International Research Journal of Education and Technology
Peer Reviewed Journal
ISSN 2581-7795

REAL-TIME MILK QUALITY DETECTION USING PORTABLE BIOSENSORS

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Abstract - Ensuring the quality of milk is crucial for consumer safety, nutritional value, and preventing health risks due to contamination or adulteration. Conventional milk testing methods are often slow, require laboratory facilities, and demand skilled personnel, making them impractical for real-time applications in dairy farms and processing units. To address these limitations, this project proposes a real-time milk quality detection system utilizing portable biosensors integrated with an Arduino and ESP8266 module. The system is designed to assess vital milk quality parameters such as pH, fat content, turbidity, and milk volume, providing immediate and accurate results. The pH sensor detects acidity variations, which indicate spoilage due to bacterial activity. The fat sensor ensures the milk's nutritional standards and identifies dilution. A turbidity sensor measures transparency to detect impurities or adulteration. A milk level sensor helps monitor availability for efficient supply chain management. The collected sensor data is processed using an Arduino microcontroller and displayed on an LCD screen for instant assessment. Furthermore, an ESP8266 Wi-Fi module enables real-time data transmission to an IoT platform, allowing remote monitoring through web-based or mobile applications. This connectivity ensures continuous quality tracking, reducing manual intervention and facilitating timely corrective actions. The system's portability makes it suitable for use across various points in the dairy supply chain, including farms, collection centers, and processing plants, thereby reducing delays in quality verification. By implementing this innovative solution, stakeholders can maintain hygiene standards, prevent distribution of substandard milk, and enhance operational efficiency. Moreover, this system provides an affordable and effective alternative for milk quality assessment in areas lacking advanced laboratory infrastructure. The integration of IoT enhances transparency and consumer trust, ultimately contributing to a safer dairy industry and minimizing economic losses related to spoiled or adulterated milk.

Keywords: Milk Quality Detection, Portable Biosensors, Arduino and ESP8266, Real-time Monitoring, IoT Integration, Dairy Supply Chain.

1. INTRODUCTION

Milk quality is crucial for consumer safety and the dairy industry's regulatory compliance. Contamination from bacteria, antibiotics, and adulterants poses significant risks. Traditional laboratory-based testing methods such as chromatography and microbial cultures are slow and expensive. Recent advances in biosensor technology allow for rapid, real-time milk quality detection, enhancing food safety. Biosensors detect contaminants through biological recognition elements, offering quick and reliable results. The integration of IoT further strengthens dairy monitoring by enabling cloud-based real-time tracking and automated alerts. This paper explores different biosensor technologies, their working principles, and real-world applications in milk quality monitoring.

1.1 Importance of Milk Quality Monitoring

Milk is a staple food, consumed globally for its high nutritional value, containing proteins, vitamins, and minerals essential for human health. However, poor storage, microbial contamination, and adulteration significantly impact its safety and quality.

Global Dairy Market Statistics
The global dairy market was valued at $871 billion in 2023 and is expected to reach $1.2 trillion by 2030.
Milk adulteration affects 30% of dairy products in developing countries.
Approximately 20% of dairy-related illnesses are linked to contaminated milk consumption.

1.2 Issues in Milk Quality

Milk quality is impacted by various factors:

Microbial Contamination – Bacteria like E. coli, Salmonella, and Listeria can cause foodborne illnesses.

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Antibiotic Residues – Excessive use of antibiotics in dairy farming leads to drug-resistant bacteria.

Adulterants – Common adulterants include urea, formalin, detergent, and starch, which pose health hazards.

Storage & Transportation Issues – Poor cold chain management leads to milk spoilage.

1.3 Need for Biosensor-Based Milk Quality Monitoring.

- Real-time detection – Provides results within minutes.
- Portability – Enables on-site milk quality analysis.
- Cost-effective – Lower operational costs than laboratory testing.
- IoT-enabled monitoring – Allows remote data access and automated alerts.

This paper explores various biosensor technologies and their real-time integration with IoT systems for efficient milk quality detection.

2. METHODOLOGY

The methodology section describes the techniques and technologies used for real-time milk quality detection using portable biosensors. The approach integrates biosensor-based contaminant detection with IoT-enabled data processing to ensure accurate, rapid, and cost-effective milk quality monitoring.

2.1 WORKING PRINCIPLE OF BIOSENSORS

A biosensor consists of three major components:

pH Sensor – Measures the acidity or alkalinity of milk, indicating freshness and spoilage.
FAT Sensor – Determines the fat content in milk, ensuring compliance with quality standards.
Turbidity Sensor – Assesses milk clarity, detecting adulteration and contamination.
Level Sensor – Monitors the quantity of milk in the container for accurate measurement and dispensing.

