

Using real-time data loggers & dashboards

Glenn Hale Agribio, Bundoora

26/08/2020



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- Serviced Supply Chains
- Temperature loggers
- Summary
- Dashboard
- More information
- Questions / comments?





Serviced Supply Chains

- Joint project:
 - 1. Temperature monitoring
 - QDAF citrus and mangoes
 - AgVIC. stone fruit and table grapes
 - 2. Decision Aid Tools
 - 3. Sustainable Solutions
- To increase value & profitability of Australian horticulture
- Improving freshness, taste and consistency
- Demonstrate the benefits of temperature monitoring
- Encourage industry to adopt new technology
- USB data loggers protocol markets / insurance

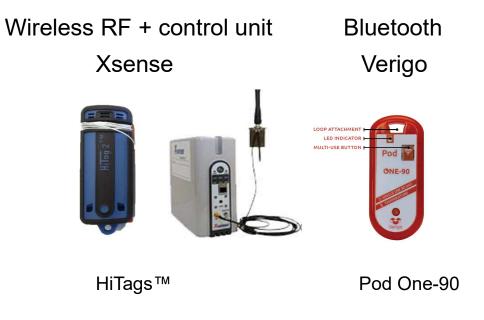




Temperature loggers



ALL – road, sea & air* (except Sensitech) *Some restrictions



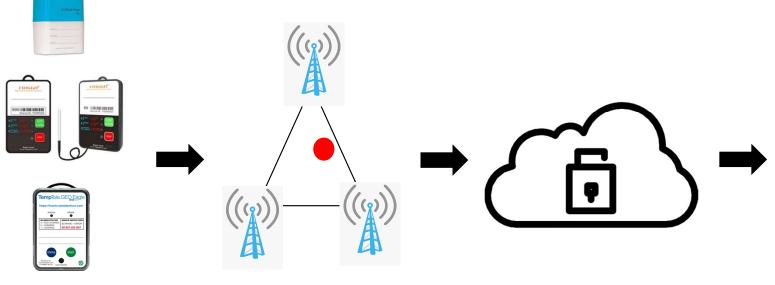


		TECHNICAL SP	ECIFICATIONS	
	EMERSON. CO Red Star 21			e tive solow Beneficial Caraca On the solowing s
Brand	Emerson	Frigga	Sensitech	Tive
Product	GO Real-time XL 2G/3G	B9 series	TempTale [®] GEO	Solo 5G
Dimensions - LWD (mm)	78 x 52 x 35	93 x 57 x 19	101 x 65 x 29	96 x 58 x 19.5
Weight (g)	155	100	139	100
Temeprature		•	/	
Location		•	/	
Light		•	/	
RH%	\checkmark	\checkmark		✓
Vibration / Shock		\checkmark		✓
Motion				✓
Probe		1 or 15m cable		
Alerts - email / SMS*		•	/	-
dditional charges				

	TECHNICAL SPECIFICATIONS						
	EMERSON CO Real Time 20 Alama Alama Alama			© ttve Scilore G7354 ©:			
Battery life (days)		90					
Cloud	Oversight	Frigga cloud	SensiWatch™	Tive cloud			
Temperature range (°C)	-20 to 70	-20 to 70	-30 to 55	-20 to 60			
Temperature accuracy (°C)	\pm 0.5 to 1.0	\pm 0.5 to 1.0	\pm 0.5 to 1.0	± 0.5			
Sensing interval (minutes)	6	10 - 120	5 - 120	10 - 120			
Data reporting interval (minutes)	60	20/30/60/120	15 - 480	?			
Reporting	Excel, PDF, Word	Excel, CSV, PDF	Excel, PDF	CSV, PDF			
Recycling	✓						



How do loggers work?





Mobile phone connectivity (SIM card)

Transmits data to cloud via mobile phone towers



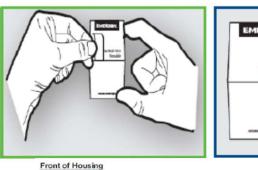






How to start loggers?

