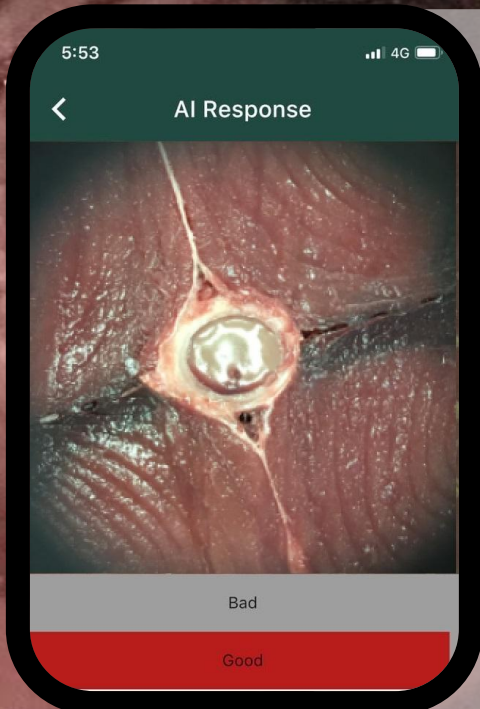
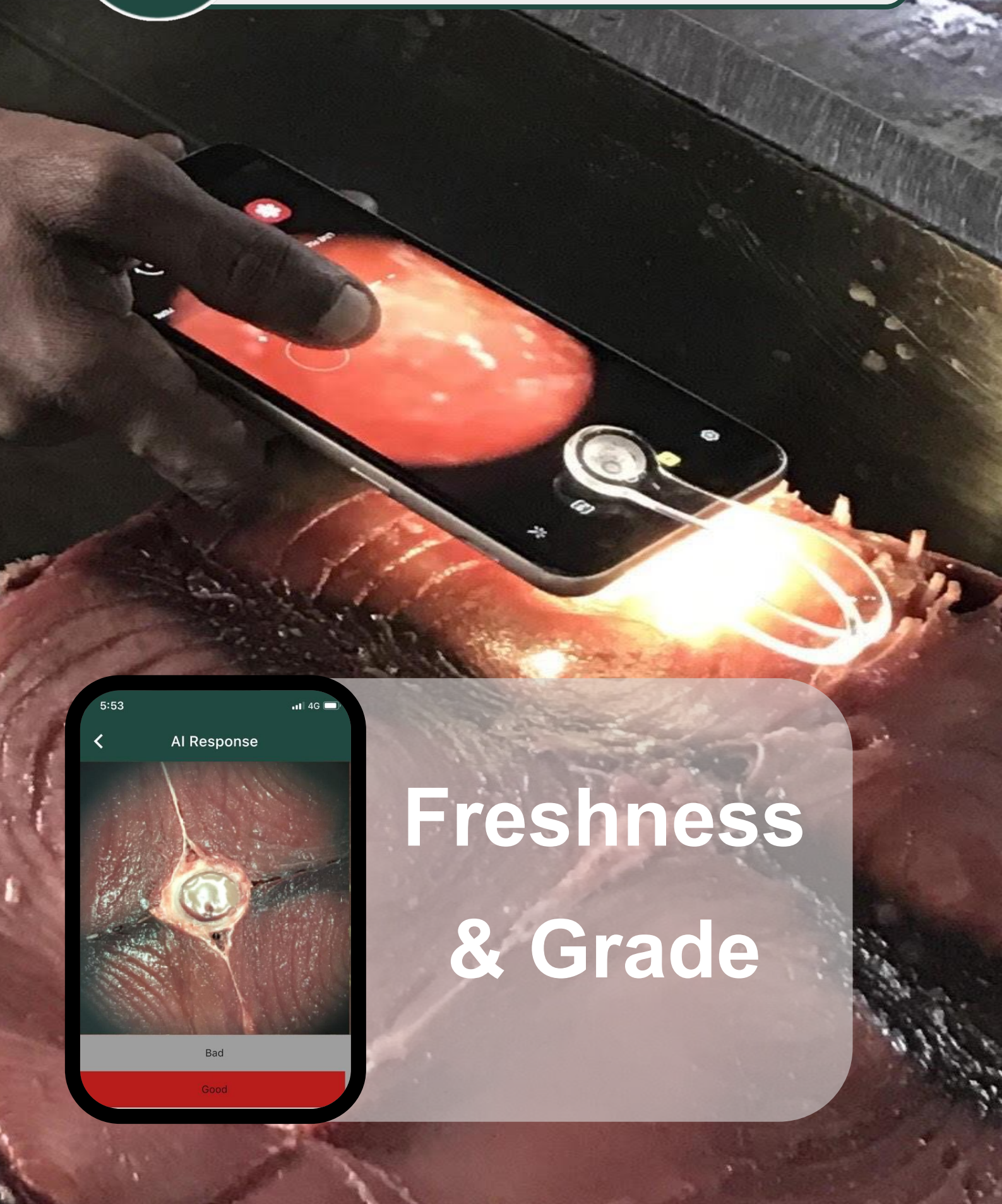




