

# Non-Invasive Oxygen Determination in Intelligent Packaging Using a Smartphone

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**Abstract**—Here, we present a technique for the determination of the gaseous oxygen concentration inside packed food. It is based on the use of a luminescent membrane sensitive to O<sub>2</sub> that is optically excited and read by a smartphone. The flash of the smartphone along with an optical filter is used as the light source for the optical stimulation of the membrane. The luminescence generated, which is quenched by the surrounding gaseous oxygen, is registered by the rear camera of the same device. The response parameter is defined by combining the registered intensities at two different wavelength ranges corresponding to the emission and the absorption peaks of the sensitive membrane. Thanks to this novel response parameter, the sensitivity is increased and, more importantly, the thermal dependence of the membrane is significantly reduced. This approach allows the use of a luminescent O<sub>2</sub>-sensitive membrane for intelligent packaging with no need of any associated electronics for its excitation and reading. This means that an oxygen sensor is developed, where a luminescent compound acts as an indicator, therefore combining the advantages of both schemes, that is, the simplicity and reduced cost of indicators with the high sensitivity and accuracy of selective sensors.

**Index Terms**—Intelligent packaging, oxygen sensing, optical sensor, luminescent membrane, smartphone, Android™ application.

## I. INTRODUCTION

ALONG with its primary objective of containment and transportability, the main aim of packaging is the protection and preservation of food and beverage from external contamination. Thanks to the presence of an appropriate packaging, the content can be prevented from deterioration, its shelf

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life is extended and its quality and safety preserved. In the last decades there has been an increasing interest regarding research and development of new technology in food and beverage packaging, due to the growing requirement from the final consumers to receive a guarantee of freshness, quality and safety of the product.

Three major strategies have been followed in order to add new functionalities to packaging systems: active and intelligent packaging (AP and IP), edible films/coatings and modified atmosphere packaging (MAP) [1]. Active packaging allows incorporation of additives, such as gas scavengers or temperature and moisture controllers among others to enhance the quality and sensory aspects of packaged foods [2]. Intelligent packaging is oriented to gather information related to the status of the content, and transmit it to the consumer [3]. Edible films are defined as thin layers of materials that can be consumed and provides barriers to moisture, oxygen and solute movement for the food [4]. MAP may be defined as an active packaging method in which an altered atmosphere is created in the headspace, which retards chemical deterioration while simultaneously delays the growth of spoilage organisms [5].

One of the most important parameters to sense in intelligent packaging and MAP is the concentration of gaseous oxygen within the package, since oxygen is the main cause of food spoilage [6], [7]. The presence of an atmosphere with some elevated concentration of O<sub>2</sub> (above 2%) facilitates processes such as promotion of microbial growth, lipid oxidation, protein decomposition, and discoloration [8].

In IP and MAP there are two main technologies for monitoring the analytes of interest: indicators and sensors [9]. Indicators are molecules that displays an optical effect with a specific analyte such as oxygen [10]. They can be disposed as two-dimensional membranes, aimed to provide direct information about the presence and/or concentration range of a substance. For oxygen determination, many indicators have been developed following this principle. Some of them are designed to react to the mere presence of oxygen, showing a color drift in this case [11], while others present a wide color displacement related to the oxygen concentration, thus allowing a qualitative detection of the oxygen [8], [12]. In this last case, the color difference should be significant for different concentrations to prevent the misreading of the consumer. Another type of optical oxygen indicators are those based on a luminescent response. In such systems, the luminescence generated by an optically excited luminophore is related, in terms of intensity or lifetime, to the concentration of the surrounding molecular oxygen [13]. These indicators also

78 provide qualitative information about the oxygen concentration  
79 within the package [14], [15]. The drawback of luminescent  
80 indicators is that they require an external light source. Sensors  
81 are more complex systems or devices that include control and  
82 processing electronics, interconnection network and software.  
83 A sensor contains one or more detectors that generate a  
84 signal proportional to the monitored analyte or magnitude.  
85 This signal is processed and transmitted as information to a  
86 user or consumer, thus providing quantitative data. Oxygen  
87 sensors are able to provide the value of the oxygen concen-  
88 tration with very high resolution [16]–[18].

