

E - COLD STORE

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ABSTRACT

In this review paper, we are exploring how to save time of people, by introducing this website. One of the ways that we have used to save time, maintain accuracy, helps in providing remunerative price to farmers, packed or processed vegetables are available to farmers/ people. Using this website one can book their desired cold store near their locality. Using the smartphone one can book the store ,pay fee and can request to the store to release their goods. When they request to the site they will get a fixed date to get their packets of goods, so that they could not face any problem in releasing their product.

Keyword: - E-Trade, Vegetables, Farmers, Cold Storage

1. INTRODUCTION

E-cold store is a internet site wherein it is easy to capable of shop a vegetable in bloodless garage on line. When all people must get their merchandise back, he can request for it in on line mode and he may be furnished with a hard and fast date to take their greens back. Here one also can capable of choose up their motors to hold their greens packet from sore to home. HTML is widely used for developing pages which might be displayed on the sector huge. Every web page Hold a fixed of HTML tags, along with links which might be used for connecting to different pages. Every web page that we witness at the WWW is written having a variations of HTML code. Head consists of the records to discover the file, along with identify and some other essential keyword. A identify may be visible at the browser's bar, and the frame phase is the primary part of the internet site seen to the viewer JavaScript is a patron scripting language that's used for developing internet pages. It is used whilst a website is to be made dynamic and upload computer graphics on pages like roll over, roll out and plenty of kinds of graphics. It is normally utilized by all web sites for the cause of validation. In addition to validations, it helps outside packages like PDF documents, strolling widgets, helping for flash packages etc. It also can load content material right into a file each time the person calls for it without even reloading then whole web page. Php is a backend language us to hook up with databases. It is likewise used for validating shape. In this internet site we use it for validating identity entification and password. In relational database control gadget primarily based totally on SQL for the cause of an internet database is known as MySQL. It is utilized in numerous packages which include facts cleaning, facts warehousing, ecommerce, logging packages and a web portal. This is used to shop the packages, whether or not it's miles as small as a unmarried file or it shops a whole stock of merchandise. The utility of MySQL varies primarily based totally at the want. It can accomplice with any scripting language which include PHP or Per land create web sites. While the use of CSS, a person may be stress-loose with its older language variations as it's miles nicely well matched regardless of the older variations. Because of this, even though the packages of CSS is evolved in a few older model of programming language and if the builders combine the identical with new upgrades then CSS may be without

difficulty integrated and applied with the ones adjustments without difficulty. So, the adjustments related to the predecessor of CSS, want now no longer be eliminated and a developer can replace the prevailing code successfully.

1.1 Discussion

Cold storage is crucial in Ecommerce fulfillment. During this year's virtual FMI Midwinter Executive Conference, MI And NielsenIQ shared research that suggests many grocery shoppers are likely to carry on with their digital shopping habits as the COVID-19 pandemic continues. In particular, click-and –collect, where shoppers come to the store or another designated location to retrieve their orders, is expected to continue its upward climb. In 2020 click-and-collect saw 130% increases in orders and a 113% uptick in users.

1.2 The Need for Cold Chain Solution

As retailers across the country experiment to find the best strategies to assemble and prepare online orders as quickly and efficiently as possible, cold chain management is emerging as a crucial consideration, especially as it relates to food safety and product integrity. This means a growing number of cold storage companies are becoming involved in the process of planning and execution with their retailer partner.

