

TABLE OF CONTENTS

Content	Page No.
Abstract	i-v
Declaration	vi
Certificate of the supervisor	vii
Acknowledgment	viii-ix
Table of Contents	x-xvii
List of Tables	xviii-xix
List of Figures	xx-xxii
Abbreviations	xxiii-xxv
 Chapter 1	1-11
Introduction	
 Chapter 2	12-60
Review of literature	
References to Chapter 1	
2.1. Biopolymer as basic material for food packaging	12
2.2. Starch as a packaging material	13
2.2.1. Starch modification	18
2.3. Protein as a raw material for biodegradable packaging	20
2.4. Composite films	22
2.4.1. Key advantages over single-material films	23
2.4.2. Materials for composite films	24
2.5. Natural fibers as reinforcement in packaging material	25
2.6. Active packaging systems	26
2.7. Use of natural extracts and Eos (essential oils) in the application of active packaging systems	33
2.8. Biodegradable active packaging systems	38
2.8.1. Biodegradation mechanisms and environmental impact of biopolymeric films	39
2.9. Safety and toxicity aspect of the active packaging system	41
References to Chapter 2	43-60

To prepare biodegradable film from modified starch, protein and their blends

3.1. Introduction	61
3.2. Materials and methods	62
3.2.1 Collection of samples	62
3.2.2 Starch isolation	63
3.2.3 Modification of PS through annealing (ANN)	62
3.2.4 Modification of PS through heat-moisture treatment (HMT)	63
3.2.5 Modification of casein by ultrasound (US)	63
3.2.6 Modification of casein by autoclave (AC)	64
3.2.7 Preparation of PS-based films	64
3.2.8 Preparation of casein-based films	65
3.2.9 Preparation of film by using different blends of PS and casein	65
3.2.10 Properties of starches	66
3.2.10.1 Swelling power (SP) and solubility (S)	66
3.2.10.2 Color	66
3.2.10.3 Freeze-thaw stability	67
3.2.10.4 Pasting properties	67
3.2.10.5 Rheological properties	67
3.2.11 Properties of Casein	68
3.2.11.1 Protein solubility	68
3.2.11.2 Water holding capacity (WHC)	68
3.2.11.3 Oil holding capacity (OHC)	68
3.2.11.4 Emulsification properties	69
3.2.11.5 Bulk Density	69
3.2.11.6 Particle density	69
3.2.11.7 Color properties	70
3.2.12 Properties of developed films	70
3.2.12.1 Film thickness and film solubility	70
3.2.12.2 Water vapor permeability	70
3.2.12.3 Film color	71
3.2.12.4 Optical properties	71

3.2.12.5	Mechanical properties	72
3.2.12.6	Sealing properties	73
3.2.12.7	Thermal properties	73
3.2.12.8	Biodegradation of starch-based films	74
3.2.12.9	Statistical Analysis	
3.3	Results and discussions	75
3.3.1	Properties of PS	75
3.3.1.1	Swelling power and solubility of native and modified starches	75
3.3.1.2	Color properties of native and modified starches	75
3.3.1.3	Freeze-thaw stability of native and modified starches	76
3.3.1.4	Rheological properties of native and modified starches	77
3.3.1.5	Pasting properties of native and modified starches	78
3.3.2	Properties of casein	88
3.3.2.1	Protein solubility	82
3.3.2.2	Influence of modification on the particle density	82
3.3.2.3	Influence of modification on water holding capacity (WHC)	83
3.3.2.4	Influence of modification on emulsifying properties	84
3.3.2.5	Color properties of native and modified casein	85
3.3.3.	Properties of film	88
3.3.3.1	Thickness	88
3.3.3.2	Solubility	92
3.3.3.3	Water vapor permeability	93
3.3.3.4	Film color and optical properties	95
3.3.3.5	Mechanical properties	100
3.3.3.6	Sealing properties	104
3.3.3.7	Thermal properties	107
3.3.3.8	Biodegradability	113
3.4.	Conclusion	117

References to Chapter 3	118-136
Chapter 4	137-181
To isolate fibers from natural sources and prepare fiber-reinforced composite films of starch/protein blends	
4.1 Introduction	137
4.2 Materials and methods	138
4.2.1. Materials	138
4.2.2. Chemical and reagents	138
4.2.3. Extraction of banana pseudostem fiber (BPF)	138
4.2.4. Extraction of bamboo-shoot fiber (BSF)	139
4.2.5. Ultrasound treatment (US) of natural fibers	139
4.2.6. Enzymatic treatment (ET) of natural fibers	140
4.2.7. Preparation of (PS)-fiber (banana-pseudostem/bamboo-shoot) reinforced composite films	140
4.2.8. Characteristics of extracted fiber (banana-pseudostem and bamboo-shoot)	141
4.2.8.1. Solubility	141
4.2.8.2. Water holding capacity	141
4.2.8.3. Oil holding capacity	141
4.2.8.4. Scanning electron microscopy (SEM)	142
4.2.8.5. X-ray diffraction (X-RD)	142
4.2.8.6. Fourier transform infrared spectroscopy (FT-IR)	142
4.2.8.7. Thermal properties	142
4.2.9. Preparation of casein and fiber (banana-pseudostem/bamboo-shoot) reinforced composite films	143
4.2.10. Characteristics of developed film	143
4.2.10.1. Film thickness	143
4.2.10.2. Film solubility (%)	143
4.2.10.3. Optical properties	143
4.2.10.4. Mechanical properties	143
4.2.10.5. Sealing properties	144
4.2.10.6. Water vapor permeability (WVP)	144
4.2.11. Statistical Analysis	144