89 In the last two decades there has been a great effort to  
90 adapt or create oxygen sensors that are suitable to be included  
91 in intelligent packaging [8], [19]–[21]. The most promising  
92 oxygen sensors are based on luminescent detectors, following  
93 the same operation principle than the luminescent-based indi-  
94 cators. They offer fast responses, do not consume any analyte  
95 and present high sensitivity and accuracy. Many examples of  
96 oxygen sensors for intelligent packaging have been proposed  
97 based on this type of sensors [22]–[27]. The main drawback  
98 in all cases is that they require the presence of a light source,  
99 a light detector, processing and communication electronics and  
100 powering. This leads to a whole circuitry that must be included  
101 in the package in a process that becomes very expensive  
102 and complex. As a consequence, the inclusion of full sensing  
103 capabilities in intelligent packaging may result prohibitive.

104 In previous works the authors proposed some designs for gas  
105 sensing including oxygen [23], [28], [29]. These prototypes are  
106 based on passive flexible tags that generate power supply from  
107 energy harvesting, therefore they are suitable to be used as  
108 sensors in intelligent packaging and MAPs. Nevertheless, they  
109 are still complex and expensive. In this work, we present a new  
110 approach in which the luminescent oxygen sensor is simplified  
111 by removing the whole electronics, thus reducing it to a single  
112 oxygen sensitive membrane. The optical excitation of this  
113 membrane is carried out by the application of the flash light  
114 of a smartphone along with an optical filter at a fixed distance,  
115 and the emitted luminescence is registered in a photography  
116 taken with the rear camera of the smartphone. Similar schemes  
117 can be found in the literature but using optical fibers as  
118 an alternative to the free-space orientation of the proposed  
119 sensor [30], [31]. The processing capabilities of this device  
120 allow the evaluation of the intensity of this luminescence,  
121 thus generating an accurate prediction of the inner oxygen  
122 concentration. In this way, the sensitive membrane is treated  
123 as an indicator since no electronics are used, but it maintains  
124 its sensor characteristics. The system offers the advantages of  
125 both schemes: the simplicity and very low cost of an indicator  
126 together with the high sensibility and accuracy of a sensor.  
127 Moreover, the scan of the luminescent membrane using the  
128 camera of the smartphone removes the subjectivity of the  
129 consumer in the reading of the provided information.

## 130 II. MATERIALS AND METHODS

### 131 A. Reagents and Materials

132 Platinum octaethylporphyrin complex (PtOEP), 1,4-diaza-  
133 bicyclo[2.2.2] octane (DABCO, 98%), tetrahydrofuran (THF)

and polystyrene (PS, average MW 280,000, Tg: 100 °C, 134  
GPC grade) were all supplied by Sigma–Aldrich Química S.A. 135  
(Madrid, Spain). The gases O<sub>2</sub> and N<sub>2</sub> (>99%) were supplied 136  
in gas cylinders by Air Liquide S.A. (Madrid, Spain). 137

### 138 B. 2.2 Instruments and Software

139 In order to calibrate and characterise the proposed system,  
140 standard gas mixtures were prepared using nitrogen as inert  
141 gas and oxygen, controlling the different percentages using  
142 mass flow controllers (Iberfluid, Barcelona, Spain), work pres-  
143 sure 1 atm and flow rate 5 Nl •min<sup>-1</sup>. 144

145 For the monitoring of freshness in pork meat, a thermo-  
146 static chamber, with a lateral hole for the connection to a  
147 computer and gas tubing entrance, made possible to maintain  
148 a controlled temperature between –50 °C and +50 °C with  
149 an accuracy of ±0.1 °C for thermal characterization. A heat  
150 sealer PFS-300MM Electric Impulse Sealing Machine C.  
151 (Media w.s. trade S.L. Barcelona, Spain), high barrier bag  
152 material BB3055 specific for meat products were obtained  
153 from Sealed Air (Seville, Spain) and a CheckPoint – Handheld  
154 Gas Ana-lyzer (O<sub>2</sub>/CO<sub>2</sub>) Dansensor A/S (Rønnedevej 18,  
155 DK-4100 Ringsted, Denmark) was used as reference method  
156 for O<sub>2</sub> measurement inside meat packages.

157 The smartphone used in this work was the Samsung  
158 Galaxy S7. This smartphone features a 12-megapixel rear  
159 camera with an f/1.6 aperture, focal length of 26mm, optical  
160 image stabilization and autofocus. The Android™ version  
161 running on the device was 7.0 Nougat, which corresponds to  
162 Application Programming Interface (API) level 24..

