



UNIVERSITI PUTRA MALAYSIA

***CONCEPTUAL DESIGN AND LIFE CYCLE ASSESSMENT OF NATURAL
FIBRE-REINFORCED BIOPOLYMER COMPOSITES TAKEOUT FOOD
CONTAINER USING CONCURRENT ENGINEERING***

NOR SALWA BINTI HAMDAN

IPTPH 2021 6



**CONCEPTUAL DESIGN AND LIFE CYCLE ASSESSMENT OF NATURAL
FIBRE-REINFORCED BIOPOLYMER COMPOSITES TAKEOUT FOOD
CONTAINER USING CONCURRENT ENGINEERING**

By

NOR SALWA BINTI HAMDAN

**Thesis Submitted to the School of Graduate Studies, Universiti Putra
Malaysia, in Fulfilment of the Requirements for the Degree of
Doctor of Philosophy**

March 2021

COPYRIGHT

All material contained within the thesis, including without limitation text, logos, icons, photographs, and all other artwork, is copyright material of Universiti Putra Malaysia unless otherwise stated. Use may be made of any material contained within the thesis for non-commercial purposes from the copyright holder. Commercial use of material may only be made with the express, prior, written permission of Universiti Putra Malaysia.

Copyright © Universiti Putra Malaysia



Abstract of thesis presented to the Senate of Universiti Putra Malaysia in fulfilment of the requirement for the degree of Doctor of Philosophy

CONCEPTUAL DESIGN AND LIFE CYCLE ASSESSMENT OF NATURAL FIBRE-REINFORCED BIOPOLYMER COMPOSITES TAKEOUT FOOD CONTAINER USING CONCURRENT ENGINEERING

By

NOR SALWA BINTI HAMDAN

March 2021

Chairman : Professor Mohd Sapuan Salit, PhD, P.Eng
Institute : Tropical Forestry and Forest Products

Almost all municipal solid waste (MSW) collected go to landfills instead of being recycled where packaging has a big portion and mostly are contributed by food packaging. In this thesis, a product design and development process of a fully biodegradable and biobased takeout food container utilizing natural fibre reinforced biopolymer composite was carried out with the essence of design for sustainability (DFS). The overall process incorporates the principle of concurrent engineering (CE) which include materials selection of natural fibre and biopolymer matrix, concept design generation and selection of final design, and Life Cycle Assessment (LCA) of the new takeout food container design. Seven (7) key elements of product design specification (PDS) were considered based on market investigation. The evaluation and selection of natural fibre as reinforcement in the biopolymer composite was carried out by developing a decision-support model based on Analytic Hierarchy Process (AHP). The results indicated that ijuk or sugar palm fibre obtained the highest priority (14%) from the nine (9) natural fibre alternatives. The results were further verified by a sensitivity analysis where sugar palm fibre remained at the top rank for four (4) of six (6) conditions tested. Concurrently, selection of the biopolymer matrix was performed, and the biopolymer alternatives studied were limited only to starch biopolymers because of its significant global production growth for bioplastics. The method applied was Shannon's entropy integrated with AHP and Experts Choice software. From the six (6) starch alternatives, Sago starch was at the top rank with the score of 26.8% and verified by a sensitivity analysis. In parallel to the materials selection process, the design concept development and selection of the final takeout food container concept design were completed using combination of the Kano model, Quality Function Deployment for Environment (QFDE), and AHP where the Kano model was utilized to understand customers satisfaction as the key features of the new takeout food container design and incorporated in the House of Quality (HOQ) in QFDE.

The HOQ results were the design parameters, and to develop the concept designs systematically, morphological chart (MC) was applied. Nineteen (19) concept design ideas were generated, and the final design was selected using AHP. Concept design 18 (CD18) obtained the highest score of 8.3%, a rectangular clamshell type with I-rib on wall and bottom of container base and locking structure of latching (male-female) at four corners. Lastly, the new design takeout food container was assessed by attributional Life Cycle Assessment (LCA) using SimaPro software. The results showed that the new concept of takeout food container produced a total impact of 2.63×10^{-5} DALY for the Human Health Damage, 9.46×10^{-8} species.yr for the Ecosystem damage and \$0.491 for the Resources Scarcity.



Abstrak tesis yang dikemukakan kepada Senat Universiti Putra Malaysia sebagai memenuhi keperluan untuk ijazah Doktor Falsafah

**REKABENTUK KONSEP DAN PENILAIAN KITARAN HAYAT (LCA)
BEKAS BUNGKUSAN MAKANAN DIBAWA PULANG DIPERBUAT DARI
BAHAN BIOKOMPOSIT**

Oleh

NOR SALWA BINTI HAMDAN

Mac 2021

Pengerusi : Profesor Mohd Sapuan Salit, PhD, P.Eng
Institute : Tropical Forestry and Forest Products

Hampir kesemua sisa pepejal perbandaran (MSW) yang dikumpul dihantar ke tapak pelupusan sampah dan tidak dikitar semula dimana sebahagian besarnya adalah sisa pembungkusan khususnya sisa pembungkusan makanan. Dalam kajian ini, proses pembangunan reka bentuk konsep bekas bungkusan makanan bawa pulang yang terbiodegradasi sepenuhnya dari bahan komposit biopolimer diperkuat gentian semula jadi dengan pendekatan reka bentuk lestari (DFS). Metodologi keseluruhan proses merangkumi prinsip teknik serentak (CE) yang merangkumi pemilihan gentian semula jadi, pemilihan bahan matriks biopolimer, penjanaan konsep reka bentuk dan pemilihan konsep reka bentuk akhir, serta penilaian kitaran hayat (LCA) konsep baharu bekas makanan makanan bawa pulang tersebut. Tujuh (7) elemen utama spesifikasi reka bentuk produk (PDS) dipertimbangkan dalam tesis ini berdasarkan tinjauan literatur berkaitan pembungkusan makanan bawa pulang dan bahan komposit biopolimer diperkuat gentian semula jadi. Elemen-elemen ini menjadi asas proses kerja reka bentuk konsep bekas makanan bawa pulang. Proses pemilihan gentian semula jadi sebagai bahan pengukuh komposit biopolimer dilaksanakan dengan menggunakan kaedah Proses Hierarki Analitik (AHP) dan keputusan menunjukkan bahawa gentian pokok enau (ijuk) memperoleh skor tertinggi (14%) dan pengesahan melalui analisis sensitiviti. Pada masa yang sama, proses pemilihan bahan matriks biopolimer juga dilakukan dan alternatif adalah dikalangan biopolimer kanji. Kaedah entropi Shannon dengan menggabungkannya dengan kaedah AHP dan perisian *Experts Choice* telah digunakan. Kanji dari sagu didapati memperoleh skor tertinggi (26.8%) berdasarkan semua kriteria yang telah ditetapkan. Serentak dengan pelaksanaan proses pemilihan bahan komponen komposit biopolimer, aktiviti pembangunan konsep reka bentuk dan pemilihan konsep akhir reka bentuk akhir konsep bekas makanan dibawa pulang dilakukan. Gabungan kaedah Model Kano, *Quality Function Deployment for Environment* (QFDE), dan AHP

digunapakai dalam proses kerja ini. Model Kano digunakan untuk memahami kepuasan pelanggan dan untuk mengenal pasti ciri utama bekas makanan dan hasil analisis Kano dimasukkan ke dalam QFDE. Analisis QFDE dijadikan parameter reka bentuk dan carta morfologi (MC) diaplikasikan bagi menjana konsep reka bentuk secara sistematik. Sembilan belas (19) reka bentuk konsep telah dihasilkan dan kaedah AHP digunakan untuk memilih reka bentuk konsep akhir. Konsep reka bentuk akhir yang memperoleh skor tertinggi (8.3%) adalah bekas jenis cengkerang dengan tetulang-I (*I-rib*) di setiap sudut bekas dan struktur pengunci jenis lelaki-wanita di empat penjuru bekas. Akhir sekali, reka bentuk konsep baru bekas makanan bawa pulang dinilai menggunakan kaedah penilaian kitaran hayat (LCA) dan perisian SimaPro.. Dapatan menunjukkan 2.63×10^{-5} DALY untuk kategori Kerosakan Kesihatan Manusia, 9.46×10^{-8} species.yr untuk Kerosakan ekologi dan \$0.491 untuk Kekurangan Sumber.



ACKNOWLEDGEMENTS

In the name of Allah, the Most Gracious and the Most Merciful.

Glory is to Allah. All praises to Allah. I wish to express my tremendous appreciation and cordial gratitude to Prof. Ir. Dr. Mohd Sapuan Salit, Chairman of the Supervisory Committee, for his constant encouragement and thoughtful support and advice throughout the completion of this research. This research would not have been accomplished without his continuous guidance. My deep gratitude to the members of the Supervisory Committee: Dr. Mohd Zuhri bin Mohamed Yusoff and Dr. Mastura binti Mohamad Taha for their coaching, assistances, insightful thoughts, and all valuable bits of assistance throughout this research. Also, I am extremely grateful to the Civil Service Department (JPA), Malaysia, for the scholarship to pursue this Ph.D. I am also very thankful for all the support from Universiti Putra Malaysia.

I am truly blessed for my supportive parents: Hj. Hamdan bin Salleh and Hjh. Rohanah binti Hashim, their endless prayers have made me sustain this far. My dear brothers, sisters, and in-laws, thank you for the wonderful encouragement and understanding. You have inspired me to strive for the finishing line. The core of all, my husband, Razali bin Salleh, who has always recognised my passion and ambitions and always been there for me. I will always be grateful. To my five amazing children, Humaira, Najmi, Irdina, Naurah, and Anas, I am exceptionally indebted for all your patience and compassion during this journey. Last but not least, my sincerest thanks to all my friends and colleagues who helped me in the completion of this research, directly and indirectly. You will always be in my prayers. Allah is the Greatest. There is no might and no power except with Allah leave, the Exalted, the Mighty.

This thesis was submitted to the Senate of the Universiti Putra Malaysia and has been accepted as fulfilment of the requirement for the degree of Doctor of Philosophy. The members of the Supervisory Committee were as follows:

Mohd Sapuan b Salit @ Sinon, PhD, P.Eng

Professor, Ir
Faculty of Engineering
Universiti Putra Malaysia
(Chairman)

Mohd. Zuhri bin Mohamed Yusof, PhD

Senior Lecturer
Faculty of Engineering
Universiti Putra Malaysia
(Member)

Mastura binti Mohammad Taha, PhD

Senior Lecturer
Faculty of Technology Mechanical Engineering and Manufacturing
Universiti Teknikal Melaka (UTeM)
(Member)

ZALILAH MOHD SHARIFF, PhD

Professor and Dean
School of Graduate Studies
Universiti Putra Malaysia

Date: 08 July 2021

TABLE OF CONTENTS

	Page
ABSTRACT	i
ABSTRAK	iii
ACKNOWLEDGEMENTS	v
APPROVAL	vi
DECLARATION	viii
LIST OF TABLES	xiv
LIST OF FIGURES	xvi
LIST OF ABBREVIATIONS	xx
CHAPTER	
1 INTRODUCTION	1
1.1 Background	1
1.2 Problem Statements	2
1.3 Research Aim and Objectives	3
1.4 Significance of Study	4
1.5 Scopes and Limitation of Study	4
1.6 Structure of thesis	5
2 LITERATURE REVIEW	7
2.1 Introduction	7
2.2 Food Packaging	7
2.2.1 Biocomposite materials for Food Packaging	9
2.2.2 Biopolymer matrix	13
2.2.3 Natural Fibre	15
2.3 Design for Sustainability (DFS)	19
2.4 Product Design and Development Process	20
2.4.1 Conceptual Design Phase	24
2.4.2 Methodologies in Generating Concept Designs	24
2.4.2.1 Quality Functional Deployment for Environment (QFDE)	25
2.4.2.2 Kano Model	26
2.4.2.3 Morphological Chart (MC)	27
2.4.3 Materials Selection Process	28
2.4.4 Methodologies Utilized in Materials Selection System	31
2.4.4.1 Analytic Hierarchy Process (AHP)	31
2.4.4.2 Shannon's Entropy	33
2.5 Life Cycle Assessment (LCA)	34
2.5.1 Goal and Scope	36
2.5.2 Life Cycle Inventory (LCI)	38
2.5.3 Life Cycle Impact Assessment (LCIA)	40
2.5.4 Life Cycle Results Interpretation	41
2.6 Summary	43

3	RESEARCH METHODOLOGY	46
3.1	Introduction	46
3.2	The Overall Structure of the Research Methodology	46
3.3	Market Investigation	47
3.4	Product Design Specification (PDS) elements	47
3.5	AHP-based Method for Natural Fibre Selection as Reinforcement Material in Green Biocomposites Takeout Food Packaging Design	48
3.5.1	Identification of the Selection Requirements	48
3.5.2	Database of Natural Fibre Alternatives	50
3.5.3	Criteria System and Evaluation of Criteria Weightings	50
3.5.4	Weights Evaluation of the Main Criteria	51
3.5.5	Sub-Criteria Weightings	51
3.5.6	Utilization of AHP Expert Choice 11.5 Software	52
3.6	Shannon's Entropy-AHP Method for Starch Biopolymer as Matrix in Green Biocomposites For Takeout Food Packaging Design	53
3.6.1	Selection Criteria Identification	54
3.6.2	Utilization of AHP-based Expert Choice Software	55
3.6.3	Criteria Weightings	55
3.6.4	Database Development for the Alternative Starches	56
3.7	Methodological Framework in Conceptual Design and Selection of the Takeout Food Container Design	56
3.7.1	Conceptual design generation: Kano-QFDE approach	58
3.7.1.1	Kano model to identify product features	59
3.7.1.2	Customer Satisfaction (CS)	60
3.7.1.3	Integrating Kano in QFDE	61
3.7.2	Conceptual designs development: Morphological chart (MC)	63
3.7.3	Conceptual design selection: Analytic Hierarchy Process (AHP)	63
3.8	Life Cycle Assessment (LCA) Methodology of the Green Biocomposite Takeout Food Container	63
3.8.1	Goal, scope, and functional unit of the study	64
3.8.2	Data and data quality requirements (sources and geography)	64
3.8.2.1	Production processes	65
3.8.2.2	Consumption stage	65
3.8.2.3	Distances and transportation	65
3.8.2.4	End-of-life stages	65
3.8.3	Life Cycle Impact Assessment (LCIA)	66
3.9	Summary	66

