

Smart Sensors and AI for Real-Time Food Safety Monitoring

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The Future of Safe, Intelligent, and Sustainable Food Systems

Food safety has become one of the most critical concerns in modern society. Increasing cases of food adulteration, microbial contamination, chemical residues, and spoilage not only threaten public health but also cause major economic losses to the food industry. Consumers today demand fresh, safe, and high-quality food products with complete transparency throughout the supply chain. Conventional laboratory-based testing methods, although accurate, are often time-consuming, expensive, and unsuitable for real-time monitoring. In this context, the integration of smart sensors and Artificial Intelligence (AI) is revolutionizing food safety management across the globe.

Emergence of Smart Food Safety Technologies

Recent advances in biosensors, electronic noses (E-noses), machine vision systems, Internet of Things (IoT), and AI-based analytics have enabled rapid and non-destructive food quality assessment. These intelligent technologies can continuously monitor food products during processing, storage, transportation, and retail distribution. By combining sensor-generated data with machine learning algorithms, food industries can detect contamination, adulteration, and spoilage at an early stage, thereby preventing health hazards and reducing food wastage.

Biosensors: Intelligent Detection Systems

Biosensors are analytical devices that combine biological recognition elements with electronic signal processing systems. They can rapidly identify pathogens, toxins, pesticides,

allergens, and harmful chemicals in food products. Biosensors use enzymes, antibodies, DNA probes, or microorganisms to detect specific contaminants with high sensitivity and accuracy. Modern biosensors are widely used in milk, meat, fruits, vegetables, grains, and processed foods. For example, AI-assisted biosensors can detect harmful bacteria such as *Escherichia coli*, *Salmonella*, and *Listeria* within minutes instead of several hours required in traditional laboratory methods. Smart biosensors are also being used to identify milk adulteration with water, urea, starch, or detergent. Portable biosensor devices connected with smartphones allow on-site food quality testing even in remote areas.

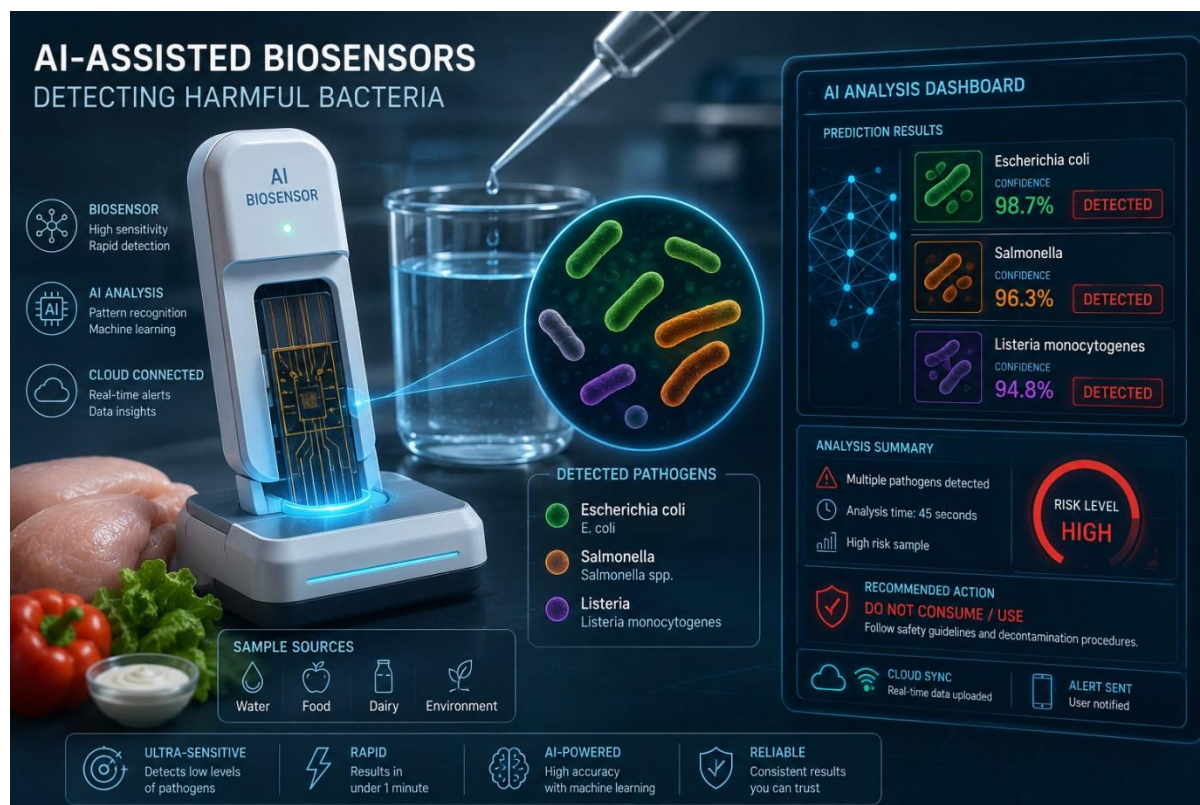


Figure 1: AI-assisted biosensors detecting harmful bacteria *Escherichia coli*, *Salmonella*, and *Listeria*