### 162 C. Sensing Membrane Preparation

163 The cocktail for the preparation of the oxygen-sensitive  
164 membrane was made by dissolving 0.5 mg of PtOEP and  
165 12 mg of DABCO in 1 ml of a solution of 5% (w/v) of PS  
166 in freshly distilled THF. The sensitive membrane was cast by  
167 placing a volume of 20 μL of the cocktail on an inert support  
168 using a spin-coater at 180 rpm under ambient atmospheric  
169 conditions. After the deposition, the sensing membranes were  
170 left to dry in darkness in a THF atmosphere for at least 1 h.  
171 The obtained membranes were homogeneous, transparent and  
172 pink colored. When they are not in use, they must be kept in  
173 darkness to extend their lifetime.

### 174 D. System Description

175 The proposed system is composed of two elements: the  
176 oxygen sensitive membrane that is attached to the inner surface  
177 of the food package, in contact with the inner atmosphere;  
178 and a smartphone used to excite the membrane and register  
179 the emitted optical signal generated through a programmed  
180 application, as it is schematised in Figure 1.

181 The flash light is turned on and the device is placed at  
182 a fixed distance of the membrane. This light contains the  
183 wavelength required for the optical excitation of the sensitive  
184 membrane. To reduce optical interference with the rest of  
185 wavelengths, an optical filter is attached to the flash light of  
186 the smartphone. The filter is a non-commercial 50μ m-thick

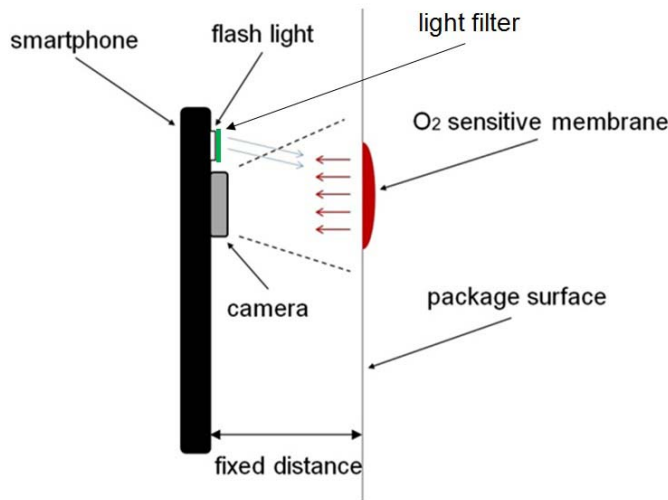


Fig. 1. Scheme of the system used to sense O<sub>2</sub>.

187 green plastic film. Several films with different green tones  
 188 have been tested until achieving the maximum transmittance at  
 189 the desired wavelength. Under stable excitation, the generated  
 190 luminescence presents an intensity that is proportional to the  
 191 concentration of the surrounding oxygen. In this situation,  
 192 the smartphone takes a photograph of the excited membrane  
 193 and processes it to obtain a value of the emitted intensity.  
 194 An accurate prediction of the oxygen concentration inside the  
 195 package is computed from this emitted intensity value [17].

#### 196 E. Android Application

197 A custom developed Android application allows the user  
 198 to obtain the oxygen concentration by simply approaching the  
 199 phone to the oxygen sensitive membrane. The application user  
 200 interface consists of a single white reference circle that is  
 201 superimposed onto the camera preview. Firstly, the applica-  
 202 tion automatically turns the camera flash light on to excite  
 203 the membrane. When the camera is aimed at the circular  
 204 membrane, the application is able to detect it and distinguish  
 205 it from the background. In order to take the photograph,  
 206 the user must match the reference on-screen circle with the  
 207 detected membrane. When both shapes match, a photograph  
 208 is automatically taken and saved. In this way, the distance  
 209 between the phone camera and the sensitive membrane is  
 210 always identical and fixed, so that the same conditions from  
 211 calibration are achieved. The next screen of the application  
 212 shows the taken photograph and computes the average red (R),  
 213 green (G) and blue (B) components inside the detected mem-  
 214 brane. After the image processing, which takes less than two  
 215 seconds, the oxygen concentration computed from these RGB  
 216 components according to the previous calibration is displayed  
 217 on the screen, as shown in Figure 2. Finally, the application  
 218 saves the processed photograph along with the obtained results  
 219 to the phone internal memory.

