Digital twins:



Materials Science and Technology

The next frontier in fresh-produce cold chains

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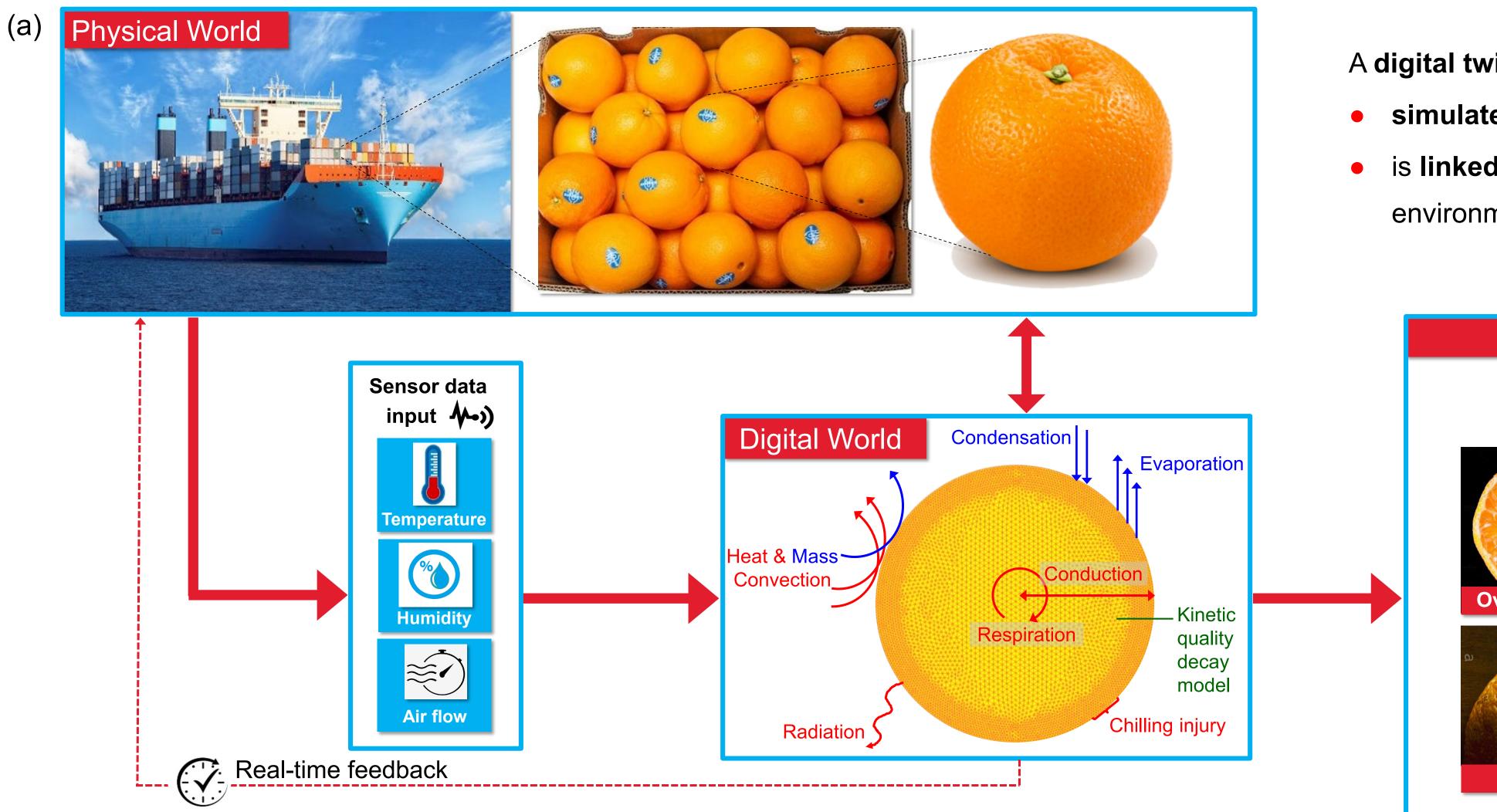
Introduction

- Fresh produce require refrigerated transport and storage to prolong the shelf life
- Every shipment experiences a **unique cooling history and quality evolution**
- This complicates logistics at the retailer and leads to unnecessary losses