- Pull the white tab from the device or push green START button < 5 secs.
 - See LEDs flash
 - Hear beeping noises
- Start early (1-2 hours before deploying)
- Good mobile phone reception (open area)



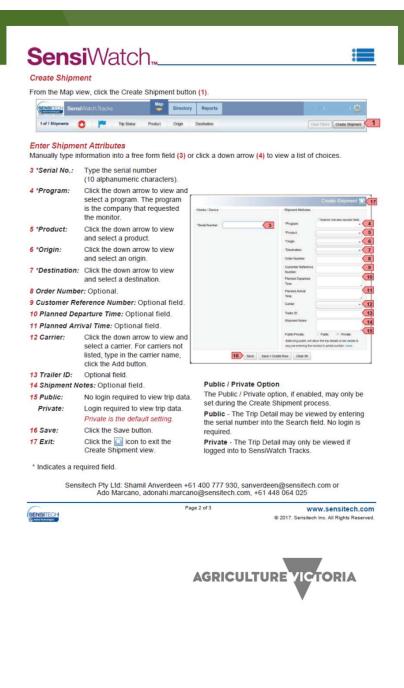




After activating loggers

- Go to Logger home page and login
 - Enter serial # and additional code to activate logger
 - · Create shipment and set up alerts
 - Email & SMS (additional charges)

Create a Shipment	Select a Templata	FRIGGA Pilot of Temperature Moni		En \vee 🕐 Bright Zhang Exit
(OPTIONAL) Enter Serial Number?	0506113003 Enter the last 4 digits of the serial number to speed up your search	ଜି Overview	Ð	0.25% 0.83% 3.58%
Enter Trip Name 2 Select/ Enter Origin Name 2	Enter Trip Name Enter/Select Location Crash New Location	- O Devices		
Select Departure Date/Time?			2 Atres 8 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	32 (1) kdle 988
 Add stops^(OPTIONAL) Select/ Enter Destination Name2 	Enter/Relect Location Create Inner Location	Device Setting	Solution and states	Alarm 9
Select Arrival Date/Time?		📼 🖌 Reports	l daen daen	Offine 50
Lane Description (OPTIONAL)	() No Temperature Information Required.	(A) User Manage		
Select Temperature Range	Exemplementarian Bennya select Bansor Cinata Yans Bansar Range Suppress Akerts Far 1 Nour	· ? Support	STATUS	GOODS ¢ OPERATION
Enter Additional Alert Contacts (OPTIONAL)	Conditional search on 1 adm.		15:11 29/11/18 T00A0008	• •
			14491 37413 419 TOOA0003	



Where to place loggers?

- Place logger in/on top of the last pallet closest to the doors
- Not inside the carton or between pallets
- Not on wall or floor



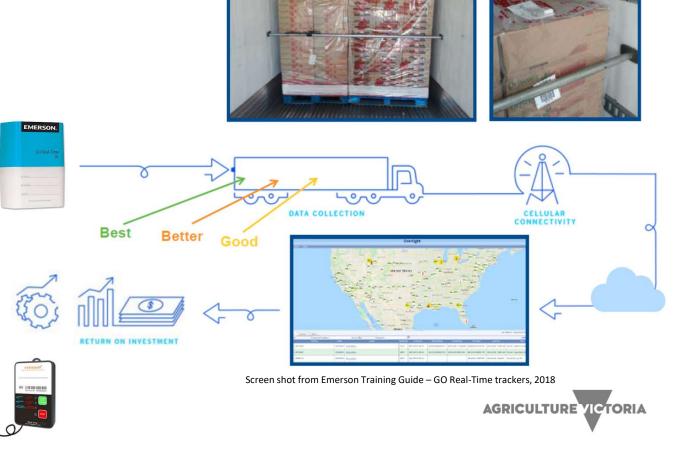


Image taken from Frigga instruction leaflet, 2020

Air freight



Airline	In discussions	
AeroMexico	Emirates SkyCargo	Aer Lingus
AeroUnion	LATAM Airlines	Air Malta
Air Canada	Korean Airlines	American Airlines
Air New Zealand	Philippine Airlines	DHL
Air Tahiti	Polar Atlas	Iberia
Asiana Airlines	Singapore Airlines	Qantas
ANA Cargo	Swiss Airlines	
Avianca Airlines	Turkish Airlines	
British Airways	Vietnam Airlines	
Cargolux	Virgin Airlines	
Cathay Pacific	WOW Air	



