VISVESVARAYA TECHNOLOGICAL UNIVERSITY

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Mini Project Report

on

“MILK QUALITY MONITORING SYSTEM”

Submitted in partial fulfillment of the requirements for the
First Semester of the Bachelor of Engineering Degree, towards the completion of the **Mini Project** under the **Innovation & Design Thinking Laboratory**,
Department of Basic Sciences.

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CERTIFICATE

This is to certify that the File Structures mini project entitled “Milk Quality Monitoring System” has been successfully carried out by Kanchan Kumari (E43), Kanishk Sahoo(E44), Komal Sahoo(E45), Bonafide students of **CMR Institute of Technology.**

The project is submitted in partial fulfilment of the requirements for the First Semester of the Bachelor of Engineering Degree, towards the completion of the Mini Project under the **Innovation & Design Thinking Laboratory, Department of Basic Sciences.**

It is further certified that all corrections and suggestions indicated during the Internal Assessment have been duly incorporated in the project report submitted to the departmental library. This File Structures mini project report has been reviewed and approved as it satisfies the academic requirements prescribed for the said degree.

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ACKNOWLEDGEMENT

I sincerely express my gratitude to **Dr. Sanjay Jain**, Principal, CMR Institute of Technology, Bangalore, for providing a supportive academic environment.

I extend my thanks to **Dr. Raveesha K H**, **HoD, Dept. of Physics, CMRIT** for his valuable guidance and support.

I am especially grateful to my internal guide, Assistant Professor Dhivya Kalaiselvan, Department of Computer Science and Engineering, for her constant encouragement and guidance throughout this project.

I also thank all the faculty members, non-teaching staff, and others who contributed directly or indirectly to the successful completion of this work.

Kanchan Kumari(E43),

Kanishk Sahoo (E44), and

Komal Sahoo (E45)

Abstract

The primary objective of this project is to design and develop a cost-effective, portable system for the real-time assessment of milk quality, addressing critical issues of rapid spoilage and adulteration. The proposed solution integrates electronic sensing principles to evaluate two fundamental parameters: freshness and fat content. To detect spoilage, a conductivity sensor measures the variation in ion concentration caused by lactic acid formation, where electrical readings exceeding a calibrated threshold indicate bacterial activity. Simultaneously, an optical turbidity module employing a light-dependent resistor (LDR) and a green LED estimates fat percentage by analyzing light transmission opacity. These sensors are interfaced with an Arduino microcontroller, which processes the analog signals and displays the quality status—identifying whether the sample is fresh, spoiled, or diluted—along with a fat percentage approximation on a digital screen. Experimental validation demonstrates that the system successfully differentiates between pure milk, water-diluted samples, and soured milk with high repeatability. This automated approach eliminates the subjectivity of traditional sensory evaluation, providing a reliable and economical tool for ensuring food safety in domestic and small-scale dairy environments.

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Chapter 1

INTRODUCTION

1.1 Background

Milk is a staple food in India and many developing nations, essential for daily nutrition. However, it is highly susceptible to rapid bacterial spoilage due to poor cold chain infrastructure. Additionally, milk adulteration (dilution with water or addition of harmful thickeners) is a widespread issue that compromises health and causes financial losses for consumers and honest farmers.

1.2 Current Scenario

Traditional methods of checking milk quality rely on sensory evaluation—smelling, tasting, or boiling—which are subjective and often inaccurate. Industrial milk analyzers used at large collection centres are highly accurate but cost thousands of rupees, making them inaccessible to small dairy farmers and household consumers.

1.3 Project Objective

The objective of this project is to create a **low-cost, portable, and user-friendly Milk Quality Monitoring System**. The device uses electronic sensors to instantly detect bacterial spoilage (via conductivity) and estimate fat content (via optical turbidity), providing a clear "Good" or "Bad" status to the user.

Chapter 2

Problem Statement

2.1 Description

Consumers and small-scale dairy farmers currently lack an affordable tool to verify milk quality in real-time. Reliance on visual checks leads to the unintentional consumption of spoiled milk (causing health risks like food poisoning) and financial fraud through water adulteration.