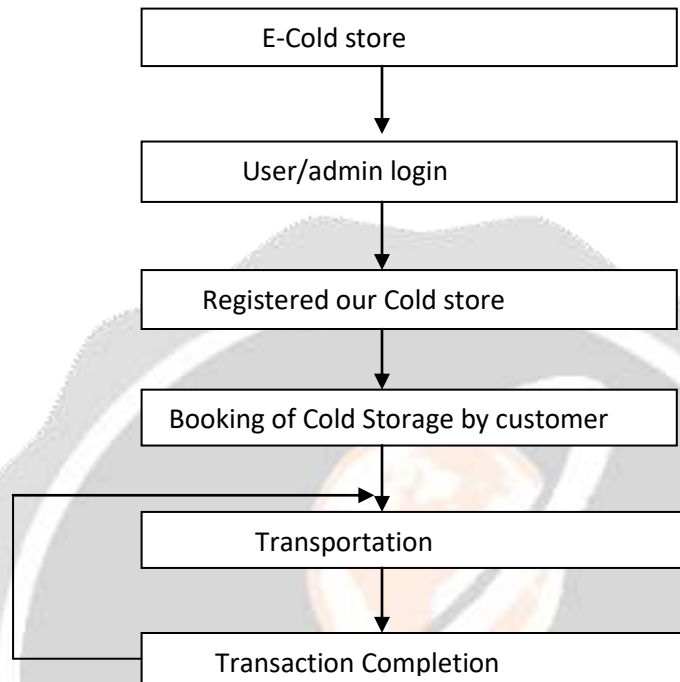
Advantage:

- Faster delivery for customer.
- Lower operational cost.
- Save time of customer.

1.3 E - Trade

In twenty-first century businesses are using a user-friendly weapon, Internet. Each and every business either business to business(B2B) or business to customer(B2C) uses internet for their product information, product promotion or for revealing the product businesses are using internet. We have example of Flip Kart although it sells all product like electronics, clothing and so on but we also have products respective own sites for business like Boat, Libaas. The businesses are started using the internet to store the vegetables. Vegetables and Fruits have an essential impact to influence in the global market. Internet has a strong impact on online storing of vegetables in multiple ways and takes the benefits of e-commerce platform. Information Technology infrastructure and the internet can support the interchange of information between the divisions of the vegetables on their id. This paper optimizes ecommerce and door delivery of horticulture product along with its other related agricultural products, their scope in future, and the customer acceptability in the future.

1.4 working of website



2.Literature Review

[1]. Food service becomes an important industry in Thailand. In the food service industry, the safety and quality of agricultural raw materials are important because raw materials are temperature sensitive and perishable. Hence, they should use cold chain management to maintain the quality, safety & long-time shelf-life of raw material. Acc. to post harvest education foundation suggested four steps to implement cold chain management for perishable foods during the postharvest including harvest, collection, packing, processing, storage, transport and marketing. Until it reaches the end customers. These steps include 1). Pre-cooling system 2) cold storage, 3) chilling and freezing process and 4) temperature-controlled transportation. Cold chain logistics is the planning and management of the interactions and transitions among stakeholders, in order to keep foods at their optimum temperature for maintaining quality, food safety, and prevention of waste losses. In addition, and Chen developed an advanced Multi-Temperature Joint Distribution System for a food cold chain and used the multi-temperature in the same truck. Similarly, Hernandez stated that in food service distribution there were two parts for monitoring. First, in a distribution center, the temperature in a storage area should have a wide range and can be separated for storing the products at the right temperature and delivery at the right time. Second, in the temperature control truck for delivery products required a different temperature, it should separate space to store products in different temperature ranges. In addition, there are good practices to prevent the product from being damaged such as proper handling method, handling equipment, transportation, and storage condition, packaging, product position, and ventilation. The optimal food cold chain management tries to ensure that all types of perishable products with different temperature constraints will be kept at the greatest condition from the upstream to downstream in a supply chain including storage and distribution. The freshness and safety of food are guaranteed at every stage of logistics service such that

