

**PHYSICOCHEMICAL CHARACTERISTICS, SAFETY OF UNDER-
UTILIZED SELECTED NATURAL FOOD COLOURANTS AND
DEVELOPMENT OF FOOD COLOUR SENSOR**

By

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80_RECOMMENDATIONS

- Future study to be conducted on seasonal plants as colourants and to find ways to store them in proper condition.
- To incorporate the natural food colourants in industrial products in various forms like edible cutlery, edible packaging materials, edible ink, etc.
- To develop various forms of natural food colourants, not only powders, but also in liquid forms like emulsions, dessert toppings and syrups.
- To commercialize the food colour sensor that can be trained to detect toxicity in semi solid and liquid foods.