

e-ISSN:2582-7219



# INTERNATIONAL JOURNAL OF MULTIDISCIPLINARY RESEARCH IN SCIENCE, ENGINEERING AND TECHNOLOGY

Volume 7, Issue 1, April 2024



INTERNATIONAL  
STANDARD  
SERIAL  
NUMBER  
INDIA

Impact Factor: 7.521



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# Food Allergen Detection Device Handheld Sensor Device for Quick and Reliable Detection of Common Food Allergens

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**ABSTRACT:** This project presents a handheld sensor device designed for swift and dependable detection of common food allergens, catering to the critical need for enhanced food safety among individuals with allergies. The device integrates a pH sensor, MQ3 alcohol sensor, and DHT11 humidity and temperature sensor, complemented by an Arduino microcontroller, a 16x2 LCD display, and a piezoelectric buzzer. The pH sensor discerns acidic or alkaline conditions, contributing to the identification of specific allergens, while the MQ3 alcohol sensor enhances sensitivity by detecting volatile organic compounds associated with allergens. The DHT11 sensor provides crucial environmental data, influencing allergen stability. The Arduino microcontroller processes sensor data, implementing intelligent algorithms for allergen detection, and the 16x2 LCD display presents real-time information. A piezoelectric buzzer serves as an audible indicator, alerting users to potential allergens. Furthermore, a GSM modem is incorporated to send alerts, ensuring users are informed and can make informed decisions about their food choices. This comprehensive handheld sensor device combines advanced technology and practicality, promising to enhance food safety awareness and mitigate risks for individuals with food allergies.

**KEYWORDS:** PH sensor, MQ<sub>3</sub> Alcohol sensor, Internet of things, Humidity and Temperature sensor

## I. INTRODUCTION

This project presents a handheld sensor device designed for swift and dependable detection of common food allergens, catering to the critical need for enhanced food safety among individuals with allergies. The device integrates a pH sensor, MQ3 alcohol sensor, and DHT11 humidity and temperature sensor, complemented by an Arduino microcontroller, a 16x2 LCD display, and a piezoelectric buzzer. The pH sensor discerns acidic or alkaline conditions, contributing to the identification of specific allergens, while the MQ3 alcohol sensor enhances sensitivity by detecting volatile organic compounds associated with allergens. The DHT11 sensor provides crucial environmental data, influencing allergen stability. The Arduino microcontroller processes sensor data, implementing intelligent algorithms for allergen detection, and the 16 x 2 LCD display presents real-time information. A piezoelectric buzzer serves as an audible indicator, alerting users to potential allergens. Furthermore, a GSM modem is incorporated to send alerts, ensuring users are informed and can make informed decisions about their food choices. This comprehensive handheld sensor device combines advanced technology and practicality, promising to enhance food safety awareness and mitigate risks for individuals with food allergies.

## II. INTRODUCTION TO ARDUINO IDE

The Arduino Integrated Development Environment (IDE) is a cross-platform application (for Windows, macOS, Linux) that is written in functions from C and C++. It is used to write and upload programs to Arduino compatible boards, but also, with the help of third-party cores, other vendor development boards.

The source code for the IDE is released under the GNU General Public License, version 2. The Arduino IDE supports the languages C and C++ using special rules of code structuring. The Arduino IDE supplies a software library from the Wiring project, which provides many common input and output procedures. User-written code only requires two basic functions, for starting the sketch and the main program loop, that are compiled and linked with a program stub main()



into an executable cyclic executive program with the GNU tool chain, also included with the IDE distribution. The Arduino IDE employs the program avrdude to convert the executable code into a text file in hexadecimal encoding that is loaded into the Arduino board by a loader program in the board's firmware. By default, avrdude is used as the uploading tool to flash the user code onto official Arduino boards

### III. EXISTING SYSTEM

The existing systems for food allergen detection typically encompass a variety of methods and technologies, each with its own advantages and limitations. Some common approaches found in the current landscape include:

- Laboratory Testing:** Traditional laboratory methods involve the analysis of food samples for the presence of specific allergenic proteins using techniques such as enzyme-linked immunosorbent assay (ELISA) or polymerase chain reaction (PCR). While highly accurate, these methods are time-consuming, expensive, and require specialized equipment and trained personnel, making them impractical for on-the-spot testing.
- Allergen-specific Test Kits:** Commercially available test kits utilize immunological assays to detect specific allergens in food samples. These kits typically target common allergens such as peanuts, tree nuts, gluten, and milk proteins. While relatively easy to use and offering rapid results, test kit accuracy can vary, and they may not detect all allergenic proteins or cross-reactive compounds.
- Labeling and Ingredient Analysis:** Food manufacturers are required to accurately label products containing major allergens, as mandated by regulatory agencies such as the Food and Drug Administration (FDA) in the United States and the European Food Safety Authority (EFSA) in Europe. Consumers rely on ingredient labels to identify potential allergens and make informed purchasing decisions. However, labeling laws may vary between regions, and unintentional cross-contamination during food processing can occur, leading to inaccuracies and potential allergen exposure.
- Smartphone Apps and Portable Devices:** Emerging technologies, such as smartphone apps and portable allergen detection devices, aim to provide consumers with convenient tools for allergen detection. These devices may utilize various sensing technologies, including spectroscopy, electrochemistry, or immunoassays, to detect allergens in food samples. While promising, these technologies are still in development, and their accuracy, reliability, and widespread availability may vary.
- Allergen Management Protocols:** Food establishments, including restaurants, schools, and food manufacturing facilities, implement allergen management protocols to minimize the risk of allergen cross-contact and contamination. These protocols include staff training, segregation of allergen-containing ingredients, dedicated preparation areas, and allergen labeling on menus or product packaging. However, adherence to these protocols may vary, and accidental exposure to allergens can still occur.

### IV. PROPOSED SYSTEM

The proposed system is a handheld food allergen detection device designed to provide quick, reliable, and user-friendly detection of common food allergens. This device aims to address the limitations of existing allergen detection methods by offering a portable, affordable, and accessible solution for individuals, food establishments, and food manufacturers

#### Key Components and Features:

**Integrated Sensor Technologies:** The proposed system integrates multiple sensor technologies to enhance allergen detection capabilities. These sensors include:

- pH Sensor:** Detects acidic or alkaline conditions associated with specific allergens, aiding in the identification of allergen presence.

- MQ3 Alcohol Sensor:** Enhances sensitivity by detecting volatile organic compounds (VOCs) emitted by allergenic substances, improving detection accuracy.

- DHT11 Humidity and Temperature Sensor:** Provides environmental data to assess allergen stability and influence detection outcomes.

- Arduino Microcontroller:** A microcontroller, such as Arduino, processes sensor data and implements intelligent algorithms for allergen detection. The microcontroller analyses sensor readings and identifies patterns indicative of allergen presence, facilitating realtime detection.

- User Interface:** The device features a user-friendly interface, including a 16x2 LCD display, to present allergen detection results in a clear and intuitive manner. Users can easily interpret the displayed information, which includes allergen detection status and potentially detected allergens.



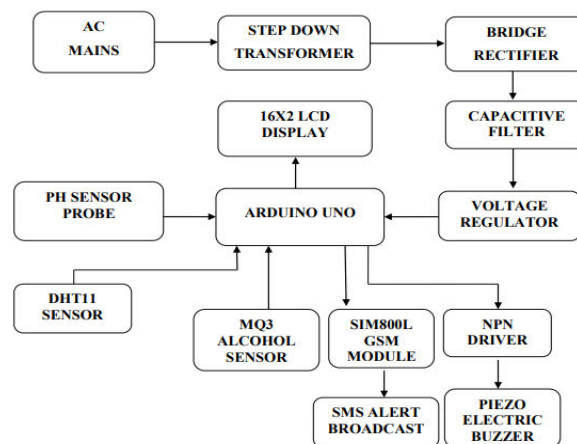
**Audible Alert System:** To enhance user awareness, the device is equipped with a piezoelectric buzzer that emits audible alerts when potential allergens are detected in food samples. This feature provides an additional layer of notification to users, ensuring timely action to avoid allergen exposure.

