First report worldwide on colorimetric sensor for visual detection of post-harvest spoilage in onion.







Divya Sachdev Vinay Kumar Neeraj Baghel

NIFTEM Researchers team developed <u>VISUAL SENSOR</u> for detection of post-harvest <u>SPOILAGE OF ONION</u> for first time in the world. Onion being semi perishable horticultural crop, once subjected to deteriorationa during the storage leads to losses of approx. Rs 1000 cores. So, visually detecting and distinguishing healthy and spoiled onions in a storage chamber is a necessity. This technology will certainly be a boon to farmers while simplifying the detection and at the same time will prove cost effective. The researcher's team made it easy and proved with support of the institute.

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Silver based nanomaterial, as a selective colorimetric sensor for visual detection of post-harvest spoilage in onion

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