Research Questions

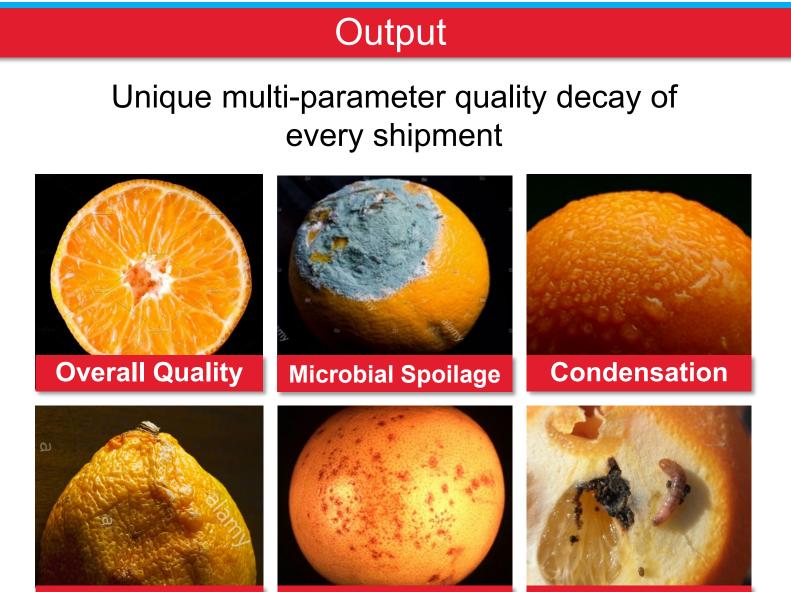
- How can monitoring in cold chains be effectively used to foresee the unique quality evolution of a fresh produce?
- How can **digital twins** quantify the **invisible quality losses** taking place in these cold chains, and **mitigate** them?

