

• Accurate

- Affordable
- Easy to Use

Multi Produce

Fruits & Vegetables

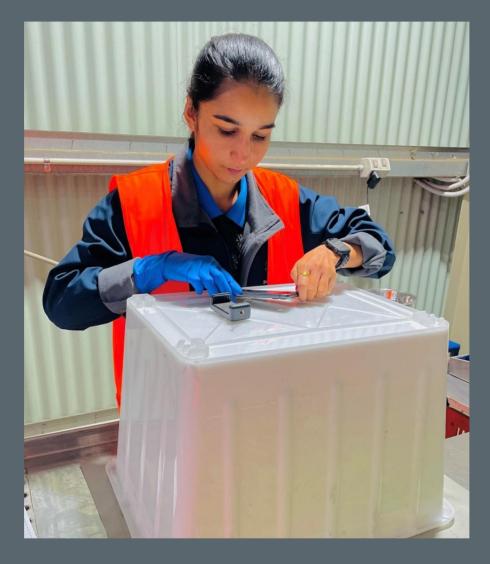






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"The ability to be consistent and objective in our assessment of harvested raw material allows us to deliver fresh, high-quality produce to our customers. This objectivity is a significant step forward to raising fresh produce supply standards."

Mike Fielden, CEO of Boratto Farms



GoMicro can assess any fruit or vegetable to your QC standards



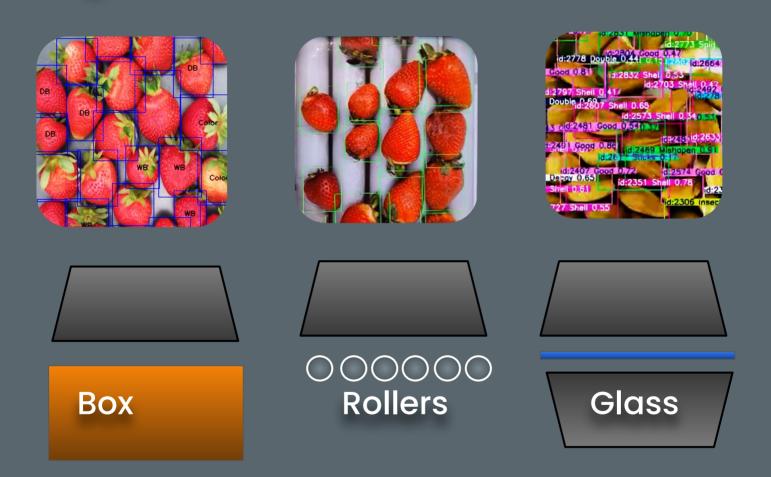
All AI Apps are custom built to meet your requirements



Still or 360°

Both sides 360

Single side



Rotate 360

GiMicro has developed a wide range of solutions to meet your QC needs

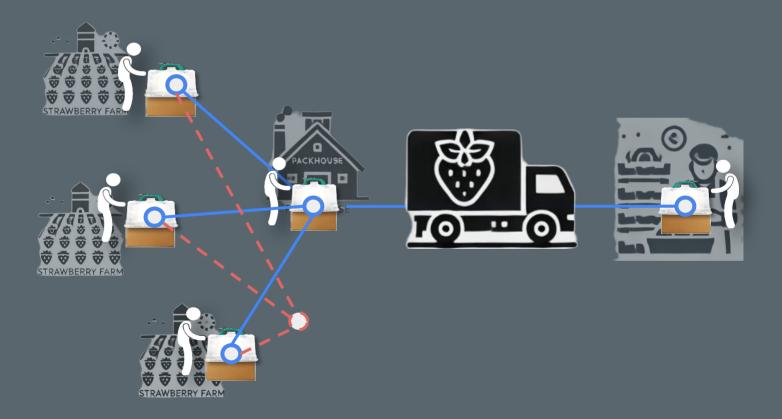




We use Gen AI Technology to build AI applications that can assess objects even when they are on top of each other (as long as they can be seen)