4	ANALYTIC HIERARCHY PROCESS (AHP)-BASED MATERIALS SELECTION SYSTEM FOR NATURAL FIBRE AS REINFORCEMENT IN BIOPOLYMER COMPOSITES FOR FOOD PACKAGING	67
4.1	Introduction	68
4.2	Methodology	70
4.2.1	Identification of the Selection Requirements	72
4.2.2	Development of database of Natural Fibre Alternatives	74
4.2.3	Criteria System and Evaluation of Criteria Weightings	74
4.2.4	Weights Evaluation of the Main Criteria	74
4.2.5	Sub-Criteria Weightings	75
4.2.6	Utilization of AHP Expert Choice 11.5 Software	79
4.3	Results and Discussion	81
4.3.1	Expert Choice 11.5 Results	81
4.3.2	Sensitivity Analysis	86
4.4	Conclusions	92
5	APPLICATION OF SHANNON'S ENTROPY-ANALYTIC HIERARCHY PROCESS (AHP) FOR THE SELECTION OF THE MOST SUITABLE STARCH AS MATRIX IN GREEN BIOCOMPOSITES FOR TAKEOUT FOOD PACKAGING DESIGN	104
5.1	Introduction	105
5.2	Methodology	107
5.2.1	Criteria Identification	108
5.2.2	Utilization of AHP-based Expert Choice Software	110
5.2.3	Criteria Weighing and Database Development for the Attributes of the Alternative Starches	112
5.3	Results and Discussion	116
5.3.1	Criteria Weighing <i>via</i> Shannon's Entropy Method	116
5.3.2	AHP and Expert Choice Software Results	118
5.3.3	Sensitivity Analysis	120
5.4	Conclusions	123
6	CONCEPTUAL DESIGN AND SELECTION OF NATURAL FIBRE REINFORCED BIOPOLYMER COMPOSITE (NFBC) TAKEOUT FOOD CONTAINER	132
6.1	Introduction	133
6.2	Methodology	136
6.2.1	Conceptual design generation: Kano-QFDE approach	138
6.2.1.1	Kano model to identify product features	138
6.2.1.2	Customer Satisfaction (CS)	141
6.2.1.3	Integrating Kano in QFDE	142
6.2.2	Conceptual designs development: Morphological chart (MC)	146

6.2.3	Conceptual design selection: Analytic Hierarchy Process (AHP)	146
6.3	Results and discussion	147
6.3.1	Kano survey results in identifying product features	147
6.3.2	Entropy weight of importance of VOCE in House of Quality (HOQ)	148
6.3.3	Morphological chart to assist concept design development	149
6.3.4	Performing final concept design selection using Analytic Hierarchy Process (AHP) method based on the product design specification elements	151
6.4	Conclusions	159
7	LIFE CYCLE ASSESSMENT OF SUGAR PALM FIBRE REINFORCED-SAGO BIOPOLYMER COMPOSITE TAKEOUT FOOD CONTAINER	161
7.1	Introduction	162
7.2	Methodology	164
7.2.1	Goal, Scope, and Functional Unit of the Study	165
7.2.2	Data and Data Quality Requirements (Sources and Geography)	166
7.2.2.1	Production Processes	166
7.2.2.2	Consumption Stage	167
7.2.2.3	Distances and Transportation	167
7.2.2.4	End-Of-Life Stages	168
7.2.3	Life Cycle Impact Assessment (LCIA)	173
7.3	Results and Discussion	173
7.4	Conclusions	186
8	CONCLUSIONS AND RECOMMENDATIONS	188
8.1	Conclusions	188
8.2	Recommendations for Future Research	189
	REFERENCES	190
	APPENDICES	211
	BIODATA OF STUDENT	214
	LIST OF PUBLICATIONS	215

LIST OF TABLES

Table	Page
2.1 Recent Green biocomposite studies utilizing different biopolymer matrix and natural fibre	11
2.2 Barrier properties of different biopolymer	14
2.3 Characteristics of thermoplastics starch	15
2.4 Physical, Mechanical and Chemical Properties of most studied natural fibres	18
2.5 Studies of natural fibre reinforced thermoplastics composites in short-life packaging and consumer	19
2.6 Materials selection in product design studies (2015 – 2018)	30
2.7 LCA commonly impact and damage categories	40
2.8 The following is a summary of research gaps found	44
3.1 Anticipated Criteria Influencing the Selection of a Starch for a Specific Application	55
3.2 Criteria of Experts' established	56
4.1 Coding Value to Interpret Answer Choice	76
4.2 Comparison Matrix for the Absolute Scale	77
4.3 Idealized Priority Values of Each Survey Scale Score	77
4.4 Dataset of Natural Fibre Alternatives in Green Biocomposites Intended for Food Packaging Application	78
4.5 Main Criteria and Sub-Criteria Final Weight Values	80
4.6 Summary of Sensitivity Analysis Based on Six Circumstances	90
5.1 Anticipated Criteria Influencing the Selection of a Thermoplastic-starch for a Specific Application	109
5.2 Selection Criteria Chosen for the Making Decision Process for the Most Suitable Starch for Takeout Food Packaging Design	110
5.3 Experts' Criteria Established	112
5.4 Configuration of the Alternative Performance Matrix	113

5.5	Comparable data of starch alternatives from recent reputable publications	115
5.6	The Entropy Value (E_j), Degree of Divergence (D_j), and Objective for Each Criterion	117
5.7	The Primary Criteria and Sub-Criteria Weight Values	117
6.1	Attributes selected in this work for the conceptual design of a green biocomposite takeout food container	139
6.2	Kano evaluation table	140
6.3	Six Kano categories of product features	140
6.4	Kano model analysis	148
6.5	Entropy analysis on importance of each VOCE	149
6.6	House of Quality (HOQ) in QFDE	152
6.7	Conceptual design of the natural fibre reinforced starch composites takeout food container	154
6.8	NFBC takeout food container PDS features and their equivalent design indicators	155
6.9	Rank of concept design alternatives obtained after demonstrating three different scenarios of sensitivity analysis for different main criteria with respect to goal	158
7.1	Inventory data used to analyze the cradle-to-grave of the 1 kg SPF-reinforced sago starch biocomposite takeout food container	170
7.2	Damage assessment by damage category and its respective impact categories analyzed using World ReCiPe End Point (H), excluding long-term emissions	174

LIST OF FIGURES

Figure	Page
2.1 Life cycle of Bioplastic packaging	8
2.2 Circular Packaging system- Sourcing, Production, Use and Post-Use in biological and technical cycles	8
2.3 Bio-composites classification	9
2.4 Biopolymer categorization	13
2.5 Performance of biopolymer's mechanical properties	14
2.6 Classification Natural or Plant Fibre based on its origin in plants	16
2.7 Contributing factors on quality of fibres at each stage to be the reinforcement agent in composites	17
2.8 Elements of Sustainable developments	20
2.9 Pugh's total design model	21
2.10 Activities and main components of PDP	22
2.11 Stages in packaging product design	23
2.12 Categories and sub-categories in checklist of a packaging brief	23
2.13 The four interlinked phases of QFDE	26
2.14 Kano Model	27
2.15 A typical MC contains five sub-functions and four sub-solutions, for a total of 20 design concepts to be filled	28
2.16 Six phases of AHP method	32
2.17 LCA System according to ISO 14040	34
2.18 Packaging product lifecycle	38
3.1 Overall structure of research methodology	47
3.2 Elements of product design specification (PDS) for takeout food container	49
3.3 Flowchart of work to select the most suitable natural fibre in green biocomposite for takeout food packaging design	50

3.4	Workflow of the starch selection framework utilizing Shannon's entropy and AHP	54
3.5	Framework of the integrated approach for the conceptual design of natural fibre-reinforced biopolymer composite takeout food container	57
3.6	Workflow activities in integrating Kano Model and QFDE	58
3.7	House of Quality (HOQ) with Kano model	59
3.8	System boundary under investigation for the SPF-reinforced sago starch biocomposite takeout food container	64
4.1	(a) The AHP procedure; (b) The AHP hierarchy structure	71
4.2	Selection factors and attributes developed to find the most suitable natural fibre in biocomposites for food packaging application	73
4.3	Nine candidates of natural fibres according to their class	74
4.4	Pair-wise comparison of the main criteria with respect to the Goal	75
4.5	Synthesis results of comparison matrix of scale score produced by Expert Choice software	77
4.6	The hierarchy structure with recorded weights for main criteria and sub-criteria developed in Expert Choice 11.5	81
4.7	AHP Expert Choice 11.5 final synthesized results with respect to Goal	82
4.8	Natural fibre scores with the corresponding main criteria (%)	83
4.9	Performance of alternatives for the three highest weights sub-criteria under "Strength" node	83
4.10	Natural fibre priority score on sub-criteria nodes under the "Moisture Resistance" node	84
4.11	Performance of natural fibre for each sub-criterion under 'Cost' node	85
4.12	(a) - (f): Sensitivity analyses with six different circumstances	88
5.1	Workflow of this study	108
5.2	Proposed hierarchy structure with respect to goal of study	111
5.3	The pairwise comparison matrix for the primary criteria, with respects to the overall goal and the weight values appointed to the primary criteria	112

5.4	Starch candidates in the selection process for food packaging design according to their classification	116
5.5	The entropy weights of the 10 selected properties of starches	117
5.6	Hierarchy structure developed in Expert Choice Software	118
5.7	AHP structure with criteria weights obtained <i>via</i> Shannon's entropy method	119
5.8	Results with respect to goal of study generated by Expert Choice Software	119
5.9	Performance of each starch with respect to the main criteria	120
5.10	Sensitivity analysis results of the seven different circumstances	121
6.1	General framework of the integrated approach for the conceptual design of natural fibre-reinforced biopolymer composite takeout food container	137
6.2	Flow of work in integrating Kano Model and QFDE	137
6.3	House of Quality (HOQ) with Kano model	143
6.4	Product design specification (PDS) elements of fully biodegradable NFBC takeout food container	147
6.5	Morphological chart to combine all the ideas to develop new conceptual designs for the new biocomposite takeout food container	150
6.6	a) Conceptual design 2. b) Conceptual design 6. c) Conceptual design 10. d) Conceptual design 13. e) Conceptual design 14. f) Conceptual design 18	153
6.7	AHP structure developed by Expert Choice software for the selection of the final conceptual design	155
6.8	Pairwise comparison matrix of conceptual design 9 (CD9) and conceptual design 14 (CD14) with respect to mass (cell highlighted in yellow)	156
6.9	Ranking of the fully biodegradable takeout food container conceptual designs	157
6.10	Summary of sensitivity analysis results on the selection of the final conceptual design	157
6.11	(a) Stress distribution (von misses stress, VMS), and (b) Displacement for concept design 10 (CD10)	159

7.1	Final concept design of the sugar palm fibre (SPF)-reinforced sago starch biocomposite takeout food container	165
7.2	System boundary under investigation for the SPF-reinforced sago starch biocomposite takeout food container	166
7.3	Transportation of raw materials to biocomposite manufacturing gate: (a) routes travelled for sago starch: Mukah-Kuching-Klang-Shah Alam and (b) route travelled for SPF	168
7.4	Contribution of each impact category to the total disability adjusted life year (DALY)	175
7.5	Emissions contributed to the human health damage assessment of 1 kg of SPF-reinforced sago starch composite takeout food container analyzed	176
7.6	Emissions contributed to the 'Climate Change Human Health' impact category	177
7.7	Elements released in the air contributed to the 'Particulate matter formation' impact category	178
7.8	Substances impacting human toxicity analyzed from 1 kg of SPF-reinforced sago starch composite takeout food containers	179
7.9	Ozone depletion damage assessment of 1 kg of SPF-reinforced sago starch composite takeout food container	180
7.10	Contribution of each impact category to the total ecosystem damage (species.yr) of 1 kg of SPF-reinforced sago starch composite takeout food container	181
7.11	Ecosystem damage assessment of 1 kg of SPF-reinforced sago starch composite takeout food container analyzed	182
7.12	Climate change ecosystem impact assessment of 1 kg of SPF-reinforced sago starch composite takeout food container analyzed	183
7.13	Agricultural land occupation impact assessment of 1 kg of SPF-reinforced sago starch composite takeout food container analyzed	184
7.14	Terrestrial toxicity impact category for a product system of 1 kg SPF-reinforced sago starch biocomposite takeout food container	185

