

Contents

Titles	Page No.
Abstract	i-v
Declaration	vi
Certificate	vii
Acknowledgements	viii-x
Contents	xi-xvii
List of Tables	xviii-xix
List of Figures	xx-xxii
List of Abbreviations	xxiii-xxv
1. Chapter 1: Introduction	1-7
2. Chapter 2: Review of literature	7-21
2.1. Oilseeds, nutritional values and functional properties	7-10
2.2. Plant fibres, properties and extraction procedures	10-12
2.2.1. Sugarcane bagasse fibres	12-13
2.2.2. Banana pseudo-stem fibres	13-14
2.2.3. Coconut coir	14-15
2.3. Natural gums	15-16
2.4. Crosslinkers	17
2.5. Biopolymeric films and biocomposites	17-18
2.6. Biodegradable containers and its applications	19-21
3. Chapter 3: Optimization the levels of mustard, soybean and flaxseed meal for the development of biopolymeric films	22-57
3.1. Introduction	22-23
3.2. Materials and methods	24-33
3.2.1. Sample preparation	24
3.2.2. Proximate analysis of oilseed cake	25
3.2.3. Functional properties of oilseed and defatted oilseed meals	25-27
3.2.3.1. Oil and water absorption capacity	25
3.2.3.2. Bulk density	25
3.2.3.3. Foam capacity and foam stability	26
3.2.3.4. Emulsion capacity and stability	26-27
3.2.3.5. Least gelation concentration	27

3.2.3.6.	Colour analysis	27
3.2.4.	Statistical analysis	27
3.3.	Blended film preparation	27-28
3.3.1.	Experimental design	28-29
3.3.2.	Characterization of blended film properties	29-32
3.3.2.1.	Film thickness and moisture content	29
3.3.2.2.	Solubility	30
3.3.2.3.	Water vapor permeability	30
3.3.2.4.	Mechanical properties	31
3.3.2.5.	Colour analysis	31
3.3.2.6.	Scanning electron microscopy (SEM)	31
3.3.2.7.	Differential scanning calorimetry (DSC)	32
3.3.2.8.	Fourier-transform infrared spectroscopy (FTIR) analysis	32
3.3.2.9.	Statistical analysis	32-33
3.4.	Results and Discussion	33-39
	a) Characterization of the oilseed and defatted oilseed meals	
3.4.1.	Proximate composition of oilseed cakes	33-34
3.4.2.	Functional properties	34-39
3.4.3.	Water and oil absorption capacity of oilseed cakes and meals	34-35
3.4.4.	Bulk density	35-36
3.4.5.	Foam capacity and foam stability of oilseed meal	36-37
3.4.6.	Emulsion capacity and stability	38
3.4.7.	Least gelation concentration	38
3.4.8.	Colour measurement	39
3.5.	Results and Discussion	40-56
	(b) Study of optimized oilseed meals blended films	
3.5.1.	Experimental modelling of mixture design	40
3.5.2.	Experiential model prediction on biopolymeric film properties	41-42
3.5.3.	Effect of operating parameters on properties of biopolymeric film	42-56
3.5.3.1.	Water solubility of biopolymeric films	42-43
3.5.3.2.	Tensile strength of biopolymeric films	43
3.5.3.3.	Elongation of the biopolymeric film	43-44
3.5.3.4.	Water vapour permeability of biopolymeric films	44-46

