



Supervision of Banana Transports by the Intelligent Container

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The banana challenge

Introduction

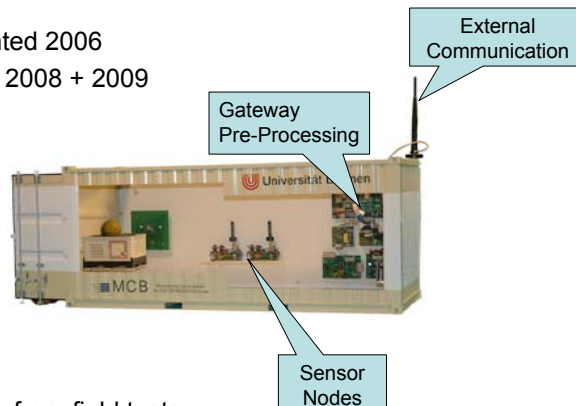
- Bananas can produce up to 800 Watt of heat per ton during ripening
 - Hard to control after a certain point
- Improve processes along the transport and supply chain by permanent monitoring of quality changes
- Untimely ripening is the greatest risk
 - Can be triggered in the field, in the packing plant or during transport
 - Or by insufficient cooling / temperature changes



↳ Full and accurate temperature supervision and control is a precondition for improvements in the banana chain.

Online monitoring by the intelligent container

- Real-Time remote monitoring of local temperature deviations
 - Idea first presented 2006
 - Transfer project 2008 + 2009



- Online Access
- Focus on results from field tests
- Outlook to future research

Outline


- Set up for field test
- Observed temperature deviations
 - Over length of container
 - Between different containers
 - Inside one box
 - Required sensor density
- Intelligent data processing
- The future of the intelligent container