220 The application has been designed using the integrated  
 221 development environment (IDE) Android Studio 2.3.3. It has  
 222 been developed and tested against API 24 (Android 7.0),  
 223 although it is compatible with different Android versions as the

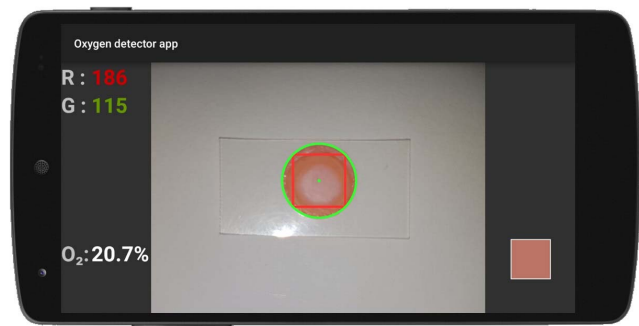


Fig. 2. Screenshot of the developed Android application.

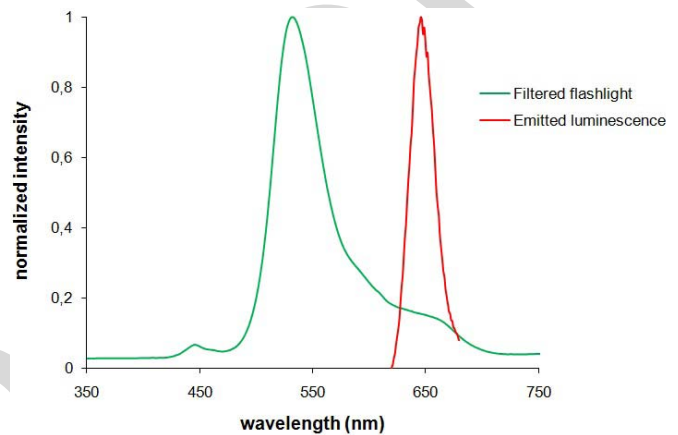


Fig. 3. Normalized emission spectra of the luminophore and emitted light of the smartphone flashlight with external filter.

lowest supported API level is API 18 (Android 4.3). The algo-  
 224 rithms developed to accomplish the detection and processing  
 225 tasks are based on computer vision OpenCV 3.1.0 Android  
 226 library. This application is extendable to any Android-based  
 227 device (smartphone and tablet). For other mobile operating  
 228 systems, the application should be translated into their appropri-  
 229 ate programming language.  
 230

### 231 III. RESULTS AND DISCUSSION

232 For the determination of O<sub>2</sub>, a chemical sensor based  
 233 on luminescence quenching of the complex PtOEP is used.  
 234 When this luminophore is optically excited at the wavelengths  
 235 of 380 and 532 nm, it produces a luminescent emission in  
 236 the red region of the spectrum with a peak at 645 nm [17].  
 237 Figure 3 presents the normalized emission spectrum of this  
 238 luminophore together with the spectrum of the filtered flash-  
 239 light of the smartphone.

240 As it can be seen, the filtered excitation light presents a  
 241 maximum at the wavelength of 529 nm, which fits almost  
 242 perfectly with the absorbance peak of the luminophore. There-  
 243 fore, assuming that the system is optically isolated, only the  
 244 green light of the filtered source and the red luminescence  
 245 emitted by the oxygen sensitive membrane have influence on  
 246 the registered photograph.

247 Figure 4 shows an example of the response of the system.  
 248 Here the original and false-color images of an oxygen sensitive

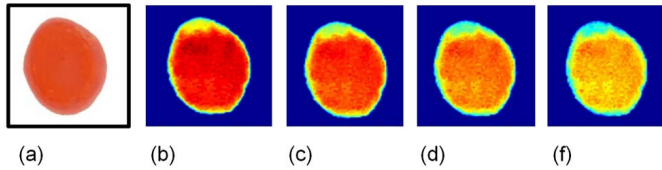


Fig. 4. Oxygen sensitive membrane (a) and false-color processed images under growing oxygen concentrations 0%, 30%, 50% and 100% (b-f).