SEAFOOD QUALITY ASSESSMENT With Artificial Intelligence



Spot Check



**Freshness
& Grade**



Sri Lanka

Freshness of
Skipjack Tuna



Tuna Slice
Pre-Purchase
Quality Check



Testimonials

Keells

One of the largest retail operators in Sri Lanka is using GoMicro for tuna assessment



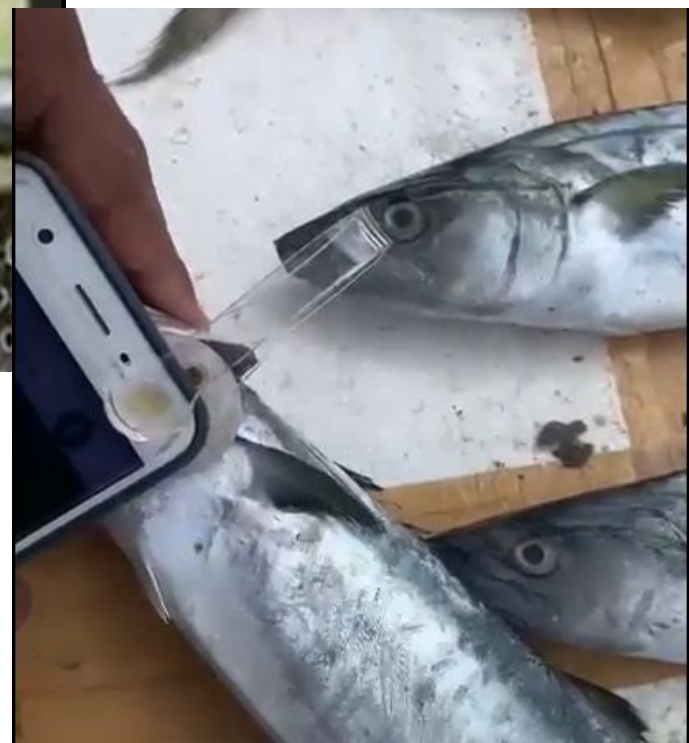
“Keells has now tested GoMicro AI to assess the quality of Yellowfin Tuna. GoMicro AI can accurately differentiate fresh tuna from tuna that is spoilt” - Mifrah Ismail Vice President John Keells Group Head of Fresh Food



