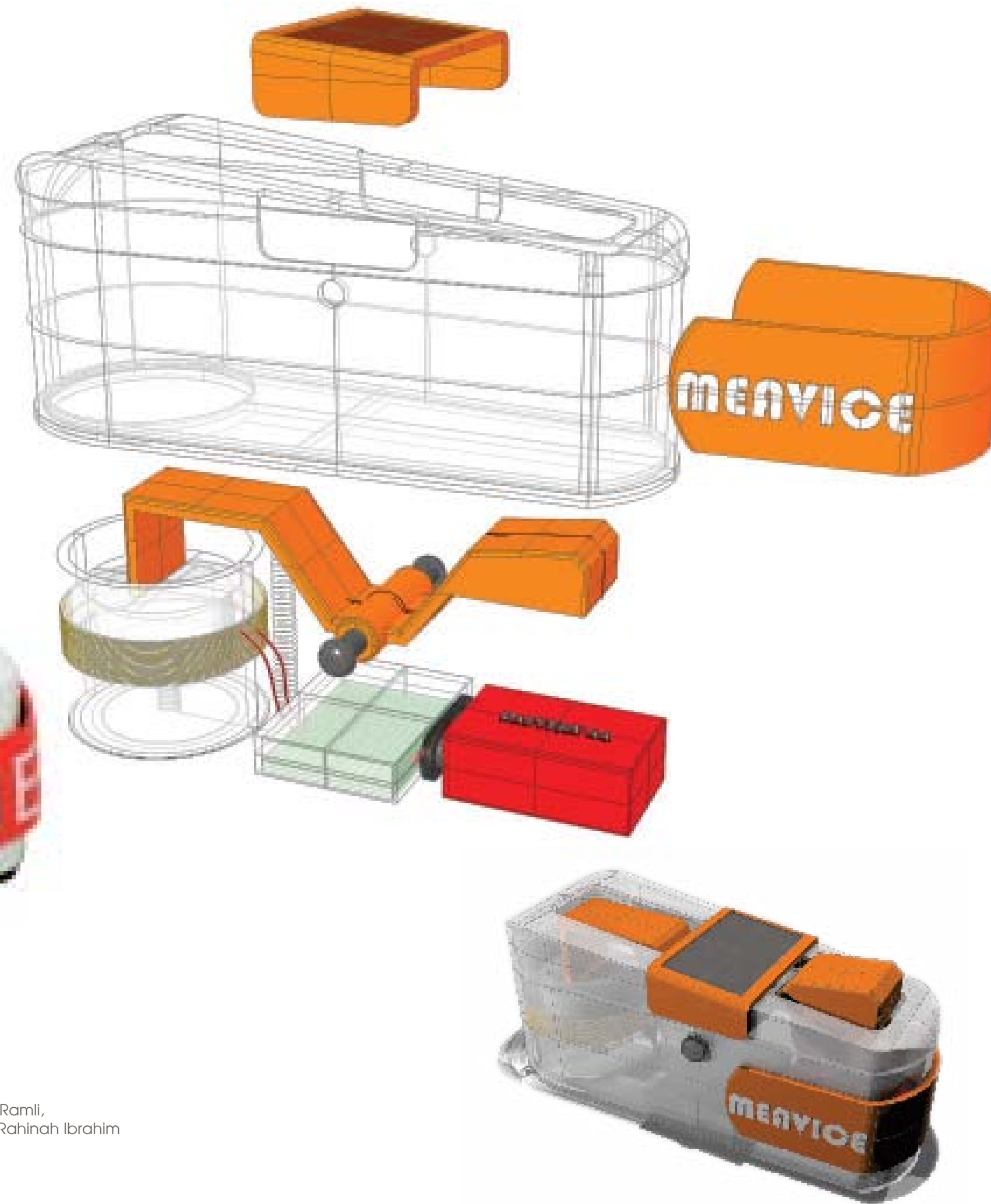


Watermelon Maturity Device

Nik Aizan Nik Abdullah, Sazrinee Zainal Abidin, Rizal Rahman & Rahinah Ibrahim

Technology development together with innovative design ideas are among the main factors in generating a phenomenal product design. Technological changes and findings about human factors in studies have inspired new product design by replacing most traditional tools and devices. Rosalam has developed a device to measure the ripeness of watermelon fruits. Traditionally, people measure the ripeness of watermelon by squeezing, shaking, knocking, feeling the textures, smelling, and even by observing the fruit's skin and texture. These traditional techniques are carried out to ensure that the fruits are ripened enough before cutting. The device functions to assist stakeholders in selecting ripened fruits by incorporating the velocity impact measurement scales. Reading from the velocity meter would determine the ripeness of the watermelons.



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