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AI ASSISTED AUTOMATIC TAMARIND PULP EXTRACTOR FOR DOMESTIC SCALE

Mrs S.Nila[1], S.Divya[2], R.Deenadalayan[3], R.Mothish[4]

Assistant Professor, SNS College of Technology, Coimbatore, Tamil Nadu, India[1]

Department of Food Technology ,SNS College of Technology, Coimbatore, Tamil Nadu, India[2]

Department of Food Technology ,SNS College of Technology, Coimbatore, Tamil Nadu, India[3]

Department of Food Technology ,SNS College of Technology, Coimbatore, Tamil Nadu, India[4]

Abstract: The AI-Assisted Automatic Tamarind Pulp Extractor for Domestic Scale is developed to simplify and modernize the traditional process of tamarind pulp extraction. Conventional methods are labor-intensive, time-consuming, and often lack hygiene, making them inefficient for regular household use. This project introduces a compact and intelligent machine that automates the extraction and separation of tamarind pulp and seeds while ensuring safety and consistency.The system uses a DC gear motor to drive a perforated drum that efficiently crushes tamarind and separates pulp from seeds. An Arduino-based control unit integrated with temperature, vibration, and current sensors monitors the system in real time. A camera module is also included to analyze pulp quality, while the AI system detects abnormalities and provides alerts or automatic shutdown for safe operation.

The machine is built using food-grade materials to maintain hygiene and is designed to be compact, energy-efficient, and cost-effective for domestic use. Experimental results show an average separation efficiency of about 97%, with a significant reduction in processing time and manual effort. This project highlights the potential of integrating artificial intelligence into household appliances for improved productivity, safety, and convenience.

Keywords:
Artificial Intelligence (AI), Tamarind Pulp Extraction, Domestic Food Processing, Automation, Arduino-Based System, Sensor Monitoring, Smart Kitchen Appliance, Seed Separation, Food Hygiene

1. INTRODUCTION

Tamarind is an essential ingredient in many cuisines, particularly in Indian households, where it is widely used for its distinct sour flavor and nutritional benefits. The process of extracting tamarind pulp is traditionally carried out manually by soaking the tamarind, squeezing it by hand, and separating the seeds and fibers. Although effective, this method is time-consuming, physically demanding, and often unhygienic.

With rapid advancements in technology and increasing demand for convenience, there is a growing need for automated solutions in domestic food processing. Smart kitchen appliances are becoming popular as they reduce manual effort, save time, and improve overall efficiency. In this context, the development of an automatic tamarind pulp extractor becomes highly relevant.

This project focuses on designing and developing an AI-assisted automatic tamarind pulp extractor specifically for domestic use. The system integrates mechanical components with electronic control and artificial intelligence to achieve efficient pulp extraction and seed separation. A DC gear motor drives a perforated drum that performs the crushing and separation process, while an Arduino-based system monitors the machine's operation.

The inclusion of sensors and AI-based monitoring enhances the safety and reliability of the system. Parameters such as temperature, vibration, and current are continuously tracked to detect any abnormal conditions. Additionally, a camera module is used to analyze the quality and texture of the extracted pulp, ensuring consistent output.

The machine is designed to be compact, energy-efficient, and easy to use, making it suitable for household applications. By automating the tamarind pulp extraction process, this project aims to reduce human effort, improve hygiene, and

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increase productivity. Furthermore, it demonstrates how artificial intelligence can be effectively integrated into everyday appliances to create smarter and more efficient domestic systems.

2. LITERATURE REVIEW

Food processing at the domestic level has traditionally relied on manual techniques, which are often inefficient, time-consuming, and inconsistent in output quality. In the case of tamarind pulp extraction, the conventional method involves soaking, squeezing, and filtering, which requires significant human effort and lacks hygiene control. This has led researchers and engineers to explore mechanized solutions for improving efficiency and consistency.

Several studies have focused on the development of small-scale food processing machines such as fruit pulpers, seed separators, and juice extractors. These machines typically use rotating drums, blades, or pressing mechanisms to separate pulp from seeds or fibers. While effective, most of these designs are intended for commercial or industrial use and are often expensive, bulky, and unsuitable for domestic applications.

The introduction of embedded systems has significantly improved the performance of such machines. Microcontrollers like Arduino have been widely used in automation projects due to their low cost, flexibility, and ease of integration. Sensor-based monitoring systems have also been implemented in various machines to detect faults and improve operational safety. For example, temperature sensors are used to prevent overheating, vibration sensors detect mechanical imbalances, and current sensors monitor electrical load conditions.