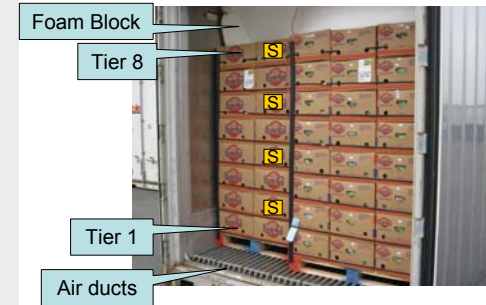
Installation in Costa Rica



Gateway

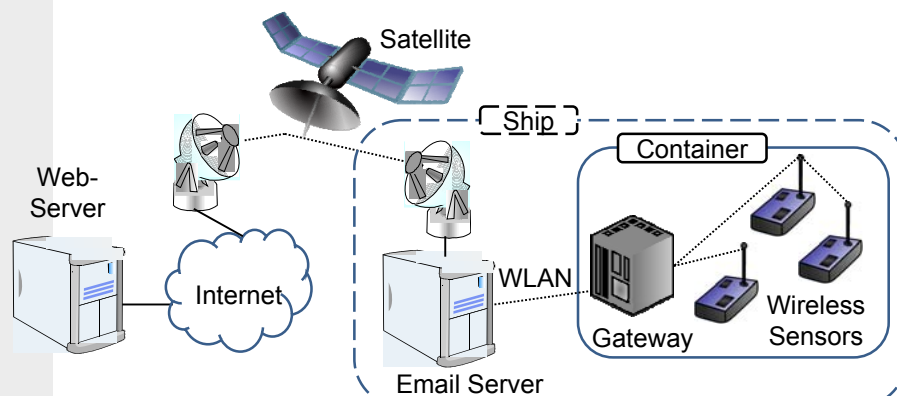
Installation in Costa Rica

- 4 pallets equipped with 4 sensors each 



External Communication

- Forwarding data from sensors to web-server
 - Using the vessel's email system



Webinterface

SFB 637 T4 Intelligent Container Webinterface: Start

Chassis:	Map	WSN Zeit:	Connection state	Temp	Hum	Volt	Detail WSN
1000010		2009-09-23 09:15:19	(5) active/default	Min 13.62 °C	81.0 %	2.58 V	
		Puerto Limon <-> Hamburg		Mean 14.64 °C	89.0 %	2.82 V	
		(Container-Nr.: 31 00 50 0)		Max 15.66 °C	102.0 %	2.89 V	
List of Status Data							
List of WSN Data							
Chassis:	Map	WSN Zeit:	Connection state	Temp	Hum	Volt	Detail WSN
1000007		2009-09-09 16:44:18	(5) active/default	Min 14.13 °C	78.0 %	2.75 V	
		Puerto Limon <-> Hamburg		Mean 17.74 °C	95.0 %	2.85 V	
		(Container-Nr.: 31 05 35 4)		Max 21.82 °C	100.0 %	2.91 V	
List of Status Data							
List of WSN Data							

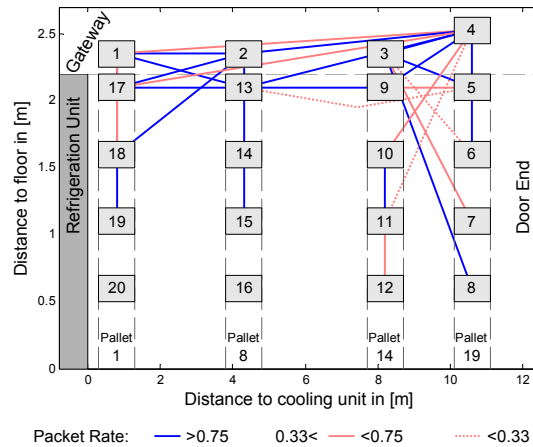
Mote-ID	Last message:	Temp.	Humidity	Voltage
1	2009-09-23 14:00:02	14.79 °C	93.0 %	2.8 V
2	2009-09-23 14:00:02	13.96 °C	94.0 %	2.81 V
3	2009-09-23 14:00:02	14.34 °C	95.0 %	2.84 V
4	2009-09-23 14:00:02	13.69 °C	81.0 %	2.8 V
5	2009-09-23 14:00:02	14.36 °C	102.0%	2.86 V
6	2009-09-23 14:00:02	15.2 °C	82.0 %	2.86 V
7	2009-09-23 14:00:02	15.57 °C	100.0%	2.75 V
8	2009-09-22 02:00:02	15.3 °C	97.0 %	2.82 V

Signal attenuation by the fruits

- Water-containing goods hinder the radio communication of wireless sensors @ 2.4 GHz

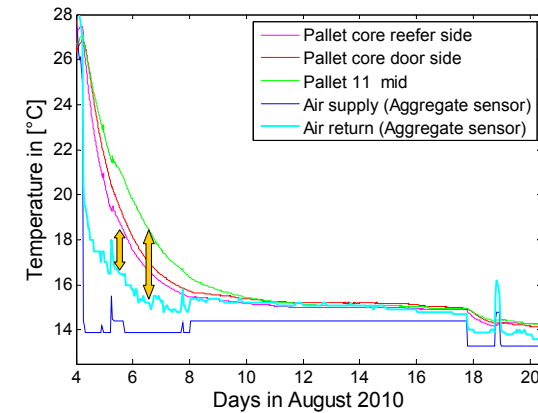
Distance 0.5 meter

- 1/3 of all links completely failed
- 1/3 of all links was not available part of the time
- 1/3 of all links worked well most of the time
- Partly compensated by network
- New hardware?



The necessity for core temperature measurement

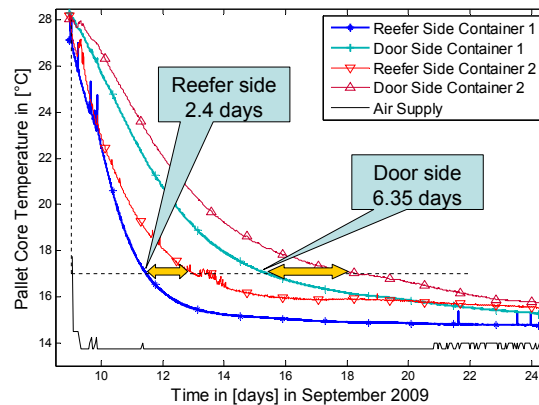
- The internal sensors of the aggregate help only little to estimate the banana temperature



