



LABORATORIO DE PROPIEDADES FÍSICAS Y
TECNOLOGÍAS AVANZADAS EN AGROALIMENTACIÓN



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The counteractive effect of the sensor housing on unit sensitivity across a series of dynamic temperature profiles

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The advantages of wireless sensing implemented on the cold chain of fresh products

- Food chains are highly distributed, heterogeneous, and globalized with extremely diverse requirements => scenario based analysis
- The economic impact of product losses is referred
 - 10% in Europe (6-7% in retailers)
 - 15% in USA
 - while reaching 30% in developing countries (mostly to the lack of temperature control). *(Pang et al., 2011)*



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Being validated and used for cold chain monitoring and tracking

- Fruit chambers and refrigerated trucks during international transportation (*Ruiz-Garcia et al., 2008; Ruiz-Garcia et al., 2010*).
- The fresh fish logistic chain (*Hayes et al., 2005; Abad et al., 2009*).
- RFID semi-passive tags for monitoring cold chain in refrigerated trucks (*Jedermann et al., 2009*)
- Temperature tracking for pineapples from Costa Rica to the USA (*Amador et al., 2009*).



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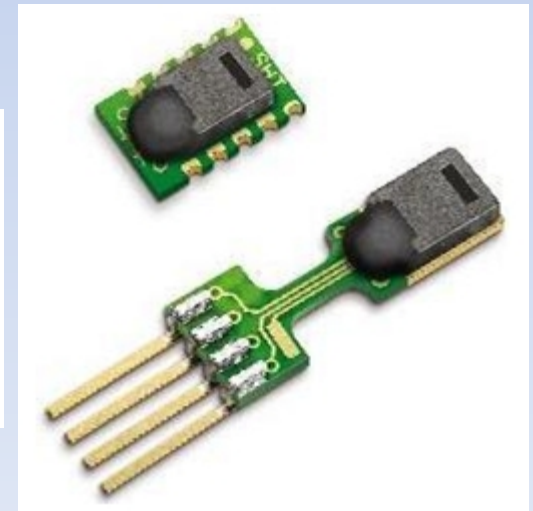
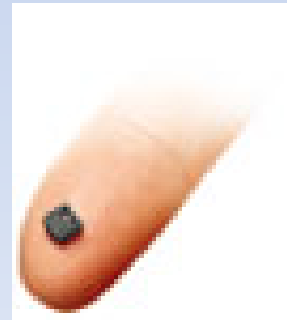
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Key features for dynamic response

- Sensor housing or the Penelope-like strategy
- Sensor installation or the side effect of electronics





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Premises and objective

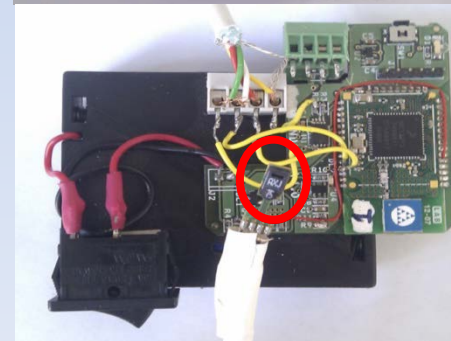
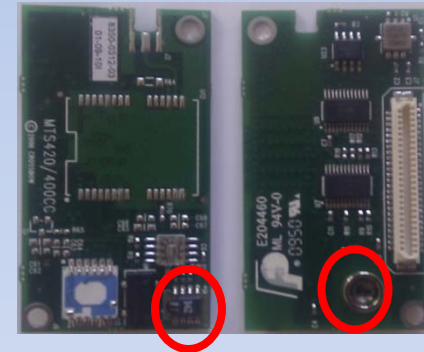
- Up to date there is no scientific information available on the dynamic behavior of WSN and RFID as related to sensor housing or mounting on the base electronics.
- The aim to this study is therefore to assess the dynamic behavior of the sensors as crucial for a proper characterization of history reconstruction.

