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HOW FOOD SPOILAGE CAN BE EASILY PREVENTED IN AGRICULTURAL BUSINESSES

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FOOD & FARM

The preservation of food is a major global problem. A total of 1.4 billion tons of food is wasted worldwide, with the United States wasting the most at nearly 40 billion tons per year. Agriculture accounts for about 16 percent, with all the costs and demographic pollution that entails. At SenseAnywhere, we believe we have the right technology to achieve sustainability goals and reduce food waste.

HIGH RISKS

The agricultural business faces many uncontrollable variables when it comes to producing and storing food. This industry depends on the quality of the crop, consumer demand and weather. Overproduction is one way to overcome the risk of crops being damaged by weather or disease. In addition, responding to consumer demands carries significant risks. An estimated $248 billion is thrown away in the U.S. each year due to unconsumed food.

These days, 30 to 40 percent of the entire U.S. food supply ends up at US landfills. This has huge environmental implications: food waste accounts for 11 percent of global emissions like carbon dioxide and methane. In addition, 21-33 percent of water is wasted across U.S. farms, and the decaying food causes nitrogen pollution. To counteract this, storage of produce is essential, especially for seasonal products that are not produced in greenhouses.

TEMPERATURE AND HUMIDITY

Since humidity and temperature are critical to food preservation, it is crucial to keep an eye on these parameters. Only under the right circumstances food will have a longer shelf life. With tons of food products being produced, it is not without risk to store products in a bigger storage area without knowing where to find the heat or cold points within this facility.

Without the use of proper technology, manually keeping track of humidity and temperature is a time-consuming task, not to mention costly. Real-time visibility into the condition of perishable products prevents food spoilage and contributes to a sustainable environment. It provides insight into how temperature and humidity change within a location. This is possible with the SenseAnywhere AiroSensor.

A SOLUTION TO FOOD SPOILAGE

At SenseAnywhere, we offer a solution to prevent food spoilage with our small and robust wireless data loggers that monitor temperatures between –40 degrees and 70 degrees and keep track of humidity fluctuations. Our products are easy to install, and the data is stored in our Cloud Service, where it is easily accessible by users. This allows temperature and humidity inside storage locations to be monitored from anywhere in the world using a smart device like smartphones and tablets. In addition, an alarm can be set to guard the parameters, and a signal will be sent through our application to notify when a parameter is exceeded.

Our wireless data loggers offer a wide range of applications within the agricultural sector. They can be used in greenhouses, storage facilities, refrigerating systems and many more. Likewise, they can be used throughout Cold Chain distribution to ensure that fruit, vegetables, and crops are within the temperature parameters, from Farm to Fork. Because data is automatically collected, manual entry and registration are a thing of the past. The cost of this investment can be recouped within a few seasons and offers a solution to global food waste.

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