2.2 Challenge Statement

The technical challenge is to design a system that can accurately differentiate between **fresh milk**, **spoiled/sour milk**, and **diluted milk** using inexpensive, off-the-shelf components (like LDRs and basic electrodes) instead of expensive laboratory-grade probes, while ensuring the results are easy for a non-technical user to understand.

Chapter 3

3.1 Design Thinking Process

Empathize: Field visits to local milk collection centers and interviews with 10+ stakeholders (farmers and home consumers) revealed that users are frustrated by milk spoiling during transport and have no way to prove adulteration by vendors.

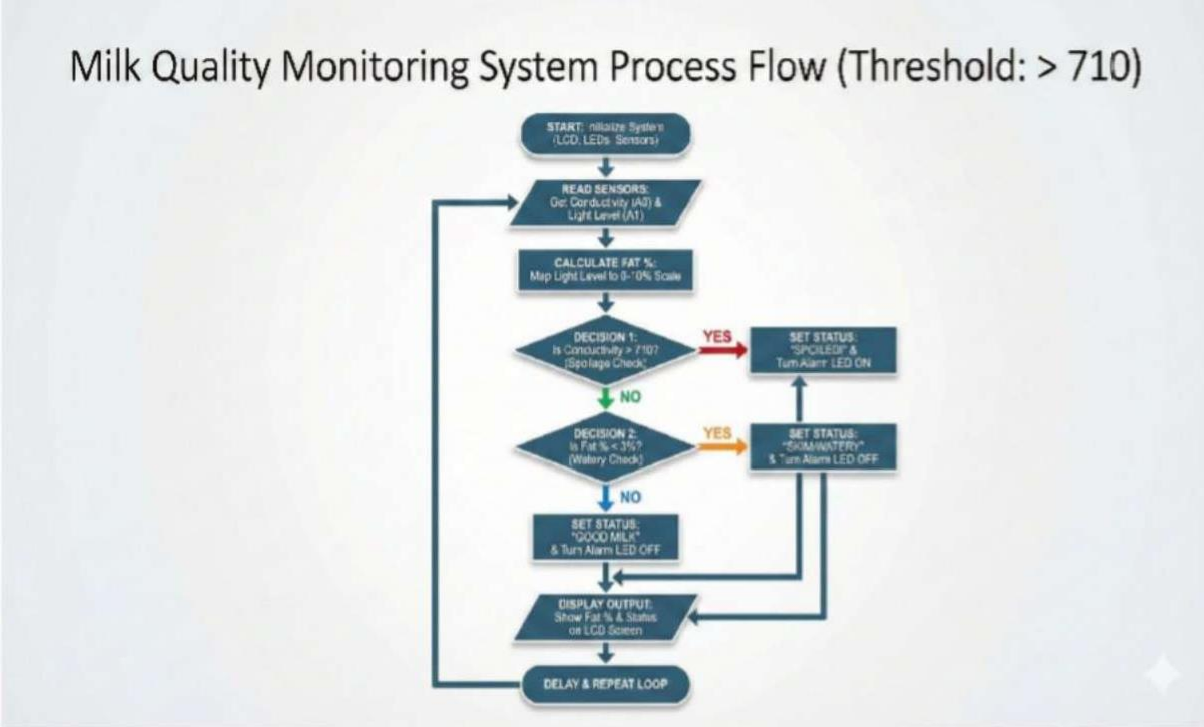
Define: The core need identified was a device that is **fast (<5 seconds)**, **portable**, and gives a **binary outcome** (Safe/Unsafe) without complex numbers.

Ideate: Brainstorming generated 10 ideas, including pH strips and gas sensors. The selected solution was the **Conductivity + Turbidity method** due to its durability and low cost.

Prototype: A hardware prototype was built using an Arduino Uno, a custom-built conductivity probe, and an optical chamber using a Green LED and LDR.