the value and quality meet customers specification. A causal effect in their systems. It can be used as a tool for enhancing decision making. An application to identify the causes of the pollution problem in the dairy industry can be found. The causal loop diagram identified the mechanism of the internal dairy processes and the impact of inefficient use of resources. In addition, it was used to identify the causes of fresh vegetable loss in three major factors i.e., the original quality of vegetables, temperature and compression and impact in the cold chain logistics. The greatest quality condition from the upstream to downstream in a supply chain including storage distribution. In addition, it was used to identify the cause of fresh vegetable less in the major factor i.e., the original quality of vegetables temperature and compression & impact in the cold chain logistics This study investigates the current cold chain management of a chain restaurant. The objective is to identify the problem and suggest how to restaurant having nine branches, two refrigerated containers for storing raw material and three temperature-controlled trucks for sending raw materials to each branch. In interview with restaurant owner and operators & check the temperature in cold storage & during transportation of raw material by using infrared thermal cameras & data logger to identify the problem. Then, analyze the causes of the problem & suggest solution for the improvement such as the design of cold storage & delivery platform. The research will be beneficial to other cold storage & temperature-controlled truck users. It can enhance the cold chain efficiency & food safety as well as energy cost-saving.

[2]. Cold storage or refrigerated warehouses are facilities where perishable foodstuffs are handled and stores under controlled temperatures with the aim of maintaining quality. Preservation of food can occur under frozen or chilled temperatures. For some products other conditions other than temperature might be require. A cold storage is place where the various items such as vegetables fruits, medicines and meat etc. are stored so as to protect them from getting spoiled and to prolong their preservation period. This task is accomplished by their storing the products at their preservation temperature and humidity etc. preservation temperature for fruits can be defined as the temperature at which its respiration rate is Cold storage will not be harm materials as long as the cooling and warming is done in a controlled manner, with the moisture content of the component held stable. Moisture content is an intrinsic property that is influenced by the humidity in the surrounding air and secondarily, by temperature. Transfer of mass as well heat transfer with bags of onions is highly dependent over several parameters related to the operating conditions. This study is based on CFD simulations. The study attempted to bring down temperature within the best required range to keep the onions fresh for a longer period of time. For simulation 3 ton and 6-ton cold storage is selected for 2 cases. Simulation is done for checking the proper required of keeping onion, apple and potato for longer period. Humidity has wise impact on onion, for controlling humidity within the requirement range desiccant material is used. Pre-cooling requirements very based on produce and method of cooling such as room cool, hydro cool, forced air cooling, evaporative forced air cooling & ice packaging. However, forced air cooling within 4-6 hours in adoptable to a wider range of commodities than any pre-cooling method may suffice for most of the produce & therefore, it is taken for recommending general technical standards for pre-cooling system. Quality of product- Product should be mature with required firmness & free from bruises & other external damages. Therefore, for good keeping quality fresh produce should be carefully handled in all operations including picking, grading & packaging. Commodity Storage Conditions: For designing a cold storage, product storage conditions must be defined in terms of critical storage conditions must be defined in terms of critical storage conditions of temperature, relative humidity, presence of NH₃, ethylene, air circulation, light etc. In absence of research data for Indian conditions, it is recommended to adopt commodity storage manual of WFLO in absence of research data from Indian Institutions. Example- Design condition for Irish Potatoes Department of Agriculture & Cooperation, Ministry of Agriculture, Government of India, vide its communication No. 22011/5/2007-M –II dated 16 June 2009 constituted a Technical Standards Committee. The TSC has classified cold storages for fruits and vegetables in following three main categories as listed below, Cold storages for storage of fresh horticulture products which do not require pre-cooling. Multi-commodity Cold storages for short term and long – term storage of fresh horticulture. Products, which require pre-cooling and varying storage requirements. Control Atmosphere (CA) storages.

