

CERTIFICATE

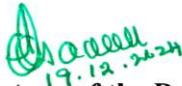
This is to certify that the thesis entitled “**Physiochemical Analysis, *In Vivo* Study of Natural Food Colours and Development of Food Colour Sensor**” submitted to Avinashilingam Institute for Home Science and Higher Education for Women, Coimbatore, for the award of the degree of Doctor of Philosophy in Food Service Management and Dietetics, is a record of original research work done by **J. Yoshia Leela**, during the period of her study in the Department of Food Service Management and Dietetics, Avinashilingam Institute for Home Science and Higher Education for Women, Coimbatore, under my supervision and guidance and the thesis has not formed the basis for the award of any Degree / Diploma / Associateship / Fellowship or similar title to any candidate of any University or Institution.



Signature of the HoD



Signature of the Supervisor



Signature of the Dean

DECLARATION

I hereby declare that the matter embodied in this thesis entitled, “**Physiochemical Analysis, *In Vivo* Study of Natural Food Colours and Development of Food Colour Sensor**”, is the result of investigation carried out by me in the Department of Food Service Management and Dietetics, Avinashilingam Institute for Home Science and Higher Education for Women, Coimbatore, under the supervision and guidance of **Dr. PL. Sridevi Sivakami**, Associate Professor, Department of Food Service Management and Dietetics, Avinashilingam Institute for Home Science and Higher Education for Women, Coimbatore and that it has not been submitted for the award of any Degree / Diploma / Associateship / Fellowship etc., of any other University or Institution.


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Signature of the Candidate

LIST OF TABLES

TABLE NO.	TITLE	PAGE NO.
I	Selected Natural Food Colourants for Further Analysis	70
II	Computation of Intensity Values using Food Colour Reader	73
III	Feed Plan for the Wistar Albino Rats	87
IV	Profile of the Wistar Albino Rats used for Pilot Study	87
V	Level of Water Supplemented along with Natural Food Colourants	88
VI	Optimizing the Level of Eucalyptus barks (<i>Eucalyptus grandis</i>) Fed Orally to the Rats (Pilot Study)	89
VII	Optimizing the Level of Annatto seeds (<i>Bixa orellana</i>) Fed Orally to the Rats (Pilot Study)	89
VIII	Variations of Annatto seeds (<i>Bixa orellana</i>) and Eucalyptus bark (<i>Eucalyptus grandis</i>) as Natural Food Colourants added in Selected Recipes	93
IX	Synthetic Food Colourants and the Quantity to be Used by FSSAI(2011)	102
X	Data Set Constructed using the FSSAI Standard and RGB value of selected Foods to Measure the Toxicity	103
XI	Consumer Preference of the Synthetic Food Colourants from the Selected Shops	110
XII	Knowledge on Natural Food Colourants among the selected Home Makers (N = 100)	111
XIII	Educational Qualification of Selected Home Makers and Food Vendors	113
XIV	Knowledge Attitude and Practice of the selected Home makers and Food Vendors	113
XV	Statistical Analysis on the Knowledge on Regulations of FSSAI and Usage of Synthetic Colourants in Food among the selected Respondents	114

TABLE NO.	TITLE	PAGE NO.
XVI	Computed Values of the Natural Food Colour Extracts Extracted by Aqueous Extraction Method on Every Fourth Day in a Week	117
XVII	Testing pH for the Selected Natural Food Colours Extracted using Aqueous Extraction Method	118
XVIII	Identification of Fungal Colonies Count at Different Temperature in the selected Natural Food Colourants	120
XIX	Colony Forming Unit for Fungal Growth in Aqueous Extraction of the selected Natural Food Colourants	120
XX	Identification of Bacterial Colonies Count at Different Temperature in the selected Natural Food Colourants	121
XXI	Colony Forming Unit for Bacterial Growth in Aqueous Extraction of the selected Natural Food Colourants	121
XXII	Physical Characteristics of Identified Fungi in the selected Natural Food Colourants	122
XXIII	Physical Characteristics of Identified Bacteria in the selected Natural Food Colourants	123
XXIV	Brine Shrimp Lethality Assay of the selected Natural Food Colourants in Powdered Form	125
XXV	Brine Shrimp Lethality Assay of the selected Natural Food Colourants in Aqueous Extraction	126
XXVI	Rate of Mortality between the Powdered Form and the Aqueous extract of Natural Food Colourants in Brine Shrimp Assay	127
XXVII	Concentration Vs Inhibition by DPPH Assay in Different Forms of Natural Food Colourants	128
XXVIII	Screening for Phytochemicals in Powdered Form and Aqueous Extracts of the Selected Natural Food Colourants	130
XXIX	Level of significant difference in Free Radical Activity of Natural Food Colourants	132