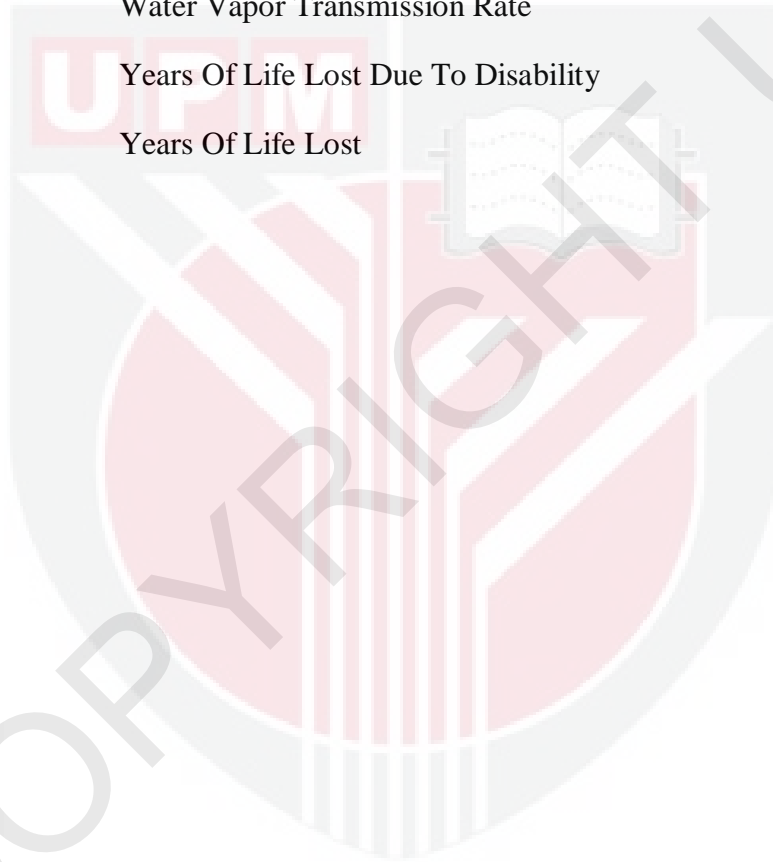
LIST OF ABBREVIATIONS

ACB	Automotive Crash Box
AHP	Analytic Hierarchy Process
ALCA	Attributional Life Cycle Assessment
ANP	Analytic Network Process
ATBC	Acetyl Tributyl Citrate
BCNW	Bamboo Cellulose Nanowhiskers
BIO-PE	Bio-Polyethylene (BIO-PE)
BIO-PET	Bio-Polyethylene Terephthalate (BIO-PET)
BOS	Blue Ocean Strategy
CD	Concept Design
CE	Cincurrent Engineering
CF	Cotton Fibre
CLCA	Contributional Life Cycle Assessment
CNC	Cellulose Nanocrystals
CNW	Cellulose Nanowhiskers
CO2TR	Carbon Dioxide Transmission Rate
CR	Consistent Ratio
CS	Corn Starch
DALY	Disability Adjusted Life Year
DFA	Design For Assembly
DFE	Design For Environment
DFS	Design For Sustainability
DFX	Design For X
EDP	Ecosystem Damage Potential

ELECTRE	Elimination Et Choice Translating Reality
EM	Engineering Metrics
EOL	End Of Life
FU	Functional Unit
GF	Glass Fibre
GM	Geometric Mean
GMA	General Morphological Analysis
GWP	Global Warming Potential
HCI	Geometric Mean
HDPE	High-Density Polyethylene
HIPS	High Impact Polystyrene
HOQ	House Of Quality
iLUC	Indirect Land Use Change
ISO	International Organization For Standardization
KF	Kenaf Fibre
kWh	Kilowatt Hour
LCA	Life Cycle Assessment
LCI	Life Cycle Inventory
LCIA	Life Cycle Impact Assessment
LDPE	Low-Density Polyethylene
MC	Morphological Chart
MCDM	Multi-Criteria Decision Making
NFBC	Natural Fibre-Reinforced Biopolymer Composite
NFRC	Natural Fibre-Reinforced Composite
OMMT	Organo-Modified Montmorillonite
OTR	Oxygen Transmission Rate

PCL	Polycaprolactone (PCL)
PCR	Product-Category Rules
PDP	Product Development Process
PDS	Product Design Specifications
PE	Polyethelene
PET	Polyethylene Terephthalate
PHA	Polyhydroxyalkanoates
PHB	Polyhydroxybutyrate
PHBV	Hydroxybutyrate And Hydroxyvalerate (Phbv)
PLA	Polylactic Acid
PM	Particulate Matter
PP	Polypropylene
PPCF	Polypropylene Cotton Fibre
PPGF	Polypropylene Glass Fibre
PPJF	Polypropylene Jute Fibre
PPKF	Polypropylene Kenaf Fibre
PROMETHEE	Preference Ranking Organization Method For Enrichment Of Evaluations
PS	Polystyrene
QFD	Quality Function Deployment
QFDE	Quality Function Deployment For Environment
SPF	Sugar Palm Fibre
TCDD	Tetracholodibenzo
TOPSIS	Technique For Order Preference By Similarity To Ideal Solution
TPS	Thermoplastic Starch
TPSA	Thermoplastic Sugar Palm Starch Agar

TRIZ	Theory Of Inventive Problem Solving
USD	Us Dolar
VIKOR	Vise Kriterijumska Optimizacija Kompromisno Resenje
VOC	Voice Of Customer
VOCE	Voice Of Customer And Environment
VOE	Voice Of Environment
WHO	World Health Organization
WVTR	Water Vapor Transmission Rate
YLD	Years Of Life Lost Due To Disability
YLL	Years Of Life Lost



CHAPTER 1

INTRODUCTION

1.1 Background

The World Bank has reported that global waste is expected to grow to 3.4 billion tonnes by 2050 and 90-95% of Municipal Solid Waste (MSW) go to landfills instead of being recycled where packaging has a big portion. Two-thirds of total packaging waste by volume are contributed by food packaging (Du et al., 2017; Wohner et al., 2019; Marsh and Bugusu, 2007b). Food packaging is generally produced from non-biodegradable synthetic polymers, but due to their highly resistant characteristics to microbial attacks, they will be preserved in the environment for several decades after disposal (Siracusa and Lotti, 2018).

Innovation efforts in businesses' continuous improvement take account of product design and development processes in which a set of activities are carried out to transform the concept of a product into a marketable and profitable product. One of the design activities is the development of concept design which is a process to combine the entire product idea into several design solution alternatives before determining full detailed specifications (Ulrich and Eppinger, 2012). The conceptual design stage is one of the most critical components, and concept selection is always one of the most important decisions to be made (Yan-Ling et al., 2017).

Product development studies focusing on environmental, and sustainability are increasingly being studied, driven by consumers who have become more aware of eco-friendly products, as well as the needs to comply with global environmental legislation. The definition of environmentally friendly design as defined by ISO standard 14062 as a design with an integration of environmental aspects. This integrated implementation combines a high customer value with a low level of eco-burden over the life cycle (Wever and Vogtländer, 2015). Raw materials reduction, selection of the right eco-friendly sources of energy, recyclability and biodegradability, and maximizing the product end-of-life value are among the strategies to realize an ecologically pleasant product (Mayyas et al., 2016). In the development of packaging design, not only costs, food shelf life and safety, and practicality are considered, but also the potential environmental impacts. Biobased materials and biopolymers have shown promising results in relation to environmental burdens (Madival et al., 2009). Natural fibre biocomposites are reported to contribute positive carbon credits and energy recovery in incinerations, as well as lower pollution during the manufacture (Joshi et al., 2004). The right decision of materials would reduce all the costs incurred during the product design and development process (Mastura et al., 2018).

In the industry, many companies have implemented Concurrent engineering (CE) approaches to ensure maximum utilization of resources with reduced lead time for projects. CE in the product development process takes consideration of crucial aspects which includes the product life cycle, right from early creation to disposal (Salit, 2017). CE for biocomposites, the key factors in the optimization of biocomposite products are the simultaneous consideration of design, bio-based materials, and the production process. All requirements in the Sustainability Design (DFS) effort are then met by products developed in a CE setting. The measurement of "green" characteristics of a product or a system is very dependent on its environmental impacts and resources utilization. Life cycle assessment (LCA) method often utilized for damage assessment analysis in the lifespan of a product system.

In this study, the intention is to complete a conceptual design of environmentally friendly takeout food container with consideration of application of natural fibre reinforced biopolymer composite, in concurrent engineering approach. The scope of research is focussing on material selections of natural fibres and biopolymer matrix for the green biocomposite modelling, development and selection of conceptual design, as well as the Life Cycle Assessment (LCA) analysis of the conceptual design of the green biocomposite of takeout food container. Decision-making tools such as Analytic Hierarchy Process (AHP) are used to select the constituent materials for the green biocomposite. Concurrently, the conceptual design is developed using the integration of Kano Model, Quality Function Deployment for Environment (QFDE), Morphological Chart (MC) and AHP is employed to decide on the final concept design. Under consideration of customer satisfaction and environmental requirements, a new conceptual design of green biocomposite takeout food containers is developed. Finally, it is important to determine the possible environmental effects of the entire lifecycle of the proposed green biocomposite take-out food container.

1.2 Problem Statements

Food packaging waste contributes immensely to waste collection and mostly end-up in landfills. Biodegradable materials which have been utilized in many packaging products may give solutions for biodegradability issues. Nevertheless, these materials are not necessarily bio-based or derived from natural renewable resources. Usually, the bio-based composite materials packaging product utilized only either the matrix or fibre/filler from natural resources, and still blended with another synthetic compound which is not sustainable.

Biodegradable materials derived from renewable resources, such as starch, would be an excellent alternative to reduce usage of synthetic plastics. Nevertheless, biopolymer alone is a weak material, and can be enhanced by reinforcing it with fibre materials. The exploitation of natural fibre which is also bio-based and renewable would produce a fully bio-based composite materials. Abundance of studies have been done on the development and characterization of biocomposite

materials to demonstrate its suitability for a specific packaging application (Abral et al., 2019; Cazón et al., 2018; Dasan et al., 2017; Fabra et al., 2016; Owi et al., 2017a; Sánchez-Safont et al., 2018a). The final properties of biopolymer composite materials can be influenced by many factors, including the type of biopolymer matrix and natural fibre used.

Being environmentally conscious is one of the critical requirements in new product design and development today. Environmental aspects and life cycle limitations integrated with customer requirements are crucial at the early stage of the product design process. Studies on models and instruments tailored to the production of packaging items are minimal (de Koeijer et al., 2017). Furthermore, recent biocomposite-related product design studies are mostly focussing on automotive components or parts for a more sustainable option.

Besides, materials selection is a crucial process and is the foundation of any engineering applications or product design. For materials to be utilized for food packaging applications, they must be able to fulfil the functional requirement of the product, as well as the common fundamental functions of food packaging (Piergiovanni and Limbo, 2016; Verghese et al., 2012). In composite product design and development, a concurrent engineering (CE) environment helps the material designers to develop the design requirements with the input from various stakeholders to ensure the design objective is fulfilled (Sapuan and Mansor 2014). This includes the selection of a natural fibre and biopolymer matrix to form innovative biocomposite materials. Selecting the right constituent materials when designing biocomposite materials is not an easy task and is a critical aspect in CE approach.

1.3 Research Aim and Objectives

This research aims to contribute to the development of a sustainable food packaging design i.e., the takeout food container utilizing natural fibre reinforced biopolymer composite in Concurrent Engineering (CE) approach. The work is limited to the concept design phase based on Pugh's Total Design model; and the Life Cycle Assessment (LCA) of the new natural fibre reinforced biopolymer composite takeout food container design.

The research objectives are as follows: -

- i. To perform material selections of natural fibre as reinforcement material in a fully biobased composite for new takeout food packaging design;
- ii. To perform material selections of starch from varieties of plant origins as biopolymer matrix in a fully biobased composite for new takeout food packaging design;
- iii. To develop conceptual design of new takeout food container design using natural fibre reinforced biopolymer composite and to determine final design concept based on the elements of product design specification;

- iv. To perform life cycle assessment (LCA) of the concept design of takeout food container made of natural fibre reinforced biopolymer composite.

1.4 Significance of Study

Environmentally conscious design of takeout food packaging would be enhanced with consideration of environmental requirements and potential impacts from the intended product design. This study is believed will contribute to composing new findings of innovative biocomposites materials and developing concept design for takeout food packaging. In complete list, below are the contributions from this study:

- i. A fully biobased and biodegradable natural fibre-reinforced biopolymer composite material to be utilized in the food packaging industry, specifically for takeout food container design.
- ii. Knowledge contribution on the product design specifications (PDS) elements, material selection analysis, conceptual design development, conceptual design selection, design analysis for the takeout food container.
- iii. Establishing a list of natural fibres and biopolymers in ranking from the least preferred to most preferred for takeout food container design.
- iv. A proposed conceptual design of takeout food container that fulfill all design requirements to be considered and explored further in details design and manufacture.
- v. A life cycle assessment analysis of a fully biodegradable natural fibre-reinforced biocomposite takeout food container
- vi. The findings of this study may broaden the application of natural fibre reinforced biopolymer composite i.e. green biocomposite in packaging product design application.

1.5 Scopes and Limitation of Study

The biocomposite product design is comprising material selection, design concept selection, manufacturing process selection, and life cycle analysis, and must be studied at an early stage in the concurrent engineering setting which is one of the most crucial elements where most important decisions to be made.

The scope of the study is to accomplish a conceptual design of natural fibre biopolymer composite takeout food container. The product design and development work are limited to the conceptual design stage adapted from the Total Design method by Pugh.

For the green biocomposite material, this study only looks at plant fibres as reinforcing material and starch biopolymer alternatives derived from a variety of botanical sources. The most challenging part will be collecting data for natural

fibres and starch biopolymer, which are not yet available in any commercial database.

Applying LCA involving newly developed materials can be challenging in developing the model because of the shortage of data on process parameters, materials formulation, and material properties' unavailability.

1.6 Structure of thesis

The structure of this thesis is in accordance with the alternative thesis format of Universiti Putra Malaysia which is based on the publications of this study. Each research chapter represents a separate study that has its own 'Introduction', Materials and methodology', 'Results and discussion', and 'Conclusion'. The details of the structure are presented as follows:

Chapter 1

This chapter consists of the background of the research with a problem statement that initiates this research is explained in this chapter. Research objectives, significance of study, scopes and limitation of this study also highlighted in this chapter.

Chapter 2

This chapter presents a comprehensive literature review that related to the areas related in this study. A review on food packaging, concurrent engineering on the conceptual design stage for product development process includes product design specification, materials selection using AHP, Shannon's entropy, starch biopolymer and natural fibre as reinforcement material, Kano model and QFDE.

Chapter 3

A detail methodology of this research is elaborated in this chapter in the framework of the concurrent engineering for the product development process from market investigation, product design specification and conceptual design stage. The methodology of using the multiple criteria decision-making method which is AHP and Shannon's entropy method also presented in detail. Furthermore, the strategy of idea generation techniques to create design concepts using integrated Kano model-QFDE-AHP method is explained. Finally, the description of life cycle assessment (LCA) technique.