Temperature difference over length of container

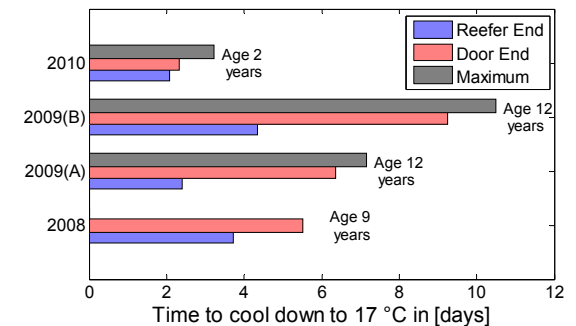
- Bananas are cooled down by the container
 - Large differences in time required to achieve 17 °C

- Door-end ↔ Reefer end
- Two containers of same type and year of manufacture



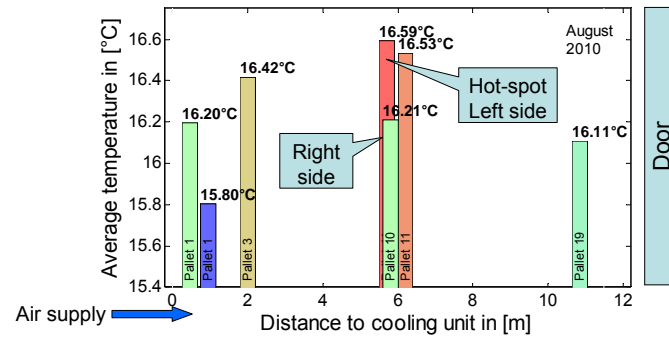
Comparison of 4 Experiments

- Large variations in age of containers
- Newer equipment cools faster, but local variations cannot be avoided
- The hot-spot can be at the door end or somewhere in the middle of the container



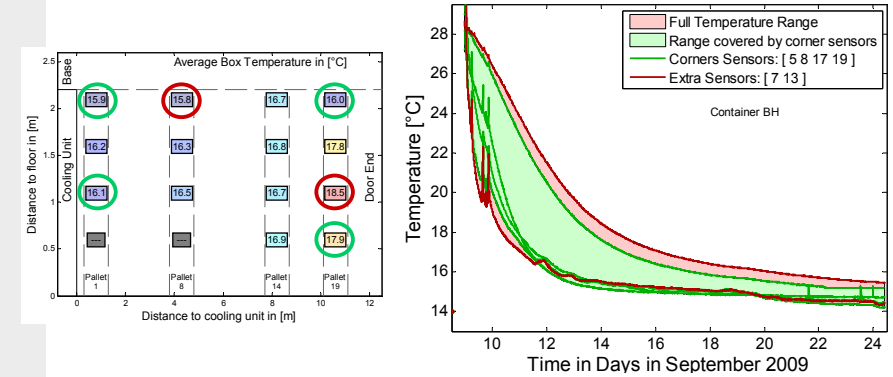
Location of hot-spots

- Horizontal cut through the container
 - Average pallet core temperature in tier 5 (1.25 meter above floor)
 - Pallet 11 in the middle / left side is the hottest, but neighbor pallet on the right side almost normal.



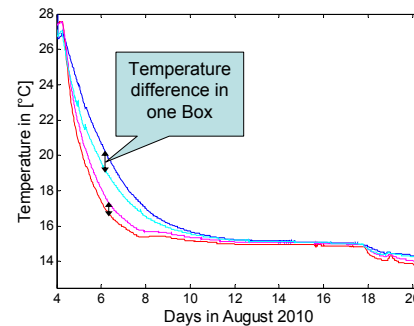
Required sensor density

- 4 Sensors are not sufficient
 - Pallet at aggregate and door side / lowest and highest tier
- But where to place the extra sensors?