3.5.3.5.	Colour analysis of the biopolymeric films	46-47
3.5.3.6.	Scanning electron microscopy (SEM)	47-49
3.5.3.7.	Differential scanning calorimetry (DSC)	50-54
3.5.3.8.	Fourier-transform infrared spectroscopy (FTIR) analysis	54-55
3.5.3.9.	Optimization and justification of the optimized film formation	55-56
3.6.	Conclusions	56-57
4.	Chapter 4: Study the influence of natural gums and crosslinkers on the properties of oilseed meal based biopolymeric films	58-88
4.1.	Introduction	58-60
4.2.	Materials and methods	60-68
4.2.1.	Materials	60
4.2.2.	Methods	60
4.2.2.1.	Raw material collection and formation	60-61
4.2.2.2.	Defatting of the oilseed meal sample	61
4.2.3.	Development of oilseed meals and gums (Acacia gum and Xanthan gum) based films	61
4.2.3.1.	Experimental design of oilseed meals-gums (AG: XG) based film	62-63
4.2.4.	Development of oilseed meals-gums based film added with citric acid and glutaraldehyde as crosslinkers	63-65
4.2.5.	Characterization of biopolymeric films	65
4.2.5.1.	Film thickness, moisture content and solubility	65-66
4.2.5.2.	Water vapor permeability	66
4.2.5.3.	Mechanical properties	66
4.2.5.4.	Color and scanning electron microscopy (SEM)	67
4.2.5.5.	Thermal properties	67-68
4.2.5.6.	Fourier-transform infrared spectroscopy (FTIR)	68
4.2.6.	Statistical analysis of the developed biopolymeric films	68
4.3.	Results and Discussion	69-77
	(a) To study the effect of acacia and xanthan gums on the properties of the biopolymeric films	
4.3.1.	Model fitting for synthesis of oilseed meals-gums (AG: XG) blend films	69-72

4.3.2.	Characterization of oilseed meals-gums (AG: XG) biopolymeric films	73-77
4.3.2.1.	Solubility of oilseed meals-gums (AG: XG) biopolymeric films	73
4.3.2.2.	Tensile strength of oilseed meals-gums (AG: XG) biopolymeric films	73
4.3.2.3.	Elongation of the oilseed meals-gums (AG: XG) biopolymeric film	74
4.3.2.4.	Water vapour permeability of oilseed meals-gums (AG: XG) biopolymeric films	74-75
4.3.2.5.	Optimization of gums (AG: XG) concentration	75-76
4.4.	Results and Discussion	77-87
	(b) To study the effect of crosslinkers (citric acid and glutaraldehyde) on the properties of the biopolymeric films	
4.4.1.	Effect of addition of crosslinkers (Citric Acid and Glutaraldehyde) on properties of oilseed meal and gums based biopolymeric films	77
4.4.1.1.	Thickness and moisture content	77-78
4.4.1.2	Solubility of oilseed meals-gums crosslinked (CA & GL) biopolymeric films	78
4.4.1.3.	Tensile strength	78-79
4.4.1.4.	Percent elongation	79
4.4.1.5.	Water vapour permeability	79-80
4.4.1.6.	Selection of crosslinker for oilseed meals-gums crosslinked film formulation	81
4.4.2.	Properties of oilseed meals and gums based film crosslinked with citric acid	81-88
4.4.2.1.	Colour	81-82
4.4.2.2.	Scanning electron microscopy (SEM)	82-83
4.3.4.3.	Differential scanning calorimetry (DSC)	83-85
4.4.2.4.	Fourier-transform infrared spectroscopy (FTIR)	85-86
4.4.2.5.	X-ray diffraction	86-87
4.5.	Conclusions	87-88