4.3. Results and Discussion	144
4.3.1. Properties of native and modified banana-pseudostem and bamboo-shoot fibers	144
4.3.1.1. Solubility	144
4.3.1.2. Effect on WHC (Water holding capacity) and OHC (Oil holding capacity)	148
4.3.1.3. Fourier transform infrared spectroscopy (FT-IR)	149
4.3.1.4. Scanning electron microscopy (SEM)	152
4.3.1.5. X-ray diffraction (X-RD)	155
4.3.1.6. Thermal properties	158
4.3.2. Characteristics of developed film	161
4.3.2.1. Film thickness	161
4.3.2.2. Film solubility	161
4.3.2.3. Optical properties	165
4.3.2.4. Mechanical properties	166
4.3.2.5. Sealing properties	169
4.3.2.6. Water vapor permeability	170
4.4. Conclusion	171
4.5 References to Chapter 4	173-181

Chapter 5	182-212
To study the combined film properties of fiber-reinforced potato starch-casein-banana pseudostem and potato starch-casein-bamboo-shoot blended films	
5.1. Introduction	182
5.2. Materials and methods	183
5.2.1. Materials	183
5.2.2. Chemical and reagents	183
5.2.3. Ultrasonic modification of fibers	184
5.2.4. Enzymatic modification of fibers	184
5.2.5. Preparation of PS-casein blended BPF-reinforced film	184
5.2.6. Characteristics of developed film	186
5.2.6.1. Film thickness	186

5.2.6.2	Film solubility	186
5.2.6.3.	Film color	186
5.2.6.4.	Optical properties	187
5.2.6.5.	Mechanical properties	187
5.2.6.6.	Water vapor permeability (WVP)	187
5.2.6.7.	Sealing properties	187
5.2.6.8.	Thermo-gravimetric analysis	187
5.2.6.9.	Biodegradability	187
5.2.6.10.	Statistical Analysis	187
5.3.	Results and discussions	188
5.3.1.	Film thickness	188
5.3.2.	Opacity	188
5.3.3.	Film solubility	191
5.3.4.	Film color	192
5.3.5.	Mechanical properties	193
5.3.6.	Sealing properties	195
5.3.7.	Water vapor permeability (WVP)	197
5.3.8.	Thermal properties	198
5.3.9.	Thermal properties	202
5.4.	Conclusion	206
	References to Chapter 5	207-212

Chapter 6 **213-255**

To incorporate natural active ingredients for the development of active films of banana-pseudostem fiber-reinforced potato starch-casein blends

6.1.	Introduction	213
6.2.	Materials and methods	214
6.2.1.	Materials	214
6.2.2.	Film development	214
6.2.3.	Characteristics of Essential oils	215
6.2.3.1.	Antioxidant activity	215
6.2.3.2.	Antimicrobial activity	216
6.2.3.3	Total phenolic content (TPC)	217

6.2.4.	Characteristics of films	217
6.2.4.1.	Thickness	217
6.2.4.2.	Film solubility	217
6.2.4.3.	Optical properties	217
6.2.4.4.	Water vapor permeability (WVP)	217
6.2.4.5.	Film color	217
6.2.4.6.	Fourier transform infrared spectroscopy (FTIR)	217
6.2.4.7.	Mechanical properties	217
6.2.4.8.	Sealing properties	218
6.2.4.9.	Thermal properties	218
6.2.4.10.	Antioxidant activity	218
6.2.4.11.	Antimicrobial properties	218
6.2.4.12.	Release behavior	219
6.2.4.13.	Biodegradability	219
6.2.5.	Statistical Analysis	220
6.3.	Results and discussion	220
6.3.1.	Antioxidant activity	220
6.3.2.	Antimicrobial property	221
6.3.3.	Total phenolic count	222
6.3.4	Characteristics of films	223
6.3.4.1.	Determination of thickness	226
6.3.4.2.	Film color	227
6.3.4.3.	Film solubility	228
6.3.4.4.	Optical properties	229
6.3.4.5.	Fourier-transform infrared spectroscopy (FTIR)	231
6.3.4.6.	Water vapor permeability (WVP)	232
6.3.4.7.	Mechanical properties	235
6.3.4.8.	Sealing properties	235
6.3.4.9.	Thermal properties	235
6.3.4.10.	Antioxidant properties	239
6.3.4.11.	Antimicrobial activity	240
6.3.4.12.	Release behavior	242
6.3.4.13.	Biodegradability	243

6.4 Conclusions	244
References to Chapter 6	246-255
Chapter 7	256-269
To study the application of the developed films for packaging of food materials	
7.1. Introduction	256
7.2. Materials and methods	257
7.2.1. Shelf-life study on packaged grapes	257
7.2.2. Study of storage conditions on packaged grapes	258
7.2.2.1. Total soluble solids (TSS)	258
7.2.3.2. Titratable acidity (TA) and pH	258
7.2.3.3. Physiological loss in weight (PLW)	258
7.2.3.4. Firmness	259
7.2.4. Statistical Analysis	259
7.3. Results and discussions	259
7.3.1. Application of developed film on packaging of grapes	259
7.3.2. Total soluble solids (TSS)	260
7.3.3. Titratable acidity (TA) and pH	261
7.3.4. Firmness	263
7.3.5. Physiological loss in weight	265
7.4. Conclusions	266
References to Chapter 7	267-269
Chapter 8	270-273
Summary, Conclusion and Future Scopes	
List of Publications	274-275