TABLE NO.	TITLE	PAGE NO.
XXX	Heavy Metals Analysis in the Selected Natural Food Colourants	134
XXXI	Heavy Metals Analysis in the Selected Synthetic Food Colourants	135
XXXII	Photosensitive Degradation of selected Natural Food Colourant Solutions	141
XXXIII	Experimentation Plan for Toxicity Testing	144
XXXIV	Oral feeding of Water fed with selected Natural Food Colourants	144
XXXV	Pilot Study on Optimization of the Eucalyptus barks (<i>Eucalyptus grandis</i>) Orally Fed to the Wistar Albino Rats	145
XXXVI	Pilot Study on Optimization of the Annatto seeds (<i>Bixa orellana</i>) Orally Fed to the Wistar Albino Rats	146
XXXVII	Change in Weight of the Wistar Albino Rats	147
XXXVIII	Body Mass Index (BMI) of the Wistar Albino Rats Monitored during the Experimental Period	147
XXXIX	Hematological Analytes of Wistar Albino Rats fed with Natural Food Colourants	153
XL	Biochemical Analytes of Wistar Albino Rats fed with selected Natural Food Colourants	154
XLI	Consolidated Overall Profile of the Wistar Albino Rats during the Experimentation Study	157
XLII	Amount of Nutrients in Selected Natural Food Colourants	158
XLIII	Intensity of Food Colour of selected Traditional Sweets Incorporated with Synthetic and Natural Food colourants	161
XLIV	Intensity of Food Colour of selected Snacks Incorporated with Synthetic and Natural Food colourants	163
XLV	Intensity of Food Colour of selected Fruit Preserves Incorporated with Synthetic and Natural Food colourants	165
XLVI	Computed Organoleptic Evaluation Score of the Traditional Sweets incorporated with Food Colourants	167

TABLE NO.	TITLE	PAGE NO.
XLVII	Computed Score for the Organoleptic Evaluation of the Snacks incorporated with Food Colourants	169
XLVIII	Computed Score for the Organoleptic Evaluation of the Fruit Preserves incorporated with Food Colourants	171
XLIX	Level of Food Colours Detected in the Selected Foods	177

LIST OF FIGURES

FIGURE NO.	TITLE	PAGE NO.
3.6.2	Block Diagram of the Principle Mechanism of the Developed Food Colour Sensor	101
3 (3.1 – 3.6)	Methodology of the Study on Physiochemical Analysis, In vivo Study and Development of Food Colour Sensor	105
4.3.3.4	Level of Concentration of the selected Natural Food Colourants	142