India



Spanish
Mackerel
Pre-Purchase
Quality Check



Freshness
Assessment by
eye check



Indonesia



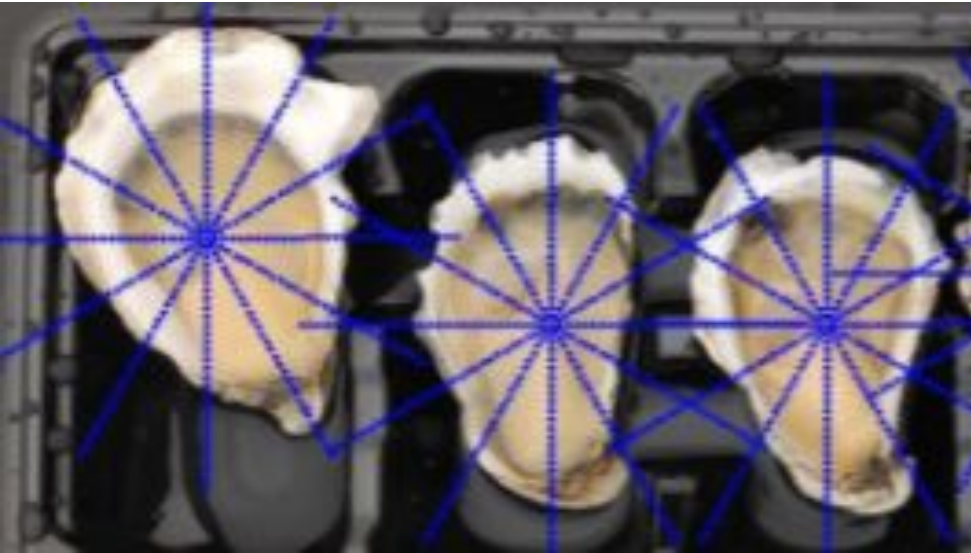
Big eye tuna
Lion grading

Freshness
Assessment by
eye check





Oyster Grading



We are now at the final stages of our beta trials for Oyster grading for Fish Tales - based in the Sydney Fish Market



Create your Own Quality Standards



Fisherman
Exporters

Super Markets
Importers
Food manufactures



Quality can now be assessed throughout the supply chain

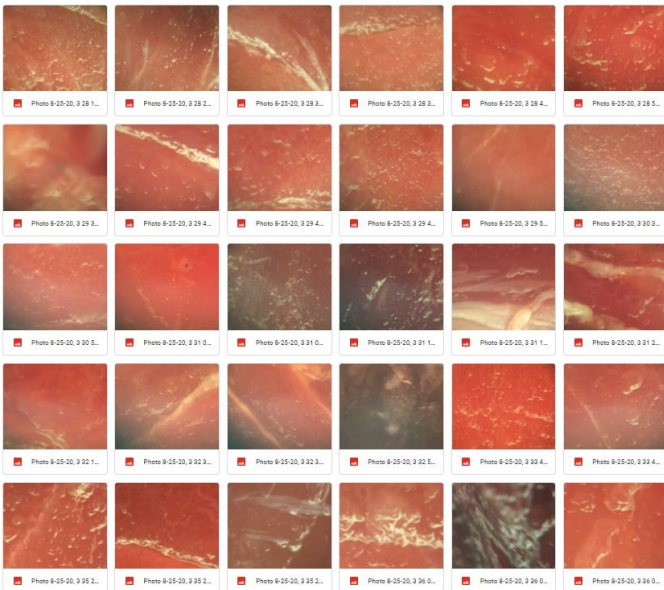


How Does It Work?

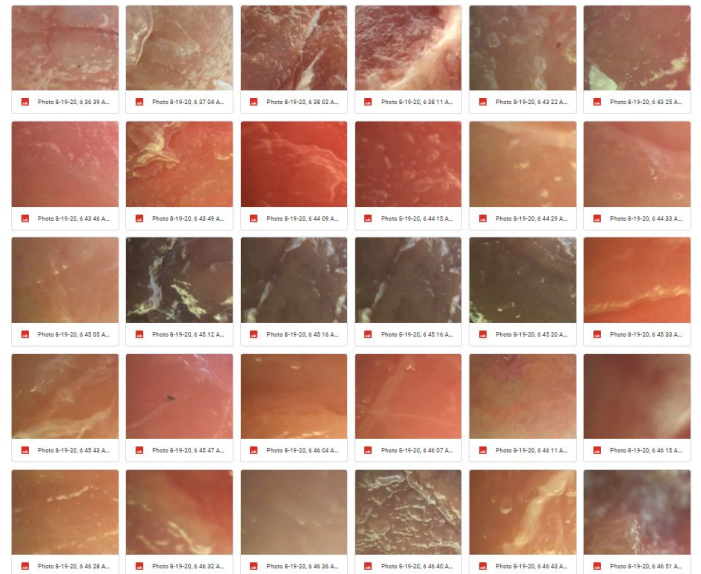
1

You provide 50~150 images of each category you want to classify with GoMicro AI

Fresh tuna



Spoiled tuna



2

We build a customized model for your application and deploy it on your Spot Check app



3

You can test it and use it



www.gomicro.co

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