AS DEVICE IS ITORING TOUR BEST F000	Airline approved
	Air NZ
SCAVOX rescantile atom 3 atom 3 at	Virgin Au

List updated on 27th July 2020



Flight mode



• Two independent methods of disabling transmission while in flight:

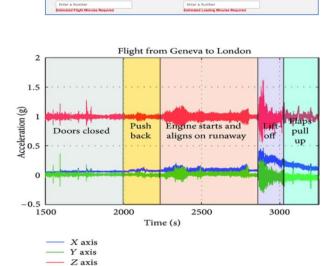


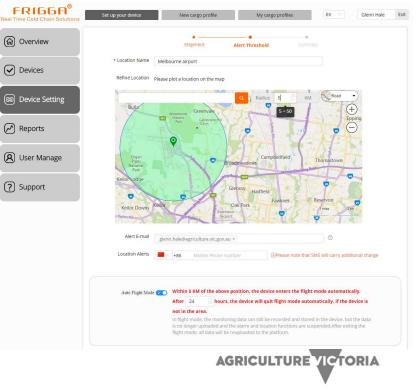
Shipment definition

 "Geo-fencing"

Select Location Create New Location Air Freight: O Airport Annual Airport Departure Contact Details	O Delete stop 1 Lecation Address: ?
Air Freight: Airport Arrival Airport Departure	Location Address: ?
Airport Arrival Airport Departure	
Add stops (OPTIONAL)	
	elect Location * Address?
Name? Create New	w Location
Select Arrival Date/Time?	
Estimated Flight Minutes:	Estimated Loading Minutes:
	Enter a Number
Enter a Number	

2. Accelerometer- Speed and height





Summary

• Pros:

- 1. Entire supply chain is more visible
- 2. 'Real-time' monitoring
- 3. Alert settings temperature & location
- 4. Full access to the data (T=0 mins.) & download sensor reports (24/7)
- 5. Can be used for road, sea and air* transport

• Cons:

- 1. Signal maybe compromised
- 2. Air-freight 'flight mode'
- 3. Higher unit costs & minimum order
- 4. Accidently start
- 5. Time to program them dashboard
- 6. Dashboards data / information limited (< 6 months)
- 7. Battery shelf-life ~ limited (< 6 months)



