

# LITERATURE SURVEY

SNO	TITLE OF THE PAPER	NAME OF THE JOURNAL	AUTHOR	YEAR OF PUBLISHING	ACHIEVEMENTS	DRAWBACKS
1.	Construct Food Safety Traceability System for People's Health Under the Internet of Things and Big Data	IEEE	Miaomiao Zheng;Shanshan Zhang;Yidan Zhang;Baozhong Hu	2021	The whole process of food production information can be traced through the design of dynamic query platform and mobile terminal. The food safety traceability system based on big data and the Internet of Things guarantees the integrity, reliability and safety of traceability information from a technical level..	use of Internet Things technology to regulate food safety can effectively prevent the emergence of major food safety incidents.
2.	Neuronal stress following exposure to <sup>56</sup> Fe particles and the effects of antioxidant-rich diets	IEEE	Shibu M. Poullose;Donna Bielinski;Kirsty L. Carrihill-Knoll;Bernard M. Rabin;Barbara Shukitt-Hale	2014	<sup>56</sup> Fe exposure caused significant differential, neurochemical changes in critical regions of the brain, such as hippocampus, striatum, frontal cortex and cerebellum, particularly long term. Neurochemical changes resulted in the disruption of autophagy, increased inflammation and increased oxidative stress protein markers. Antioxidant-rich berry diets significantly	No proper conclusion about the project and its purpose .

					reduced the accumulation of toxic cellular debris in critical regions of the brain, primarily at the 30 days post-irradia...	
3	DoFP-ML: A Machine Learning Approach to Food Quality Monitoring Using a DoFP Polarization Image Sensor	IEEE	Maen Takruri;Abubakar Abubakar;Noora Alnaqbi;Hessa Al Shehhi;Abdul-Halim M. Jallad;Amine Bermak	2020	Reconstructed images are fed as input features to the Machine Learning Systems to ultimately estimate the age of the apples. Experiments on real data obtained from the DoFP camera show that the proposed system is non-destructive and capable of non-invasively estimating the age of the apple with an average accuracy of up to 92.57%.	intend to study possibility of using the proposed system on other fruits and vegetables, with the aim of generalizing it into a comprehensive non-invasive and non-destructive solution for determining the life of food items. This will help businesses and stores to properly manage their stock of food items.
4	Likelihood of Questioning AI-Based Recommendations Due to Perceived Racial/Gender Bias	IEEE	Carlos M. Parra;Manjul Gupta;Denis Dennehy	2022	The findings suggest that considering perceived racial and gender bias, human resource (HR) recruitment and financial product/service procurement scenarios exhibit a higher questioning likelihood. Meanwhile, the	challenging to succinctly portray situational outcomes associated with AI-related wages for co-workers of the same race, age, and gender, as well as practical implications for identical educational and professional achievements between individuals of different gender.

					healthcare scenario presents the lowest questioning likelihood. Furthermore, in the context of this study, U.S. participants tend to be more susceptible to questioning AI-based recommendations due to perceived racial bias rather than gender bias.	
5	Vision-Based Approaches for Automatic Food Recognition and Dietary Assessment: A Survey	IEEE	Mohammed Ahmed Subhi;Sawal Hamid Ali;Mohammed Abulameer Mohammed	2019	Aims to address the issues found in the traditional dietary monitoring systems that suffer from imprecision, underreporting, time consumption, and low adherence. The recent vision-based approaches and techniques have been widely explored to outline the current approaches and methodologies used for automatic dietary assessment, their performances, feasibility, and unaddressed challenges and issues.	Despite the advancements food identification methods, many challenges still exist in each of the aforementioned steps. For instance, the performance of the classifier is highly dependent on the source of images found in the food datasets. Even though there is growth in the number and volume of current food datasets to incorporate more food categories
6	<u>Flexible Strain and Temperature Sensing NFC Tag for Smart Food Packaging Applications</u>	IEEE	Pablo Escobedo;Mitradiip Bhattacharjee;Fateme Nikbakhtnasrabadi;Ravinder Dahiya	2021	The LED shows maximum brightness for relaxed or no strain condition,	It does not show how systems could be automated decision making, where the best course of action

					<p>and also in the case of maximum temperature. In contrast, the LED is virtually off for the maximum strain condition and for room temperature. Both these could be related to food spoilage. Swollen food packages can be detected with the strain sensor, serving as beacons of microbial contamination. Temperature deviations can result in the growth or survival of food-spoilage bacteria.</p>	<p>is automatically implemented with smart labels triggering an internet-connected device; for example, a robot in a supermarket.</p>
7	A Food Recommender System Considering Nutritional Information and User Preferences	IEEE	Raciel Yera Toledo;Ahmad A. Alzahrani;Luis Martínez	2019	<p>Incorporates an optimization-based stage for generating a daily meal plan whose goal is the recommendation of food highly preferred by the user, not consumed recently, and satisfying his/her daily nutritional requirements. A case study is developed for testing the performance of the recommender system.</p>	<p>The use of long-term information for menu generation. Currently, the proposal only considers physiological user information not explained</p>