5.	Chapter 5: The effect of plant fibres reinforcement on properties of oilseed meal based biocomposite films and biodegradable plates	88-140
5.1.	Introduction	88-90
5.2.	Materials and methods	90-103
5.2.1.	Materials	90
5.2.2.	Methods	91
5.2.2.1.	Oilseed sample preparation	91
5.2.3.	Pre-treatment of plant fibres	91-92
5.4.	Development of oilseed meals-gums crosslinked biocomposites incorporated with plant fibres (banana stem, coconut coir and sugarcane bagasse)	92-93
5.5.	Development of biodegradable plates incorporated with plant fibres (banana stem, coconut coir and sugarcane bagasse)	93-94
5.6.	Characterization of plant fibres, biocomposites and biodegradable plates	95-103
5.6.1.	Cellulose, hemicellulose, lignin of plant fibres	95
5.6.2.	Ash content of plant fibres	96
5.6.3.	Bulk density of plant fibres	96
5.6.4.	Tapped bulk density of plant fibres	96
5.6.5.	True density of plant fibres	96
5.6.6.	Porosity of plant fibres	96
5.6.7.	Particle size analysis of plant fibres	97
5.6.8.	Surface and pore size analysis of plant fibres	97
5.6.9.	Water activity of plant fibres	97
5.6.10.	Oil and water absorption index of plant fibres	97-98
5.6.11.	Oil and water swelling power of plant fibres	98
5.6.12.	TEM of plant fibres	98
5.6.13.	SEM of plant fibres and biocomposites	98
5.6.14.	DSC of plant fibres and biocomposites	98
5.6.15.	TGA of plant fibres and biocomposites	99
5.6.16.	XRD of plant fibres and biocomposites	99
5.6.17.	FTIR of plant fibres and biocomposites	99

5.6.18.	Water solubility of biocomposites	99
5.6.19.	Mechanical properties of biocomposites	100
5.6.20.	Water vapor permeability of biocomposites	100
5.6.21.	Color of plant fibres, biocomposites and biodegradable plates	101
5.6.22.	Moisture content and thickness plant fibres, biocomposites and biodegradable plates	101
5.6.23.	Contact angle of biocomposites and biodegradable plates	101
5.6.24.	Mechanical properties of biodegradable plates	101-102
5.6.25.	Water holding capacity of biodegradable plates	102
5.6.26.	Spreadability of biodegradable plates	102
5.6.27.	Biodegradability test of biodegradable plates	102
5.6.28.	Statistical Analysis	103
5.7.	Results and Discussion	103-141
5.7.1.	Characterization of plant fibers (banana pseudostem, coconut coir & sugarcane bagasse)	103-119
5.7.1.1.	Cellulose, hemicellulose, lignin	103
5.7.1.2.	Ash content	104
5.7.1.3.	Moisture content	104
5.7.1.4.	Bulk density	104-105
5.7.1.5.	Tapped density	105
5.7.1.6.	True density	105
5.7.1.7.	Porosity	105
5.7.1.8.	Water activity	105-106
5.7.1.9.	Particle size analysis	106-107
5.7.1.10.	Surface and pore size analysis	108-110
5.7.1.11.	Color analysis	110-111
5.7.1.12.	Oil and water absorption index	111-112
5.7.1.13.	Oil and water swelling power	112
5.7.1.14.	SEM	112-113
5.7.1.15.	TEM	113-114
5.7.1.16.	TGA and DSC	115-117
5.7.1.17.	XRD	117-118
5.7.1.18.	FTIR	118-119

5.7.2.	Characterization of biocomposites added with plant fibres	119-133
5.7.2.1.	Thickness and moisture content	119-120
5.7.2.2.	Water solubility	120
5.7.2.3.	Tensile Strength	120-121
5.7.2.4.	Elongation at break	121
5.7.2.5.	Water vapor permeability	121-123
5.7.2.6.	Color and whiteness index	123-124
5.7.2.7.	SEM	125-126
5.7.2.8.	XRD	126-127
5.7.2.9.	TGA and DSC	127-132
5.7.2.10.	FTIR	132-133
5.7.3.	Characterization of biodegradable plates	133-
5.7.3.1.	Thickness	134
5.7.3.2.	Moisture content	134
5.7.3.3.	Color	134
5.7.3.4.	True density	134
5.7.3.5.	Water holding capacity	134-135
5.7.3.6.	Contact angle	135-137
5.7.3.7.	Hardness and fracturability	137-138
5.7.3.8.	Spreadability test	138-139
5.7.3.9.	Biodegradability test	139-140
5.8.	Conclusions	141
6.	Chapter 6: Summary, conclusions, and future scope	142-143
6.1.	Summary and conclusions	142-143
6.2.	Future scope	143
	References	144-168
	List of Publications	