Sea-freight

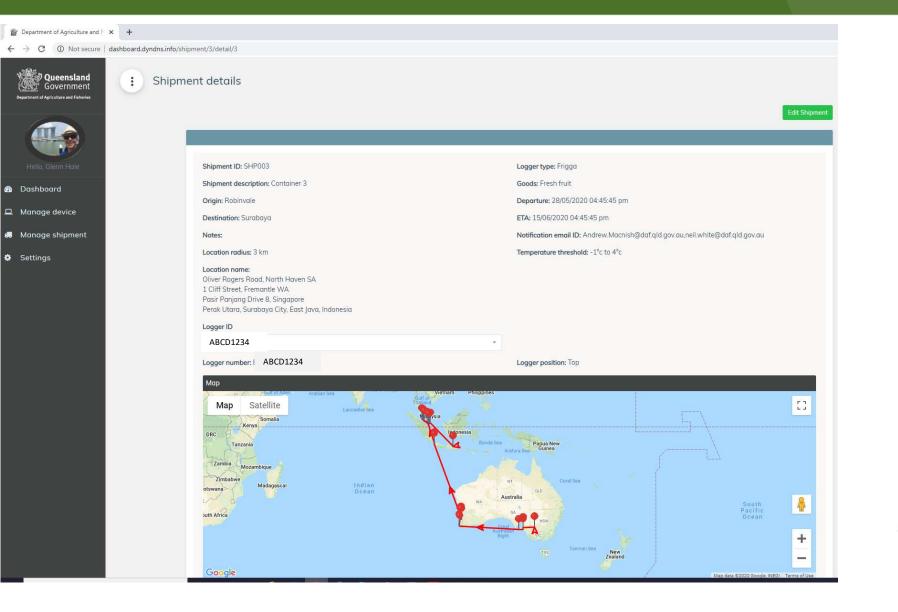




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Queensland Government	•	Dashboar	ď							\$ (
	Shipm	nent monitoring det	ails							
	10	✓ records per	page						Search all columns:	
Hello, Glenn Hale	#	Shipment ID	Logger Brand	Logger position	Origin	Destination	Last record	Most recent location	Alert severity	View
🚯 Dashboard	1	SHP017	Frigga	Тор	Melbourne	UK	2020-08-24 03 55:00	Victoria West Melbourne	0	۲
🖵 Manage device	2	SHP016	Frigga	Тор	Melbourne	UK	2020-08-24 13:06:00	Victoria West Melbourne		۲
	3	SHP015	Tive	Middle	Miriwinni	Hong Kong	2020-08-24 13:18:45	2 Hampstead Road, Homebush West, New South Wales 2140, Australia	0	۲
🛤 Manage shipment	4	SHP014	Tive	Тор	Miriwinni	Hong Kong	2020-08-24 13:14:27	87 The Crescent, Homebush West, New South Wales 2140, Australia		۲
Settings	5	SHP013	Frigga	Bottom	Melbourne	Felixstowe, UK	2020-08-23 16:04:00	Western Australia Fremantle Ellen Street	0	۲
	6	SHP012	Frigga	Тор	Melbourne	Felixstowe, UK	2020-08-23 17:07:00	Western Australia Mullaloo Meridian Drive	0	۲
	7	SHP011	Frigga	Тор	Melbourne	Felixstowe, UK	2020-08-18 06:47:00	South West Singapore	0	۲
	8	SHP010	Frigga	Тор	Melbourne	Laem Chabang, Thailand	2020-08-23 11:47:00		0	۲
	9	SHP008	Tive	Тор	Bundaberg	Hong Kong	2020-08-13 17:43:10	926 Zengcha Road, Baiyun Qu, Guangzhou Shi, Guangdong Sheng 510406, China	0	۲
	10	SHP007	Tive	Тор	Bundaberg	Ho Chi Minh City	2020-07-30 16:30:06	Gateway Motorway, Sandgate, Queensland 4017, Australia	0	۲
	Show	ing 1 to 10 of 16 er	itries						< Previous 1	2 Next >