Chapter 4

This chapter presents the first article entitled **“Analytic Hierarchy Process (AHP)-Based Materials Selection System for Natural Fibre as Reinforcement in Biopolymer Composites for Food Packaging”**. In this article, the natural fibre is selected by using the analytic hierarchy process (AHP) method.

Chapter 5

This chapter presents the second article entitled **“Application of Shannon’s Entropy-Analytic Hierarchy Process (AHP) for the Selection of the Most Suitable Starch as Matrix in Green Biocomposites for Takeout Food Packaging Design”**. In this article, the biopolymer matrix is selected by using the integrated method of Shannon’s entropy and AHP.

Chapter 6

This chapter presents the third article entitled **“Conceptual Design and Selection of Natural Fibre Reinforced Biopolymer Composite (NFBC) Takeout Food Container”**. In this article, design concepts of the new natural fibre reinforced biopolymer composites take-out food container were generated using Kano Model-QFDE-Morphological chart and the best design was selected using AHP method.

Chapter 7

This chapter presents the fourth article entitled **“Life Cycle Assessment of Sugar Palm Fibre Reinforced Sago Biopolymer Composite Takeout Food Container”**. In this article, life cycle assessment (LCA) analysis was carried out for the sugar palm fibre-reinforced sago starch biopolymer composite takeout food container. The analysis focuses on the potential damage assessment.

Chapter 8

This chapter presents the overall conclusions from the whole study as well as future recommendations for further improvement of this research.

REFERENCES

- Abral, H., Arikxa, J., Mahardika, M., Handayani, D., Aminah, I., Sandrawati, N., et al. (2019). Highly transparent and antimicrobial PVA based bionanocomposites reinforced by ginger nanofiber. *Polymer Testing*, *81*, 106186.
- Abral, H., Basri, A., Muhammad, F., Fernando, Y., Hafizulhaq, F., Mahardika, M., Sugiarti, E., et al. (2019). A simple method for improving the properties of the sago starch films prepared by using ultrasonication treatment. *Food Hydrocolloids*, *93*, 276–283.
- Ahmad, A., Goransson, M., & Shahzad, A. (2010). Limitations of the analytic hierarchy process technique with respect to geographically distributed stakeholders. *World Academy of Science, Engineering and Technology*, *4*(9), 111–116.
- Akpa, J. G., & Dagde, K. K. (2012). Modification of Cassava Starch for Industrial Uses. *International Journal of Engineering and Technology*, *2*(6), 913–919.
- Al-Oqla, F. M., Almagableh, A., & Omari, M. A. (2017). Design and Fabrication of Green Biocomposites. In *Green Biocomposites* (pp. 45–67). Springer.
- Al-Oqla, F. M., & Omari, M. A. (2017a). Expert Material Selection for Manufacturing of Green Bio Composites. In *Green Biocomposites* (pp. 1–12). Springer.
- Al-Oqla, F. M., & Omari, M. A. (2017b). Sustainable Biocomposites: Challenges, Potential and Barriers for Development. In M. Jawaid, M. S. Salit, & O. Y. Allothman (Eds.), *Green Biocomposites*. Springer.
- Al-Oqla, F. M., Salit, M. S., Ishak, M. R., & Aziz, N. A. (2015). Selecting natural fibers for bio-based materials with conflicting criteria. *American Journal of Applied Sciences*, *12*(1), 64–71.
- Al-Oqla, F. M., Sapuan, S. M., Ishak, M. R., & Nuraini, A. A. (2016). A decision-making model for selecting the most appropriate natural fiber - Polypropylene-based composites for automotive applications. *Journal of Composite Materials*, *50*(4), 543–556.
- Al-Oqla, F. M., & Salit, M. S. (2017). *Materials Selection for Natural Fiber Composites*. Woodhead Publishing.
- Alemam, A., & Li, S. (2016). Matrix-based quality tools for concept generation in eco-design. *Concurrent Engineering*, *24*(2), 113–128.
- Alkbir, M. F. M., Sapuan, S. M., Nuraini, A. A., & Ishak, M. R. (2016). Fibre properties and crashworthiness parameters of natural fibre-reinforced composite structure: A literature review. *Composite Structures*, *148*, 59–73.

- Almeida, C. M. V. B., Rodrigues, A. J. M., Agostinho, F., & Giannetti, B. F. (2017). Material selection for environmental responsibility: the case of soft drinks packaging in Brazil. *Journal of Cleaner Production*, *142*, 173–179.
- Alvarenga, R. A., Dewulf, J., De Meester, S., Wathelet, A., Villers, J., Thommeret, R., & Hruska, Z. (2013). Life cycle assessment of bioethanol-based PVC. *Biofuels, Bioproducts and Biorefining*, *7*(4), 396–405.
- Amberg-Schwab, S., Collin, D., & Schwaiger, J. (2015). Protection for bioplastics. *European Coatings Journal*, *12*, 32–36. <http://publica.fraunhofer.de/documents/N-442094.html>
- Ananda, A. P., Manukumar, H. M., Umesha, S., Soumya, G., Priyanka, D., Mohan Kumar, A. S., Krishnamurthy, N. B., & Savitha, K. R. (2017). A Relook at Food Packaging for Cost Effective by Incorporation of Novel Technologies. *Journal of Packaging Technology and Research*, *1*(2), 67–85.
- Arnesen, T., & Kafiriri, L. (2004). Can the value choices in DALYs influence global priority-setting? *Health Policy*, *70*(2), 137–149.
- Arnette, A. N., Brewer, B. L., & Choal, T. (2014). Design for sustainability (DFS): The intersection of supply chain and environment. *Journal of Cleaner Production*, *83*, 374–390.
- Arrieta, M. P., López, J., López, D., Kenny, J. M., & Peponi, L. (2016). Effect of chitosan and catechin addition on the structural, thermal, mechanical and disintegration properties of plasticized electrospun PLA-PHB biocomposites. *Polymer Degradation and Stability*, *132*, 145–156.
- Ashrafi, A., Jokar, M., & Mohammadi Nafchi, A. (2018). Preparation and characterization of biocomposite film based on chitosan and kombucha tea as active food packaging. *International Journal of Biological Macromolecules*, *108*, 444–454.
- Asrofi, M., Sujito, Syafridi, E., Sapuan, S. M., & Ilyas, R. A. (2020). Improvement of Biocomposite Properties Based Tapioca Starch and Sugarcane Bagasse Cellulose Nanofibers. *Key Engineering Materials*, *849*, 96–101.
- Asyraf, M. R. M., Ishak, M. R., Sapuan, S. M., & Yidris, N. (2019). Conceptual design of creep testing rig for full-scale cross arm using TRIZ-Morphological chart-analytic network process technique. *Journal of Materials Research and Technology*, *8*(6), 5647–5658.
- Atikah, M. S. N., Ilyas, R. A., Sapuan, S. M., Ishak, M. R., Zainudin, E. S., Ibrahim, R., Atiqah, A., Ansari, M. N. M., & Jumaidin, R. (2019). Degradation and physical properties of sugar palm starch/sugar palm nanofibrillated cellulose bionanocomposite. *Polimery/Polymers*, *64*(10), 680–689.
- Avikal, S., Singh, R., & Rashmi, R. (2020). QFD and Fuzzy Kano model based approach for classification of aesthetic attributes of SUV car profile. *Journal of Intelligent Manufacturing*, *31*(2), 271–284.

- Azammi, A. M. N., Sapuan, S. M., Ishak, M. R., & Sultan, M. T. H. (2018). Conceptual design of automobile engine rubber mounting composite using TRIZ-Morphological chart-analytic network process technique. *Defence Technology*, 14(4), 268–277.
- Bao, H., Liu, G. F., & Bian, B. Y. (2012). Product Environment Requirements Mapping and Processing Based on QFDE and TRIZ. *Advanced Materials Research*, 479–481, 2171–2176.
- Bare, J. C., Hofstetter, P., Pennington, D. W., & de Haes, H. A. U. (2000). Midpoints versus endpoints: The sacrifices and benefits. *The International Journal of Life Cycle Assessment*, 5(6), 319–326.
- Barnes, P. W., Williamson, C. E., Lucas, R. M., Robinson, S. A., Madronich, S., Paul, N. D., et al. (2019). Ozone depletion, ultraviolet radiation, climate change and prospects for a sustainable future. *Nature Sustainability*, 2(7), 569–579.
- Barros, M. V., Salvador, R., Piekarski, C. M., & de Francisco, A. C. (2019). Mapping of main research lines concerning life cycle studies on packaging systems in Brazil and in the world. *The International Journal of Life Cycle Assessment*, 24(8), 1429–1443.
- Benezet, J. C., Stanojlovic-Davidovic, A., Bergeret, A., Ferry, L., & Crespy, A. (2012). Mechanical and physical properties of expanded starch, reinforced by natural fibres. *Industrial Crops and Products*, 37(1), 435–440.
- Bereketli, I., & Erol Genevois, M. (2013). An integrated QFDE approach for identifying improvement strategies in sustainable product development. *Journal of Cleaner Production*, 54, 188–198.
- Berthet, M. A., Angellier-Coussy, H., Chea, V., Guillard, V., Gastaldi, E., & Gontard, N. (2015). Sustainable food packaging: Valorising wheat straw fibres for tuning PHBV-based composites properties. *Composites Part A: Applied Science and Manufacturing*, 72, 139–147.
- Bhat, A. H., Dasan, Y. K., Khan, I., & Jawaid, M. (2017). Cellulosic biocomposites: Potential materials for future. In *Green Biocomposites* (pp. 69–100). Springer, Cham.
- Bilgili, B., Erciş, A., & Ünal, S. (2011). Kano model application in new product development and customer satisfaction (adaptation of traditional art of tile making to jewelries). *Procedia - Social and Behavioral Sciences*, 24, 829–846.
- Binkley, M., Broz, C. C., Boyce, J., & Kim, H. S. (2008). Consumer Perception Of Take-Out Food: Safe Handling Practices And Desired Package Attributes. *The Journal of Foodservice Management and Education (FSMEC)*, 3(1).
- Bogacheva, T. Y., Wang, Y. L., Wang, T. L., & Hedley, C. L. (2002). Structural studies of starches with different water contents. *Biopolymers*, 64(5), 268–281.

- Bohlmann, G. M. (2004). Biodegradable packaging life-cycle assessment. *Environmental Progress*, 23(4), 342–346.
- Börekçi, N. A. G. Z. (2018). Design Divergence Using the Morphological Chart. *Design and Technology Education: An International Journal*, 23(3), 62–87.
- Bouyssou, D., Marchant, T., Pirlot, M., Tsoukiàs, A., & Vincke, P. (2015). Building Recommendations. In *Evaluation and Decision Models with Multiple Criteria* (pp. 89–113). Springer Berlin Heidelberg.
- Boyce, J., Broz, C. C., & Binkley, M. (2008). Consumer perspectives: take-out packaging and food safety. *British Food Journal*, 110(8), 819–828.
- Brundage, M. P., Bernstein, W. Z., Hoffenson, S., Chang, Q., Nishi, H., Kliks, T., & Morris, K. C. (2018). Analyzing environmental sustainability methods for use earlier in the product lifecycle. *Journal of Cleaner Production*, 187, 877–892.
- Cagnon, T., Méry, A., Chalier, P., Guillaume, C., & Gontard, N. (2013). Fresh food packaging design: A requirement driven approach applied to strawberries and agro-based materials. *Innovative Food Science and Emerging Technologies*, 20, 288–298.
- Canciglieri Junior, O., Reche, A. Y. U., & Estorilio, C. C. A. (2018). How can green supply chain management contribute to the product development process. *Advances in Transdisciplinary Engineering*, 7, 1175–1183.
- Cazón, P., Vázquez, M., & Velazquez, G. (2018). Cellulose-glycerol-polyvinyl alcohol composite films for food packaging: Evaluation of water adsorption, mechanical properties, light-barrier properties and transparency. *Carbohydrate Polymers*, 195(April), 432–443.
- Ceschin, F., & Gaziulusoy, I. (2016). Evolution of design for sustainability: From product design to design for system innovations and transitions. *Design Studies*, 47, 118–163.
- Chen, K.-J., Yeh, T.-M., Pai, F.-Y., & Chen, D.-F. (2018). Integrating Refined Kano Model and QFD for Service Quality Improvement in Healthy Fast-Food Chain Restaurants. *International Journal of Environmental Research and Public Health*, 15(7), 1310.
- Cheung, H., Ho, M., Lau, K., Cardona, F., & Hui, D. (2009). Natural fibre-reinforced composites for bioengineering and environmental engineering applications. *Composites Part B: Engineering*, 40(7), 655–663.
- Chiu, M.-C., & Okudan, G. (2014). An investigation on the impact of product modularity level on supply chain performance metrics: an industrial case study. *Journal of Intelligent Manufacturing*, 25(1), 129–145.
- Civancik-Uslu, D., Ferrer, L., Puig, R., & Fullana-i-Palmer, P. (2018). Are functional fillers improving environmental behavior of plastics? A review on LCA studies. *Science of the Total Environment*, 626, 927–940.

