability
4. Integration with smart phone
5. Accuracy and precision
6. Compliance with regulation

DESIGN PHASE

1. FACTORS TO CONSIDER FOR SENSOR
2. **Ph level**
3. **Nh3(ammonia)**
4. Biogenic Amines: Purpose: Biogenic amines, such as histamine and putrescine, are produced during bacterial spoilage of meat.
5. hydrogen sulfide
6. Water content (moisture meters)
7. carbon