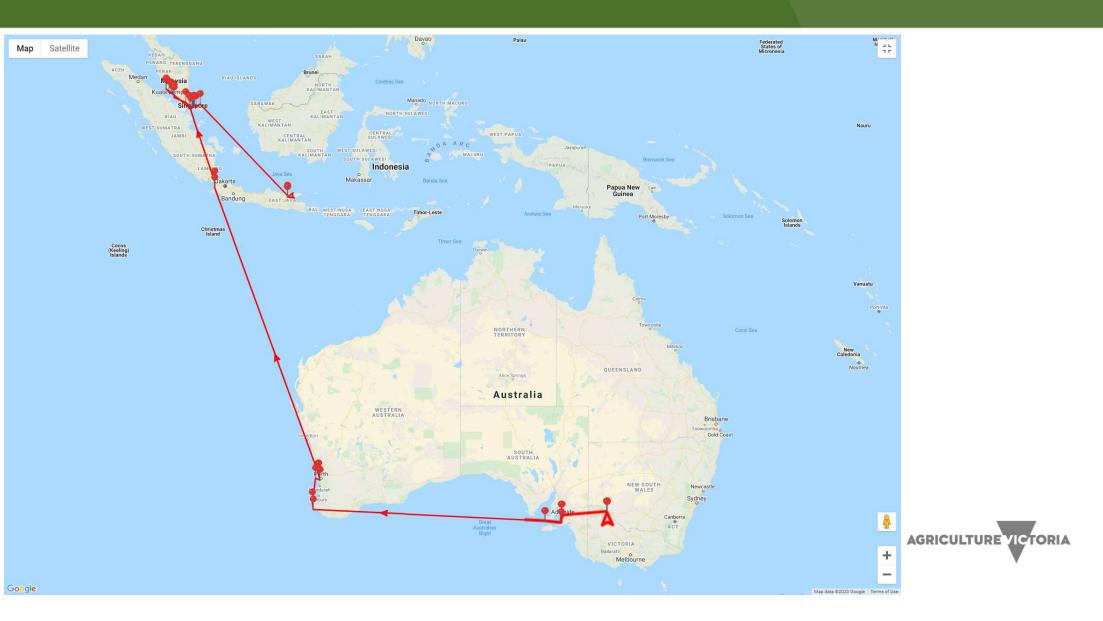


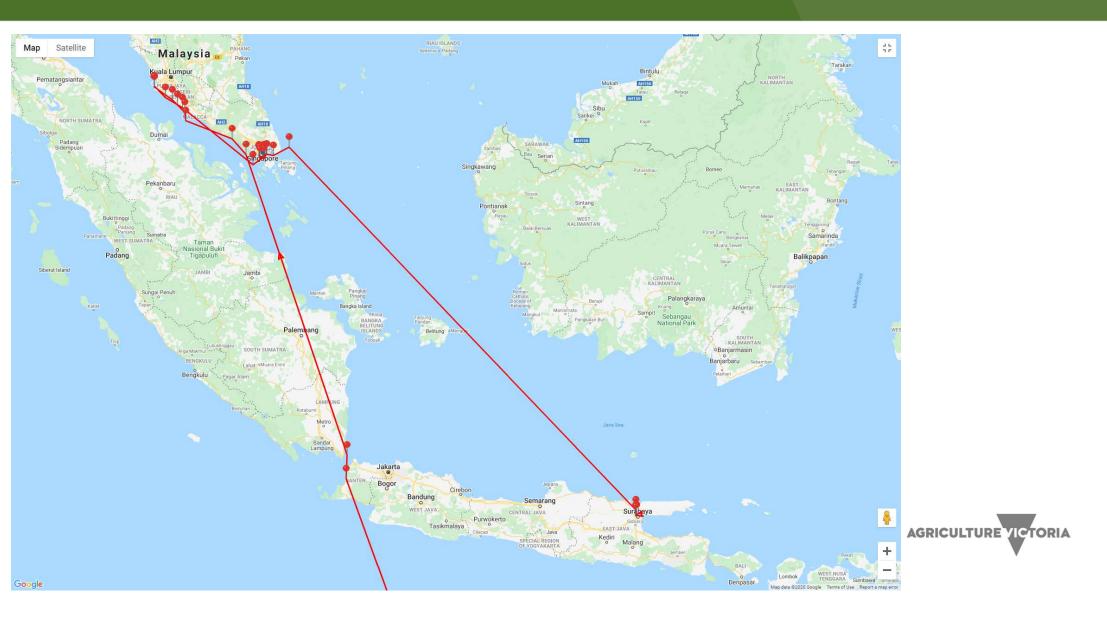
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Temperature graph





Real-time temp loggers tell the story

By Glenn Hale, John Lopresti and Dario Stefanelli

The Serviced Supply Chain (SSC) project aims to increase the value and profitability of Australian horticulture by improving the freshness, taste, consistency and reputation of Australian exports into Asia. In Victoria, this project will work closely with the summerfruit and table grape industries to demonstrate the benefits of supply chain monitoring and the use of predictive tools to help improve the cold chain management and quality of export fruit to Asian markets.

The project will test different types of temperature loggers to determine their practicality and functionality (i.e. ease of use, cost, accuracy, reliability, single use or reusable and if it has SMS/email notifications) that may be of benefit to both growers and exporters. Many exporters currently use USB temperature loggers that are generally discarded, or the data never accessed unless there is a dispute, thus there is no feedback of information to the exporter

"Ideally, mature table grapes should be stored at a pulp temperature of -1.0 to 0.0°C and 90 to 95% RH which will limit the rate of water loss from fruit stems and help extend shelf life."

A benefit of using 'real-time' temperature loggers is that the data is readily accessible 24/7 from cloud-

based systems so that logistical and marketing decisions can be made in situ rather than having to wait for the consignment to arrive at the destination which could otherwise be too late. Users can elect to receive SMS or email alerts notifying them when product temperatures deviate from predetermined limits.

By monitoring the export cool-chain growers can determine the best route to market and highlight where temperature fluctuations are occurring. Improvements can then he made that enable fresh produce to arrive in Asian markets in the best possible condition further enhancing Australia's reputation and lead to increased sales and profits in the future.