- Corona, A., Madsen, B., Hauschild, M. Z., & Birkved, M. (2016). Natural fibre selection for composite eco-design. *CIRP Annals - Manufacturing Technology*, 65(1), 13–16.
- Cruz, J., & Figueiro, R. (2016). Surface Modification of Natural Fibers: A Review. *Procedia Engineering*, 155, 285–288.
- Dalton, J. (2019). Kano Model. In *Great Big Agile* (pp. 189–190). Apress.
- Dasan, Y. K., Bhat, A. H., & Ahmad, F. (2017). Polymer blend of PLA/PHBV based bionanocomposites reinforced with nanocrystalline cellulose for potential application as packaging material. *Carbohydrate Polymers*, 157, 1323–1332.
- de Koeijer, B., Wever, R., & Henseler, J. (2017). Realizing Product-Packaging Combinations in Circular Systems: Shaping the Research Agenda. *Packaging Technology and Science*, 30(8), 443–460.
- De Rosa, M. (2018). Land Use and Land-use Changes in Life Cycle Assessment: Green Modelling or Black Boxing? *Ecological Economics*.
- Delibaş, H., Uzay, Ç., & Geren, N. (2017). Advanced Material Selection Technique For High Strength and Lightweight Spur Gear Design. *European Mechanical Science*, 1(4), 133–140.
- Dicke, C., Lühr, C., Ellerbrock, R., Mumme, J., & Kern, J. (2015). Effect of Hydrothermally Carbonized Hemp Dust on the Soil Emissions of CO₂ and N₂O. *BioResources*, 10(2), 3210–3223.
- Dominic, C. A. S., Östlund, S., Buffington, J., & Masoud, M. M. (2015). Towards a Conceptual Sustainable Packaging Development Model: A Corrugated Box Case Study. *Packaging Technology and Science*, 28(5), 397–413.
- Dong, Y., Ghataura, A., Takagi, H., Haroosh, H. J., Nakagaito, A. N., & Lau, K. T. (2014). Polylactic acid (PLA) biocomposites reinforced with coir fibres: Evaluation of mechanical performance and multifunctional properties. *Composites Part A: Applied Science and Manufacturing*, 63, 76–84.
- Draskovic, N. (2010). Packaging convenience: Consumer packaging feature or marketing tool? *International Journal of Management Cases*, 12(2), 267–274.
- Du, M., Peng, C., Wang, X., Chen, H., Wang, M., & Zhu, Q. (2017). Quantification of methane emissions from municipal solid waste landfills in China during the past decade. In *Renewable and Sustainable Energy Reviews*.
- Duhovic, M., Peterson, S., & Jayaraman, K. (2008). Natural-fibre–biodegradable polymer composites for packaging. In *Properties and Performance of Natural-Fibre Composites* (pp. 301–329). Woodhead Publishing.
- Earle, M., Earle, R., & Anderson, A. (2001). The product development process. In *Food Product Development* (Vol. 40, pp. 95–148). Elsevier.

- Edhirej, A., Sapuan, S. M., Jawaid, M., & Zahari, N. I. (2017). Cassava/sugar palm fiber reinforced cassava starch hybrid composites: Physical, thermal and structural properties. *International Journal of Biological Macromolecules*, *101*, 75–83.
- Ehrlenspiel, K., Kiewert, A., & Lindemann, U. (2007). Cost-Efficient Design. In M. S. Hundal (Ed.), *Cost-Efficient Design*. Springer Berlin Heidelberg.
- Eichie, F. E., & Kudehinbu, A. O. (2009). Effect of particle size of granules on some mechanical properties of paracetamol tablets. *African Journal of Biotechnology*, *8*(21), 5913–5916.
- Ellen MacArthur Foundation and McKinsey & Company. (2016). The New Plastics Economy: Rethinking the future of plastics. In *World Economic Forum*. <https://www.weforum.org/reports/the-new-plastics-economy-rethinking-the-future-of-plastics>
- Emblem, A., & Emblem, H. (2012). Packaging technology: Fundamentals, materials and processes. In *Packaging Technology: Fundamentals, Materials and Processes*. Woodhead Publishing Limited
- Fabra, M. J., López-Rubio, A., Ambrosio-Martín, J., & Lagaron, J. M. (2016). Improving the barrier properties of thermoplastic corn starch-based films containing bacterial cellulose nanowhiskers by means of PHA electrospun coatings of interest in food packaging. *Food Hydrocolloids*, *61*, 261–268.
- Fabra, M. J., Lopez-Rubio, A., & Lagaron, J. M. (2014). Nanostructured interlayers of zein to improve the barrier properties of high barrier polyhydroxyalkanoates and other polyesters. *Journal of Food Engineering*, *127*, 1–9.
- Fellows, P. J. (2017). Packaging. In *Food Processing Technology (Fourth Edition): Principle and practice* (4th ed., pp. 949–1044). Woodhead Publishing Series in Food Science, Technology and Nutrition.
- Fernqvist, F., Olsson, A., & Spendrup, S. (2015). What's in it for me? Food packaging and consumer responses, a focus group study. *British Food Journal*, *117*(3), 1122–1135.
- Gangurde, S. R., & Patil, S. S. (2018). Benchmark product features using the Kano-QFD approach: a case study. *Benchmarking: An International Journal*, *25*(2), 450–470.
- Garofalo, J., Walczyk, D., & Bucinell, R. (2019). Low-cost manufacturing and recycling of advanced biocomposites. *Journal of Natural Fibers*, *16*(3), 412–426.
- Gbededo, M. A., Liyanage, K., & Garza-Reyes, J. A. (2018). Towards a Life Cycle Sustainability Analysis: A systematic review of approaches to sustainable manufacturing. *Journal of Cleaner Production*, *184*, 1002–1015.

- Geyer, R., Jambeck, J. R., & Law, K. L. (2017). Production, uses, and fate of all plastics ever made. *Science Advances*, 3(7), 5.
- Grant, T. (2012). Life Cycle Assessment (LCA) and Degradable Polymers. In C. Khemani, Kishan; Scholz (Ed.), *Degradable Polymers and Materials: Principles and Practice* (2nd ed., pp. 45–58). American Chemical Society.
- Groot, W. J., & Borén, T. (2010). Life cycle assessment of the manufacture of lactide and PLA biopolymers from sugarcane in Thailand. *International Journal of Life Cycle Assessment*.
- Gu, Y. (2014). Study on Harmonious Development of Design and Environment. *Advanced Materials Research*, 889–890, 1609–1612.
- Günkaya, Z., & Banar, M. (2016). An environmental comparison of biocomposite film based on orange peel-derived pectin jelly-corn starch and LDPE film: LCA and biodegradability. *The International Journal of Life Cycle Assessment*, 21(4), 465–475.
- Gurunathan, T., Mohanty, S., & Nayak, S. K. (2015). A review of the recent developments in biocomposites based on natural fibres and their application perspectives. *Composites Part A: Applied Science and Manufacturing*, 77, 1–25.
- Haber, N., Fargnoli, M., & Sakao, T. (2018). Integrating QFD for product-service systems with the Kano model and fuzzy AHP. *Total Quality Management & Business Excellence*, 31(9–10), 929–954.
- Haddadha, A. K., Namazian, A., & Yakhchali, S. H. (2017). Project Selection Problem by Combination of Shannon Entropy and MCDM Techniques. *International Conference on Literature, History, Humanities and Social Sciences (LHHSS-17) Jan*, 32–35.
- Hambali, A., Sapuan, S. M., Ismail, N., & Nukman, Y. (2010). Material selection of polymeric composite automotive bumper beam using analytical hierarchy process. *Journal of Central South University of Technology*, 17(2), 244–256.
- Hashim, A. M., & Dawal, S. Z. M. (2012). Kano Model and QFD integration approach for Ergonomic Design Improvement. *Procedia - Social and Behavioral Sciences*, 57, 22–32.
- Haye, S., Slaveykova, V. I., & Payet, J. (2007). Terrestrial ecotoxicity and effect factors of metals in life cycle assessment (LCA). *Chemosphere*, 68(8), 1489–1496.
- He, Y. X., Jiao, Z., & Yang, J. (2018). Comprehensive evaluation of global clean energy development index based on the improved entropy method. *Ecological Indicators*, 88(May 2017), 305–321.

- Hertwich, E. G., Mateles, S. F., Pease, W. S., & McKone, T. E. (2001). Human toxicity potentials for life-cycle assessment and toxics release inventory risk screening. *Environmental Toxicology and Chemistry*, 20(4), 928–939.
- Hottle, T. A., Bilec, M. M., & Landis, A. E. (2017). Biopolymer production and end of life comparisons using life cycle assessment. *Resources, Conservation and Recycling*, 122, 295–306.
- Huang, C., Zhu, Q., Li, C., Lin, W., & Xue, D. (2014). Effects of micronized fibers on the cushion properties of foam buffer package materials. *BioResources*, 9(4), 5940–5950.
- Huzaifah, M. R. M., Sapuan, S. M., Leman, Z., & Ishak, M. R. (2017). Comparative Study on Chemical Composition, Physical, Tensile, and Thermal Properties of Sugar Palm Fiber (*Arenga pinnata*) Obtained from Different Geographical Locations. *Bioresources.Com*, 12(4), 9366–9382.
- Ingrao, C., Gigli, M., & Siracusa, V. (2017). An attributional Life Cycle Assessment application experience to highlight environmental hotspots in the production of foamy polylactic acid trays for fresh-food packaging usage. *Journal of Cleaner Production*, 150, 93–103.
- Ingrao, C., Lo Giudice, A., Bacenetti, J., Mousavi Khaneghah, A., Sant'Ana, A. de S., Rana, R., & Siracusa, V. (2015). Foamy polystyrene trays for fresh-meat packaging: Life-cycle inventory data collection and environmental impact assessment. *Food Research International*, 76, 418–426.
- Ingrao, C., Tricase, C., Cholewa-Wójcik, A., Kawecka, A., Rana, R., & Siracusa, V. (2015). Polylactic acid trays for fresh-food packaging: A Carbon Footprint assessment. *Science of the Total Environment*, 537, 385–398.
- Ishak, M. R., Sapuan, S. M., Leman, Z., Rahman, M. Z. A., Anwar, U. M. K., & Siregar, J. P. (2013). Sugar palm (*Arenga pinnata*): Its fibres, polymers and composites. *Carbohydrate Polymers*, 91(2), 699–710.
- ISO 14040. (2006). The International Standards Organisation. Environmental management — Life cycle assessment — Principles and framework. In *ISO 14040*.
- Ivanco, M., Hou, G., & Michaeli, J. (2017). Sensitivity analysis method to address user disparities in the analytic hierarchy process. *Expert Systems with Applications*, 90, 111–126.
- Jandová, V., Stoklasa, J., & Talašová, J. (2014). Modification of the AHP based model for evaluating artistic production of Czech colleges. *32nd International Conference on Mathematical Methods in Economics*.
- Jauharia, N., Mishrab, R., & Thakur, H. (2015). Natural Fibre Reinforced Composite Laminates – A Review. *Materials Today: Proceedings*, 2868–2877.

- Jha, K., Chamoli, S., Tyagi, Y. K., & Maurya, H. O. (2018). Characterization of Biodegradable Composites and Application of Preference Selection Index for Deciding Optimum Phase Combination. *Materials Today: Proceedings*, 5(2), 3353–3360.
- Johansson, C., Bras, J., Mondragon, I., Nechita, P., Plackett, D., Simon, P., et al. (2012). Renewable fibers and bio-based materials for packaging applications – A Review of Recent Developments. *Bioresources*, 7(2), 1–47.
- Johari, A., Alkali, H., Hashim, H., I. Ahmed, S., & Mat, R. (2014). Municipal Solid Waste Management and Potential Revenue from Recycling in Malaysia. *Modern Applied Science*, 8(4), 37–49.
- Joshi, S. V., Drzal, L. T., Mohanty, A. K., & Arora, S. (2004). Are natural fiber composites environmentally superior to glass fiber reinforced composites? *Composites Part A: Applied Science and Manufacturing*, 35(3), 371–376.
- Jumaidin, R., Sapuan, S. M., Jawaid, M., Ishak, M. R., & Sahari, J. (2016). Characteristics of thermoplastic sugar palm Starch/Agar blend: Thermal, tensile, and physical properties. *International Journal of Biological Macromolecules*, 89, 575–581.
- Jumaidin, R., Sapuan, S. M., Jawaid, M., Ishak, M. R., & Sahari, J. (2017a). Effect of seaweed on mechanical, thermal, and biodegradation properties of thermoplastic sugar palm starch/agar composites. *International Journal of Biological Macromolecules*, 99, 265–273.
- Jumaidin, R., Sapuan, S. M., Jawaid, M., Ishak, M. R., & Sahari, J. (2017b). Thermal, mechanical, and physical properties of seaweed/sugar palm fibre reinforced thermoplastic sugar palm Starch/Agar hybrid composites. *International Journal of Biological Macromolecules*, 97, 606–615.
- Kaisangsri, N., Kerdchoechuen, O., & Laohakunjit, N. (2012). Biodegradable foam tray from cassava starch blended with natural fiber and chitosan. *Industrial Crops and Products*, 37(1), 542–546.
- Karim, A. A., Tie, A. P., Manan, D. M. A., & Zaidul, I. S. M. (2008). Starch from the Sago (Metroxylon sago) Palm Tree Properties, Prospects, and Challenges as a New Industrial Source for Food and Other Uses. *Comprehensive Reviews in Food Science and Food Safety*, 7(3), 215–228.
- Karpušenkaitė, A., & Varžinskas, V. (2014b). Bioplastics: Development, Possibilities and Difficulties. *Environmental Research, Engineering and Management*, 68(2), 69–78.
- Khaira, A., & Dwivedi, R. K. (2018). A State of the Art Review of Analytical Hierarchy Process. *Materials Today: Proceedings*, 5(2), 4029–4035.
- Khan, B., Bilal Khan Niazi, M., Samin, G., & Jahan, Z. (2017). Thermoplastic Starch: A Possible Biodegradable Food Packaging Material-A Review. *Journal of Food Process Engineering*, 40(3), e12447.

