SAPTHAGIRI COLLEGE OF ENGINEERING

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Department of Computer Science and Engineering

Certificate

Certified that the project work entitled **"Grain Safety Using Internet of Things"** carried out by **Abhilekh Kumar (1SG13CS001), Aditya Nath Singh (1SG13CS004), Ankit Abhinav (1SG13CS015), Atul Kumar Singh (1SG13CS023)** bonafide students of **this institute**, in partial fulfillment for the award of **Bachelor of Engineering** in **Computer Science and Engineering** of **Visvesvaraya Technological University, Belgaum** during the academic year **2016-17.** It is certified that all corrections/suggestions indicated for Internal Assessment have been incorporated in the report deposited in the department library. The project report has been approved as it satisfies the academic requirements in respect of Project work prescribed for the said degree.

16/06/17	16/6/17	
Signature of the Guide	**Signature of the HOD**	**Signature of the Principal**
Prof. Ancy Thomas	**Dr. Prashanth C.M**	**Dr. Aswatha Kumar M**
Asst. Professor	Professor & Head	Principal

Name of the Examiners	**Signature with date**
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ABSTRACT

Asian countries, India and China were the worst culprits causing loss of 1.3 billion tons of food every year with the main reason being poor storage facilities of the grains. The government cannot maintain warehouses because of which the hard work of farmers is wasted as they end up keeping the grains at a place where it is affected by moisture. IOT can play a part in this big problem by monitoring the places where the grains are kept. An application can be connected to the sensors at storage locations that monitor temperature and moisture level. Once the moisture level increases beyond a threshold, an alarm could be set. Hardware will monitor environment sensing the temperature and humidity of the storage locations. The real time data for the storage locations collected at the storage facilities can be sent to the Application. One can no longer need to visit the storage locations manually and always has a real time data under the fingertips. Since the food storage conditions are monitored on real time data, food can be kept for longer time and wastage of raw food can be reduced to a large extent.