

Sensor can tell if food is safe to eat



This is part of a series of articles that looks at entrepreneurs hoping to get their ideas off the ground through crowdfunding. At the time of writing, each of these innovations is currently seeking funding.

Consumers can often be anxious when it comes to the food they eat. In the past, we've seen Russia's [Lapka](#) sensor kits let users determine if their food is organic, and now a Lithuania-based startup called [Peres](#) is looking to crowdfund a new system that checks if food is still healthy to eat using a portable sensor and smartphone.

The Peres device acts as an electronic nose, using sensors that can detect temperature, humidity, ammonia levels and the presence of volatile organic compounds released when food begins to decompose. Users simply place the handheld device next to the food they want to check and press a button. It then sends the results to a smartphone, using color-coded graphics to show how fresh the food is. The device offers a more accurate reading than simply relying on the nose or eyes, and can be used in the home or in commercial kitchens to check if food is still fine to use, reducing food waste.

Watch the video below to see a demonstration of the system:

The device is available to pre-order via Indiegogo from USD 120 until 31 May, while its retail price will be USD 150 when it hits the market. Could Peres or something similar become a standard in restaurants to avoid food poisoning and save waste?

Indiegogo: www.igg.me/at/getperes

Website: www.getperes.com

Contact: info@getperes.com