

REAMIT is “Improving Resource Efficiency of Agribusiness supply chains by Minimising waste using Big Data and Internet of Things sensors”.

What we do at REAMIT?

- Internet of Things (IoT) sensors are fitted in trucks or warehouses by the REAMIT team, and connected to the cloud for continuous monitoring of quality parameters (e.g. temperature, humidity) of fresh food.
- Through data analytics, an alert system is defined to notify owners should any quality issues arise.
- In case of quality issues, an alert is received on a dedicated smartphone app allowing the user to take rapid corrective action and preventing loss.

REAMIT at UCD - the CyberBar system

University College Dublin (UCD) in collaboration with REAMIT partners, focuses on the implementation of sensors combined with a novel food traceability system, CyberBar:

- This system utilises smartphone technology to identify the food product and monitor its progression through the food chain, all the way to the consumer at home.
- This is achieved by imprinting smartphone-readable codes onto food (e.g. chicken fillets, prime meat cuts) using laser technology and tamper-proof food grade labels.
- Designed as a traceability tool that allows access to product information in real time including its origin.
- It can also assist in compliance with legislation (e.g.: labelling requirements).
- CyberBar is employed along with IoT sensors and big data to reduce food waste.

Interested in joining REAMIT to benefit by technology? Contact us: reamit4nwe@gmail.com



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