26 The Vine . Jul - Sep 2019



Figure 1. A Sensitech GEO Eagle temperature logger (inset) used to monitor a sea freight consignment of Crimson Seedless table grapes and its route from Mildura to Adelai Fremantle, Singapore and Hong Kong followed by road transport to China.



Figure 2. Temperature profile of Crimson Seedless table grapes exported from Mildura to Adelaide, Fremantle, Singapore, Hong Kong and Mainland China.

The logger was deployed in a carton

of Crimson Seedless table grapes at a

Victoria) and the route and temperature

packhouse in Mildura (north-western

monitored along the entire trip to

Hong Kong and China.

Adelaide, Fremantle and Singapore,

recovered once power was restored

(Figure 2)

Temperature monitoring

As part of the temperature monitoring component of the SSC project. Agriculture Victoria recently monitored a sea freight container from Australia to China using a Sensitech TempTale® GEO Eagle temperature logger (Figure 1).

the temperature data so that when it

is undated

comes back into range the on-line data

The logger successfully tracked the shipping container and provided The advantage of this logger is that it updates in Adelaide, Fremantle, is relatively inexpensive (- A\$75 each) Singapore, Hong Kong and China and the shipment information (time, (Figure 1). Transit time from Mildura to temperature and location data) can be Hong Kong was approximately 24 days accessed in 'real-time' on the cloud-(Figure 2). based SensiWatch™ as it contains a 3G-enabled SIM card that works The temperature profile shows a off triangulation with mobile phone relatively 'good' cool-chain of between towers. Although no data is transferred 1.0 to 1.5°C with the occasional when the logger is out of range (i.e. temperature spike to approximately 2°C due to trans-shipping in Fremantle and at sea), the logger temporarily stores Singapore. Air temperatures quickly





Visual inspection and quality assessment of Crimson Seedless table grapes in Guangzhou, China.

The larger spike in temperature was attributed to unloading at the port in Hong Kong and the subsequent road transport to the importers warehouse in Guangzhou, China.

Ideally, mature table grapes should be stored at a pulp temperature of -1.0 to 0.0°C and 90 to 95% RH which will limit the rate of water loss from fruit stems and help extend shelf life. Therefore, the temperature of the monitored consignment was slightly higher than optimal

Fruit quality

Scientists from Agriculture Victoria inspected another consignment of fruit that was stored at approximately 4°C for up to 13 days at the importers warehouse. This fruit was part of a packaging trial and had recently been removed from the cool room prior to measuring the grape surface temperature with a handheld infrared digital sensor.

Four to five grape bunches were then subsampled from multiple cartons and the fruit quality assessed within 24 hours. Soluble solids concentration of grapes as measured with an Atago pocket brix-acidity meter ranged between 22 and 26° Brix with an acidity level of approximately 1%.

Overall quality of the grapes was generally 'good' with only slight browning on the main stem and laterals. Minor scarring and some hlemishes were observed on the berries which may deter consumers or result in a less than premium product. Eating quality was mostly 'good to very good due to firm berries, high sugar levels and low acid concentration.

Data gained from these trials will be

used to validate predicted changes

in table grape quality from models

developed in static experiments at

Agribio, Bundoora. In these controlled

experiments, fruit will be stored under

different time and temperature regimes



so that response functions can be developed to help predict changes in fruit quality and remaining shelf-life.

Acknowledgements

The Serviced Supply Chains project is funded by the Hort Frontiers Asian Markets Fund, part of the Hort Frontiers strategic partnership initiative developed by Hort Innovation with co-investment from the Department of Agriculture and Fisheries, Queensland: Department of Jobs, Precincts and Regions (Victoria): Manbullo (mangoes): Montague Fresh (summerfruit): Glen Grove (citrus): and the Australian Government plus in-kind support from The University of Queensland and the Chinese Academy of Sciences.

For more information about the project or temperature loggers and monitoring please contact Glenn Hale (Horticultural Scientist at Agribio, Bundoora), E: glenn.hale@ecodev.vic.gov.au, M: 0419 500 302, W: hin.com.au/current initiatives/serviced-supply-chain

Glenn Hale, John Lopresti and Dario Stefanelli are Horticultural Scientists at Agriculture Victoria Research.





