Every year, thousands of watermelons are wasted when being tested for ripeness. To ensure quality, famers typically test one of every ten watermelons they pick by breaking it open, making it unusable. To try and prevent this waste, we are creating a product that will test watermelon ripeness using soundwaves, causing no damage to the watermelon. The product can help to prevent up to 10% of waste, saving farmers time, money and effort with a less intrusive testing method.