INNOVATIONS FOR IN-LINE SENSOR TECHNOLOGY
OCTOBER-NOVEMBER 2022

PROBLEM STATEMENT

Mondelez wanted to identify sensor options that would allow for the rapid evaluation of products while still on the production line and without destroying those test samples. Specifically, Mondelez wanted to be able to quantify the water activity and bulk salt present in cookies and crackers. Although not the primary focus of the Sprint, there was also interest in identifying robotic solutions that could automate the entire testing procedure.

OUTCOME & RESULTS

With nineteen submissions through the online portal, this project was well received. The vast majority (rough 75%) of respondents were from the US with submissions (1 each) from Australia, Canada, France, and the United Kingdom. Mondelez also received two additional responses via email.

Out of the 21 combined submissions received for this project, Mondelez elected to engage directly with just four due to the complex nature of the Sprint. Many of the proposed technologies focused on moisture within a material and not water activity.

5 COUNTRIES

59% PROTOTYPE STAGE

4 ENGAGEMENTS

21 ENTRIES

TechConnect a division of ATI

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