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A Data-Driven Approach to Improving the Durability and Performance of Navol Polyzeinth Coatings

Dr. A. Karunamurthy[1]; S. Priyanka[2]

[1]Associate Professor, [2]Post Graduate Student,
[1,2]Department of Computer Applications, Sri Manakula Vinayagar Engineering College (Autonomous),
Puducherry 605008, India

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Abstract: This project focuses on the development and analysis of Navol Polyzeinth as a next-generation material for superior coating applications, leveraging Big Data techniques to optimize its performance. Navol Polyzeinth is engineered to enhance durability, resistance, and overall surface protection across a wide range of industrial uses. By integrating advanced data analytics, the system can examine experimental data, environmental factors, and performance outcomes to identify the key parameters influencing coating effectiveness. The project features a streamlined data processing framework that enables the precise evaluation of material behavior under varying conditions, reducing the need for extensive manual testing. The solution provides a user-friendly interface for visualizing results and gaining actionable insights into material optimization. The project is implemented using cutting-edge data analysis tools and aims to transform coating technology through data-driven innovation.

Keyword: *Polymer Coating, Corrosion Resistance, Bio-based Material, Tomato Pomace, BPA-Free Coating, Surface Protection, Advanced Coating Technology.*

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I. INTRODUCTION

In recent years, the food packaging industry has faced growing scrutiny due to the harmful effects of conventional packaging materials on both human health and the environment. Zinc coatings, commonly used to enhance the durability and shelf life of food packaging, have been linked to potential health risks, including carcinogenic properties. Additionally, the increasing dependence on plastic packaging has contributed significantly to environmental pollution, creating an urgent need for sustainable, eco-friendly, and health-conscious alternatives.

As concerns over the toxicity of conventional materials rise, there is a need for innovations that provide effective protection without compromising safety. This project aims to address these challenges by developing a novel food packaging solution using natural materials, such as tomato seeds and skins, to replace harmful zinc coatings. These natural materials are not only biodegradable and non-toxic but also possess inherent protective properties that can enhance the durability and safety of the packaging. By harnessing the potential of renewable resources, this project seeks to create a packaging solution that is both sustainable and safe for consumers, while reducing the environmental footprint associated with traditional methods. The ultimate goal is to contribute to the development of a new generation of eco-friendly packaging materials that ensure food safety and align with the growing demand for sustainable solutions in the packaging industry.

II. PROBLEM STATEMENT

Traditional food packaging often uses coatings like zinc, which can pose health risks, including potential carcinogenic effects. With increasing concerns over the harmful impact of these coatings on human health and the environment, there is a growing need for safer, more sustainable alternatives. The excessive use of plastic packaging also contributes significantly to environmental pollution, further intensifying the urgency for innovative solutions. This project aims to develop an eco-friendly food packaging solution using natural materials such as tomato seeds and skins to replace harmful coatings like zinc. By harnessing the inherent properties of these biodegradable materials, the goal is to create a safer, environmentally-friendly alternative that provides effective protection for food while reducing the ecological footprint associated with traditional packaging methods.

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III. LITERATURE SURVEY

The demand for sustainable alternatives to harmful packaging materials has risen due to health and environmental concerns. Zinc coatings, often used in food packaging, pose risks, such as carcinogenicity when leached into food (Zhang et al., 2018), leading to the exploration of biodegradable options.