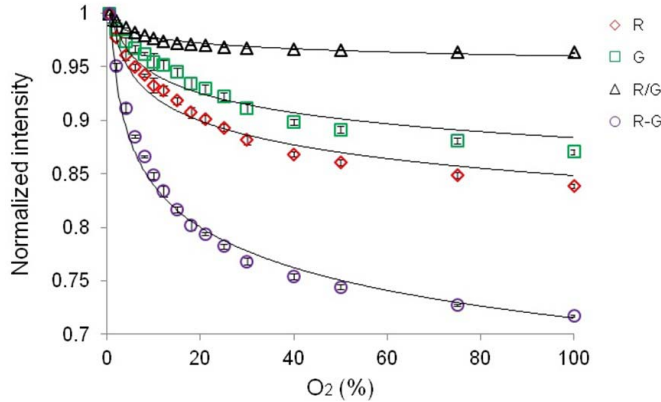


Fig. 5. Calibration and fitting curves for O<sub>2</sub> at room temperature using different intensity quantification parameters.

249 membrane immersed in atmospheres with different oxygen  
 250 concentrations are depicted. As it is expected, the intensity of  
 251 the red luminescence decays when the oxygen concentration  
 252 is increased [32].

#### 253 A. System Characterization

254 The sensing membrane based on PtOEP(PS) has been  
 255 widely used for oxygen detection, and it is well known that  
 256 it shows no cross-sensitivity to carbon dioxide or humidity;  
 257 nevertheless, the temperature has a strong influence on its  
 258 response. Therefore, this membrane has to be fully char-  
 259 acterized by analysing the emitted luminescence at differ-  
 260 ent oxygen concentrations and temperatures. With this aim,  
 261 two independent calibrations have been carried out. On the  
 262 one hand, a calibration of this membrane in the full oxygen  
 263 range 1-100% at room temperature (20°C). On the other hand,  
 264 a calibration over the temperature range from 0 to 40°C at  
 265 open air oxygen concentration (20.9%). In both cases 6 replicas  
 266 for each concentration are taken. The obtained results are  
 267 presented in Figures 5 and 6, respectively.

268 In previous works, the intensity of the luminescence gen-  
 269 erated by the oxygen sensitive membrane was quantified by  
 270 means of the red component of the image [17], [28] from  
 271 the red-green-blue (RGB) space, since it corresponds purely  
 272 to this luminescence assuming that the system is optically  
 273 isolated from external light. In other cases, a combination of  
 274 this R component and the corresponding to the wavelength of  
 275 the optical source for the excitation has been proposed [23],  
 276 since it can reduce the influence of small fluctuations of  
 277 the source. In this work, other parameters for the quantifi-  
 278 cation of the image intensity are evaluated and shown in

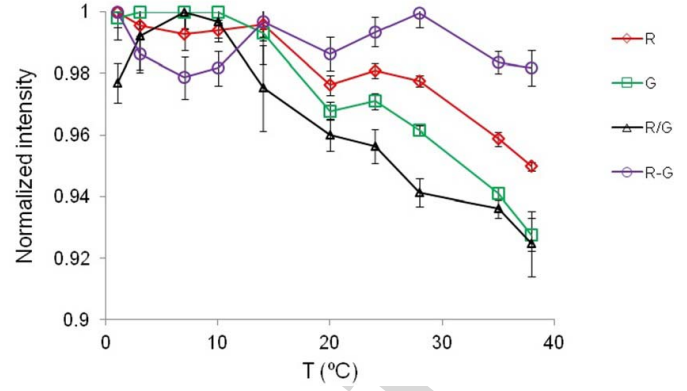


Fig. 6. Calibration curves of temperature at open air using different intensity quantification parameters.

279 the Figures 5 and 6. The considered parameters are the R  
 280 component, thus only including the intensity of the emitted  
 281 luminescence; the G component, which provides information  
 282 about the absorbance of the membrane, is also affected by the  
 283 concentration of the surrounding oxygen; and two relation-  
 284 ships derived from these components: the R/G ratio and the  
 285 R-G difference, where the information about the emitted and  
 286 absorbed intensities are combined.