[3] Cold Storage is one of the techniques which perishables among manufacturing and advertising processing. It is one of the techniques which store decay substances for an extended duration because of right controlling temperature & humidity. Maintaining low temperature is important, as in any other case it's going to decay product. Also, relative humidity of the storeroom identity entification 80-90% excessive & temperature isn't the same as special agricultural product. Cold garage additionally facilitates to enhance commercial enterprise increase. This may be a bonus of commercial enterprise which grower the deliver eating places and grocery shops or to small growers who need to meeting truckload masses for shipment. Most horticulture product has confined time after harvest & postharvest cooling hastily eliminates discipline warmness, permitting longer garage duration. Proper postharvest cooling can: Reduce breathing activity & degradation via way of means of enzymes. Reduce inner

water loss & wilting. Slow or inhibit the increase of deterioration generating microorganisms. Reduce the manufacturing of the herbal ripening agent, ethylene. In addition to assisting hold high-satisfactory, postharvest cooling additionally offers advertising flexibility via way of means of permitting the grower to promote produce on the maximum suitable time. Having cooling and garage centers makes it needless to marketplace to supply at once after harvest. This may be a bonus to growers who deliver eating places and grocery shops or to small growers who need to collect truckload masses for shipment. Cold garage may be mixed with garage of a surroundings with delivered of carbon dioxide, Sulphur dioxide etc. in line with the character of product to be preserved. The bloodless garage of dried/ dehydrated greens so one can hold nutrition C. garage temperature may be numerous with garage time and may be at 0-10 C for a garage time of multiple year, with a relative's humidity of 80-95%. The bloodless garage of perishables has superior fantastically in current years, main to higher protection of organoleptic qualities, decreased spoilage, and longer shelf lives. The garage temperature can range with 0- 10% for a garage time of multiple year & relative humidity of 80-95%. Fruits & Vegetables have special thermal incompatibility temperature: 1). Most animal merchandise, vegetable produce now no longer touchy to bloodless (0-four C) EXAMPLE: Apple, grapes, carrot & onion. 2). Vegetable produces reasonably touchy to bloodless (four-eight C) EXAMPLE: Orange, potato, & tomato (ripped) three). Vegetable produces touchy to bloodless(>8C) EXAMPLE: pineapple, banana, pumpkin & woman finger. Cold garage relies upon on general capability, no. & length of rooms, refrigeration gadget & coping with equipment & get admission to centers.

[4] Cold garage era method that once the night time energy load is low, the cooling unit is operated to generate cooling capability saved withinside the bloodless garage medium, after which the cooling capability is launched for the duration of the height load duration to fulfill numerous cooling load demands, moving peaks and submitting valleys, and store energy value. Cold garage era has a huge variety of utility backgrounds and power-saving potentials in all components of meals bloodless chain which include low-temperature processing, low-temperature garage, low –temperature transportation and distribution. The bloodless garage era can make use of the traits of the solid-liquid segment extrude latent warmness price of the segment extrude fabric to realize the power garage and usage. In the system of garage and discharge bloodless segment transformation, the segment extrude fabric can maintain the temperature steady, that's useful to hold the temperature of the bloodless garage shipment at a steady price without producing huge temperature fluctuation. The utility of bloodless garage refrigerated vehicles & refer bins to bloodless logistics now no longer handiest prolongs the garage duration of products however additionally lessen the charge of harm of products. The segment extrude low- temperature insulation container manufactured from low temperature segment extrude fabric is delivered to the insulation container, that may maintain the environmental temperature low for a long term without extra energy & similarly obtain the bloodless chain distribution efficaciously & economically.

[5]. Cold thermal power garage is a era with excessive ability for special thermal packages. CTES can be the maximum appropriate technique and technique to accurate the space among power calls for and deliver. Although many research cowl the utility of bloodless power garage substances, as in comparison with different power garage technology which include thermal power garage, there may be inadequate evaluation on this discipline. In this observe, the segment adjustments bloodless garage substances utilized in bloodless chain logistics are categorized .

[6] The cause of storing plant fabric is to prolong the time it could be saved and advertised previous to intake or different use. In doing so, it's miles important to offer surroundings that minimizes deterioration and hold microbial protection and high-satisfactory. The number one cause of AH-sixty-six is to offer hints for top-of-the-line coping with and storages of produce so one can accomplish this. AH-sixty six is supposed as a well-known reference, and the tips ought to now no longer be taken into consideration absolute, however alternatively as secure limits at which merchandise can mainly be dealt with and saved. A draft model of the facts provided on this volume [7].

