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Preparation of starch-PVA blend using potato and its mechanical characterisation

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Potato is a well known source of starch for a long time. But this huge resource has never been commercialised. In this present work, starch is extracted from potato. The extracted starch is then plasticised and chemically modified. The modified starch obtained in this way can be casted in the form of a sheet. This starch has been blended with PVA at different ratios. Nanoclay has also been mixed with the blend at 1%, 2% and 3% wt ratios. The mechanical strength of the clay filled films having different ratios of starch and PVA has been investigated. The mechanical strength shows variation with varying composition. The percent transparency and sealing property of the material have also been studied.

Biography

Meenakshi Garg, M.Sc., Ph.D. in Foods and Nutrition working as an Assistant Professor at Bhaskaracharya College of Applied Sciences, University of Delhi, New Delhi, India. Her area of specialization is food sciences, nutrition and packaging. She guided two Msc students for their research work. Presently she is doing two projects, one on obesity and other on low cost multi cereal bar preparation and its packaging in nano biopolymer. She conducted short term courses on Medical Nutition Therapy and Packaging also.

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