- Khandelwal, H., Thalla, A. K., Kumar, S., & Kumar, R. (2019). Life cycle assessment of municipal solid waste management options for India. *Bioresource Technology*, 288, 121515.
- Khoo, H. H., Isoni, V., & Sharratt, P. N. (2018). LCI data selection criteria for a multidisciplinary research team: LCA applied to solvents and chemicals. *Sustainable Production and Consumption*, 16(July), 68–87.
- Khoshnava, S. M., Rostami, R., Ismail, M., & Rahmat, A. R. (2018). A cradle-to-gate based life cycle impact assessment comparing the KBFwEFB hybrid reinforced poly hydroxybutyrate biocomposite and common petroleum-based composites as building materials. *Environmental Impact Assessment Review*, 70(January), 11–21.
- Klaiman, K., Ortega, D. L., & Garnache, C. (2016). Consumer preferences and demand for packaging material and recyclability. *Resources, Conservation and Recycling*, 115, 1–8.
- Korol, J., Burchart-Korol, D., & Pichlak, M. (2016). Expansion of environmental impact assessment for eco-efficiency evaluation of biocomposites for industrial application. *Journal of Cleaner Production*, 113, 144–152.
- La Rosa, A. D., & Cicala, G. (2015). LCA of fibre-reinforced composites. In Subramanian Senthilkannan Muthu (Ed.), *Handbook of Life Cycle Assessment (LCA) of Textiles and Clothing* (pp. 301–323). Woodhead Publishing Series in Textiles.
- Lai, J. C., Rahman, W. A. W. A., Avérous, L., & Lim, T. H. (2016). Study and characterisation of the post processing ageing of sago pith waste biocomposites. *Sains Malaysiana*, 45(4), 633–641.
- Lauff, C. A., Kotys-Schwartz, D., & Rentschler, M. E. (2018). *Design Methods Used During Early Stages of Product Development: Three Company Cases*.
- Li, S. Q., Ni, H. G., & Zeng, H. (2017). PAHs in polystyrene food contact materials: An unintended consequence. *Science of the Total Environment*, 609, 1126–1131.
- Li, W. C., Tse, H. F., & Fok, L. (2016). Plastic waste in the marine environment: A review of sources, occurrence and effects. In *Science of the Total Environment* (Vols. 566–567, pp. 333–349). Elsevier.
- Li, Z., Gomez, J. M., & Pehlken, A. (2015). A systematic review of environmentally conscious product design. *Proceedings of EnviroInfo and ICT for Sustainability 2015*.
- Lindley, S. J., Cook, P. A., Dennis, M., & Gilchrist, A. (2019). Biodiversity, Physical Health and Climate Change: A Synthesis of Recent Evidence. In *Biodiversity and Health in the Face of Climate Change* (pp. 17–46). Springer International Publishing.

- Lorente-Ayza, M. M., Mestre, S., Sanz, V., & Sánchez, E. (2016). On the underestimated effect of the starch ash on the characteristics of low cost ceramic membranes. *Ceramics International*.
- Lorite, G. S., Rocha, J. M., Miilumäki, N., Saavalainen, P., Selkälä, T., Morales-Cid, et al. (2017). Evaluation of physicochemical/microbial properties and life cycle assessment (LCA) of PLA-based nanocomposite active packaging. *LWT - Food Science and Technology*, 75, 305–315.
- Lotfi, F. H., & Fallahnejad, R. (2010). Imprecise shannon's entropy and multi attribute decision making. *Entropy*, 12(1), 53–62.
- Luderer, U., Eskenazi, B., Hauser, R., Korach, K. S., McHale, C. M., Moran, F., et al. (2019). Proposed Key Characteristics of Female Reproductive Toxicants as an Approach for Organizing and Evaluating Mechanistic Data in Hazard Assessment. *Environmental Health Perspectives*, 127(7), 075001.
- Madival, S., Auras, R., Singh, S. P., & Narayan, R. (2009). Assessment of the environmental profile of PLA, PET and PS clamshell containers using LCA methodology. *Journal of Cleaner Production*, 17(13), 1183–1194.
- Maga, D., Hiebel, M., & Aryan, V. (2019). A Comparative Life Cycle Assessment of Meat Trays Made of Various Packaging Materials. *Sustainability*, 11(19), 5324.
- Mahalle, L., Alemdar, A., Mihai, M., & Legros, N. (2014). A cradle-to-gate life cycle assessment of wood fibre-reinforced polylactic acid (PLA) and polylactic acid/thermoplastic starch (PLA/TPS) biocomposites. *The International Journal of Life Cycle Assessment*, 19(6), 1305–1315.
- Majeed, K., Jawaid, M., Hassan, A., Abu Bakar, A., Abdul Khalil, H. P. S., Salema, A. A., & Inuwa, I. (2013). Potential materials for food packaging from nanoclay/natural fibres filled hybrid composites. *Materials and Design*, 46, 391–410.
- Maleque, M. A., & Salit, M. (2013). Mechanical failure of materials. *Materials Selection and Design*, 20, 17–38.
- Mansor, M. R., Sapuan, S. M., Zainudin, E. S., Nuraini, A. A., & Hambali, A. (2013). Hybrid natural and glass fibers reinforced polymer composites material selection using Analytical Hierarchy Process for automotive brake lever design. *Materials and Design*, 51, 484–492.
- Mansor, M. R., Sapuan, S. M., Zainudin, E. S., Nuraini, A. A., & Hambali, A. (2014). Conceptual design of kenaf fiber polymer composite automotive parking brake lever using integrated TRIZ-Morphological Chart-Analytic Hierarchy Process method. *Materials and Design*, 54, 473–482.
- Mansor, M.R., Sapuan, S. M., Zainudin, E. S., Nuraini, A. A., & Hambali, A. (2013). Hybrid natural and glass fibers reinforced polymer composites material selection using Analytical Hierarchy Process for automotive brake lever design. *Materials & Design*, 51, 484–492.

- Mansor, M.R., Salit, M. S., Zainudin, E. S., Aziz, N. A., & Ariff, H. (2015). Life cycle assessment of natural fiber polymer composites. In K. R. Hakeem, M. Jawaid, & O. Y. Alothman (Eds.), *Agricultural Biomass Based Potential Materials*. Springer.
- Mansor, M.R., Sapuan, S. M., Salim, M. A., Akop, M. Z., Musthafah, M. T., & Shaharuzaman, M. A. (2016). Concurrent Design of Green Composites. In *Green Approaches to Biocomposite Materials Science and Engineering* (pp. 48–75).
- Marjudi, S., Sulaiman, R., Majid, N. A. A., Amran, M. F. M., Rauf, M. F. A., & Kahar, S. (2013). QFD in Malaysian SMEs Food Packaging CAD (PackCAD) Testing. *Procedia Technology*, *11*, 518–524.
- Marselle, M. R., Stadler, J., Korn, H., Irvine, K. N., & Bonn, A. (2019). Biodiversity and Health in the Face of Climate Change: Challenges, Opportunities and Evidence Gaps. In *Biodiversity and Health in the Face of Climate Change* (pp. 1–13). Springer International Publishing.
- Marsh, K., & Bugusu, B. (2007a). Food Packaging and its Environmental Impact. *Food Technology*, 46–50.
- Marsh, K., & Bugusu, B. (2007b). Food packaging—roles, materials, and environmental issues. *Journal of Food Science*, *72*(3), R39–R55.
- Mastura, M. T., Sapuan, S. M., Mansor, M. R., & Nuraini, A. A. (2017a). Environmentally conscious hybrid bio-composite material selection for automotive anti-roll bar. *The International Journal of Advanced Manufacturing Technology*, *89*(5–8), 2203–2219.
- Mastura, M. T., Sapuan, S. M., Mansor, M. R., & Nuraini, A. A. (2017b). Conceptual design of a natural fibre-reinforced composite automotive anti-roll bar using a hybrid approach. *The International Journal of Advanced Manufacturing Technology*, *91*(5–8), 2031–2048.
- Mastura, M. T., Sapuan, S. M., Mansor, M. R., & Nuraini, A. A. (2018). Materials selection of thermoplastic matrices for ‘green’ natural fibre composites for automotive anti-roll bar with particular emphasis on the environment. *International Journal of Precision Engineering and Manufacturing - Green Technology*, *5*(1), 111–119.
- Masui, K., Sakao, T., Kobayashi, M., & Inaba, A. (2003). Applying Quality Function Deployment to environmentally conscious design. *International Journal of Quality and Reliability Management*, *20*(1), 90–106.
- Mayyas, A., Omar, M. A., & Hayajneh, M. T. (2016). Eco-material selection using fuzzy TOPSIS method. *International Journal of Sustainable Engineering*, *9*(5), 1–13.
- Mazukhina, S., Tereshchenko, P., Drogobuzhskaya, S., & Pozhilenko, V. (2019). The speciation of chemical elements in water and their possible impact on human health. *E3S Web of Conferences*.

- Medeiros, J. F. de, Lago, N. C., Colling, C., Ribeiro, J. L. D., & Marcon, A. (2018). Proposal of a novel reference system for the green product development process (GPDP). *Journal of Cleaner Production*, 187, 984–995.
- Mitra, B. C. (2014). Environment friendly composite materials: Biocomposites and green composites. *Defence Science Journal*, 64(3), 244–261.
- Mohamad, S. M., & Yusoff, A. R. (2013). Improvement of take-away water cup design by using concurrent engineering approach. *Procedia Engineering*, 53, 536–541.
- Mohd Ishak, N., Dhar Malingam, S., & Mansor, M. R. (2017). Weighting of Natural Fibre Criteria for Fibre Metal Laminate Using Entropy Method for Car Front Hood Utilization. *Key Engineering Materials*, 740, 75–80.
- Molina-Besch, K., Wikström, F., & Williams, H. (2019). The environmental impact of packaging in food supply chains—does life cycle assessment of food provide the full picture? *The International Journal of Life Cycle Assessment*, 24(1), 37–50.
- Mora Díaz, R., Piña, J. G., Rios B, D., & Serafin P, M. (2009). Uso de AHP y Conjuntos Difusos para Mejorar la Toma de Decisiones . Caso : Selección de Empresas Contratistas de Construcción en la Administración Pública Venezolana. *7th Latin American and Caribbean Conference for Engineering and Technology*, 1–12.
- Mousavi-Nasab, S. H., & Sotoudeh-Anvari, A. (2017). A comprehensive MCDM-based approach using TOPSIS, COPRAS and DEA as an auxiliary tool for material selection problems. *Materials and Design*, 121, 237–253.
- Mousavi-Nasab, S. H., & Sotoudeh-Anvari, A. (2018). A new multi-criteria decision making approach for sustainable material selection problem: A critical study on rank reversal problem. *Journal of Cleaner Production*.
- Müller-Wenk, R., & Brandão, M. (2010). Climatic impact of land use in LCA—carbon transfers between vegetation/soil and air. *The International Journal of Life Cycle Assessment*, 15(2), 172–182.
- Nguyen, L. D. (2012). *An Assessment of Policies on Polystyrene Food Ware Bans* [San Jose State University].
- Ochoa-Yepes, O., Medina-Jaramillo, C., Guz, L., & Famá, L. (2018). Biodegradable and edible starch composites with fiber-rich lentil flour to use as food packaging. *Starch - Stärke*, 70(7–8), 1700222.
- Okubo, M., & Kuwahara, T. (2020). Emission regulations. In *New Technologies for Emission Control in Marine Diesel Engines* (pp. 25–51). Elsevier.

- Ortega-Toro, R., Bonilla, J., Talens, P., & Chiralt, A. (2017). Future of Starch-Based Materials in Food Packaging. In M. Vilar, S. E. Barbosa, M. A. García, L. Castillo, & O. V. Lopez (Eds.), *Starch-Based Materials in Food Packaging: Processing, Characterization and Applications* (pp. 257–312). Academic Press.
- Othman, S. H. (2014). Bio-nanocomposite Materials for Food Packaging Applications: Types of Biopolymer and Nano-sized Filler. *Agriculture and Agricultural Science Procedia*, 2, 296–303.
- Owi, W. T., Lin, O. H., Sam, S. T., Villagrancia, A. R., & Santos, G. N. C. (2017). Tapioca starch based green nanocomposites with environmental friendly cross-linker. *Chemical Engineering Transactions*, 56, 463–468.
- Ozalp, M., Kucukbas, D., Ilbahar, E., & Cebi, S. (2020). Integration of Quality Function Deployment with IVIF-AHP and Kano Model for Customer Oriented Product Design. In *Customer Oriented Product Design* (pp. 93–106).
- Parameswaranpillai, J., & Vijayan, D. (2014). Life Cycle Assessment (LCA) of Epoxy-Based Materials. In *Micro and Nanostructured Epoxy/Rubber Blends*. Wiley-VCH Verlag GmbH & Co.
- Patel, M., Bastioli, C., Marini, L., & Würdinger, E. (2003). Life-cycle Assessment of Bio-based Polymers and Natural Fiber Composites. *Biopolymers Online*.
- Pecl, G. T., Araújo, M. B., Bell, J. D., Blanchard, J., Bonebrake, T. C., Chen, I.-C., et al. (2017). Biodiversity redistribution under climate change: Impacts on ecosystems and human well-being. *Science*, 355(6332), eaai9214.
- Peelman, N. (2013). Application of bioplastics for food packaging Application of bioplastics for food packaging. *Trends in Food Science & Technology*, 32(August), 128–141.
- Peters, G. P., Andrew, R. M., Canadell, J. G., Friedlingstein, P., Jackson, R. B., Korsbakken, J. I., Le Quéré, C., & Pregon, A. (2020). Carbon dioxide emissions continue to grow amidst slowly emerging climate policies. *Nature Climate Change*, 10(1), 3–6.
- Petrucci, R., Fortunati, E., Puglia, D., Luzi, F., Kenny, J. M., & Torre, L. (2018). Life Cycle Analysis of Extruded Films Based on Poly(lactic acid)/Cellulose Nanocrystal/Limonene: A Comparative Study with ATBC Plasticized PLA/OMMT Systems. *Journal of Polymers and the Environment*.
- Pickering, K. L., Aruan Efendy, M. G., & Le, T. M. (2016). A Review of Recent Development in Natural Fibre Composites and Their Mechanical Properties. *Elsevier Ltd. Composites: Part A*, 98–112.
- Piergiovanni, L., & Limbo, S. (2016). Metal Packaging Materials. In *Food Packaging Materials* (pp. 13–22). Springer.