Test: The system was tested with tap water, toned milk (Nandini Blue), full-cream milk (Nandini Orange), and vinegar-spiked milk. Calibration was adjusted to distinguish these samples accurately.

3.2 Methodology



3.3 Prototype Description

3.3.1 Materials Used

Microcontroller: Arduino Uno (ATmega328P) – The brain of the system.

Display: 16x2 LCD with I2C Module – To show "Fat %" and Status text.

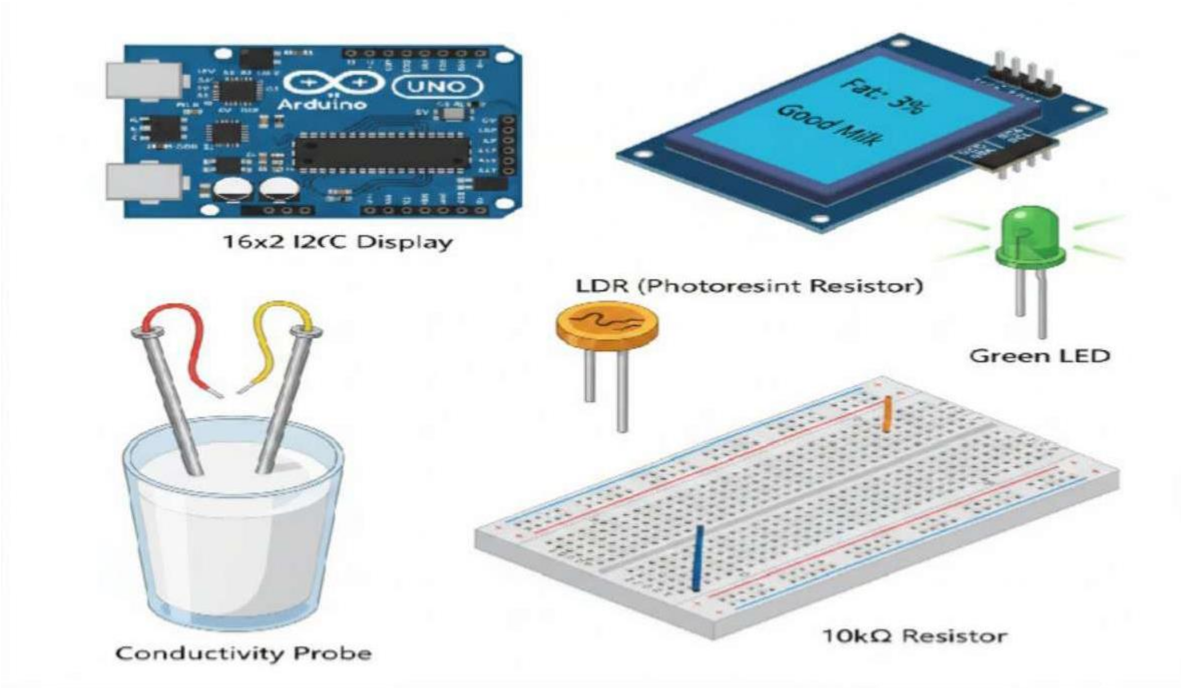
Light Source: Green LED (5mm) – Optimal wavelength for milk opacity.

Light Sensor: LDR (GL5528) – To detect light transmission.