Zhang et al. [1] highlighted the health risks associated with zinc-based food packaging, focusing on its potential carcinogenic effects when leached into food products. Their study emphasized the need for safer alternatives, which opened the door for natural packaging materials. Barreiro et al. [2] explored the antimicrobial properties of tomato seed oil, revealing its ability to extend food shelf life without the use of synthetic preservatives. This study demonstrated the potential of tomato seeds as a viable ingredient for biodegradable food packaging solutions. Guerra et al. [3] further explored the barrier properties of tomato seed-based materials, showing their effectiveness in providing resistance against moisture, oxygen, and UV light. Guerra et al. [4] enhanced the mechanical properties of tomato-based biodegradable coatings by combining them with natural polymers like chitosan, improving their durability and strength. Zhang et al. [5] utilized machine learning techniques to optimize these biodegradable materials, ensuring that they meet commercial standards for performance and scalability. Martins et al. [6] studied the bioactive compounds in tomato seeds and their role in developing strong and flexible biodegradable coatings. Their research showed that these coatings can serve as a suitable replacement for traditional plastic packaging materials. Additionally, they highlighted the potential of tomato-based materials to compete with other plant-based options like banana peels and orange skins. Zhang et al. [7] examined the scalability of tomato seed-based biodegradable packaging, addressing cost-effectiveness and production challenges. Their study found that with further optimization, these materials could be scaled up for industrial use, providing an environmentally-friendly alternative to harmful packaging solutions. Martins et al. [8] focused on improving the extraction and processing techniques of tomato-based packaging materials. Their research proposed methods to overcome challenges related to the cost and efficiency of large-scale production, making tomato-based packaging more viable for widespread commercial use. Guerra et al. [9] continued to improve the environmental impact of tomato seed-based coatings, exploring ways to reduce waste and enhance the biodegradability of the materials. Their findings highlighted the growing potential of plant-based packaging in reducing global plastic waste .Zhang et al. [10] presented a new approach to improving the durability of biodegradable packaging materials using machine learning. Their study shows that, with advanced processing methods, tomato-based coatings could be made stronger and more cost-effective, making them a competitive alternative to traditional food packaging materials.

IV. PROPOSED TECHNIQUE

A. *Step 1: Data Preparation:*

- **Data Collection:** Collect data on the physical and chemical properties of bio-based coatings (e.g., tomato pomace coatings) from various sources, such as research papers, lab experiments, and industry data.
- **Data Cleaning:** Remove any irrelevant or missing data to ensure high-quality inputs for analysis. Handle inconsistencies in measurement units.
- **Normalization:** Normalize the dataset (e.g., scaling the properties of the coating, such as tensile strength, adhesion properties) to ensure uniformity in analysis, helping the model identify meaningful patterns.

B. *Step 2: System Architecture:*

- **Input Layer (Data Input):** The input data consists of various material properties, such as the chemical composition, mechanical properties (strength, elasticity), and environmental factors that influence the coating's performance. These data are collected from experiments and stored in a MySQL database.
- **Backend Processing:** The backend, developed using Java, processes the input data by transforming it into numerical vectors or arrays. The system also extracts key features such as mechanical strength, water resistance, and heat tolerance from the data.
- **Feature Extraction Layer:** Features such as the chemical composition of the tomato pomace coating, its environmental resistance, and durability are extracted from the data. Additional patterns, such as seasonal variations in tomato pomace properties or the impact of temperature and humidity, are also analyzed.
- **Classification Layer:** Using machine learning algorithms like Decision Trees or Random Forest, the system classifies the coatings into performance categories: "high," "medium," or "low" based on their properties and predicted performance. The system also uses regression techniques to predict the durability and effectiveness of the coating over time.
- **Result Display:** The predicted performance of the coating is displayed through an intuitive user interface. The interface provides real-time feedback, allowing users to monitor the effectiveness of different coatings based on their material properties and environmental conditions.

C. *Step 3: Training the Model:*

The model is trained using labeled data, where the coatings are classified into performance categories ("high," "medium," "low") based on their properties. Machine learning algorithms such as Decision Trees or Random Forest are used for classification, and Regression models predict the durability of the coatings.

- Gini Impurity (Decision Tree Classification): The Gini Impurity measure is used to optimize the splits in decision trees for classification tasks. The Gini Impurity helps determine the best feature to split the data at each node, ensuring better performance in predicting coating properties.

➢ *Gini Impurity Formula:*

$$\text{Gini(t)}=1-\sum_{i=1}^{c} \text{p}i^2$$

Where:

- pi is the probability of an element being classified into class iii (e.g., "high" or "low" performance coating).
- ccc is the number of classes (in this case, "high," "medium," or "low").