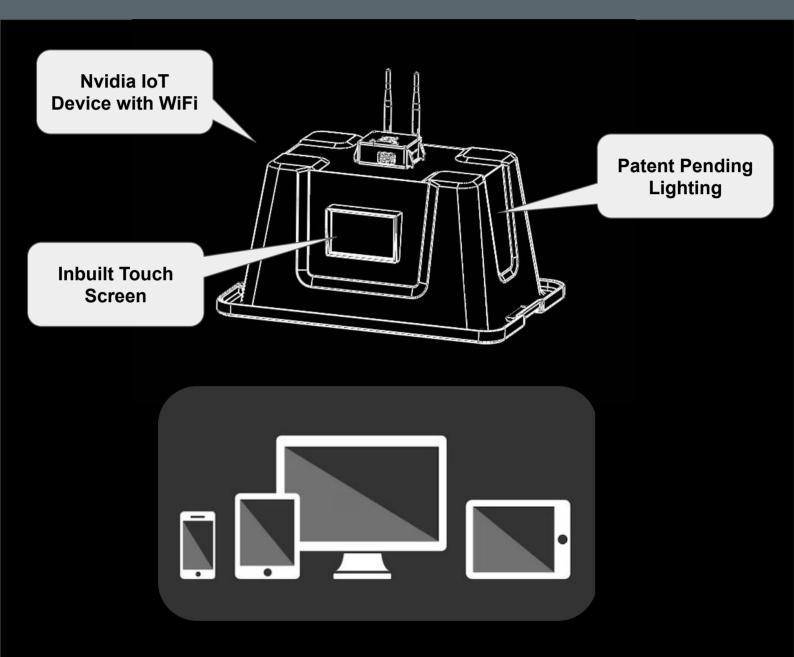


- QC your harvesters
- QC a larger volume more accurately
- Reduce rejection and downgrade risks
- Reduce training costs

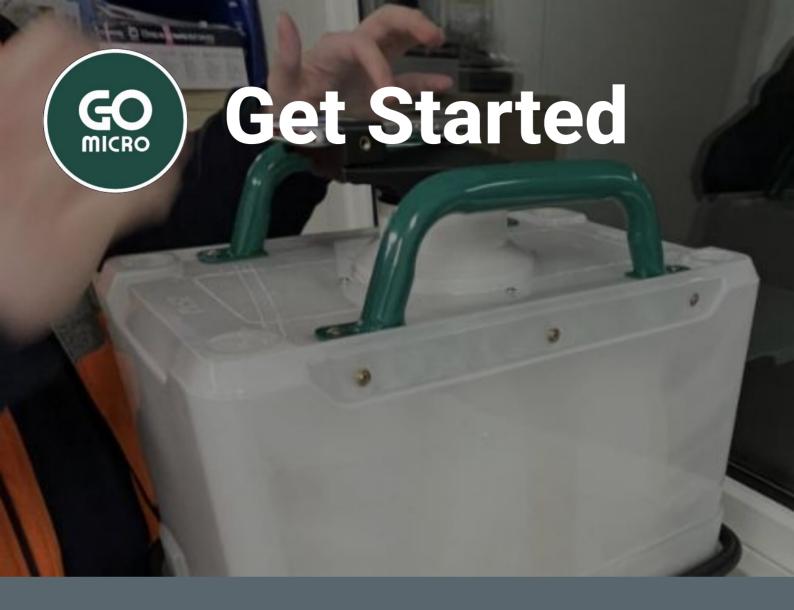


GoMicro AI QC solutions enable you to QC at multiple points





GoMicro AI QC solutions are web based so anyone can view QC results from anywhere



- 1) 2) 3) 4) 5)
- Discuss Requirements
- Purchase Device and App Build
- GoMIcro > Build and Deploy AI App
-) 1 Month Free Trial
- 5) Bi Yearly Subscription

100% Refund on Device (After 3) within a month

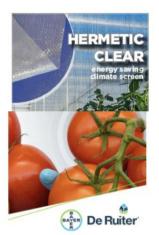


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High resistance to ToBRFV



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GoMicro revolutionizes strawberry quality assessment with AI

GoMicro has announced the successful conclusion of beta trials for its ground-breaking AI-powered strawberry assessment technology with one of the world's largest supermarket chains. This cutting-edge innovation is set to transform the way strawberries, a popular yet

perishable fruit, are assessed, ensuring higher quality and longer shelf life.

Traditional quality control (QC) methods, which rely on binary accept-or-reject decisions based on USDA standards, often miss subtle defects like bruises that may not

be visible upon receipt but deteriorate during storage, leading to consumer dissatisfaction. GoMicro's revolutionary patent-pending technology addresses this

challenge by creating signature illumination conditions and employing

defects but also predicts shelf life, even with limited sample sets.



"Strawberries present a unique challenge in QC due to their fragility and rapid spoilage," said Dr. Sivam Krish, CEO of GoMicro. "Our technology is designed to detect

emergent defects that are often invisible to the human eye but become apparent

later, causing consumer dissatisfaction and contributing to food waste."





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