Materials and methods

- RFID: TurboTag™



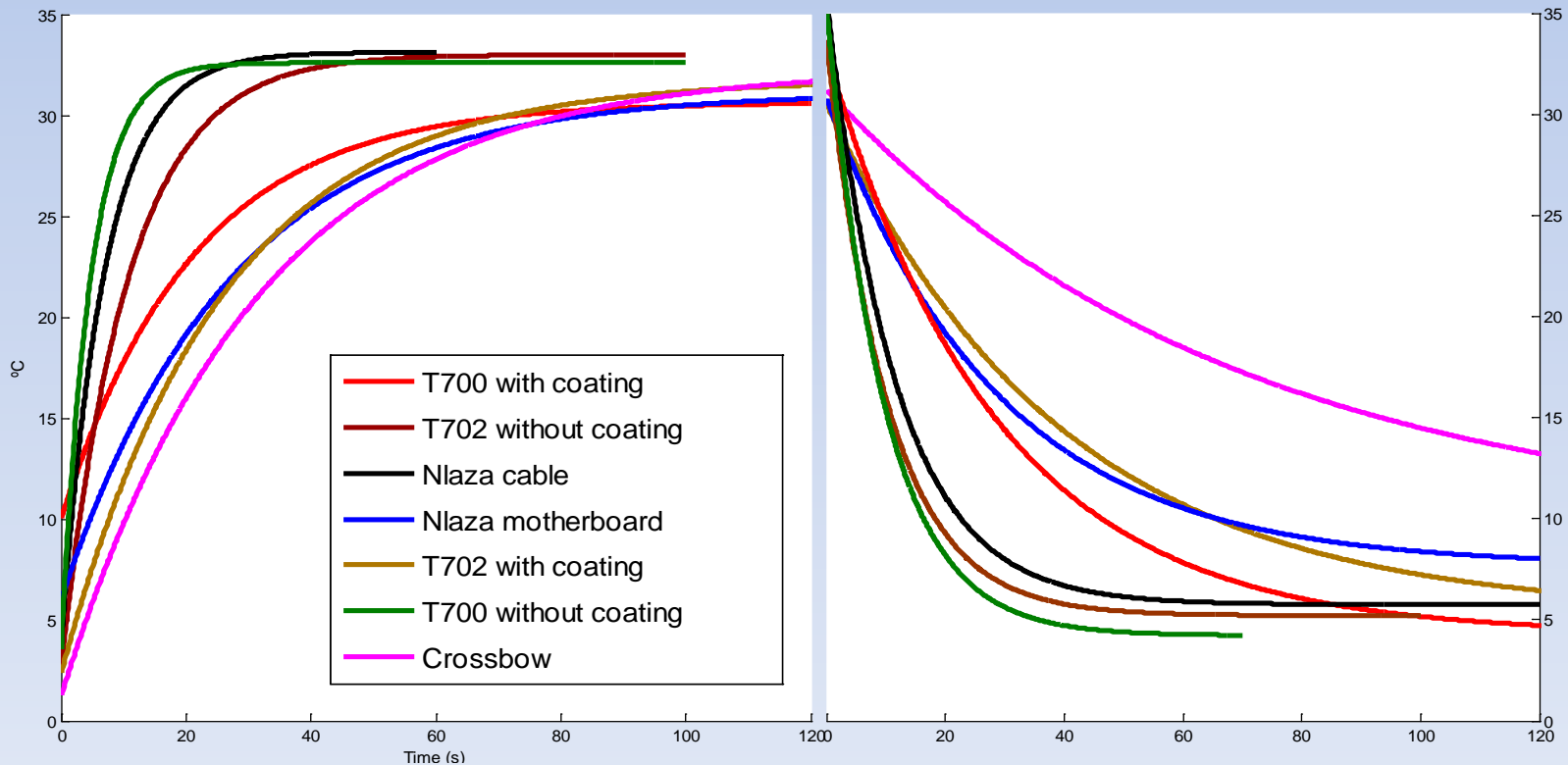
- Zigbee: SENSIRION
- Nlaza, Crossbow



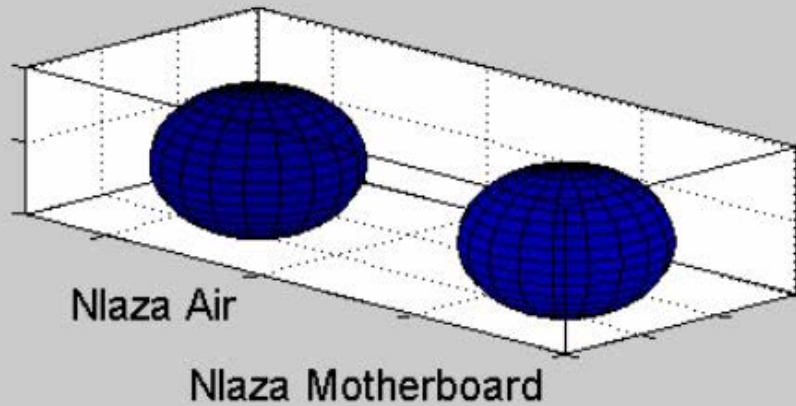
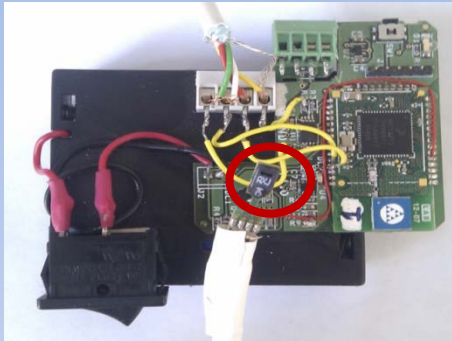