---Any constructing or a part of constructing that obtain managed garage situations the use of refrigeration may be seemed as a chilly garage facility. Cold garage is a unique form of room, the temperature of that's stored very low with the assist of machine & precision instruments. Such a facility is commonly hired for the maintenance of perishable meals merchandise for prolonged time duration. Most nations undertake nicely diagnosed requirements to be accompanied even as designing and working of all varieties of bloodless garage centers. Energy performance in constructing hired for working bloodless storages is accomplished via a multipronged method regarding adoption of bioclimatic architectural ideas attentive to the weather of the precise area, use of substances with low embodies power; discount of transportation power; incorporation of green structural layout; implementation of power-green different constructing gadget components; and powerful usage of renewable power reassets to energy the constructing. Thus, layout and improvement of bloodless garage in India has continually been a large trouble on this

sense. India weather may be without difficulty categorized into six predominant zones. Cold & sunny, bloodless & cloudy, warm & humid, hot & dry, composite & moderate. Translation of bioclimatic architectural layout withinside the Indian context, therefore, offers a plethora of experiences & achievement tales to learn. Several homes have come up, absolutely or partly adopting the above method to layout. India is having a completely unique geographical position & a huge variety of soil generating sort of end result & greens like apples, grapes, oranges, potatoes, chilies, ginger, etc. Marine merchandise also is being produced in huge portions because of huge to be had coastal areas. The gift manufacturing stage of end result and greens is greater than one hundred million MT and maintaining in view the increase charge of populace and call for, the manufacturing of perishable commodities is growing each year, Number of bloodless garage gadgets and general garage capability in a few capabilities in a few predominant states of the United States are furnished. Cold garage is likewise crucial for extending the shelf lifestyles, duration of advertising, keeping off glut, lowering delivery bottlenecks for the duration of height duration of manufacturing & protection of high-satisfactory of produce. The improvement of bloodless garage enterprise has a totally essential position to play in lowering the wastages of the perishables commodities & assuring remunerative rate to the growers. Cold garage performs massive position in stabilizing marketplace fees of numerous fits for human consumption merchandise & additionally, flippantly dispensing them on call for & time bases. An easy schematic of fit for human consumption product motion from manufacturer to client stage. Around the sector, maximum bloodless storages furnished extra offerings for his or her customers which encompass freezing sparkling merchandise, packaging, delivery, order picking, distribution, inventory manage etc. Typical perspectives of an Indian bloodless garage. The Directorate of Marketing and Inspection, Government of India, Ministry of Rural and Employment is Regulating Cold Storages enterprise below bloodless garage order, 1980 promulgated below crucial commodities Act 1955. Order extends to the complete of the India besides U.P., West Bengal, Punjab, Haryana. Under the order, it's miles compulsory on each operator of the bloodless garage to attain a license from the Licensing Officer earlier than the use of the set up for storing cause. The Government of India additionally constituted a Central Cold Storage Advisory Committee which include reputable and non-reputable participants representing the growers, owners, machinery, manufactures, studies agencies etc. This Committee offers recommendation to the Government on all subjects referring to enforcement of bloodless garage orders and the destiny improvement of the enterprise. Lot of studies investigations are happening in latent warmness garage techniques. Employing appropriate PCMs, the method may be prolonged to hold the temperature of the bloodless room even if refrigeration isn't always strolling. Some benefits of the use of PCMs:

- Cold packages frequently want small temperature variety.
- Load curve of bloodless call for is much like load curve for energy call for, this method can be very useful for the duration of height load periods. three).