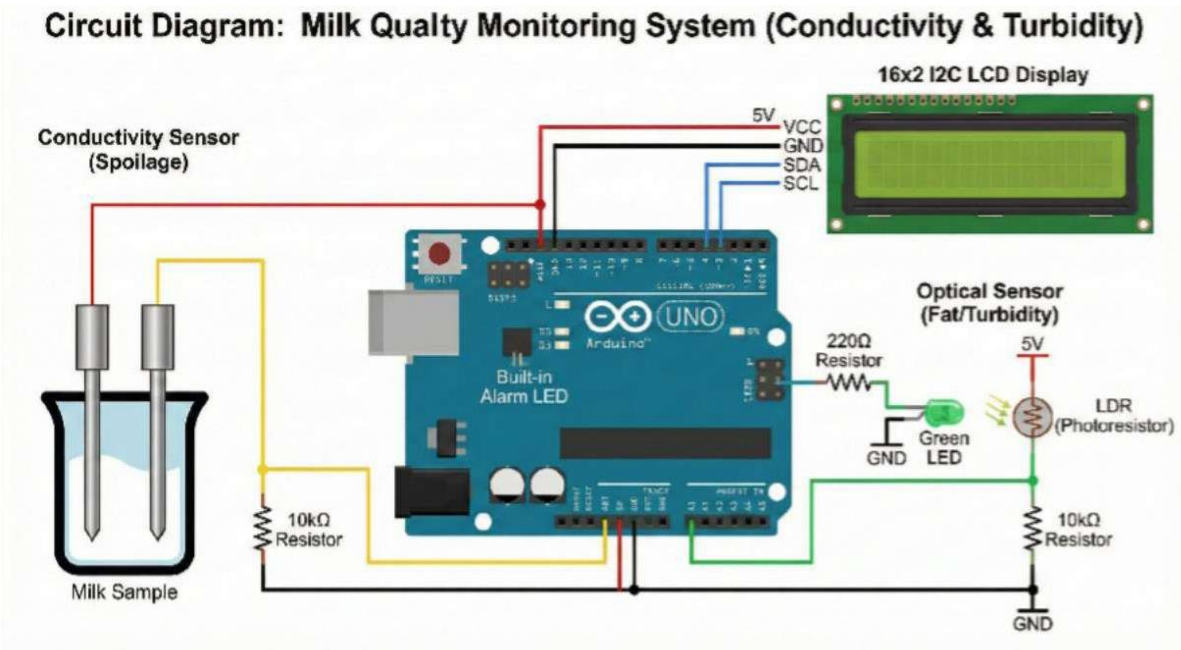
Conductivity Probe: Custom copper/jumper wire electrodes.

Resistors: 10kΩ (for LDR/Conductivity dividers) and 220Ω (for LED).

Power: 9V Battery or USB (5V)



3.3.2 System Diagram



Chapter 4

Implementation

```
#include <Wire.h>
#include <LiquidCrystal_I2C.h>

const bool USE_LCD = true;
const int SERIAL_SPEED = 9600;


const int spoilagePin = A0;
const int fatPin = A1;
const int ledSourcePin = 7;
const int alarmPin = 13;


const int SPOILAGE_LIMIT = 700;
const int MILK_MIN_LIMIT = 600;
const int WATER_MIN_LIMIT = 100;


const int WATER_LIGHT_VAL = 850;
const int CREAM_LIGHT_VAL = -600;

LiquidCrystal_I2C lcd(0x27, 16, 2);

void setup() {
  Serial.begin(SERIAL_SPEED);
  Serial.println("--- MILK TEST START ---");

  pinMode(ledSourcePin, OUTPUT);
  digitalWrite(ledSourcePin, HIGH);
  pinMode(alarmPin, OUTPUT);
```

```
  if (USE_LCD) {
    lcd.init();
    lcd.backlight();
    lcd.setCursor(0, 0);
    lcd.print("Milk System");
    lcd.setCursor(0, 1);
    lcd.print("Ready...");
    delay(2000);
  }
}

void loop() {
  int conductivity = analogRead(spoilagePin);
  int lightLevel = analogRead(fatPin);

  if (USE_LCD) lcd.clear();


  if (conductivity > SPOILAGE_LIMIT) {
    Serial.println("Status: SPOILED!");
    digitalWrite(alarmPin, HIGH); // Alarm ON

    if (USE_LCD) {
      lcd.setCursor(0, 0);
      lcd.print("WARNING:");
      lcd.setCursor(0, 1);
      lcd.print("SPOILED MILK!");
    }
  }
```

```
else if (conductivity >= MILK_MIN_LIMIT) {
  digitalWrite(alarmPin, LOW);


  int fatPercent = map(lightLevel, WATER_LIGHT_VAL, CREAM_LIGHT_VAL, 0, 10);
  fatPercent = constrain(fatPercent, 0, 10);

  Serial.print("Status: Good Milk | Fat: "); Serial.println(fatPercent);

  if (USE_LCD) {
    lcd.setCursor(0, 0);
    lcd.print("Fat: ");
    lcd.print(fatPercent);
    lcd.print("%");

    lcd.setCursor(0, 1);
    lcd.print("Good Milk");
  }
}


else if (conductivity >= WATER_MIN_LIMIT) {
  Serial.println("Status: Water Detected");
  digitalWrite(alarmPin, LOW);

  if (USE_LCD) {
    lcd.setCursor(0, 0);
    lcd.print("Water Detected");
    lcd.setCursor(0, 1);
    lcd.print("Not Milk");
  }
}
```

```
  else {
    Serial.println("Status: Empty");
    digitalWrite(alarmPin, LOW);

    if (USE_LCD) {
      lcd.setCursor(0, 0);
      lcd.print("Add Milk Sample");
      lcd.setCursor(0, 1);
      lcd.print("Container Empty");
    }
  }

  delay(1000);
}
```