287 From the results shown in Figure 5, it can be observed that  
 288 the fitting curve of the normalized intensity to the oxygen con-  
 289 centration, whichever parameter is selected to be representative  
 290 of the intensity of the image, responds to a potential equation  
 291 of the form  $I = \alpha \cdot [O_2]^\beta$ . Nevertheless, the wider signal  
 292 variation in the full range of O<sub>2</sub> is obtained for the parameter  
 293 R-G, which means that improved sensitivity is obtained if  
 294 this parameter is used to quantify the intensity of the image.  
 295 For this case, the fitting curve expression is:

$$I_n = \frac{I}{I_0} = 1.0057[O_2]^{-0.076} \quad (1)$$

296 where  $I$  is the intensity given by R-G in the processed image,  
 297  $I_0$  the intensity at the minimum oxygen concentration and  $I_n$   
 298 the normalized intensity. The coefficient of correlation of this  
 299 fitting curve is  $R^2 = 0.9947$ .

300 From the curves presented in Figure 6, it can be concluded  
 301 that the intensity of the image calculated as intensity of the  
 302 luminescence (R), absorbance (G) or a combination of these  
 303 two magnitudes (R/G, R-G) decays with temperature. This  
 304 is a common effect in luminescence sensors that has been  
 305 widely explained in the existing literature [17], [33], [34].  
 306 Nevertheless, the published studies show that the influence of  
 307 the temperature on the response of the luminescent membrane  
 308 is not well-defined but it shows a behaviour that is not  
 309 monotonically decreasing and therefore it cannot be fitted to a  
 310 simple function [35], as it is confirmed by the curves depicted  
 311 in Figure 6. Therefore, it is difficult to carry out a thermal  
 312 compensation of the response of the sensitive membrane since  
 313 there is no accurate fitting expression for this dependence.  
 314 In addition, a thermal compensation requires the presence of  
 315 a temperature sensor. In this work, this sensor is not available  
 316 since our aim is to avoid any electronics from the envelope,  
 317

318 and the current smartphones do not include it. In view of this  
 319 situation and in the light of the curves of Figure 5, the R-G  
 320 parameter is the most suitable to represent the image intensity  
 321 since it has the lowest variation with temperature, which is  
 322 limited to 2.1%, while the variation of the rest of parameters  
 323 is above 5%. Consequently, we can assume that the error in  
 324 the determination of the R-G parameter is 2.1% in the worst  
 325 case and no further thermal compensation is required.

326 In summary, from the calibrations presented in  
 327 Figures 5 and 6, the novel intensity parameter defined as R-G,  
 328 where information about luminescence and absorbance is  
 329 combined, is used to relate the image of the sensitive  
 330 membrane to the oxygen concentration. This parameter offers  
 331 advantages such as increased sensitivity and less temperature  
 332 dependence.

333 The resolution of the system can be obtained from  
 334 Equation (1) taking derivatives in both sides of the equation  
 335 and approximating them to increments [23]. By doing so,  
 336 the obtained expression for the resolution is:

$$\Delta O_2 = \frac{\left(\frac{I_n}{\alpha}\right)^{\frac{1}{\beta}}}{\beta I_n} \Delta I_n \quad (2)$$

337 where  $\Delta I_n$  is the error in the determination of the normalized  
 338 intensity  $I_n$ , which is taken as 2.1% because of the temperature  
 339 influence as explained above. In this case, the average obtained  
 340 resolution for the prediction of the oxygen concentration is 30%. If the package is kept at a constant temperature as it  
 341 happens in the storage of foods, the thermal drift is minimized,  
 342 and the error in its determination is given by the accuracy of  
 343 the system. This parameter is taken as the standard deviation of  
 344 the replicas taken for each measurement of Figure 5, obtaining  
 345 a value of 0.31%, which leads to a resolution of 4.4% of the  
 346 predicted oxygen concentration.  
 347  
 348

### 349 B. Case Study

350 The proposed system has been applied to the monitoring of  
 351 freshness in pork meat. It is known that the concentration of  
 352 oxygen in a sealed package containing the meat is related  
 353 to the bacterial activity [36]. Therefore, a measurement of  
 354 the inner  $O_2$  concentration provides direct information about  
 355 the state of the content. For this experiment raw pork was  
 356 purchased fresh, 500 g packaged inside an  $O_2$  impermeable  
 357 bag, and sealed using the impulse bag sealer. Two identical  
 358 oxygen membranes have been used, one inside the packed  
 359 fresh pork and the other one as reference outside the package.  
 360 The objective of the reference membrane is to show that the  
 361 changes in the response of the internal membrane are not  
 362 produced by external variations but only by the modification of  
 363 the internal atmosphere. Figure 7 shows the analysed package.