Sensor response as a first order system when using a step-shaped temperature step

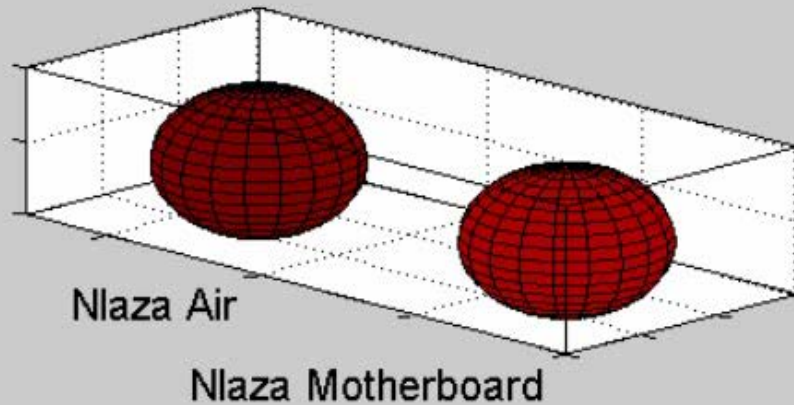
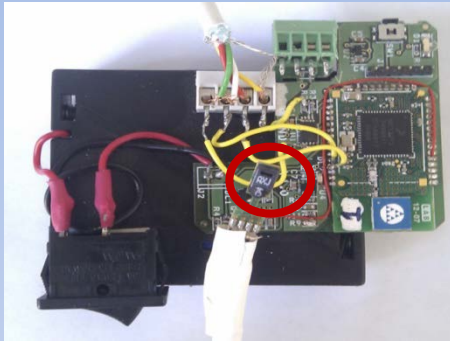
$$y_{up} = k * x * (1 - e^{-t/\tau}) ; y_{dw} = k * x * e^{-t/\tau}$$



