

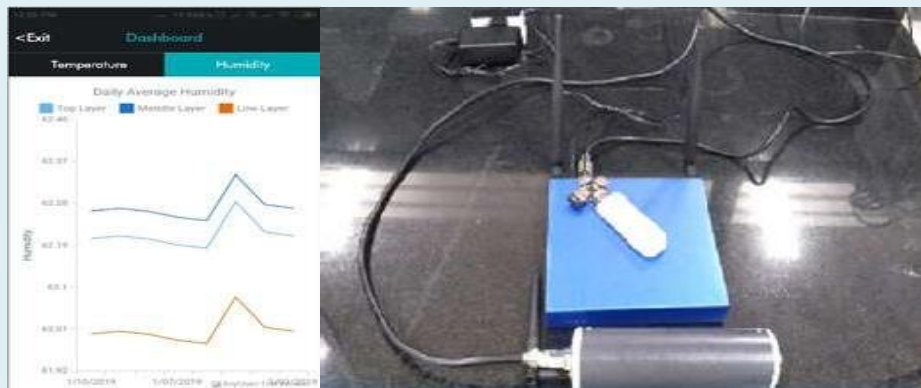
Grain Care Technologies

Salient features

- Nationwide survey on current scenario of monitoring system followed during drying and storage in India and identify the test locations
- In-situ performance evaluation of the low cost low power robust sensor
- Development of API to interface developed sensor with user mobile/server
- Frontline demonstration of the developed technologies and popularization by conducting workshops, seminars, stake holders meet etc.

Advantages

- ✓ Deployment of sensors ~ 100 Nos. at various locations
- ✓ Grain storage data of different warehouses
- ✓ Mobile app development to create alert for users
- ✓ Technology dissemination for low cost robust sensors and awareness created among the stakeholders
- ✓ Live monitoring and timely prediction of moisture content and alerting the user helps in curbing the post-harvest losses in grains during storage



Process Technology developed by

Dr. C. Anandharamakrishnan,
National Institute of Food Technology Entrepreneurship and Management
(NIFTEM), Thanjavur - 613005, Tamil Nadu
Email: anandaramakrishnan@iifpt.edu.in

Year

2017-2019

Source of funding

Department of Biotechnology

*More
information*

Status of commercialization / Patent / Publication

Studies on effect of drying air temperature and relative humidity on the grain temperature and moisture content using thermal imaging. International Conference on Recent Advances in Food Processing Technology, 2018 (iCRAFPT'18)

Prediction of grain moisture content based on the temperature and relative humidity of the stored grains. 8th International Food Convention (IFCON'18)