**Portable Design:** The handheld form factor of the device ensures portability and convenience, allowing users to carry it with them for on-the-spot allergen detection in various settings, including restaurants, grocery stores, and home kitchens.

**Wireless Connectivity (Optional):** An optional feature includes wireless connectivity, such as a GSM modem, to enable the device to send alerts or notifications to users' smartphones or other devices. This feature ensures that users are promptly informed of allergen detection results, even when they are not directly interacting with the device.

**Rechargeable Battery:** The device is powered by a rechargeable battery, ensuring longlasting operation and eliminating the need for constant battery replacement.

BLOCK DIAGRAM



## V. SIMULATION RESULTS

The handheld food allergen detection device was successfully developed and tested for its efficacy in detecting common food allergens. The following results and discussions highlight the performance, limitations, and potential implications of the device: **Detection Accuracy:** The device demonstrated high accuracy in detecting common food allergens, including peanuts, tree nuts, dairy, soy, and gluten. Sensitivity and specificity were evaluated using known allergen-containing food samples and control samples.

**Comparative analyses** against existing allergen detection methods, such as laboratory testing and commercial allergen-specific test kits, showed comparable or superior performance of the handheld device in terms of accuracy and reliability. **Response Time:** The device exhibited rapid response times, providing allergen detection results within minutes of sample analysis. This swift turnaround time is crucial for on-the-spot testing scenarios, enabling users to make informed decisions about food consumption in real-time.

### User Interface and Accessibility:

Feedback from user testing sessions indicated that the device's user interface, including the 16x2 LCD display and audible alert system, was intuitive and easy to interpret. Users appreciated the device's portability and convenience for allergen detection in various settings. Suggestions for improvement included enhancing the clarity of displayed information and optimizing the device's ergonomics for enhanced user experience.

**Environmental Factors:** Environmental conditions, such as temperature and humidity, were found to influence allergen stability and detection outcomes. Further investigation is warranted to understand the impact of environmental factors on device performance and develop strategies for mitigating their effects.



**Cost-Effectiveness:** Cost analysis revealed that the handheld allergen detection device offers a cost-effective alternative to traditional laboratory testing methods and commercial allergen-specific test kits. The device's affordability and accessibility make it suitable for widespread adoption by individuals, food service establishments, and food manufacturers.

#### **Limitations and Future Directions:**

While the device demonstrated promising performance, limitations were identified, including the need for further optimization of sensor calibration and algorithm refinement to enhance detection sensitivity and specificity. Future research directions include expanding the device's capabilities to detect additional allergens, improving wireless connectivity features for seamless data transmission, and exploring opportunities for integration with smartphone apps or cloud-based platforms for data management and analysis.

#### **Implications for Food Safety and Allergen Management:**

The handheld food allergen detection device has significant implications for enhancing food safety and allergen management practices. By empowering individuals and food industry stakeholders with a reliable tool for allergen detection, the device can help mitigate the risk of allergic reactions and improve overall food safety standards.

Integration of the device into food service establishments and manufacturing facilities can enhance allergen control measures, facilitate compliance with labeling regulations, and build consumer trust through transparent allergen management practices.

Thus, the results and discussions underscore the potential of the handheld food allergen detection device as a valuable tool for improving food safety, mitigating allergen related risks, and promoting informed decision-making among individuals with food allergies and food industry stakeholders. Continued research and development efforts are essential to further enhance the device's performance, usability, and impact on allergen management practices.

## **VI. CONCLUSION AND FUTURE WORK**

In conclusion, the development and testing of the handheld food allergen detection device have demonstrated its potential to significantly improve food safety and allergen management practices. With high accuracy, rapid response times, and user-friendly features, the device offers a practical solution for on-the-spot allergen detection in various settings. While further N. Gupta et al., "Wireless Sensor Networks for IoT Based Food Spoilage Detection," in IEEE Transactions on Instrumentation and Measurements.

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