





Al and VR in the Sustainable Food Industry

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ZOOM POLL

Have you ever used the principles of food management system in your family?











Key SDGs that matter for food industry



SDG 2. Zero Hunger



SDG 6. Clean water and sanitation



SDG 10. Reduced inequalities



SDG 15. Life on land



SDG 12. Responsible consumption and production



SDG 14. Life below water

SUSTAINABLE GOALS



https://www.fao.org/sdg-progress-report/ru/







Food trends and Al

- Al-Driven Personalized Nutrition
- Smart Food Manufacturing & Predictive Maintenance
- Al in Food Safety & Quality Control
- Sustainable Sourcing and Waste Reduction
- Flavor Innovation Using Generative Al
- Demand Forecasting & Supply Chain Optimization

Smart Foods: How AI is Crafting the Future of the Food Industry

The Latest AI Trends Transforming The Food Industry











Al-Driven Personalized Nutrition

- <u>Nutrigenomix</u> analyzes genetic data to recommend foods tailored to an individual's health risks, metabolism, and nutrient needs.
- <u>ZOE</u> uses microbiome and blood sugar data to suggest optimal meals, helping users avoid inflammation, energy crashes, or weight gain.
- Tastewise scans social media, recipe sites, and restaurant menus to predict emerging preferences - allowing brands to design new functional snacks or beverages for niche health goals like sleep, immunity, or gut support.
- <u>MyNetDiary</u> provides app-based analysis of metabolic activity, enabling people without a dietitian to get personalized food guidance daily.









MyNetDiary

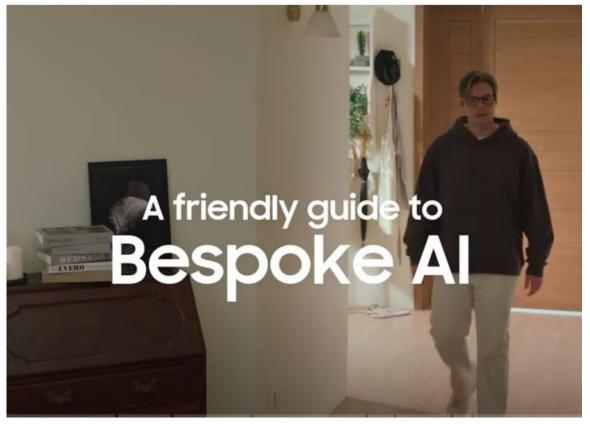
- 1. Intelligent Food Logging and Analysis
- 2. Personalized Goal Tracking
- 3. Nutritional Feedback and Meal Suggestions
- 4. Predictive Progress Modeling







BeSpoke Al



https://www.youtube.com/watch?v=ENzccyfvjOw&ab_c hannel=Samsung









Smart Food Manufacturing & Predictive Maintenance

- GE Digital's Predix and Siemens MindSphere track equipment performance continuously, detecting anomalies before they become failures.
- <u>IBM Maximo</u> uses machine learning to analyze sensor data and schedule maintenance exactly when needed.
- <u>TOMRA</u> inspects and sorts food items faster and more accurately than human workers.
- <u>Seeq</u> and <u>Uptake</u> provide data analytics to optimize energy consumption and reduce spoilage, supporting companies' SDG commitments.
- <u>Rockwell Automation's FactoryTalk</u> can switch recipes or packaging settings on the fly, enabling agile manufacturing.

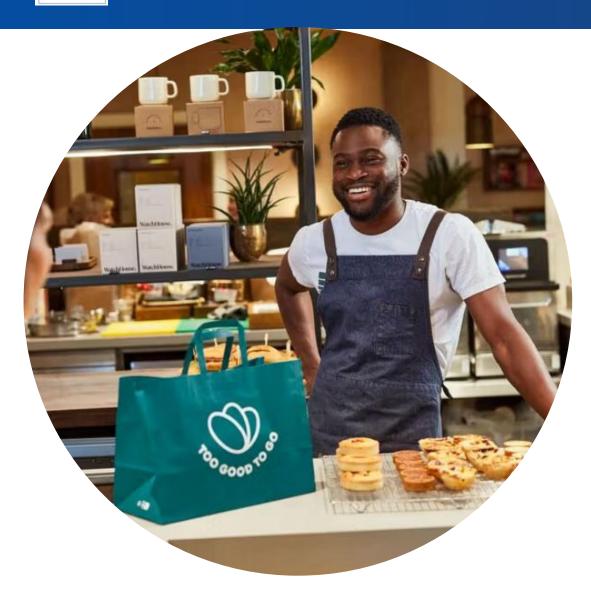


https://www.youtube.com/watch?v=a0EW60F7 OR4&ab channel=TOMRA









Sustainable Sourcing and Waste Reduction

<u>Provenance</u> and IBM Food Trust use blockchain and AI to verify sustainability credentials, such as fair trade or regenerative farming, down to the farm level.

<u>Afresh</u> uses AI to predict demand for fresh produce in grocery stores, reducing spoilage by up to 25% and improving inventory decisions.

<u>Wasteless</u> uses machine learning to adjust prices in real time based on expiration dates, encouraging timely purchase and reducing landfill contributions.

<u>Too Good To Go's</u> (B2B marketplace in the UK) analyzes usage trends and suggest adjustments to package contents or bundle sizes for better sustainability and customer satisfaction.

<u>Climax Foods Al</u> can reformulate cheese, meat, and other products using climate-smart ingredients, reducing water usage, land footprint, and carbon emissions.