- PRé Consultants. (2019). SimaPro | The World's Leading LCA Software. In 9.0. <https://simapro.com/>
- Prendeville, S., Connor, F. O., Rafferty, S. O., & Palmer, L. (2012). Material selection and design for sustainable material innovation. *Proceedings of the European Academy of Design Conference - Crafting the Future*, 1–12.
- Puglia, D., Biagiotti, J., & Kenny, J. M. (2005). A review on natural fibre-based composites—Part II: Application of natural reinforcements in composite materials for automotive industry. *Journal of Natural Fibers*, 1(3), 23–65.
- Qian, S., Zhang, H., Yao, W., & Sheng, K. (2018). Effects of bamboo cellulose nanowhisker content on the morphology, crystallization, mechanical, and thermal properties of PLA matrix biocomposites. *Composites Part B: Engineering*, 133, 203–209.
- Rai, D., Kumar Jha, G., Chatterjee, P., & Chakraborty, S. (2013). Material selection in manufacturing environment using compromise ranking and regret theory-based compromise ranking methods: A comparative study. *Universal Journal of Materials Science*, 1(2), 69–77.
- Ramamoorthy, S. K., Skrifvars, M., & Persson, A. (2015). A review of natural fibers used in biocomposites: plant, animal and regenerated cellulose fibers. *Polymer Reviews*, 55(1), 107–162.
- Ramesh, M., Palanikumar, K., & Reddy, K. H. (2017). Plant fibre based biocomposites: Sustainable and renewable green materials. *Renewable and Sustainable Energy Reviews*, 79, 558–584.
- Reidpath, D. D. (2003). Measuring health in a vacuum: examining the disability weight of the DALY. *Health Policy and Planning*, 18(4), 351–356.
- Ren, L., Yan, X., Zhou, J., Tong, J., & Su, X. (2017). Influence of chitosan concentration on mechanical and barrier properties of corn starch/chitosan films. *International Journal of Biological Macromolecules*, 105, 1636–1643.
- Rezkazemai, M., Sadrzadeh, M., & Matsuura, T. (2018). Thermally stable polymers for advanced high-performance gas separation membranes. *Progress in Energy and Combustion Science*, 66, 1–41.
- Rhim, J.-W., Park, H.-M., & Ha, C.-S. (2013). Bio-nanocomposites for food packaging applications. *Progress in Polymer Science*, 38(10–11), 1629–1652.
- Robertson, G. L. (2014). Food Packaging. In *Encyclopedia of Agriculture and Food Systems* (pp. 232–249). Elsevier.
- Roubens, M. (1997). Fuzzy sets and decision analysis. *Fuzzy Sets and Systems*, 90(2), 199–206.
- Russo, R. D. F. S. M., & Camanho, R. (2015). Criteria in AHP: A systematic review of literature. *Procedia Computer Science*, 55, 1123–1132.

- Saaty, T. L., & Vargas, L. G. (2012). How to Make a Decision. In *Models, Methods, Concepts & Applications of the Analytic Hierarchy Process. International Series in Operations Research & Management Science, vol 175*. Springer, Boston, MA (Vol. 175, pp. 1–21). Springer US.
- Saaty, T. L., & Vargas, L. G. (2013). Sensitivity Analysis in the Analytic Hierarchy Process. In *Decision Making with the Analytic Network Process* (pp. 345–360). Springer, Boston, MA.
- Saba, N., Jawaid, M., Sultan, M. T. H., & Alothman, O. Y. (2017). Green Biocomposites for Structural Applications. In M. Jawaid, M. S. Salit, & O. Y. Alothman (Eds.), *Green Biocomposites* (pp. 1–27). Springer.
- Saba, N., Jawaid, M., & Al-Othman, O. (2017). An overview on polylactic acid, its cellulosic composites and applications. *Current Organic Synthesis, 14*(2), 156–170.
- Sahari, J., Sapuan, S. M., Zainudin, E. S., & Maleque, M. A. (2013a). Mechanical and thermal properties of environmentally friendly composites derived from sugar palm tree. *Materials and Design, 49*, 285–289.
- Sahari, J., Sapuan, S. M., Zainudin, E. S., & Maleque, M. A. (2013b). Thermo-mechanical behaviors of thermoplastic starch derived from sugar palm tree (*Arenga pinnata*). *Carbohydrate Polymers, 92*(2), 1711–1716.
- Sakao, T., Kaneko, K., Masui, K., & Tsubaki, H. (2008). Combinatorial Usage of QFDE and LCA for Environmentally Conscious Design. In *The Grammar of Technology Development* (pp. 45–59). Springer Japan.
- Salit, M. S. (2014). *Tropical Natural Fibre Composites: Properties, Manufacture and Application*. Springer Singapore.
- Salwa, H. N., Sapuan, S. M., Mastura, M. T., & Zuhri, M. Y. M. (2019a). Analytic Hierarchy Process (AHP)-based materials selection system for natural fiber as reinforcement in biopolymer composites for food packaging. *BioResources, 14*(4), 10014–10036.
- Salwa, H. N., Sapuan, S. M., Mastura, M. T., & Zuhri, M. Y. M. (2019b). Application of Shannon's Entropy-Analytic Hierarchy Process (AHP) for the Selection of the Most Suitable Starch as Matrix in Green Biocomposites for Takeout Food Packaging Design. *BioResources, 15*(2), 4065–4088.
- Samsudin, H., & Hani, N. M. (2017). Use of Starch in Food Packaging. In *Starch-Based Materials in Food Packaging: Processing, Characterization and Applications* (pp. 229–256).
- Sánchez-Safont, E. L., Aldureid, A., Lagarón, J. M., Gámez-Pérez, J., & Cabedo, L. (2018a). Biocomposites of different lignocellulosic wastes for sustainable food packaging applications. *Composites Part B: Engineering, 145*(March), 215–225.

- Sánchez-Safont, E. L., Aldureid, A., Lagarón, J. M., Gámez-Pérez, J., & Cabedo, L. (2018b). Biocomposites of different lignocellulosic wastes for sustainable food packaging applications. *Composites Part B: Engineering*, *145*, 215–225.
- Sani, M. S. M., Abdullah, N. A. Z., Zahari, S. N., Siregar, J. P., & Rahman, M. M. (2016). Finite element model updating of natural fibre reinforced composite structure in structural dynamics. *MATEC Web of Conferences*, *83*.
- Santos, N. S., Silva, M. R., & Alves, J. L. (2017). Reinforcement of a biopolymer matrix by lignocellulosic agro-waste. *Procedia Engineering*, *200*, 422–427.
- Sanyang, M. L., Ilyas, R. A., Sapuan, S. M., & Jumaidin, R. (2018). Sugar Palm Starch-Based Composites for Packaging Applications. In *Bionanocomposites for Packaging Applications* (pp. 125–147). Springer International Publishing.
- Sanyang, M. L., & Sapuan, S. M. (2015). Development of expert system for biobased polymer material selection: food packaging application. *Journal of Food Science and Technology*, *52*(10), 6445–6454.
- Sanyang, M. L., Sapuan, S. M., Jawaid, M., Ishak, M. R., & Sahari, J. (2016). Effect of plasticizer type and concentration on physical properties of biodegradable films based on sugar palm (*arenga pinnata*) starch for food packaging. *Journal of Food Science and Technology*, *53*(1), 326–336.
- Sanyang, Muhammed Lamin, Sapuan, S. M., Jawaid, M., Ishak, M. R., & Sahari, J. (2016). Effect of Sugar Palm-derived Cellulose Reinforcement on the Mechanical and Water Barrier Properties of Sugar Palm Starch Biocomposite Films. *BioResources*, *11*(2), 4134–4145.
- Sapuan, S. M., & Mansor, M. R. (2014). Concurrent engineering approach in the development of composite products: A review. *Materials and Design*, *58*, 161–167.
- Sapuan, S.M. (2005). A conceptual design of the concurrent engineering design system for polymeric-based composite automotive pedals. *American Journal of Applied Sciences*, *2*(2), 514–525.
- Sapuan, S.M. (2017b). *Composites Materials: Concurrent Engineering Approach*. Butterworth-Heinemann Elsevier Inc.
- Sapuan, S M, Kho, J. Y., Zainudin, E. S., Leman, Z., Ahmed Ali, B. a, & Hambali, A. (2011). Materials selection for natural fiber reinforced polymer composites using analytical hierarchy process. *Indian Journal of Engineering & Materials Sciences*, *18*(August), 255–267.
- Saraiva, B.A., Pacheco, E. B. A. V., Gomes, G. M., Visconte, L. L. Y., Bernardo, C. A., Simões, C. L., & Soares, A. G. (2016). Comparative lifecycle assessment of mango packaging made from a polyethylene/natural fiber-composite and from cardboard material. *Journal of Cleaner Production*.

- Schmid, M., Dallmann, K., Bugnicourt, E., Cordoni, D., Wild, F., Lazzeri, A., & Noller, K. (2012). Properties of Whey-Protein-Coated Films and Laminates as Novel Recyclable Food Packaging Materials with Excellent Barrier Properties. *International Journal of Polymer Science*, 2012, 1–7.
- Siakeng, R., Jawaid, M., Ariffin, H., & Sapuan, S. M. (2018). Physical properties of coir and pineapple leaf fibre reinforced polylactic acid hybrid composites. *IOP Conference Series: Materials Science and Engineering*, 290(1), 012031.
- Siakeng, Ramengmawii, Jawaid, M., Ariffin, H., & Sapuan, S. M. (2019). Mechanical, dynamic, and thermomechanical properties of coir/pineapple leaf fiber reinforced polylactic acid hybrid biocomposites. *Polymer Composites*, 40(5), 2000–2011.
- Sijtsema, S. J., Onwezen, M. C., Reinders, M. J., Dagevos, H., Partanen, A., & Meeusen, M. (2016). Consumer perception of bio-based products - An exploratory study in 5 European countries. *NJAS - Wageningen Journal of Life Sciences*.
- Silayoi, P., & Speece, M. (2007). The importance of packaging attributes: a conjoint analysis approach. *European Journal of Marketing*, 41(11/12), 1495–1517.
- Simmons, C. H., Maguire, D. E., & Phelps, N. (2009). Product development and computer aided design. In *Manual of Engineering Drawing* (Vol. 384). Elsevier.
- Singh, A. A., Afrin, S., & Karim, Z. (2017). Green Composites: Versatile Material for Future. In *Green Energy and Technology* (Issue 9783319493817, pp. 29–44).
- Siracusa, V. (2012). Food Packaging Permeability Behaviour: A Report. *International Journal of Polymer Science*, 2012, 1–11.
- Siracusa, V., & Lotti, N. (2018). Biobased Plastics for Food Packaging. In *Reference Module in Food Science*. Elsevier.
- Siracusa, V., Rocculi, P., Romani, S., & Rosa, M. D. (2008). Biodegradable polymers for food packaging: a review. *Trends in Food Science and Technology*, 19(12), 634–643.
- Sisti, L., Totaro, G., Vannini, M., & Celli, A. (2018). Retting Process as a Pretreatment of Natural Fibers for the Development of Polymer Composites. In *Lignocellulosic Composite Materials* (pp. 97–135).
- Soroudi, A., & Jakubowicz, I. (2013). Recycling of bioplastics, their blends and biocomposites: A review. *European Polymer Journal*, 49(10), 2839–2858.
- Stewart, B. (2012). Packaging design and development. In *Packaging Technology* (pp. 411–440). Woodhead Publishing Limited.

- Su, Y., Yang, B., Liu, J., Sun, B., Cao, C., Zou, X., Lutes, R., & He, Z. (2018). Prospects for Replacement of Some Plastics in Packaging with Lignocellulose Materials: A Brief Review. *BioResources*, 13(2).
- Sudin, M. N., Salim, M. A., Alkahari, M. R., Abdullah, M. A., Mansor, M. R., Akop, M. Z., & Ramli, F. R. (2017). AHP method and application example for the robust Multi-Criteria design concept selection. *ARPN Journal of Engineering and Applied Sciences*.
- Sumathileema, C., Pk, P., & Rs, R. I. (2016). Biopolymer From Natural Rubber and Starch : A Review. *American Journal of PharmTech Research*, 6(4).
- Tang, X. Z., Kumar, P., Alavi, S., & Sandeep, K. P. (2017). Recent Advances in Biopolymers and Biopolymer-Based Nanocomposites for Food Packaging Materials. In V. K. Thakur, M. K. Thakur, & M. R. Kessler (Eds.), *Critical Reviews in Food Science and Nutrition* (Vol. 52, Issue 5, pp. 426–442). John Wiley & Sons, Inc.
- Tee, Y. B., Rosnita, A., Khalina, A., Chin, N. L., Roseliza, K. B., & Faezah, M. Y. (2015). Reinforcing Mechanical , Water Absorption and Barrier Properties of Poly(Lactic Acid) Composites with Kenaf Derived Cellulose of Thermally-Grafted Aminosilane. *Pertanika Journal of Tropical Agricultural Science*, 38(4), 563–573.
- Tennøy, A., Kværner, J., & Gjerstad, K. I. (2006). Uncertainty in environmental impact assessment predictions: The need for better communication and more transparency. *Impact Assessment and Project Appraisal*.
- Tong, S., & Ebi, K. (2019). Preventing and mitigating health risks of climate change. *Environmental Research*, 174, 9–13.
- Trappey, A. J. C., Ou, J. J. R., Lin, G. Y. P., & Chen, M.-Y. (2011). An eco- and inno-product design system applying integrated and intelligent qfde and triz methodology. *Journal of Systems Science and Systems Engineering*, 20(4), 443–459.
- Vagias, W. M. (2006). Likert-Type Scale Response Anchors Level of Acceptability. *Clemson International Institute for Tourism and Research Development, Department of Parks, Recreation and Tourism Management*.
- Venkatachalam, V., Spierling, S., Horn, R., & Endres, H. J. (2018). LCA and Eco-design: Consequential and Attributional Approaches for Bio-based Plastics. *Procedia CIRP*, 69(May), 579–584.
- Vergheese, K., Lockrey, S., Clune, S., & Sivaraman, D. (2012). Life cycle assessment (LCA) of food and beverage packaging. In *Emerging Food Packaging Technologies* (pp. 380–408). Elsevier.
- Vergheese, Karli, Crossin, E., & Jollands, M. (2012). Packaging Materials. In *Packaging for Sustainability* (pp. 211–250). Springer London.