'The Vine' July to Sept, 2019

AGRICULTURE VICTORIA

The Vine - Jul - Sep 2019 27

https://www.ftalliance.com.au/across-borders-magazine



Keeping your temperature monitoring real

By GLENN HALE, Research Scientist - Agriculture Victoria

ANDREW MACNISH, Team Leader, Supply Chain Innovation – DAF, Queensland

Horticultural exporters need an efficient and reliable supply chain for their fresh produce to arrive in international markets in premium condition. Temperature plays a big role in maintaining freshness and quality of the produce.

In the past, many growers and exporters deployed USB data loggers to monitor sea freight temperatures as they are cheap, small, lightweight, reliable and easy to use. However, if importers are too busy to retrieve them and download the data then there is no feedback to the exporter. So generally, exporters only hear about poor temperature management when there is an insurance claim and by then it.

Several companies such as Emerson, Escavox, Fresh Key, Frigga, Sensitech and Tive have developed new generation wireless SIM-based data loggers that are capable of monitoring different parameters such as temperature, light, relative humidity, shock and location in real-time. These innovative loggers have global coverage and work similarly to a mobile phone in that they connect to the nearest phone tower via 2/3/4/5G and autonomously upload data to cloud-based systems that can then be viewed on a handheld device or PC.

Real-time alerts via SMS or email can also be set up to notify users when product arrives at, or departs from pre-determined locations, and if consignment temperatures fluctuate outside set limits. These features come at a cost (e.g. a higher unit price and extra time to set them up compared to USB loggers) however, as export manager for Montague, Mark Bailey said "the main drawcard of these loggers is that the entire supply chain is more visible and in real-time so that competition of these many

"If we receive an alert and see the temperature increasing then we can contact the transport or shipping company and ask them to go and check it out".

When deploying real-time loggers, it is recommended to start them 1 to 2 hours prior to positioning them in or on the top carton of the pallet closest to the door end of the shipping container so that there is minimal communication interference from the motor and water mass of the fresh produce. Temperature data and location may be updated en route depending on the location of the container on the vessel. If the shipping container is stacked in the middle of the vessel or when the vessel is out at sea, then the signal may be compromised. Information will be stored on the device until it comes into range with the next available mobile tower where data will be uploaded to internet cloud servers and accessible to approved users.

As part of the Serviced Supply Chains project, scientists at Agriculture Victoria recently deployed a real-time device (Frigga B9B) that successfully logged temperature and location data of a 'Crimson Seedless' table grape shipment and provided updates in Australia, Malaysia, Singapore and Indonesia (Figure 1). Transit time from packing in Robinvale (northern Victoria) to Surabaya (Indonesia) was approximately 28 days. Sea freight temperatures were maintained at approximately 1 °C with only minor fluctuations at the port in Singapore, but well within export limits. Another advantage of these loggers is that sensor reports can be downloaded at any time in either PDF, CSV or Excel format so users will always have access to the data



BORDERS

'Across Borders' Spring Ed., 2020

Figure 1. A real-time temperature logger (inset) used to monitor a sea freight consignment of 'Crimson Seedless' table grapes from Australia to Indonesia. Map is a screen shot of the vessels route, which was taken from a dashboard developed by DAF, Queensland. Photo courtesy of Glenn Hale.

The Serviced Supply Chains project is funded by the Hort Frontiers Asian Markets Fund, part of the Hort Frontiers strategic partnership initiative developed by Hort Innovation with co-investment from the Department of Agriculture and Fisheries (DAF), Queensland; Department of Jobs, Precincts and Regions (DJPR), Victoria; Manbulloo (mangoes); Montague (Summerfruit); Glen Grove (citrus); and the Australian Government plus in-kind support from The University of Queensland and the Chinese Academy of Sciences.

For more information contact:

Glenn Hale at Agriculture Victoria on 0419 500 302 or <u>glenn.hale@agriculture.vic.gov.au</u> or <u>http://www.hin.com.au/current-initiatives/serviced-supply-chain</u>







Any questions / comments?

Glenn Hale



0419 500 302



glenn.hale@agriculture.vic.gov.au

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