

# ***IDENTIFYING FRESHNESS OF SHRIMP FOR CONSUMPTION WITH IMAGE***

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## ***ABSTRACT***

*The increasing market demand for shrimp has made many people take advantage of this condition by selling shrimp that are not suitable for consumption. To ensure the quality of shrimp received by consumers, a freshness test is needed. Currently, tests are carried out through microbiological and chemical analysis, but this method is less effective. The method used in this research is Convolutional Neural Network which is carried out through classification with a preprocessing stage consisting of resize and augmentation. This classification stage produces shrimp freshness output which is divided into 3 categories. Creating a system using the convolutional neural network method has obtained the best accuracy of 99.39% using a learning rate of 0.001 and max epoch 100.*

*Keywords: Convolutional Neural Network (CNN), shrimp, freshness*