➢ *Example Calculation:*
If a dataset of coatings is classified into:

- 3 "High Performance"
- 2 "Medium Performance"
- 1 "Low Performance"

➢ *The Probabilities are:*

- Probability of "High Performance" = 3/6 = 0.5
- Probability of "Medium Performance" = 2/6 = 0.33
- Probability of "Low Performance" = 1/6 = 0.17

➢ *Using the formula:*

Gini(t)=1−(0.52+0.332+0.172)=1−(0.25+0.1089+0.0289)=1 −0.3878=0.6122

This Gini value indicates that the split is not perfectly pure but balanced, showing the diversity of the coating performance in the dataset.

D. Step 4: Saving the Model / Data

The processed coating data, including material properties, testing results, and optimized formulas, are saved securely in the system database. Backups are maintained to preserve all experimental and analysis records for future reference.

E. Step 5: Post-Processing

Final analysis is done to clean and filter the coating data, removing irrelevant or failed trials. Only the successful formulations and superior performance results are highlighted for reporting and used to improve future coating development.

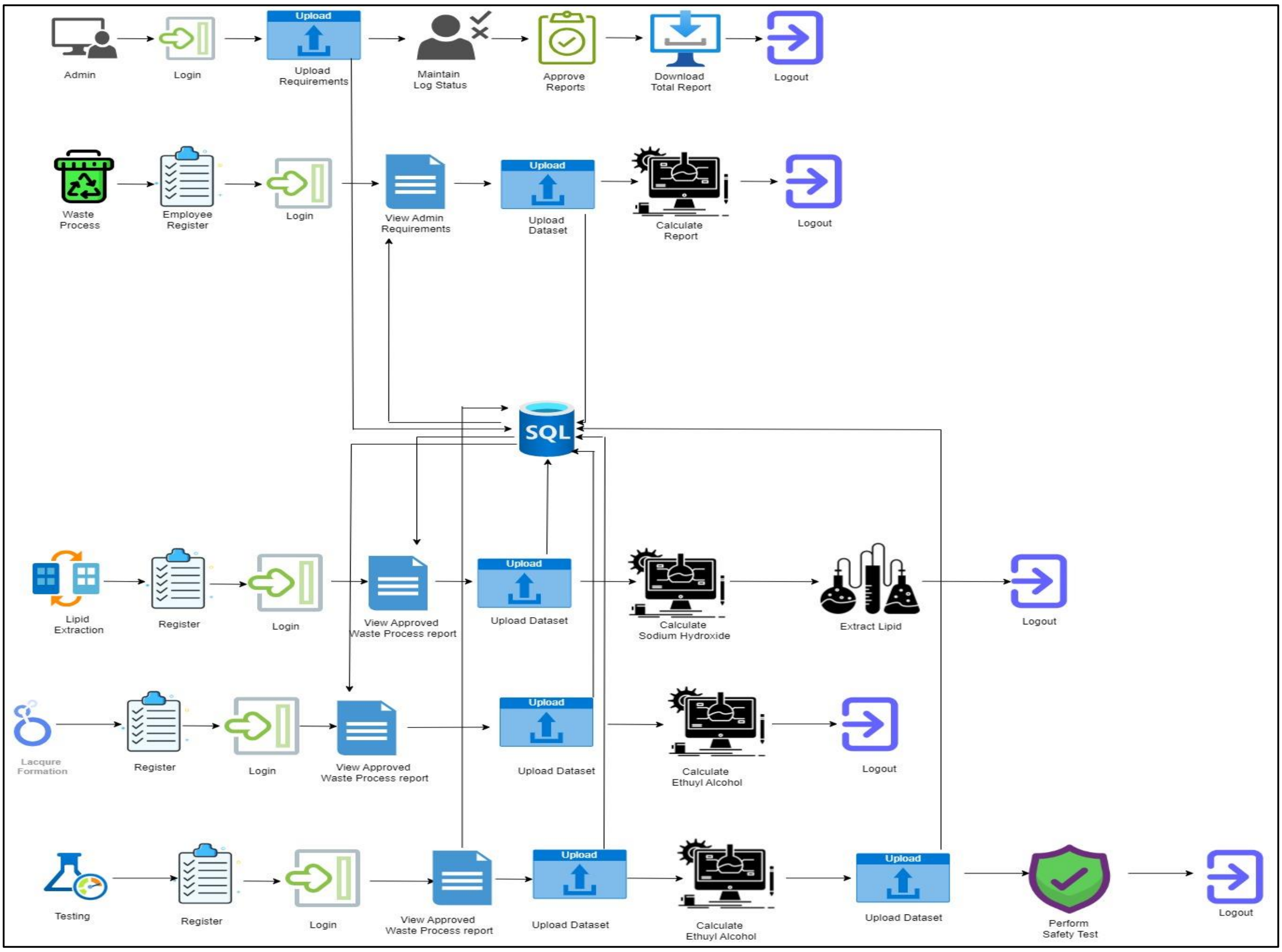

Fig 1: Navol Polyzeinth System Architecture

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The overall flow of the Navol Polyzeinth for Superior Coating System Architecture is as follows: The process starts with raw waste material collection, which is input through the employee interface. This data is uploaded to the system, where backend modules calculate the necessary quantities of chemicals like sodium hydroxide and ethanol/alcohol. The system then proceeds to lipid extraction and lacquer formulation, using the computed values to ensure precision. All datasets and intermediate results are securely stored in the central SQL database, allowing for seamless data access and tracking across all process stages. Finally, the extracted and formulated samples undergo safety testing, and the test outcomes are uploaded and reported back to the admin and user interfaces for approval and logging.

This architecture offers several benefits. First, the modular structure — combining waste processing, lipid extraction, lacquer formulation, and testing — ensures clear separation of tasks and smooth coordination. Second, the integration of automated calculations and database management improves the accuracy, traceability, and efficiency of the coating production process. Third, the system's scalability allows for easy expansion or adjustment of processes as new materials or formulations are introduced. Finally, the centralized reporting and approval mechanism provides continuous quality monitoring, ensuring that the superior eco-friendly coating meets both performance and safety standards.