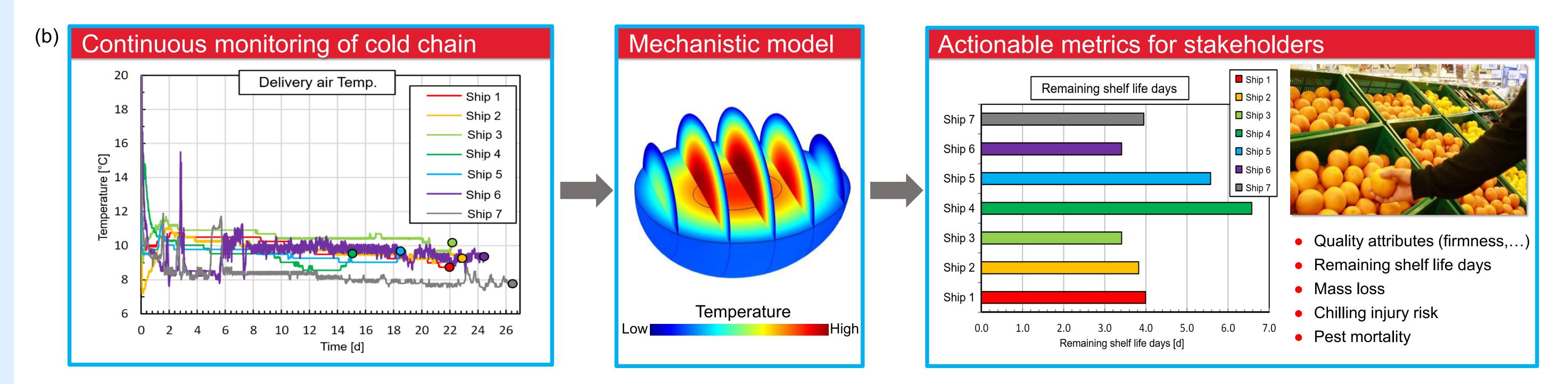
Research Approach and Outcomes



A digital twin is a virtual model of a produce in a cold chain, which

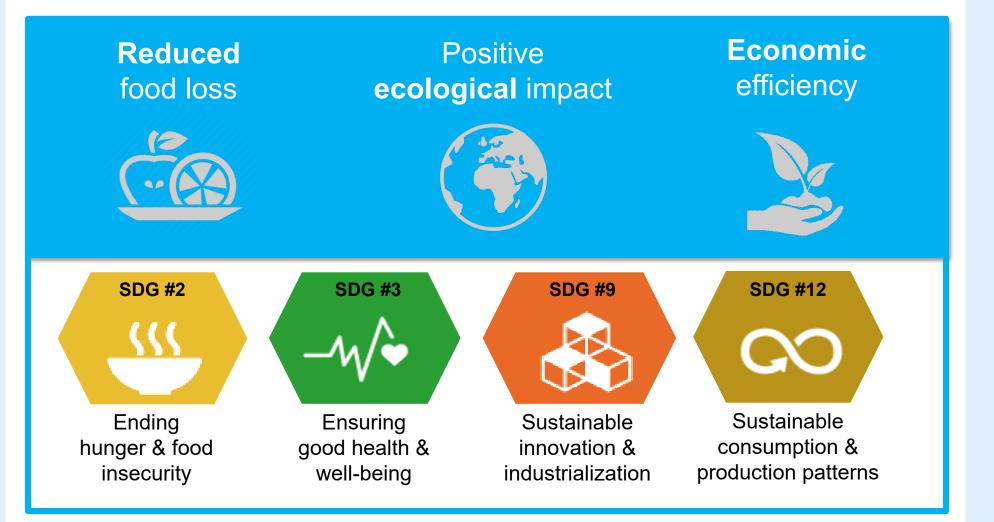
- **simulates** all relevant biophysical transport processes, and
- is **linked to the real world with sensor data**, monitoring environmental parameters; preferably in real-time.





- (a) Concept of digital twin highlighting the key elements, viz. (i) monitored sensor data from actual cold chains, (ii) the digital twin based on mechanistic modeling, and (iii) the link between the digital twin and its physical counterpart. The output or key performance indicators captured by the digital twin are indicated in the box on the right;
- (b) Case study of digital twinning in an actual cold chain using monitored delivery air temperature in maritime-freight transport to predict the remaining shelf life days for mango (adapted from Defraeye et al., 2019a, 2019b).

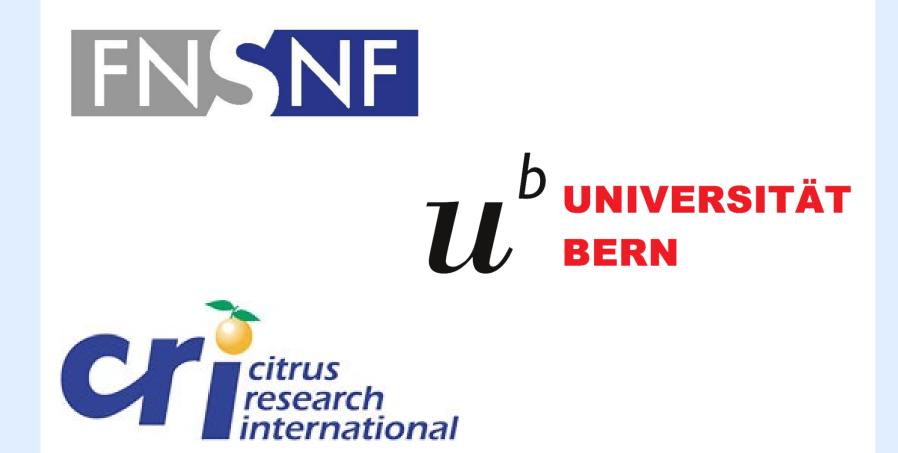
Food System Relevance



References

- Defraeye, T., Tagliavini, G., Wu, W., Prawiranto, K., Schudel, S., Kerisima, M. A., ... & Bühlmann, A. (2019).
 Digital twins probe into food cooling and biochemical quality changes for reducing losses in refrigerated supply chains. *Resources, Conservation and Recycling, 149*, 778-794.
- Defraeye, T., Shrivastava, C., Verboven, P., Berry, T., Schudel, S., Bühlmann, A., ... & Rossi, R. (2019). Digital twins are coming! Will we need them in fresh-produce supply chains? *Trends in Food Science and Technology* (in preparation).

Acknowledgements



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