

**SUSTAINABLE SOLUTIONS: EDIBLE MILLET TABLEWARE
AS A SUBSTITUTE FOR SINGLE-USE CUTLERIES IN THE
FOOD SERVICE SECTOR**

By

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**In Partial Fulfilment of the Requirements for the Degree of
Doctor of Philosophy in Food Science and Nutrition**

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80_RECOMMENDATION

1. Conduct long-term studies on storage stability and degradation under diverse conditions.
2. Perform exposure tests in various conditions, including oil, alkaline, and acidic medium.
3. Analyse long-term biodegradability under varying environmental conditions.
4. Incorporating bioactive compounds or nanoparticles could improve the antioxidant and functional properties of millet tableware.
5. Consumer acceptability can be done.