Fresh Food App

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Project Description

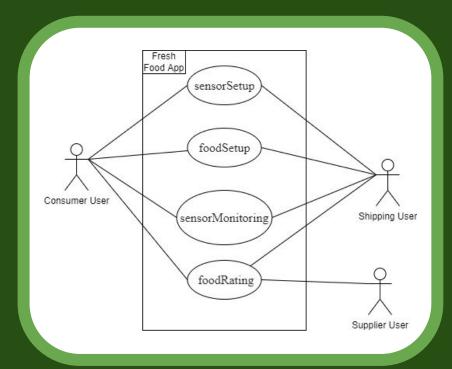
- Provides the user with information on food edibility
- Separate hardware is used to test food item
- Sensors built in the hardware will collect data on chemical odors read
- App will calculate edibility and estimate expiration from real time data sent by the sensors
- Purpose:
 - Reduce food waste
 - Increase food safety
 - Reduce the emissions of greenhouse gasses.





Use Case Diagram

- 1. **Sensor setup:** press "Sensor Setup" button, install sensors (test using Bluetooth or wifi), calibrate, press "Finish Setup" button.
- 2. **Food setup:** press "Food Setup" button, input food, place food near sensor, and press "Finish Setup" button.
- 3. **Sensor Monitoring:** press "View Food Monitoring" for data predictions, on date of expiration gives user a notification to dispose food, press "Stop Monitoring" once food is gone, new notification to start new Food Setup.
- 4. **Food Rating:** User leaves review to supplier, finish by pressing "Submit Review"



Use Case diagram of Fresh Food App.

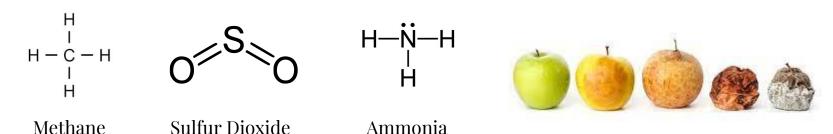
Requirements

- All users must learn to navigate application and choose food to test.
- Transporter tests during transportation checking supply and reporting to supplier.
- Consumer and supplier can view food safety info, estimated expiration, and access rating system.
- Cloud database updated frequently for user and food item information.
- Will have option to translate into other languages but English will be the default.
- ADA Compliant.
- We have all users sign terms and conditions that show our app is not liable for any damages that are caused by spoiled food not identified by the app.

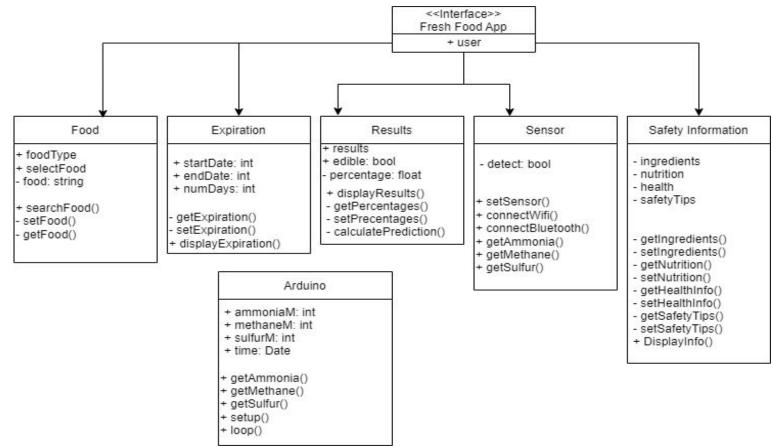


Requirements

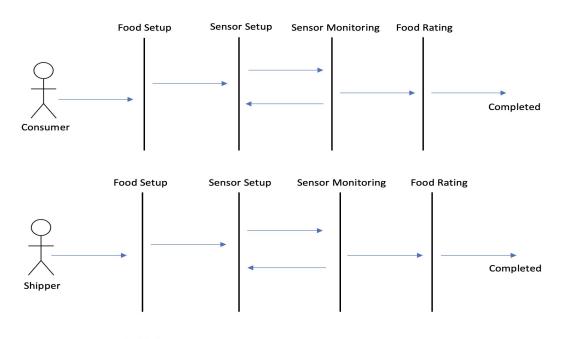
- Sensor Requirements
 - Different types of foods emit different gases when they begin to spoil.
 - Sensors must accurately detect gases for predictions (Ammonia, Methane, and Sulphur).
 - Sensors must measure environment conditions (Temperature and Humidity).
- Data Requirements for Predictions
 - Previous gas and environment measurements of spoiling food need to be collected.
 - Real time measurements must then be compared with standardized data to make predictions.
 - Predictions should also be calculated with only real time data measurements.

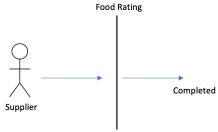


UML



Sequence Diagrams





Design







Alcohol

MQ-6

liquefied petroleum



Methane, Propane, Butane

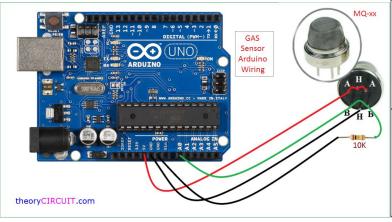














Hydrogen





MO-7

Carbon Monoxide

- Arduinos with MQ series gas sensors for measurements. Send data over Bluetooth or WiFi.
- Python or Arduino C++ to retrieve data and calculate predictions. Send to database and app.
- Cloud database to store and easily access all data from any device.
- Android or iOS app with a nice UI to monitor their food. Should receive sensor data directly.

Project Issues



Arduino

- Sending data over bluetooth from an arduino to an app might be difficult.
- Future developers should consider separate systems for arduino and app.
- Only share cloud database.

Container

- Some gases are lighter than air and rise to the top (Ammonia and Methane).
- Sensors in an open environment might not measure them accurately.
- Smaller enclosed containers should be considered and tested to standardize measurements.
- Buildups and escapes of gases must be factored in prediction calculations.

Types of Gas Emissions

- Not all gases emitted are pure ammonia, sulphur, and methane.
- Sensors should be able to detect all necessary variants of gases emitted for accurate predictions.

Thank You!