Accuracy of temperature measurements

- How accurate can we measure temperature inside a banana box?
 - Cooling air flows through the boxes → variations
 - Even loggers in similar positions (distance ~ 5 cm)
 - ≈ 0.1 °C at end of transport
 - Up to 1 °C during cool down



Accuracy of temperature measurements

- Pulp temperature measurement
 - Hurts the banana
 - Comparison: Logger temperature before opening of pallets ↔ Pulp temperature → Logger in average 0.05 °C too high ($\sigma = 0.085$ °C)
 - Pulp temperature in centre of box 0.2 °C ... 0.4 °C higher than side of box



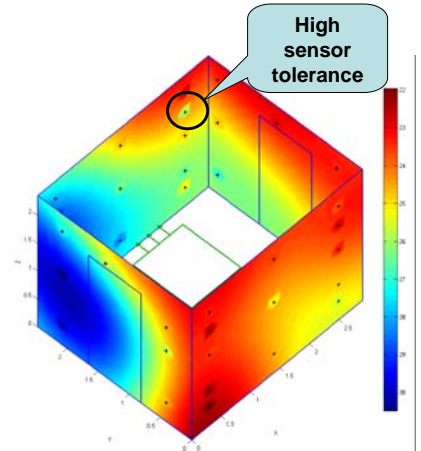
Innovation Alliance

- New project starts in September 2010
 - 13 partner companies and 6 research institutes

Sea-Containers (Bananas)	Truck-Transports (Meat)	Software	RFID and Electronics	Ethylene Sensor
GEFÖRDERT VOM Bundesministerium für Bildung und Forschung Federal Ministry of Education and Research				

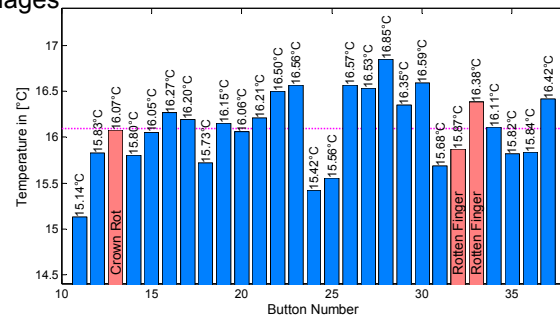
Intelligent data processing

- Not only forward data, but pre-process
 - Different algorithms (OSGi Software-Bundles) on demand, similar to App-Store for mobile phones
- Elements of the decision support tool
 - Spatial interpolation of temperature by Kriging
 - Prediction of future temperature curve
 - Shelf life models



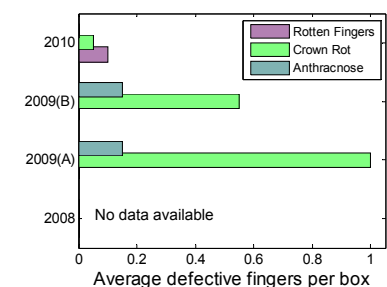
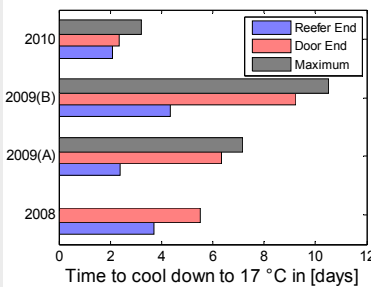
Relation temperature and quality

- No relation between box temperature and defects per box
- Further influence factors have to be checked
 - O₂, CO₂, Ethylene
 - Age at harvest
 - Micro biological load
 - Mechanical damages



Relation temperature and quality

- Relation to average quality per container
 - But no statistical evidence
 - Only on container level
 - No relation inside one container



Summary

- The pallet core temperature can show large variations
 - Differences in cool-down time
- Temperature is tricky to measure
 - The hot-spot can be anywhere, will be missed if only 4 sensors
 - Even inside one banana box $\Delta T \approx 0.5 \text{ }^\circ\text{C}$
- Relation of quality and temperature needs further evaluation
 - Other factors like gases and biological variance
- The system will help to reduce losses by unwanted ripening
 - Accurate temperature monitoring is the basis for the further steps
 - Compensate different quality levels by FEFO planning

The End

Thanks for your attention
www.intelligentcontainer.com



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