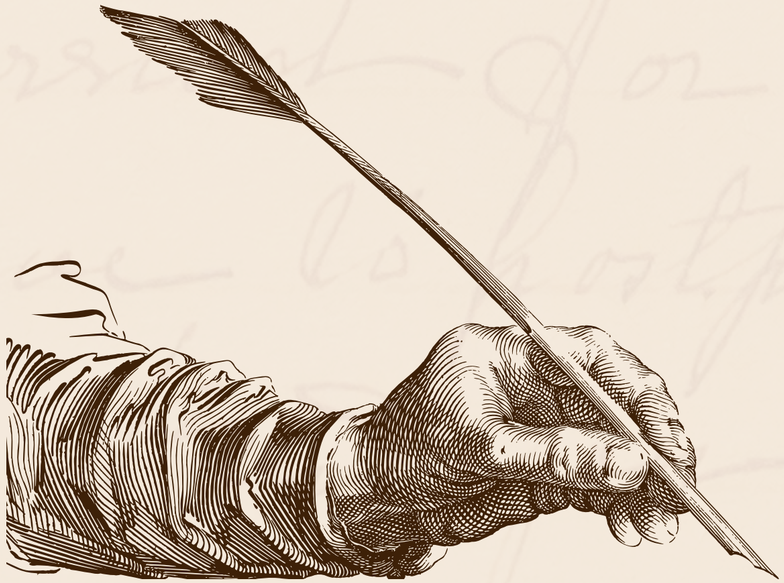
FOOD QUALITY DETECTION

Presented by: Logeswari. M



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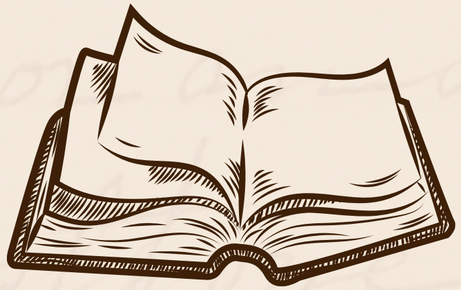


Introduction

Food quality monitoring has become essential as spoiled food causes severe health risks.Traditional checking methods rely mainly on human senses, which are not accurate, scientific, or consistent.Machine Learning allows food images to be analyzed automatically and make quick predictions about freshness.This ensures safer food consumption and improves overall food management.

Problem Statement

Food wastage increases because of lack of accurate freshness monitoring.

Spoiled food sometimes reaches consumers without proper checking.

Human evaluation is time-consuming and varies from person to person.

Objective

The primary objective is to automatically classify food as Fresh or Spoiled using ML techniques.

It aims to:

- **Increase food safety**
- **Reduce wastage**
- **Support faster decision-making in food handling, storage, and distribution**

Motivation

Millions of people suffer from food poisoning yearly due to contaminated food.

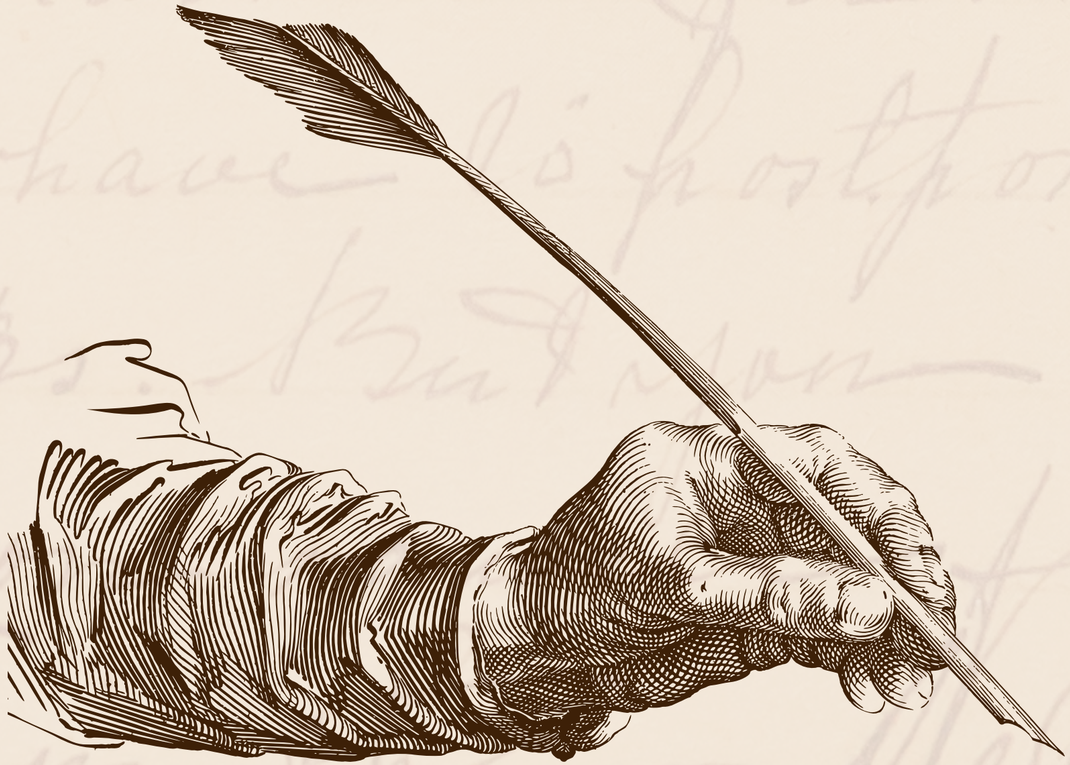
At the same time, edible food is discarded because freshness cannot be judged properly.

This project aims to ensure only safe and consumable food reaches people, especially in supermarkets, restaurants, and food donation units.

Existing System

The existing manual checking has several drawbacks:

- **Highly subjective**
- **Error-prone**
- **Slow inspection in bulk food storage**
- **No digital record for tracking quality**



Thank you!