Advantages and Challenges of Robot Integration into Food Assembling

Feng Liberek*

Department of Food Analysis, University of Gdansk, Gdansk, Poland

Editorial Note

The advanced mechanics industry is developing at a build yearly development rate of 17%, and it is anticipated that overall spending on mechanical technology will ascend to $135 billion by 2019. The two greatest assembling areas that buy robots are auto and hardware, enterprises that mass-produce things with bunches of discrete segments that should be gathered precisely. Other enterprises, for example, medical care are additionally rapidly receiving robots into their work process. One region where robots don't have a huge presence is in the food business. Despite the fact that the market worth of advanced mechanics in the food business is relied upon to ascend from $1.3 billion right now to $2.5 billion by 2022, that is still just under 2% of the all out overall spending on advanced mechanics .The test in coordinating advanced mechanics into the food business originates from the way that the crude materials coming into the pipeline might not have standard measurements that can be modified into a robot. For instance, a robot intended to join a vehicle entryway can be without any problem customized to consider the components of a vehicle entryway since those measurements stay steady for a specific vehicle type. Notwithstanding, a robot intended to strip an apple is more difficult to program on the grounds that no two apples have similar measurements. The advantages of utilizing robots in food handling are appealing, in any case. Robots can accomplish steady outcomes all the more rapidly than human workers can. Wellbeing and security issues are additionally less of an issue with robots that can be intended to deal with outrageous conditions like high temperatures. Particularly in dreary measures like cake enriching or chicken deboning, robots can assist with bringing down the expense of creation through delivering more significant returns with no requirement for preparing or breaks .Food handling can be isolated into two stages: essential preparing and auxiliary preparing. In essential food preparing, crude materials are separated or then again changed into food items. An illustration of such a measure is processing wheat. In auxiliary food preparing, these food items are then transformed into palatable items. Robots are gradually being coordinated into the two stages with changing degrees of accomplishment because of the fluctuating degrees of consistency in the crude materials that each progression begins with. Robots in Primary Food Processing In essential food preparing, crude plant and creature items are separated into items that can either go into auxiliary preparing or be sold with no guarantees. Since crude items have conflicting measurements, robots that require programming a default set of measurements probably won't be appropriate to the undertaking. One interaction where robots have effectively been coordinated is in chicken leg deboning. The components of a chicken leg have little varieties, so numerous organizations have fostered a sequential construction system framework that can break down a piece of chicken leg into independent parts. A significant number of these machines can debone 100 bits of chicken legs each moment which implies they are substantially more effective than people can at any point be. With the developing prominence of chicken legs around the world, the poultry business has had the option to keep up mostly due to the broad utilization of these machines. Meat butchery, then again, is an interaction that robots can't yet deal with all alone. Hamburger bodies are a lot more changed fit and size than chicken legs, and human butchers depend on touch more than sight when butchering meat. JBS, a meat handling organization situated in Brazil, is putting resources into Scott Technology, a New Zealand advanced mechanics organization, to construct.

*****Address for Correspondence:** *Dr. Feng Liberek, Department of Food Analysis, University of Gdansk, Gdansk, Poland; E-mail: li.feng@gmail.com*