

Food Technology and Robotics: An Analytical Perspective

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Editorial Note

Food items with various dietary benefit and flavor are normally circulated everywhere on the world relying upon environment and natural conditions. Some food items rely upon occasional temperature and stickiness, so these kinds of food items require capacity to be burned-through in different periods of the year. All together to give food sources all through the entire year, food varieties are being put away in right now accessible capacity conditions which are needed to protect the nourishment of the food items. These items are then bundled either as mass or separately, and shipped from one corner of the world to another. Food items require fragile taking care of and bundling since they are regularly extremely delicate and handily ruined. In late years, with expanding worry about singular wellbeing and prosperity, as influenced by burned-through food and the climate, more noteworthy consideration has been given to how food is delivered, prepared, bundled, put away, conveyed and burned-through. Irritation among individuals is expanding step by step as sicknesses communicated through food is expanding at disturbing speed caused generally by E. coli microbes, hepatitis A, Norwalk infection which are transferable illnesses. As per the information accessible at Centers for Disease Control and Prevention USA, 76 million individuals get sicknesses, 350,000 are hospitalized and 5,000 passing happen due to food-borne infections in the United States. Computerization can be characterized as an innovation that utilizations modified orders to work guaranteed measure, joined with input of data to establish that the orders have been appropriately executed. Mechanization is presently regularly utilized for measures recently completed by people. When mechanized, the interaction can work without human help or obstruction. Truth be told, most computerized frameworks are fit for playing out their capacities with more noteworthy exactness and accuracy, and in less time, than people.

Robot, from the Czechoslovakian word, "robots" which means constrained work. A robot can be characterized as a programmable,

self-controlled gadget comprising of electronic, electrical, or mechanical units. More by and large, it is a machine that capacities instead of a living specialist. As indicated by British Robot Association, "A modern robot is a reprogrammable gadget planned both to control and additionally transport parts, devices, or indicated producing executes through factor customized movements for the exhibition of explicit assembling undertakings." The International Standards Organization (ISO) characterizes a robot as, "A consequently controlled, re-programmable, multi-reason, manipulative machine with a few levels of opportunity, which may be either fixed set up or versatile for use in modern mechanization applications." Robots are particularly attractive for certain work capacities since, in contrast to people, they never get drained; they can work in physical conditions that are awkward or even perilous; they can work in airless conditions; they don't get exhausted by reiteration; and they can't be diverted from the main job.

Robots are essentially utilized by the food business for bundling and palletization, however new applications are arising. The fate of advanced mechanics in food industry is both energizing and intriguing. As PCs and control frameworks become are getting more refined, cannier and lower in cost, a portion of the more unpredictable applications will get both conceivable and moderate. It will be intriguing to check whether the food business will utilize similar number of robots later on as does the car business as of now. Specialized and business challenges impeding the utilization of mechanical frameworks in food industry ought to be evaluated.

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