- Vignali, G. (2016). Life-Cycle Assessment of Food-Packaging Systems. In S. Muthu (Ed.), *Environmental Footprints and Eco-design of Products and Processes* (pp. 1–22). Springer, Singapore.
- Vijendra Bhat, Dr. Reddappa H. N, Ganesh R Kalagi, & Narayan Nayak. (2017). Electrical Insulating Properties of Natural Fibre Reinforced Polymer Composites; A Review. *International Journal of Engineering Research And*.
- Vitale, G., Mosna, D., Bottani, E., Montanari, R., & Vignali, G. (2018). Environmental impact of a new industrial process for the recovery and valorisation of packaging materials derived from packaged food waste. *Sustainable Production and Consumption*, 14, 105–121.
- Wan, Y. K., Ng, R. T. L., Ng, D. K. S., Aviso, K. B., & Tan, R. R. (2016). Fuzzy multi-footprint optimisation (FMFO) for synthesis of a sustainable value chain: Malaysian sago industry. *Journal of Cleaner Production*, 128, 62–76.
- Wang, K., Wang, W., Ye, R., Xiao, J., Liu, Y., Ding, J., Zhang, S., & Liu, A. (2017). Mechanical and barrier properties of maize starch-gelatin composite films: effects of amylose content. *Journal of the Science of Food and Agriculture*, 97(11), 3613–3622.
- Weiskopf, S. R., Rubenstein, M. A., Crozier, L. G., Gaichas, S., Griffis, R., Halofsky, J. E., et al. (2020). Climate change effects on biodiversity, ecosystems, ecosystem services, and natural resource management in the United States. *Science of The Total Environment*, 733, 137782.
- Wever, R., & Vogtländer, J. (2015). Design for the value of sustainability. In *Handbook of Ethics, Values, and Technological Design: Sources, Theory, Values and Application Domains* (pp. 513–549). Springer Netherlands.
- Widaningrum, Dyah Lestari. (2014). The Importance of Take-Out Food Packaging Attributes: Conjoint Analysis and Quality Function Deployment Approach. *EPJ Web of Conferences*, 68, 00036.
- Woggum, T., Sirivongpaisal, P., & Wittaya, T. (2015). Characteristics and properties of hydroxypropylated rice starch based biodegradable films. *Food Hydrocolloids*, 50, 54–64.
- Wohner, B., Pauer, E., Heinrich, V., & Tacker, M. (2019). Packaging-related food losses and waste: An overview of drivers and issues. In *Sustainability (Switzerland)*.
- Yan-Ling, C., Shu-Xin, Y., Jian-Jun, H., & Zhen-Yu, C. (2017). Robust Concept Set Selection for Risk Control in Product Development Project. *Procedia Engineering*, 174, 973–981.
- Yang, G. (2015). Research on Packaging Design of Take-Out Food Oriented Towards the Usability Enhancement. *Proceedings of the 2015 International Conference on Social Science, Education Management and Sports*

Education, 998–1001.

- Yang, S. S., Nasr, N., Ong, S. K., & Nee, A. Y. C. (2017). Designing automotive products for remanufacturing from material selection perspective. *Journal of Cleaner Production*, 153, 570–579.
- Yates, M. R., & Barlow, C. Y. (2013). Life cycle assessments of biodegradable, commercial biopolymers—A critical review. *Resources, Conservation and Recycling*, 78, 54–66.
- Yongming, W., Baixiang, L., & Muzhi, L. (2009). Quality Function Deployment for Environment in Product Eco-design. *2009 International Conference on Energy and Environment Technology*, 3, 476–479.
- Youssef, A. M., & El-Sayed, S. M. (2018). Bionanocomposites materials for food packaging applications: Concepts and future outlook. *Carbohydrate Polymers*, 193(February), 19–27.
- Yu, W., Tan, X., Zou, W., Hu, Z., Fox, G. P., Gidley, M. J., & Gilbert, R. G. (2017). Relationships between protein content, starch molecular structure and grain size in barley. *Carbohydrate Polymers*, 155, 271–279.
- Yusof, N. S. B., Sapuan, S. M., Sultan, M. T. ., & Jawaid, M. (2020a). Life cycle analysis of hybrid oil palm/glass fibre-reinforced polyurethane composites for Automotive Crash Box. *Journal of Mechanical Engineering and Sciences (JMES)*, 14(1), 6393–6402.
- Yusof, N. S. B., Sapuan, S. M., Sultan, M. T. H., & Jawaid, M. (2020b). Conceptual design of oil palm fibre reinforced polymer hybrid composite automotive crash box using integrated approach. *Journal of Central South University*, 27(1), 64–75.
- Yusuf, M. A., Romli, M., Suprihatin, & Wiloso, E. I. (2019). Potential of Traditional Sago Starch: Life Cycle Assessment (LCA) Perspective. *IOP Conference Series: Materials Science and Engineering*, 507(1), 012014.
- Zhang, H. (2015). Application on the entropy method for determination of weight of evaluating index in fuzzy mathematics for wine quality assessment. *Advance Journal of Food Science and Technology*, 7(3), 195–198.
- Zhang, X., Zhang, M., Zhang, H., Jiang, Z., Liu, C., & Cai, W. (2020). A review on energy, environment and economic assessment in remanufacturing based on life cycle assessment method. *Journal of Cleaner Production*, 255, 120160.
- Zhao, R., Su, H., Chen, X., & Yu, Y. (2016). Commercially Available Materials Selection in Sustainable Design: An Integrated Multi-Attribute Decision Making Approach. *Sustainability*, 8(1), 79.
- Zuraida, A., Anuar, H., & Yusof, Y. (2011). The Study of Biodegradable Thermoplastics Sago Starch. *Key Engineering Materials*, 471–472, 397–402.

BIODATA OF STUDENT

The student, Nor Salwa binti Hamdan, was born on 11th October 1977 in Pahang, Malaysia. Her educational journey started at Sekolah Rendah Kebangsaan Sri Serdang, Selangor, Malaysia, and completed her primary education at Sekolah Kebangsaan Bukit Ridan, Muadzam Shah, Pahang, Malaysia in 1989. She furthered her secondary education at Sekolah Menengah (P) Assunta, Petaling Jaya, Selangor, Malaysia, from 1990 to 1992 and resumed her upper secondary school at Maktab Rendah Sains Mara Taiping, Perak, Malaysia, from 1993 to 1994. She continued her study at Universiti Tenaga Nasional (UNITEN), Kajang, Selangor, Malaysia, and completed her bachelor's degree in Electrical/ Electronic Engineering in the year 2000. She was appointed as a Vocational Training Officer in public vocational and training institution since 2002 and was placed at Institut Kemahiran Tinggi Belia Negara (IKTBN) Sepang initially. She was offered a full scholarship from the Malaysia Public Service Department (JPA) in 2011 and completed her Master of Science in Product Design Innovation at Aston University, Birmingham, United Kingdom, and graduated in 2012. She was again awarded a full scholarship from JPA to further in a PhD study and started in September 2017 at Institute of Tropical Forestry and Forest Products (INTROP) , Universiti Putra Malaysia, Malaysia.

LIST OF PUBLICATIONS

Papers in Journals

- H.N. Salwa, S.M. Sapuan, Sapuan, M.T. Mastura, M.Y.M. Zuhri. (2019).** Analytic Hierarchy Process (AHP)-Based Materials Selection System for Natural Fibre as Reinforcement in Biopolymer Composites for Food Packaging. *BioResources*. Online ISSN: 1930-2126. (2018 JCR Impact Factor: 1.409, Q2)
- H.N. Salwa, S.M. Sapuan, Sapuan, M.T. Mastura, M.Y.M. Zuhri. (2020).** Application of Shannon's Entropy-Analytic Hierarchy Process (AHP) for the Selection of the Most Suitable Starch as Matrix in Green Biocomposites for Takeout Food Packaging Design, *BioResources*. Online ISSN: 1930-2126. (2018 JCR Impact Factor: 1.409, Q2)
- H.N. Salwa, S.M. Sapuan, Sapuan, M.T. Mastura, M.Y.M. Zuhri. (2020).** Conceptual Design and Selection of Natural Fibre Reinforced Biopolymer Composite (NFBC) Takeout Food Container, *Journal of Renewable Materials* (Accepted) JCR Impact Factor: 1.341, Q3
- H.N. Salwa, S.M. Sapuan, Sapuan, M.T. Mastura, M.Y.M. Zuhri. (2020).** Life Cycle Assessment of Sugar Palm Fibre Reinforced-Sago Biopolymer Composite Takeout Food Container, *MDPI Applied Sciences* (Accepted) JCR Impact Factor 2.217, Q2
- H.N. Salwa, S.M. Sapuan, M.T. Mastura, M.Y.M. Zuhri. (2018).** Green Biocomposites for Food Packaging. *International Journal of Recent Technology and Engineering (IJRTE)*. Online ISSN: 2277-3878 (Scopus).

Book Chapter Contributions

- H.N. Salwa, S.M. Sapuan, Sapuan, M.T. Mastura, M.Y.M. Zuhri, (2018).** Post Life Cycle Processing of Reinforced Thermoplastic Polymer Composites *in* Reinforced Polymer Composites: Processing, Characterization and Post Life Cycle Assessment, Wiley.
- H.N. Salwa, S.M. Sapuan, Sapuan, M.T. Mastura, M.Y.M. Zuhri, (2021).** Biocomposite Materials in Design for Sustainability *in* Biofiller-Reinforced Biodegradable Polymer Composites, CRC Press, Malaysia.
- H.N. Salwa, S.M. Sapuan, Sapuan, M.T. Mastura, M.Y.M. Zuhri, (2021).** Life cycle Assessment of biobased packaging products *in* Biobased Packaging – Material, Environmental and Economic aspects, Wiley.
- H.N. Salwa, S.M. Sapuan, Sapuan, M.T. Mastura, M.Y.M. Zuhri, (2021).** Life Cycle Assessment (LCA) of recycled polymer composites *in* Recycling of Polymer and Metal Composites, Elsevier.

H.N. Salwa, S.M. Sapuan, Sapuan, M.T. Mastura, M.Y.M. Zuhri, (2020), Life Cycle Assessment (LCA) of Natural Fibre Reinforced Biopolymer Composite Takeout Food Packaging: System Boundary and Life Cycle Inventory (LCI) in Multidisciplinary Science and Advanced Technologies (e-book), Nova Science Publication (USA).

Proceedings/Conference Presentations

H.N. Salwa, S.M. Sapuan, M.T. Mastura, M.Y.M. Zuhri, Green Biocomposite Food Packaging: A Review, 1st International Conference on Safe Biodegradable Packaging Technology 2018 (SafeBiopack) 24-26 July 2018, Cyberjaya, Malaysia.

H.N. Salwa, S.M. Sapuan, M.T. Mastura, M.Y.M. Zuhri, Designing Sustainable Packaging from Waste (Poster display), ICT Virtual Organization of ASEAN Institutes and NICT (ASEAN IVO Forum 2018), 27 November 2018, Jakarta Indonesia

H.N. Salwa, S.M. Sapuan, M.T. Mastura, M.Y.M. Zuhri, AHP Ratings Mode for Materials Selection Criteria Weights Evaluation, 6th Postgraduate Seminar on Natural Fibre Reinforced Polymer Composites, 5th December 2018, UPM, Serdang, Selangor

H.N. Salwa, S.M. Sapuan, M.T. Mastura, M.Y.M. Zuhri, Weighting of Criteria for Starch Biopolymer Using Entropy Method for Food Packaging Utilization, Prosiding Seminar Enau Kebangsaan 2019, 1-2 April 2019, Bahau, Negeri Sembilan.

H.N. Salwa, S.M. Sapuan, M.T. Mastura, M.Y.M. Zuhri, Life Cycle Assessment (LCA) of Natural Fibre Reinforced Biopolymer Composite Takeout Food Packaging: System Boundary and Life Cycle Inventory (LCI), International Conference on Multidisciplinary and Advance Technologies (SICMSAT – 2020), 29-30 June 2020, Sepang, Selangor.

H.N. Salwa, S.M. Sapuan, M.T. Mastura, M.Y.M. Zuhri, Integration of Kano Model in QFDE for the Concept Design of Natural Fibre reinforced Biopolymer Composite Takeout Food Container, 7th Postgraduate Seminar on Natural Fibre Reinforced Polymer Composites, 17th November 2020, UPM, Serdang, Selangor.



UNIVERSITI PUTRA MALAYSIA

STATUS CONFIRMATION FOR THESIS / PROJECT REPORT AND COPYRIGHT

ACADEMIC SESSION : _____

TITLE OF THESIS / PROJECT REPORT :

NAME OF STUDENT : _____

I acknowledge that the copyright and other intellectual property in the thesis/project report belonged to Universiti Putra Malaysia and I agree to allow this thesis/project report to be placed at the library under the following terms:

1. This thesis/project report is the property of Universiti Putra Malaysia.
2. The library of Universiti Putra Malaysia has the right to make copies for educational purposes only.
3. The library of Universiti Putra Malaysia is allowed to make copies of this thesis for academic exchange.

I declare that this thesis is classified as :

*Please tick (v)

CONFIDENTIAL

(Contain confidential information under Official Secret Act 1972).

RESTRICTED

(Contains restricted information as specified by the organization/institution where research was done).

OPEN ACCESS

I agree that my thesis/project report to be published as hard copy or online open access.

This thesis is submitted for :

PATENT

Embargo from _____ until _____
(date) (date)

Approved by:

(Signature of Student)
New IC No/ Passport No.:

(Signature of Chairman of Supervisory Committee)
Name:

Date :

Date :

[Note : If the thesis is CONFIDENTIAL or RESTRICTED, please attach with the letter from the organization/institution with period and reasons for confidentially or restricted.]