In recent years, Artificial Intelligence (AI) has emerged as a powerful tool in smart appliances. AI techniques, particularly in image processing and pattern recognition, are used to evaluate food quality based on texture, color, and consistency. Camera-based monitoring systems combined with AI algorithms can provide real-time feedback and improve output quality.

Despite these advancements, there is limited research specifically addressing AI-assisted tamarind pulp extraction at the domestic level. Most existing systems either lack intelligent monitoring or are not designed for small-scale household use. Therefore, there is a clear need for a compact, affordable, and smart solution that combines mechanical efficiency with AI-based monitoring.

This project aims to bridge this gap by developing a domestic-scale tamarind pulp extractor that integrates mechanical design, sensor-based monitoring, and AI-assisted analysis to achieve high efficiency, safety, and convenience.

3. METHODOLOGY

The methodology of this project involves the design, fabrication, integration, and testing of an AI-assisted tamarind pulp extraction system. The process is divided into several stages to ensure systematic development and evaluation.

3.1 System Design

The first step involves designing the mechanical structure and selecting suitable components. The system is designed to be compact and suitable for domestic use. A perforated cylindrical drum is chosen as the main separating unit, as it allows efficient pulp extraction while retaining seeds.

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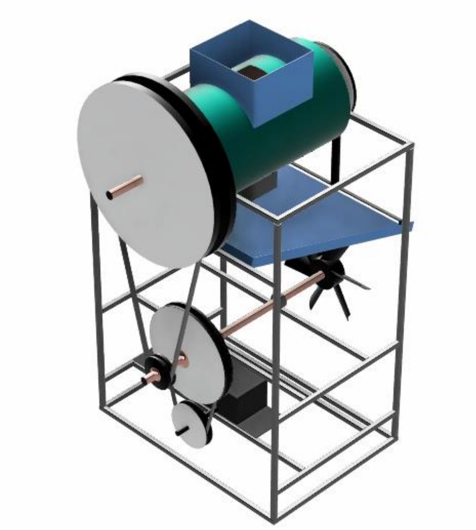

Figure1: pulp extractor model

A 12V, 100 RPM DC gear motor is selected to provide sufficient torque for crushing and separation. The frame is constructed using MS square pipes to ensure stability, while stainless steel is used for food-contact components such as the hopper and drum to maintain hygiene.

3.2 Fabrication and Assembly

In this stage, all components are manufactured and assembled. The shaft is mounted with bearings to ensure smooth rotation of the drum. The motor is securely connected to the shaft using a coupling mechanism.

The hopper is positioned above the drum to allow gravity feeding of tamarind. A collection tray is placed below the drum to collect the extracted pulp, while a separate outlet is provided for seeds and fibers.

3.3 Integration of Electronics and Sensors

An Arduino microcontroller is used as the central control unit. Various sensors are integrated into the system to monitor performance:

- **Temperature Sensor:** Detects overheating of the motor and internal components
- **Vibration Sensor:** Identifies mechanical imbalance or abnormal movement
- **Current Sensor:** Monitors electrical load and detects overload conditions

These sensors continuously send data to the Arduino, which processes the information and triggers alerts or safety actions when necessary.

3.4 AI-Based Monitoring

A camera module is incorporated to capture images of the extracted pulp during operation. These images are analyzed using AI techniques to evaluate pulp texture and consistency.

The AI system helps in:

- Detecting incomplete extraction
- Identifying variations in pulp quality
- Providing feedback for improving performance

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This adds an intelligent layer to the system, making it more reliable and efficient.

3.5 Working Procedure

1. Tamarind is fed into the hopper.
2. The motor drives the drum at a constant speed of 100 RPM.
3. The drum crushes the tamarind and separates pulp through the mesh.
4. Seeds and fibers are discharged through a separate outlet.
5. Sensors monitor system conditions in real time.
6. AI analyzes pulp quality using camera input.
7. Alerts or auto-stop mechanisms are triggered if abnormalities occur.

3.6 Experimental Testing

The machine is tested under controlled conditions to evaluate performance. Each trial uses 2 kg of tamarind with a moisture content of approximately 18–22%.

The following parameters are measured:

- Pulp output
- Seed output
- Material loss
- Separation efficiency

Multiple trials are conducted to ensure consistency and accuracy of results.

3.7 Performance Evaluation

The performance of the machine is analyzed based on trial data. Average values are calculated to determine efficiency and reliability. The results are also compared with the manual method to highlight improvements in productivity, time, and hygiene.

4. RESULTS AND DISCUSSION

The performance of the AI-assisted automatic tamarind pulp extractor was evaluated through a series of experimental trials conducted under controlled conditions. Each trial used 2 kg of tamarind with a moisture content ranging between 18% and 22%, and the machine was operated at a constant speed of 100 RPM.