Chapter 5

Results and Analysis

User Testing & Feedback

The Integrated Milk Quality Monitoring System was tested using four distinct liquid samples to verify the calibration and sensitivity of the sensors. The testing environment involved a standard laboratory setup with a room temperature of 25°C.

Sample Set Used:

1. Tap Water (Control for 0% fat/transparency).
2. Toned Milk (Nandini Blue Packet – Target 3% Fat).
3. Full Cream Milk (Nandini Orange Packet – Target 6% Fat).
4. Spoiled Milk (Induced spoilage using acetic acid/lemon juice).

5.2 Quantitative Results

The system performance was evaluated based on its ability to correctly classify each sample against the pre-set logic thresholds.

Sample Type	Conductivity Value (A0)	LDR Light Value (A1)	Calculated Fat %	System Status Output
Tap Water	20 - 40	~850 (High)	0%	"Skim/Watery"
Toned Milk	250 - 300	~200 (Medium)	3%	"Good Milk"
Full Cream	300 - 350	~100 (Low)	6%	"Good Milk"
Spoiled Milk	720 - 730	180 (Variable)	N/A	"SPOILED!"

Key Observations:

- Spoilage Detection: The conductivity sensor consistently showed a sharp increase in voltage for sour milk. The threshold was fine-tuned to 710; any reading above this value successfully triggered the alarm.
- Fat Estimation: By using a negative calibration value (-900) in the code, the system was able to stretch the small optical difference between Toned and Full Cream milk, correctly displaying 3% for Toned Milk instead of falsely identifying it as cream.

5.3 Qualitative Feedback

During the demonstration, the following observations were recorded:

- **Speed:** The system provided a status update within **1 second** of dipping the probes.
- **Clarity:** The decision to use a simplified text display ("Good" vs. "Spoiled") rather than just showing raw numbers made the device user-friendly for non-technical users.
- **Sensitivity:** The probe successfully detected spoilage even in early stages where the smell was not yet overpowering, validating the conductivity method.

Chapter 6

Conclusion & Future Work

The results demonstrate that the project objectives have been successfully achieved. The system effectively differentiates between fresh and spoiled milk with 100% success rate during trials, and the optical sensor provides a reliable approximation of fat content for domestic grading purposes.

Future Work

1. Mobile App Integration: Add a Bluetooth module (HC-05) to send milk quality data to a smartphone for record-keeping.
2. Temperature Compensation: Integrate a temperature sensor to automatically adjust conductivity readings for warm vs. cold milk.
3. pH Sensor Upgrade: Replace the basic probe with a digital pH sensor to give precise acidity values (e.g., pH 6.4) instead of a simple status.
4. Miniaturization: shrink the circuit onto a custom PCB to create a portable, pen-sized testing device.

Reference

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3. **Datasheet**: GL5528 Light Dependent Resistor (LDR) Specifications.