LIST OF PLATES

PLATE NO.	TITLE	PAGE NO.
3.2.1.3	Boiled Aqueous Extracts of the Selected Natural Food Colourants	72
3.2.2 (a, b)	Food Colour Reader used to Measure Intensity of Colours in foods	74
3.2.3.1 (a, b, c, d)	Fungal Identification in Inoculated Petric Plates	76
3.2.3.2 (a, b, c, d)	Bacterial Identification in Inoculated Petric Plates	77
3.4.1.1 (a, b, c)	Feeding of the Wistar Albino Rats	87
3.4.1.2 (a, b, c, d, e)	<i>In vivo</i> Models Harvested for Analyzing Histology and Hematology	90
3.6.1.2 (a)	RGB Color Sensor used to Determine the Colour in the selected Recipes	97
3.6.1.2 (b)	Node MCU used in Determining the Colour in the selected Recipes	98
3.6.1.2 (c)	LCD Display connected to the Sensor Board	99
3.6.2 (a)	System Prototype Implemented as Sensor Board	104
3.6.2 (b)	Implemented Webpage Designed to Monitor the Toxicity of Foods connected to the Sensor Board	104
4.2.4.2 (a, b, c, d)	Fungal Identification in Inoculated Petric Plates	123
4.3.3.1 (a, b)	Micro structure of Field Emission Electron Microscopic view of Annatto Seeds Powder (<i>Bixa orellana</i>)	137
4.3.3.1 (c, d)	Micro structure of Field Emission Electron Microscopic view of Eucalyptus Bark Powder (<i>Eucalyptus grandis</i>)	137
4.3.3.2 (a)	XRD Crystalline Nature of Annatto Seeds Powder (<i>Bixa orellana</i>)	138
4.3.3.2 (b)	XRD Crystalline Nature of Eucalyptus Barks Powder (<i>Eucalyptus grandis</i>)	139

PLATE NO.	TITLE	PAGE NO.
4.3.3.3 (a)	Thermo Gravimetric Analysis (TGA) of Annatto Seeds Powder (<i>Bixa orellana</i>)	140
4.3.3.3 (b)	Thermo Gravimetric Analysis (TGA) of Eucalyptus Bark Powder (<i>Eucalyptus grandis</i>)	141
4.4.2.1	Renal Histology of Bowman's Capsule in Wistar Albino Rats fed with selected Natural Food Colourants	148
4.4.2.2	Cerebral Histology of Brain in Wistar Albino Rats fed with selected Natural Food Colourants	149
4.4.2.3	Liver Histology of Wistar Albino Rats fed with selected Natural Food Colourants	150
4.4.2.4	Histological Architecture of Spleen in Wistar Albino Rats Fed with Selected Natural Food Colourants	150
4.4.2.5	Histology in Association with Cardiovascular Tissues of Wistar Albino Rats Fed with Selected Natural Food Colourants	151
4.4.2.6	Gastric Histology of Wistar Albino Rats Fed with Selected Natural Food Colourants	151
4.4.2.7	Intestinal Histology of TM layer and Villi of Wistar Albino Rats Fed with elected Natural Food Colourants	152
4.6.2 (a)	Data Set Source Code Executed	174
4.6.2 (b)	Implemented KNN Algorithm for the Device Execution	174
4.6.2 (c)	Graph Set for the Data base Executed to Detect Toxicity in Food Colourants	176
4.6.2 (d)	Values Executed to Detect Toxicity in Food Colourants	175
4.6.2 (e)	Food Placed in the Sensor Box to Detect the Level of Food Colour added	176
4.6.2 (f)	Sensor Box Connected to the system for Result	176
4.6.2 (g)	Designed Webpage with the Result	176

LIST OF APPENDICES

APPENDIX NO.	TITLE	PAGE NO.
I	Institutional Human Ethics Approval	220
II	Institutional Animal Ethical Approval	221
III	Interview Schedule used to Collect Information from Home Makers on Knowledge, Attitude and Practice on Food Colourants	222
IV	Interview Schedule used to Collect Information from Food Vendors on Knowledge, Attitude and Practice on Food Colourants	224
V	Interview Schedule used for Market Survey on Synthetic Food Colours	226
VI	Procedures Adopted for Phytonutrient Analysis	227
VII	Procedure Adopted for Inductively Coupled Plasma Mass Spectrometer	233
VIII	Procedures Adopted for Nutrient Analysis	234
IX	Formulation of Recipes Incorporated with Food Colourants	238
X	Composite Score Card used to Evaluate the Prepared Recipes	251
XI	Source Code for the Development and Fabrication of Food Colour Sensor	252
XII	Headlines from Newspaper on Synthetic Food Colourants	256