Nanotechnology-based biosensors have further enhanced detection efficiency by improving sensitivity and response speed. Integration of AI algorithms with biosensor data enables automatic interpretation, pattern recognition, and contamination prediction, making the monitoring process faster and more reliable.

Electronic Nose Technology for Spoilage Detection

The electronic nose, commonly known as the E-nose, is another breakthrough technology in food safety monitoring. It mimics the human sense of smell using multiple gas sensors and AI-based pattern recognition systems. During food spoilage, volatile organic compounds (VOCs) are released, which can be detected by the E-nose.



Figure 2: working principle of Electronic Nose Technology for Spoilage Detection

AI-powered electronic noses are extensively used in meat, fish, dairy products, fruits, beverages, and packaged foods to evaluate freshness and shelf life. These systems can distinguish between fresh and spoiled food by analyzing odour patterns in real time. For example, spoilage in stored grains and fruits can be detected before visible symptoms appear, helping prevent post-harvest losses.

Machine learning models such as Artificial Neural Networks (ANN), Support Vector Machines (SVM), and Deep Learning algorithms are commonly applied for analyzing E-nose sensor data. These AI models improve detection accuracy and enable automatic classification of food quality grades.

AI Analytics in Food Safety

Artificial Intelligence acts as the “brain” of smart food safety systems. AI processes large volumes of sensor data and converts them into actionable insights. Advanced machine learning models can identify hidden patterns, predict contamination risks, and optimize food processing operations.

Computer vision systems equipped with AI can automatically inspect food appearance, colour, texture, and defects during processing. AI-based image analysis is widely used for fruit grading, detection of fungal contamination, and identification of foreign materials in packaged foods.

Real-time AI analytics also support predictive food safety management. By integrating environmental data such as temperature, humidity, storage conditions, and transportation

history, AI systems can predict spoilage risks and estimate shelf life with high accuracy. This enables industries to improve inventory management and reduce food waste.

Role of IoT and Cloud Computing

The integration of IoT with smart sensors has created connected food monitoring systems. Wireless sensor networks continuously collect data from food processing plants, cold storage facilities, and transportation units. Cloud computing platforms store and analyze this data in real time. For instance, smart cold chain systems equipped with AI can monitor temperature fluctuations during transportation and immediately alert operators if conditions become unsafe. Such systems ensure food quality preservation from farm to consumer.

Applications in Agriculture and Food Industries

AI-enabled food safety monitoring technologies are increasingly being adopted in agriculture and food industries for:

- Detection of pesticide residues in fruits and vegetables
- Monitoring microbial contamination in dairy and meat products
- Grain storage quality assessment
- Shelf-life prediction of packaged foods
- Detection of adulteration in milk, oils, spices, and honey
- Smart packaging with freshness indicators
- Real-time monitoring in food processing plants

These technologies help industries comply with food safety regulations while enhancing consumer trust and market competitiveness.

Challenges and Future Opportunities

Despite remarkable advancements, several challenges remain in large-scale adoption of smart food safety systems. High installation costs, lack of standardized datasets, sensor calibration issues, and limited technical expertise are major barriers, especially in developing countries. AI models also require large quantities of high-quality data for accurate predictions. However, future developments in low-cost sensors, edge AI, wearable devices, block chain integration, and 5G connectivity are expected to make food safety monitoring more accessible and efficient. Emerging technologies such as digital twins and explainable AI may further improve transparency and decision-making in food systems.

Conclusion

Smart sensors and AI are transforming conventional food safety monitoring into intelligent, rapid, and real-time systems. Technologies such as biosensors, electronic noses, AI analytics, and IoT-enabled monitoring platforms are significantly improving the detection of adulteration, microbial contamination, and spoilage across food supply chains. These

innovations not only protect consumer health but also reduce food losses, enhance industrial efficiency, and support sustainable food systems. As AI technologies continue to evolve, the future of food safety will become more predictive, automated, and reliable, paving the way toward safer and smarter food industries worldwide.