Cold manufacturing is greater green at decrease goal temperature [8]. In this studies paper, it indicates that neighborhood meals structures can make a contribution to socially, ecologically useful meals manufacturing for neighborhood communities. In order to supply high-satisfactory produce to the client, neighborhood meals structures should make use of speedy cooling & bloodless garage era. In the beyond thirty years, the no. of neighborhood farms expanded 11.2%. thus, the want for power green bloodless garage gadgets. colds garage is crucial for greens farmers to hold produce & increase the sales duration. The Student Organic Farm requested the Local Roots group to layout a low-value bloodless garage unit. Cold garage is a important aspect withinside the meals deliver chain. without speedy cooling & suitable garage situations, produce deteriorates hastily. Nutritional losses & even spoilage of whole vegetation can arise preliminary speedy cooling to extract latent discipline warmness extends shelf lifestyles & continues high-satisfactory produce. The concept of the use of underground bloodless garage is not anything new, in reality it's been used for heaps of years. Native Americans commenced the use of underground garage for huge wide variety of gams so long as 40,000 years ago. As the commercial age enabled the invention of reasonably-priced energy, the refrigeration cycle & the manipulation of thermodynamics, Cold cellars had been changed with the commercial refrigeration gadgets discovered at maximum industrial metals processing plants, eating places or family kitchen. Currently, bloodless garage gadgets are experiencing a 'rediscovery' duration because of their capacity to make sure a year-spherical deliver of neighborhood produce at a totally low power value. Cold garage gadgets are above floor in an insulated basement or in buried bins. A foundation for underground bloodless garage is the steady temperature of the soil about five toes beneath Neath grade. Soil acts as insulation in opposition to wind and ambient situations. Although soil temperature values range via way of means of region, this steady temperature facilitates garage situations year-spherical, stopping iciness

freezing and summer time season spoilage. Modern bloodless garage gadgets manage the temperature & humidity the use of a whole lot of technology. Cool Bot controllers & evaporative cooling are famous techniques amongst small- scale farmers to hold at low costs. The Cool Bot works via way of means of manipulating an AC unit to behave as a compressor, allowing the AC to obtain lots decrease temperature then supposed. Evaporative cooling works via way of means of strolling hotter air via a cooler water pad that takes the warmth out in their air, crucial operating like sweat withinside the human frame. Using the steady soil temperature with cutting-edge insulation substances, green refrigeration era and renewable power, farmers will have less expensive and sustainable meals garage structures. Energy green bloodless garage is a crucial detail to a sustainably designed neighborhood meals gadget. Cold garage permits neighborhood farmers to offer seasonal vitamins to the network year-spherical at a low value. Local farmers want to discover methods to growth profitability even as adhering to sustainability ideas. The top-of-the-line bloodless garage answer will permit farmers to shop and promote their merchandise year-spherical, with minimum power use. Major adjustments withinside the meals gadget is essential at the neighborhood stage whilst the common plate of meals has travelled 1500 miles. Local meals structures were proven to growth the monetary and social interplay of the network via numerous farmers markets or network supported agriculture packages. This establishes a human connection and allows conversation among the meals manufacturer and client. Farmer's markets and C.S.A. packages assist re-flow into cash via the neighborhood financial system. Farmers produce seasonally nutritious and flavorful merchandise. Local produce is harvested at height season, whilst it has the maximum vitamins and flavor. However, this isn't always the case in huge container grocery shops wherein the produce is picked early to ripen unnaturally the use of ethylene for the duration of delivery. This ends in deterioration and nutrient loss withinside the produce (USA,2012) In this paper, it describes the heritage calculation like conduction via partitions calculation, warmth of respiratory calculation, discipline warmth calculation, provider load very last calculation & it additionally describes approximately layout of air flow type, twin vent gadget, evaporative cooling gadget, air flow selection, air flow details, air flow analysis [9]. Agriculture area in India has moved from conventional agriculture withinside the Fifties to a relatively capital-inter area. This evolution has converted Indian Agriculture from a meals grain poor financial system to a meals surplus financial system. Further, agriculture in India, these days isn't always simply to meals grains, it has increased to department vegetation, like, horticulture, scientific and different allied activities. This transformation is anticipated to develop as Farmer Producer Organizations are created and via impetus from cooperatives or collaborative farming practices, there may be a probability that whole villages will collaborate as farmer groups. Food and Agriculture Organization of U.N. predicts that approximately 1. three billion heaps meals are globally wasted consistent with year (Gustavsson, et al.2011). Food losses on the submit-harvest degree isn't always handiest a danger to preserve intake and returns to the farmers, however it could additionally damage the surroundings in numerous methods. The number one improvement attention for agricultural submit-manufacturing infrastructure, has been withinside the shape of warehousing and bloodless shops, for containing stock for prolonged durations. However, notwithstanding the developing farm at the submit-harvest control, the bloodless chain enterprise in India continues to be at a nascent degree. Reports postharvest area and its contributions to monetary improvement emphasizes the significance and value effectiveness of bloodless chain, but introducing a chilly chain growing united states calls for the mixing of a high-quality many special factors and the persevering with supervisor of these factors. In India, presently there are in large part special schemes to offer economic help to installation bloodless garage centers withinside the united states –one below the project for incorporated improvement for horticulture of agriculture ministry and any other known as Pradhan Mantri Krishi Sampada Yojana (PMKSY) controlled Ministry of Food Processing Industries. Since 2014-15, a complete of 1104 bloodless garage centers with a complete of 48.34 lakh MT had been created below MIDH. About 208 bloodless chain and price addition infrastructure centers five.three lakh ton had been constructed below PMKSY until 2019. However, notwithstanding the increase, wide variety of bloodless storages in India continues to be insufficient in comparison to requirement. As consistent with the estimates of National Centre for Cold Chain Development (NCCD), there may be a brief of 126 lakh heaps of bloodless garage capability. Annual merchandise of end result and greens withinside the united states is ready million tones. This debts for 18% of our agricultural output. Due to various ago-climatic circumstance higher availability of bundle of practices, horticulture manufacturing is regularly rising. Although, there may be a scope for growing the manufacturing, the shortage of bloodless garage and bloodless chain centers are getting bottlenecks in tapping the ability. The bloodless garage centers now to be had are normally for a unmarried commodity like potato, orange, apple, grapes, pomegranates, flowerets. which leads to negative capability usage. Currently, there are approximately 7645 storages withinside the united states with 68% of the capability getting used for potato even as 38% is multi commodity garage capability. Progress of bloodless garage withinside the united states has additionally been extraordinarily skewed. Almost 33% of the bloodless garage united states is in Uttar Pradesh and in large part used for storing

