

Evigence debuts FreshSense technology to measure freshness

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Evigence continues to redefine freshness measurement and transparency, announcing the general availability of its breakthrough Freshness Management Platform with FreshSense, new sensors with patented chemistry-embedded QR codes. Evigence now offers food companies and cold-chain leaders the data-driven freshness insights at the case or unit level needed to boost end-to-end supply chain efficiency, guarantee food quality, reduce food loss, manage compliance and make decisions with confidence.

Evigence has launched multi-mode scanning capabilities, including augmented reality (AR) mobile scanning and automatic production-line vision, and now immediately uploads the scanned sensor data to the Evigence Cloud for analysis and visualisation that generates in-depth dashboards powered by artificial intelligence (AI). Primary new features include:

Freshness Management Dashboards powered by its proprietary AI and machine learning platform deliver real-time, actionable insights to help food industry leaders optimise every juncture across their supply chain, improve inventory management based on Real Remaining Shelf Life (RSL), ensure compliance and reduce waste, while increasing confidence and enhancing customer satisfaction;

Automated Early Supply Chain Scanning with automatic data capturing (ADC) technology, which streamlines traceability from initial production lines while minimising manual labour to ensure optimal freshness and minimise waste;

Evigence Advanced Multi-Scan Technology, which allows users to simultaneously scan multiple cases of perishables using hands-on AR or product-line vision systems for complete freshness visibility and guaranteed food quality from production to

consumption; and

FreshSense, is the first freshness monitoring sensor with chemistry-embedded QR codes for easy scanning and visual freshness measurement with precision temperature and time tracking tied to the individual perishable product profiles and food types.