HEI-TRAIN. HEI Transformation for Entrepreneurship and AI-Driven Innovation



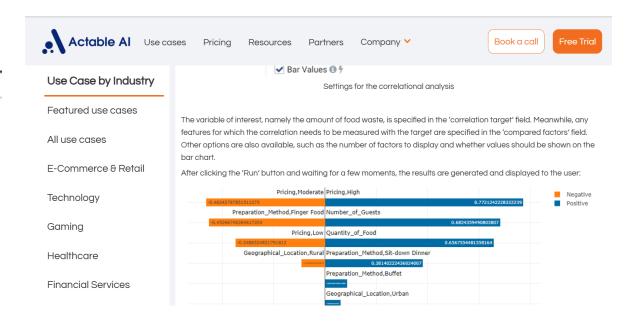




FoodFlow is a web application designed to monitor food waste and provide sales predictions using Al. The application is built with a **React** frontend (using Vite) and a **Flask** backend. It helps businesses manage food inventory more efficiently by predicting sales and minimizing waste.

FoodFlow			Home	Daily Entry	Sales Prediction
	Sales and Custo	omers Prediction			
	Apparent Temperature				
	32				
	Humidity	₹			
	5	Revenue Generation Prediction	n		
	Precipitation Intensity Max	14252.89			
	43				
	Precipitation Max Time				
	23	Customer Prediction			
	Submit	175			

https://github.com/Thilages/FoodFlow?tab=readme-ov-file



https://www.actable.ai/use-cases/predict-food-wastage?utm_source=chatgpt.com







Tracks groceries with voice input, monitors expiration dates, and generates recipes based on what you have

Free tier allows up to 5 Al actions; full voice and recipe features with no-login access



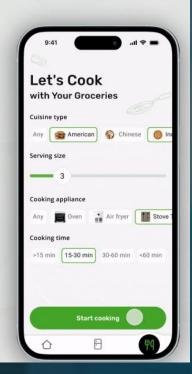
FridgeGuide Ai

Track Your Groceries
Create New Recipes
Save Time & Money



FridgeGuide Ai is an app that manages your fridge & pantry items by showing the expiration dates in real-time. From there, the app provides Al-generated recipes that can be made with the groceries you have in stock.

No more guesswork if your food is **fresh vs spoiled**. And, no more endless searching for the right recipe that fits your ingredients. You provide your groceries, let us guide you on the rest









Al in Food Safety & Quality Control

<u>Intello Labs</u> uses computer vision and machine learning to assess the quality of fruits, vegetables, and grains in real time, minimizing human error.

HACCP-based smart sensors such as <u>AgShift</u> can detect hygiene issues, improper temperatures, or cross-contamination before they affect final products.

<u>Teachable Machine</u> by Google allows you to build custom Al models for visual food quality control without coding.

<u>Clear Labs</u> analyze DNA-level food samples using AI to identify contamination risks (e.g., salmonella or E. coli) before products reach shelves.

<u>QualySense</u> uses AI to grade individual seeds or legumes for quality, making mass inspection faster, more detailed, and scalable.



HEI-TRAIN. HEI Transformation for Entrepreneurship and Al-Driven Innovation



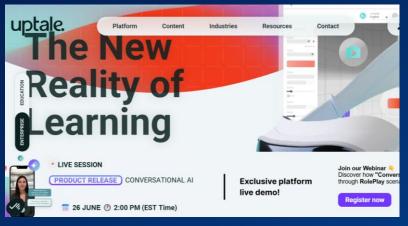




VR technologies



Offers VR modules for training on plant operations, food safety protocols, and hazard recognition for Canadian food-processing workers



VR safety training at Nescafé's Girona plant immerses employees in hygiene best practices and forklift safety scenarios to reduce accidents and ensure compliance



VR allows users to visualize and manipulate irrigation, ventilation, heating, and nutrient systems in real time through virtual dashboards and interfaces









Flavor Innovation Using Generative Al

<u>NotCo's Giuseppe</u> uses neural networks trained on thousands of plant ingredients to generate new formulations that mimic traditional foods or invent new taste profiles entirely.

<u>JourneyAl</u> by Gastrograph predicts consumer flavor preferences across demographics, allowing brands to test virtual flavor concepts before producing physical prototypes.

<u>Spoonshot</u> scans vast data sources from scientific papers to food blogs and suggests novel pairings (e.g., cherry + miso + cold brew).

<u>Ai Palette</u> uses AI to reformulate existing flavors with clean-label ingredients, reducing sugar or salt while preserving consumer appeal.

<u>Toolable.ai's</u> Flavor Combination Explorer generate unexpected yet harmonious pairings based on culinary science and global traditions









Demand Forecasting & Supply Chain Optimization

Blue Yonder (formerly JDA) uses machine learning to analyze historical sales, weather patterns, and promotional events to predict food demand with exceptional accuracy.

o9 Solutions provides an Al platform that integrates real-time data from sales, logistics, and market signals to make agile, data-backed decisions on sourcing and distribution.

Llamasoft (now part of Coupa) simulates supply chain scenarios to select the most sustainable and efficient transportation routes and supplier choices.

Forecastly (for Amazon sellers) or Inventory Planner predicts reorder needs and streamlines stock levels, freeing up cash flow and reducing manual errors.



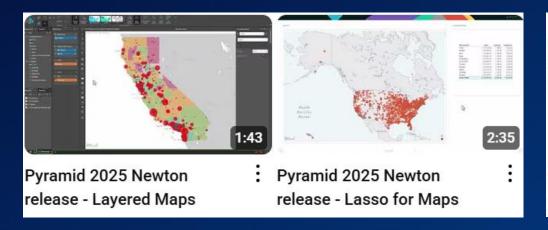








Pyramid Analytic





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