364 This package has been stored in a controlled-temperature  
 365 environment at 4°C for a week. During this time, measure-  
 366 ments of the internal oxygen concentration have been carried  
 367 out by using the gas analyser as well as the proposed system.  
 368 6 replicas for each measurement were taken. Figure 8 presents  
 369 the obtained results. In Figure 8-A the evolution of the  
 370 normalized intensity parameter R-G in both external and  
 371 internal sensitive membranes is depicted. As it can be seen,



Fig. 7. Pork meat in a sealed package where internal and external sensitive membranes have been attached.

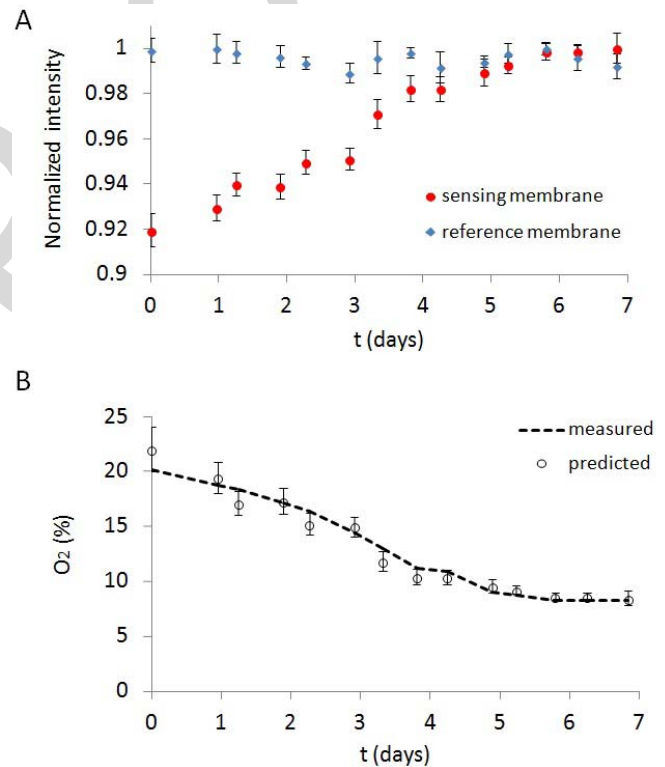


Fig. 8. Response of the internal and external membranes (A) and oxygen concentration within the package (B).

372 the response of the reference membrane remains constant,  
 373 while the corresponding to the sensing membrane grows over  
 374 time. The variation of the signal generated by the internal  
 375 membrane is processed and translated into variation in the  
 376 predicted oxygen concentration within the package, as it is  
 377 shown in Figure 8-B, where it is compared to the direct  
 378 oxygen measurements obtained with the gas analyser. As it  
 379 was expected, the oxygen concentration decays over time as a  
 380 result of the bacterial activity. The predicted values of oxygen

381 obtained with the novel system are in good concordance with  
382 the direct measurements taken using the reference method.

#### 383 IV. CONCLUSION

384 In this work a novel approach for oxygen determination in  
385 intelligent packaging is proposed. In the presented scheme,  
386 an oxygen sensitive membrane with luminescent response is  
387 attached to the inner surface of the packed food. A smartphone  
388 is used for simultaneous excitation and reading of the mem-  
389 brane, thus avoiding the necessity of any additional electronics  
390 integrated in the envelope to complete the oxygen sensor. This  
391 leads to a system where the sensitive membrane acts as an  
392 indicator since no other elements in the package are required  
393 to provide information about the oxygen concentration. More-  
394 over, the system also has the advantage of providing qualitative  
395 information, that is, accurate predictions of the oxygen con-  
396 centration inside the package, as a full sensor. An easy-to-use  
397 Android app has been developed to take a photograph of the  
398 membrane at a fixed distance. The application also processes  
399 it in order to obtain the colorimetric information about the  
400 intensity of the luminescence and the absorbance of the  
401 membrane. These magnitudes are combined to define a new  
402 intensity parameter that is related to the oxygen concentration.  
403 This parameter shows improved sensitivity and immunity to  
404 thermal drift. The system has been applied to the monitoring  
405 of pork meat freshness sealed in a package and stored into a  
406 temperature-controlled environment. The results show that the  
407 developed system is able to provide accurate information about  
408 the oxygen concentration inside the package, information that  
409 is directly related to the bacterial activity and therefore to the  
410 state of meat.

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