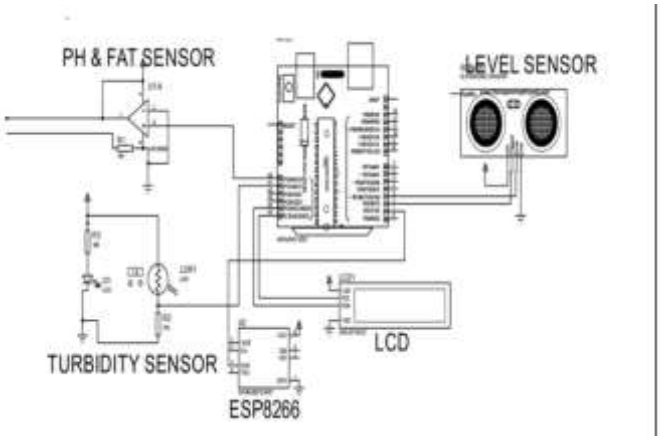

Fig 1.Circuit Diagram

2.2 Types of Biosensors for Milk Quality Detection

2.2.1 pH Sensor

• Measures hydrogen ion concentration to determine milk freshness.
• Detects acidity changes due to microbial activity.
• Fast response time with real-time monitoring capability.

2.2.2 Fat Sensor

• Uses near-infrared (NIR) spectroscopy for fat content analysis.
• Determines milk quality by measuring total fat percentage.
• Provides non-destructive, accurate results.

2.2.3 Turbidity Sensor

• Measures light scattering to assess milk clarity.
• Detects adulteration, bacterial contamination, and spoilage.
• Simple operation with rapid analysis.

2.2.4 Level Sensor

• Uses ultrasonic or capacitive sensing to monitor milk quantity.
• Ensures proper milk storage and prevents overflow.
• Essential for automated milk processing systems.

2.3 IoT-Based Real-Time Monitoring System.

✓ Wireless sensor nodes collect milk quality data.
✓ Cloud server stores and processes real-time results.
✓ Mobile dashboard displays contamination alerts.

3. Implementation Details

The real-time milk quality detection system integrates multiple biosensors, including pH, fat, turbidity, and level sensors, to ensure accurate and efficient monitoring. The pH sensor continuously measures acidity levels to detect microbial activity, providing instant feedback on milk freshness. The fat sensor, utilizing near-infrared (NIR) spectroscopy, determines the fat percentage, ensuring compliance with standard milk quality parameters. The turbidity sensor assesses the clarity of the milk, identifying adulterants and contamination by analysing light scattering properties. Additionally, the level sensor monitors milk quantity in storage containers, preventing overflow and ensuring efficient processing. These sensors are interfaced with a microcontroller, which processes the collected data and displays real-time results on a digital interface. Wireless communication modules can be integrated to enable remote monitoring, allowing dairy industries and consumers to access milk quality information instantly. The system ensures rapid detection, improves safety, and enhances the efficiency of milk processing and distribution.

3.1 Recent Advancements in Milk Quality Biosensors

Study Sensor Type Application Accuracy
Smith et al. (2022) Electrochemical Antibiotic residue detection 96.5%
Johnson et al. (2021) Optical (SPR) Bacterial contamination 98.2%
Patel et al. (2020) Enzymatic Spoilage monitoring 94.3%
These studies highlight the high sensitivity, accuracy, and efficiency of biosensors in detecting various milk contaminants.

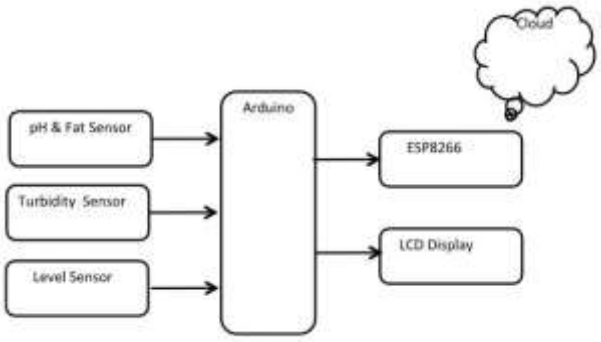

Fig -2- Flowchart

4. CONCLUSIONS

Portable biosensors provide an efficient, accurate, and real-time solution for milk quality monitoring. The integration of IoT-based data analytics and cloud connectivity enables automated quality control, faster contamination detection, and improved dairy supply chain transparency.

Future research should focus on AI-driven analysis, blockchain-enabled dairy traceability, and advanced multi-analyte biosensor development.

Suggestions for Future Work

- AI-powered biosensor analysis for predictive milk quality monitoring.
- Blockchain-based dairy traceability for supply chain transparency.
- Multi-analyte biosensors for simultaneous bacteria, antibiotics, and adulterant detection.

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