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Patent Search

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Abstract:

A system for fully automatic organic coating comprises an input section; a washing unit configured to use water for cleansing of the categorized food items; a collection unit configured to collect spoiled food items into a designated bucket; a drying unit; a recycling unit configured to detect any unwanted items; an organic coating unit configured to apply a nano-coating to foods; a coated foods undergoes a post-coating drying mechanism, an automatic testing process ensures the quality and safety of the foods, tested foods; a packaging unit is configured to package the tested foods based on the predetermined weights; an incorrect bucket is provided for collecting non-compliant foods during the testing phase; a processing module is configured to: a sensors for monitoring the drying process, washing process, coating process, and testing process; a capturing images; and a fan for controlling the airflow for the drying process.

Complete Specification

Description:FIELD OF THE INVENTION

Embodiments of the present invention generally relate to a food industry. Particularly, present disclosure relates to provide an automated organic coating system to enhance food safety, increase productivity, and ensure regulatory compliance.

BACKGROUND OF THE INVENTION

The subject matter discussed in the background section should not be assumed to be prior art merely as a result of it being mentioned in the background section. A problem mentioned in the background section or associated with the subject matter of the background section should not be assumed to have been previously recognized in the prior art. The subject matter in the background section merely represents different approaches, which in and of themselves may also correspond to implementations of the claimed technology.

Coating for food items refers to the application of a layer or film on the surface of various food products to achieve specific objectives, such as enhancing taste, texture, appearance, and shelf life. Food coating is a widely used technique in the food industry, and it plays a crucial role in the development of processed and convenience foods. Coatings can be applied to a variety of food items, including meat, poultry, seafood, vegetables, snacks, and bakery products. The primary purposes of food coating are preservation, texture and appearance enhancement, flavor improvement, heat protection, oil absorption reduction, and adherence of seasonings and ingredients. Food coatings offer several benefits, including preservation by acting as a barrier against moisture, oxygen, and contaminants to extend food shelf life. They also enhance texture and appearance, improve flavor, and protect against excessive heat during cooking. In frying, coatings reduce oil absorption, promoting healthier eating, and aid in the adherence of seasonings and ingredients to food surfaces.

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