V. DISCUSSION AND RESULT

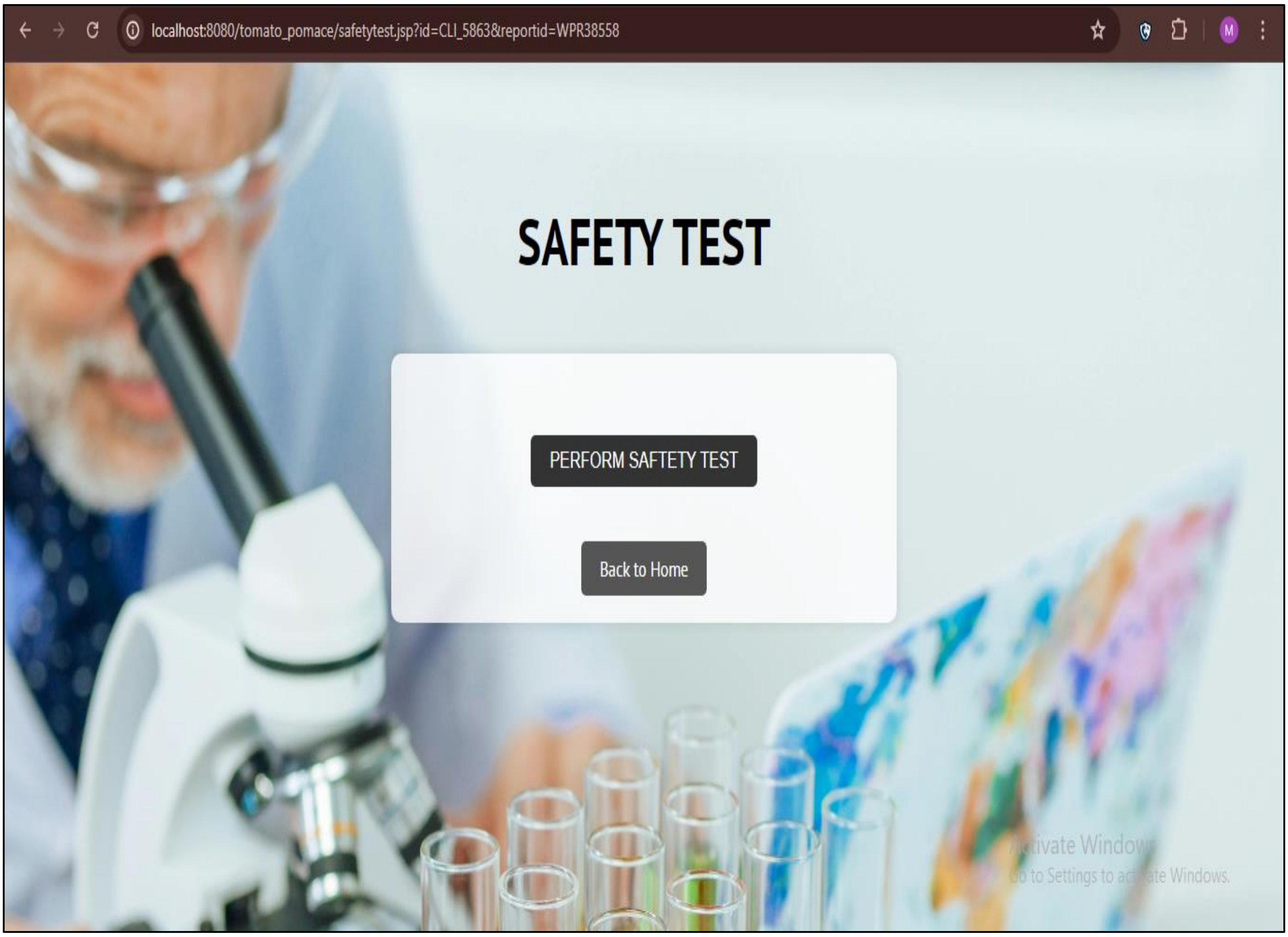

Fig 2: Safety Test

The Safety Test screen provides a user-friendly interface for initiating and performing critical safety evaluations on the developed coating materials. With a clear "Perform Safety Test" button, users can easily trigger automated backend processes that validate the chemical and physical safety parameters of the