Upward shape



Downward shape





Time response (τ) and r^2

Device	Status	Upward shape		Downward shape	
		τ (s)	r^2	τ (s)	r^2
T700	With coating	107.2±0.3	0.99	115.0±0.3	0.99
	Without coating	20.9±0.3	0.99	45.8±0.6	0.98
T702-B	With coating	131.2±0.3	0.99	156.8±0.3	0.99
	Without coating	53.8±0.6	0.98	57.6±0.9	0.97
Nlaza	Motherboard	126.4±0.3	0.99	184.0±0.3	0.99
	air	42.8±0.3	0.99	58.4±0.3	0.99
IRIS Sensirion	Motherboard	144.4±1.2	0.96	254.0±0.6	0.98
IRIS Intersema	Motherboard	264.1±1.2	0.96	292.9±0.6	0.98



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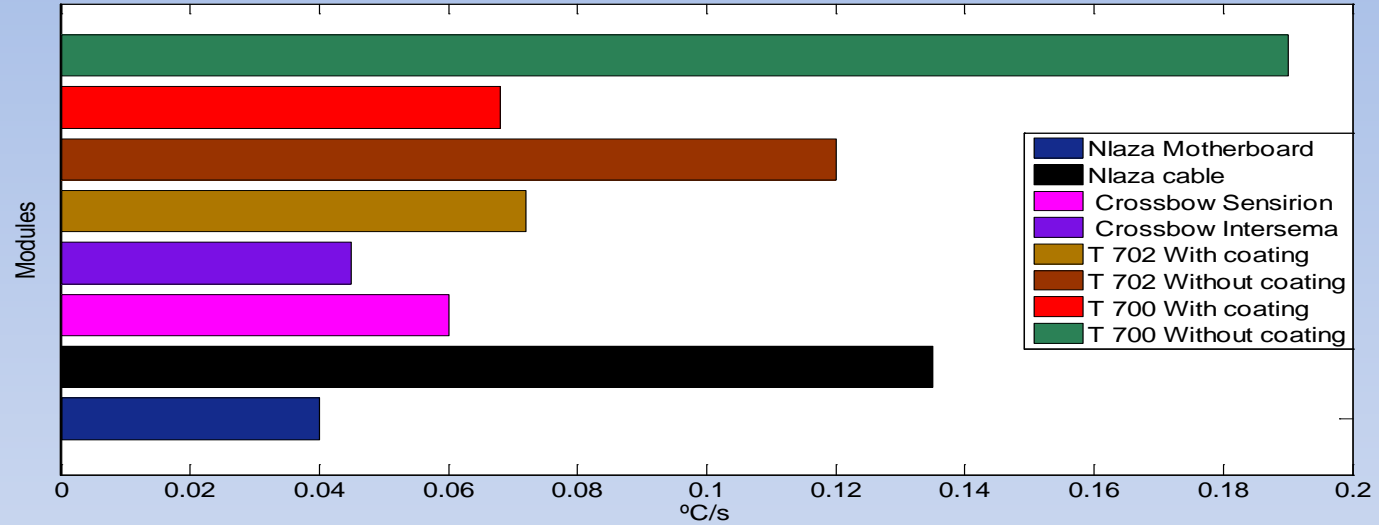