potato. In phrases of requirement of bloodless garage, a horticulture produce, Gujarat fares higher than all states withinside the united states. About 15% of the bloodless garage in united states is in Gujarat and holds a capability of 6403 lakh tone consistent with horticulture produce. This is accompanied in Punjab, Telangana, Uttar Pradesh, Rajasthan, Haryana and Orisha wherein the bloodless garage capability is at greater than 1 lakh tone consistent with horticulture produce of the state However, states, like Maharashtra, Karat, West Bengal are the lowest in order in terms of cold storage as per horticulture produce. Developing the cold chain in India involves a mix, of awareness and technical capacity, investment, information and technology transfer, and better governance mechanisms. Given the gap between export –oriented the chain and domestic traditional food handling, the focus should be on technologies that are economy accessible and long-term capacity development for the vast number of small-scale food producers and chain SMEs. Currently, 95% of the cold storages are owned by the private sector,3% by cooperatives and remaining 2% public sector undertaking. Although, private sector actors are primary private activity.

4. CONCLUSIONS

In order to solve the technology problem of the food, vegetable and fruits supply chain management, there are very few online platforms that offer storage of fruits and vegetables on doorstep, if fortunately, they are available they shrink for a short destination or provide less products and they are not much famous for normal civilians. E-commerce is a vast area of working and include innovation and creativity time to time. Choosing this type of idea demand strong consumer relationship with seller. e-commerce also works as technical weapon that provide easiness to user to shop online and now delivery partners are also reliable so one can easily trust a platform

5. ACKNOWLEDGEMENT

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