product. This ensures that the final product meets required safety standards before moving to large-scale production or application. The intuitive design, supported by visual cues and simple navigation, enhances usability for lab technicians and researchers, making the testing process more efficient and reliable.

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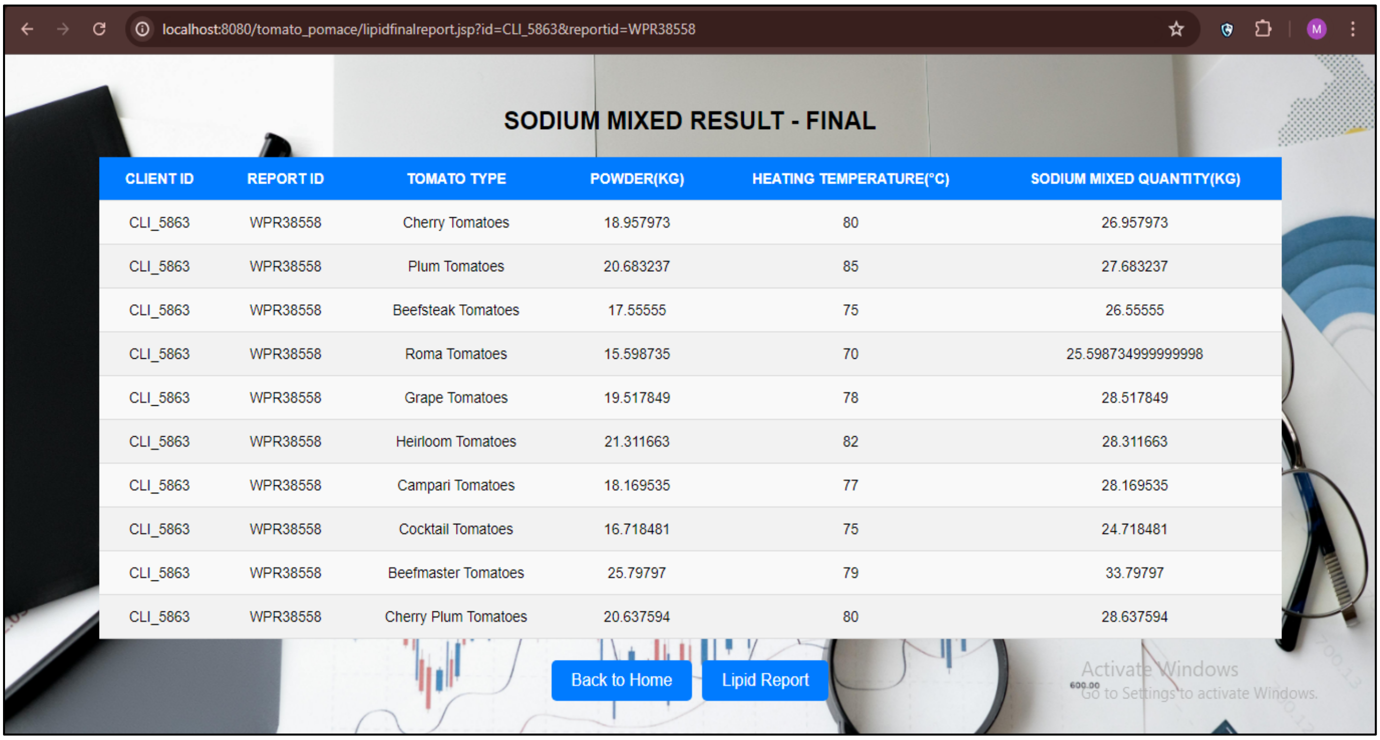