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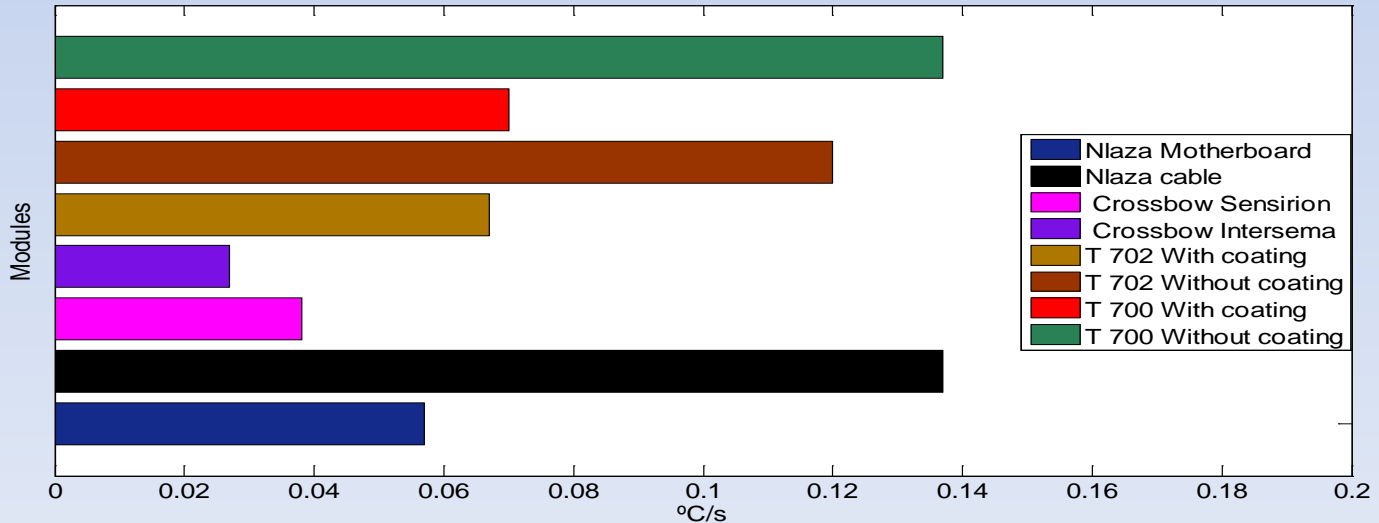


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Rise
Response
(5 °C → 35 °C)



Fall Response