4.1 Experimental Results

The observations from ten trials showed consistent performance in terms of pulp extraction, seed separation, and overall efficiency. The average results obtained are as follows:

- **Average Pulp Output:** 1.485 kg
- **Average Seed Output:** 0.455 kg
- **Average Material Loss:** 0.06 kg
- **Average Separation Efficiency:** ~97%

The separation efficiency across trials ranged from **96.5% to 97.5%**, indicating stable and reliable machine performance. Material loss was maintained below 3.5%, which is minimal and acceptable for domestic applications.

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Trial	Input (kg)	Pulp Output (kg)	Seed Output (kg)	Loss (kg)	Separation Efficiency (%)
1	2.0	1.45	0.48	0.07	96.5
2	2.0	1.48	0.46	0.06	97.0
3	2.0	1.50	0.44	0.06	97.0
4	2.0	1.47	0.47	0.06	97.0
5	2.0	1.52	0.43	0.05	97.5
6	2.0	1.46	0.47	0.07	96.5
7	2.0	1.49	0.45	0.06	97.0
8	2.0	1.51	0.44	0.05	97.5
9	2.0	1.47	0.46	0.07	96.5
10	2.0	1.50	0.45	0.05	97.5

Table1: Trial Data

4.2 Performance Analysis

The machine demonstrated a significant improvement over manual methods. The time required to process 2 kg of tamarind was reduced from approximately 25–30 minutes (manual method) to just 6–8 minutes using the machine. This represents nearly a 70% reduction in processing time.

In terms of productivity, the machine achieved an output of 15–18 kg per hour, compared to 4–5 kg per hour for manual processing. This increase in productivity highlights the efficiency of the automated system.

The quality of the extracted pulp was uniform and consistent across all trials. The use of a perforated drum ensured effective separation, while the controlled motor speed prevented excessive crushing or damage to the seeds.

4.3 System Reliability and Error Analysis

Although the machine performed efficiently, a few minor issues were observed during testing:

- **Pulp Sticking:** Small amounts of pulp occasionally adhered to the inner surface of the drum, slightly affecting output.
- **Moisture Variation:** Changes in tamarind moisture content influenced extraction efficiency. Higher moisture levels improved pulp yield.
- **RPM Fluctuations:** Slight variations in motor speed were observed under heavy load conditions.

Despite these minor issues, the overall system maintained high accuracy and reliability. The integration of sensors helped in detecting abnormal conditions such as increased vibration or temperature rise, ensuring safe operation.

4.4 AI and Sensor Performance

The AI-assisted monitoring system proved effective in enhancing machine safety and functionality. The sensors continuously tracked operational parameters, and the system successfully identified:

- Overheating conditions
- Mechanical imbalance
- Electrical overload

The camera module provided basic analysis of pulp texture and consistency, contributing to quality assessment. The auto-stop feature prevented potential damage during abnormal conditions, improving the durability and safety of the machine.

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4.5 Comparative Discussion

Parameter	Manual Separation	12V Motor Machine
Efficiency	85–88%	96–97%
Time (2 kg)	25–30 min	6–8 min
Labor Required	High	Low
Consistency	Variable	Uniform
Productivity	Low	High
Hygiene	Moderate	Better

Table 2: Manual Method vs Machine Method

When compared to the traditional manual method, the developed machine offers several advantages:

- Higher efficiency (≈97% vs 85–88%)
- Reduced processing time
- Lower labor requirement
- Improved hygiene due to minimal human contact
- Consistent output quality

These improvements make the system highly suitable for domestic applications and small-scale food processing.

5. CONCLUSION

The AI-assisted automatic tamarind pulp extractor for domestic scale was successfully designed, fabricated, and tested. The system effectively automates the process of tamarind pulp extraction, reducing manual effort and improving efficiency.

The machine achieved an average separation efficiency of approximately **97%**, with minimal material loss and consistent performance across multiple trials. The integration of a 12V, 100 RPM DC gear motor ensured smooth and controlled operation, while the perforated drum design enabled effective separation of pulp and seeds.

The incorporation of sensors and AI-based monitoring significantly enhanced the safety and reliability of the system. Real-time detection of abnormalities such as overheating, vibration, and electrical overload helped prevent potential damage and ensured stable operation. The camera-based analysis further contributed to maintaining pulp quality.

In addition to technical performance, the machine offers practical benefits such as reduced processing time, improved hygiene, and increased productivity. Its compact design, low power consumption, and cost-effectiveness make it suitable for domestic kitchens.

Overall, this project demonstrates the successful application of artificial intelligence in household appliances, paving the way for smarter and more efficient food processing solutions. Future improvements can focus on advanced AI models for better quality analysis, automated cleaning systems, and further optimization of design for enhanced performance.

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