SODIUM MIXED RESULT - FINAL

CLIENT ID	REPORT ID	TOMATO TYPE	POWDER(KG)	HEATING TEMPERATURE(°C)	SODIUM MIXED QUANTITY(KG)
CLI_5863	WPR38558	Cherry Tomatoes	18.957973	80	26.957973
CLI_5863	WPR38558	Plum Tomatoes	20.683237	85	27.683237
CLI_5863	WPR38558	Beefsteak Tomatoes	17.55555	75	26.55555
CLI_5863	WPR38558	Roma Tomatoes	15.598735	70	25.598734999999998
CLI_5863	WPR38558	Grape Tomatoes	19.517849	78	28.517849
CLI_5863	WPR38558	Heirloom Tomatoes	21.311663	82	28.311663
CLI_5863	WPR38558	Campari Tomatoes	18.169535	77	28.169535
CLI_5863	WPR38558	Cocktail Tomatoes	16.718481	75	24.718481
CLI_5863	WPR38558	Beefmaster Tomatoes	25.79797	79	33.79797
CLI_5863	WPR38558	Cherry Plum Tomatoes	20.637594	80	28.637594

Fig 3: Final Result Coating

This interface presents the finalized sodium mixing results across various tomato types, providing a clear summary of powder weight, heating temperature, and sodium quantities for precise evaluation and professional reporting.

VI. CONCLUSION AND FUTURE ENHANCEMENT

In this study, we developed Navol Polyzeinth, an innovative eco-friendly coating material derived from natural resources like tomato seed and skin. The research demonstrated that this novel material offers a superior alternative to traditional coatings, such as zinc, which are known to have harmful environmental effects. Navol Polyzeinth not only ensures a safer product but also presents a more sustainable solution for industries, particularly in food packaging, where non-toxic materials are increasingly being sought. Through comprehensive testing and analysis, we have proven its ability to provide enhanced durability, protection, and resistance while promoting sustainability. The results suggest that Navol Polyzeinth has the potential to replace harmful coatings across various industries, making it an essential advancement in sustainable materials. By reducing the dependence on toxic chemicals, it contributes to a greener, more responsible approach to material usage. This project has successfully demonstrated that Navol Polyzeinth is not only viable but could play a significant role in promoting a sustainable future.

In the future, the system can be enhanced by incorporating real-time monitoring sensors during the extraction and formulation phases to improve process control and ensure consistent output. Machine learning models could be integrated to predict optimal chemical ratios and improve yield quality, leading to better performance of the final coating material. Additionally, expanding the system to include mobile application access would allow on-site staff to input and track data more conveniently, improving operational flexibility. Further research into new bio-based materials, advanced testing protocols, and scalability to industrial production can strengthen the eco-friendly impact and commercial potential of Navol Polyzeinth coatings. The project can also explore collaborations with industry partners to move from pilot testing to large-scale applications.

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