(35 °C → 5 °C)





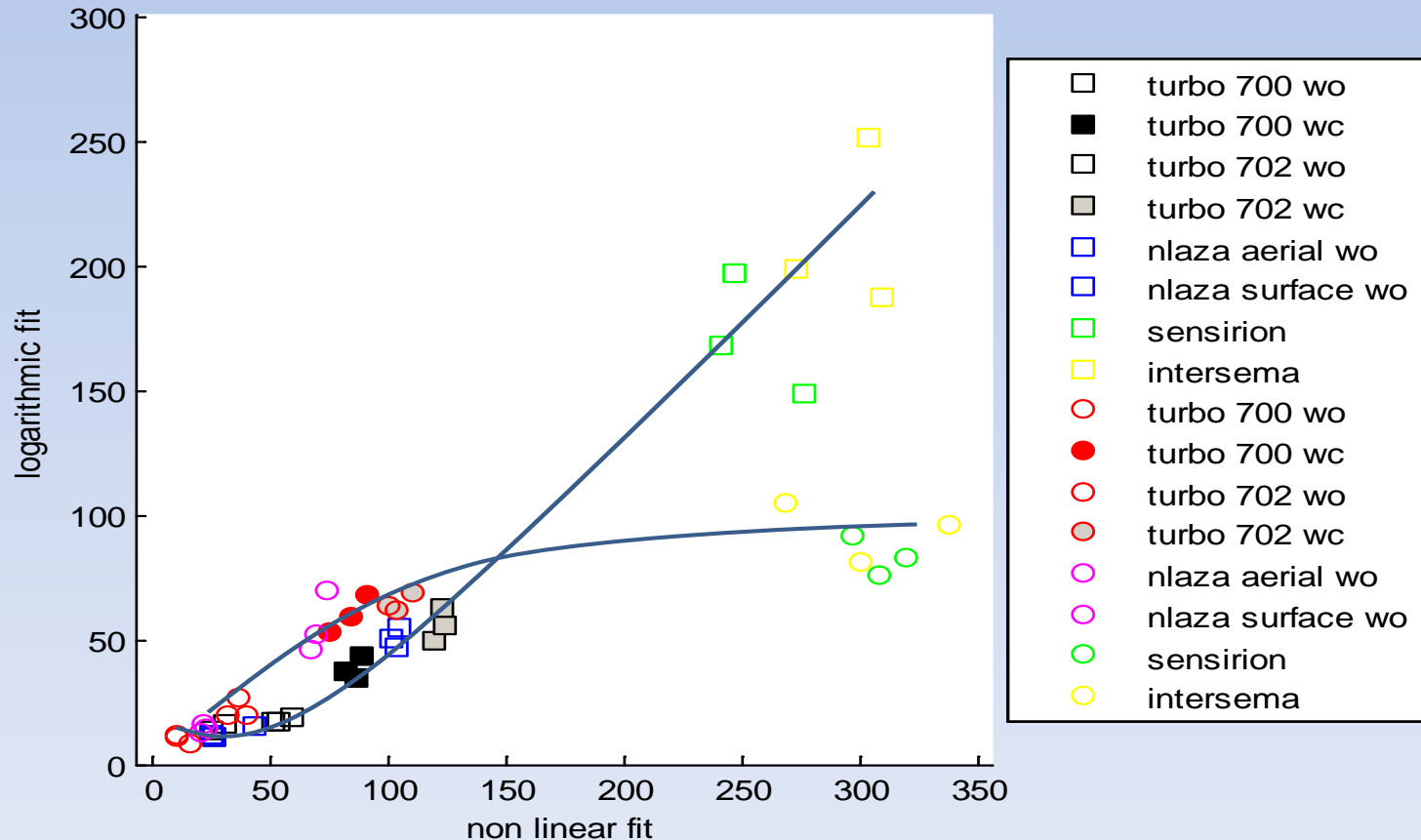
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Non-linear fit (NLF) and traditional logarithmic approach (TLA)





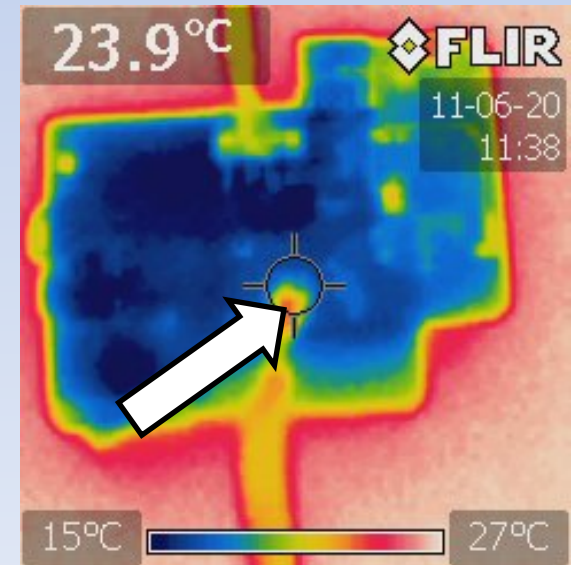
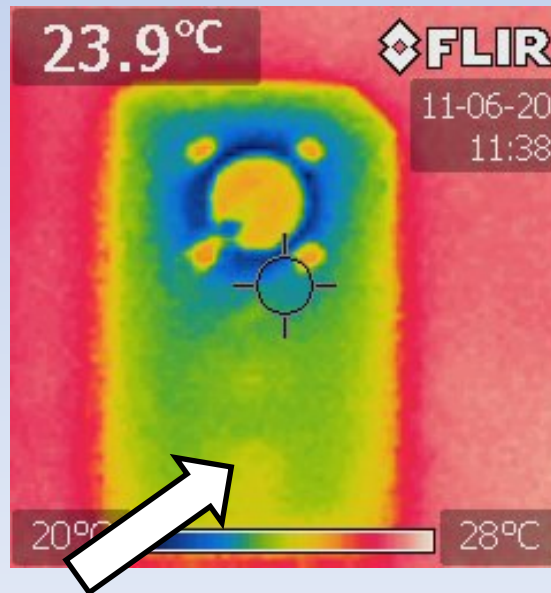
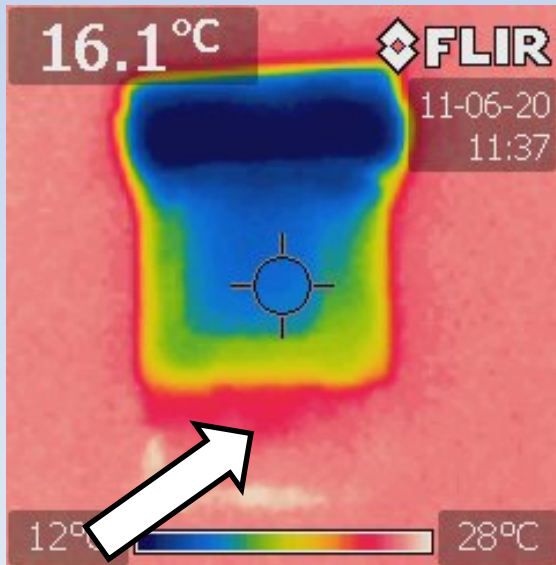
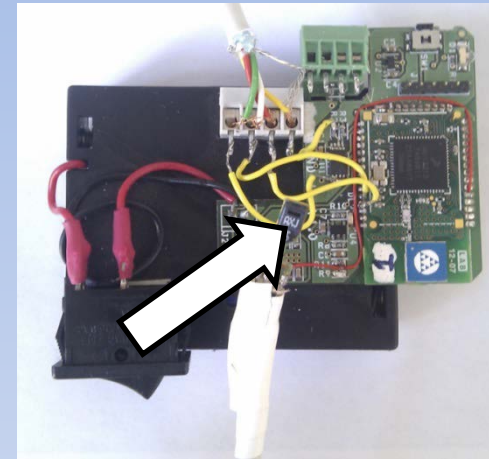
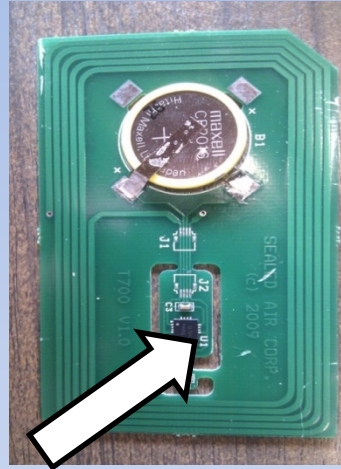
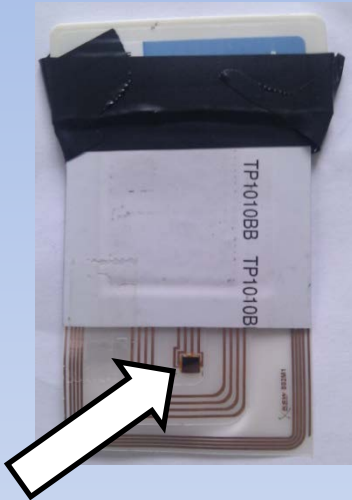
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Conclusion 1/2

- Sensor accuracy is being negatively influenced by :
 - The housing.
 - The heat released by the node electronics itself;Its characterization is basic to allow monitoring of high rate temperature changes and to certify the cold chain.
- Fastest response time 20s, temperature cycles of higher frequency cannot be addressed with available wireless technologies.
- Slowest response (264.1 s) corresponds to surface-mounted sensors which refers the need of a dedicated design.



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Conclusion 2/2

- Sensor located in a insulated position, product extremely sensitive to high temperature → the reaction rate is not good enough and it is limiting the capability of adaptation of the devices.
- This study can serve as a starting point to localization optimization of the devices or temperature estimation experiments.



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Thanks for your attention

Questions???