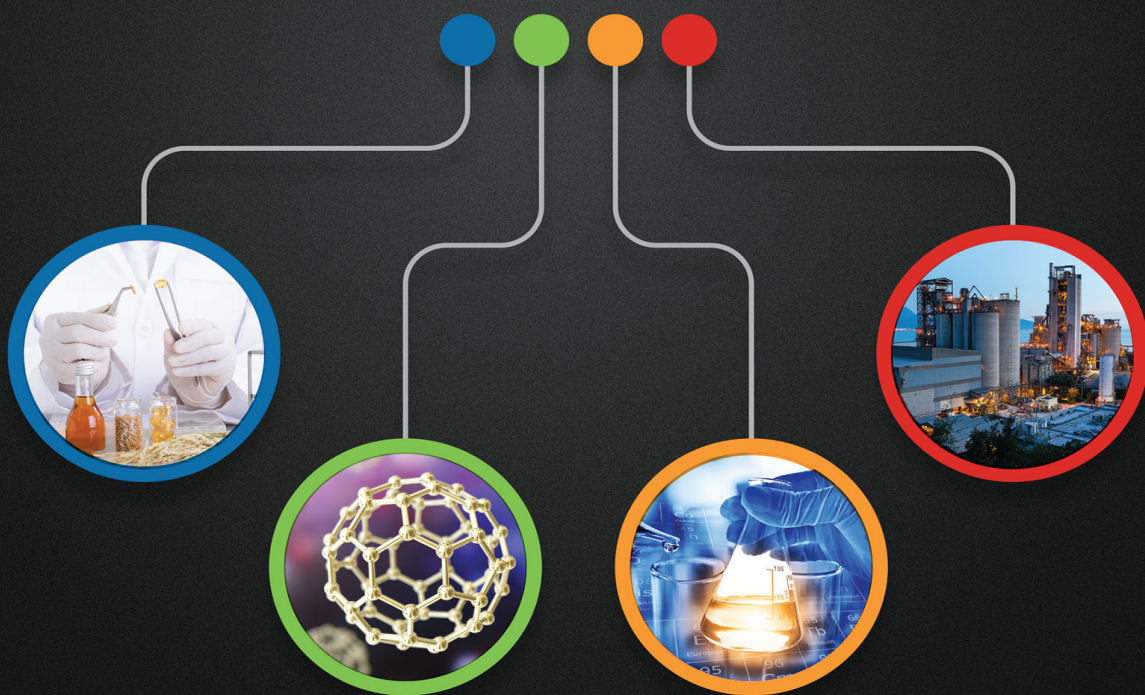


# Food Applications of Nanotechnology



EDITED BY

Gustavo Molina • Inamuddin

Franciele Maria Pelissari • Abdullah Mohamed Asiri

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# Contents

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Preface .....	vii
Editors.....	ix
Contributors .....	xi
<b>1. General Overview and Future Trends of Nanotechnology in the Food Industry .....</b>	<b>1</b>
<i>Lucca Centa Malucelli and Washington Luiz Esteves Magalhães</i>	
<b>2. Agrifood Sector, Biological Systems, and Nanomaterials.....</b>	<b>19</b>
<i>Paolo Di Sia</i>	
<b>3. Industrial Development and Major Companies in the Food and Beverage Sector: From Research to the Industry .....</b>	<b>47</b>
<i>Eduardo Carità</i>	
<b>4. Engineered Nanostructures for Enrichment and Fortification of Foods .....</b>	<b>61</b>
<i>Arlete M. Marques, Maria A. Azevedo, José A. Teixeira, Lorenzo M. Pastrana, Catarina Gonçalves, and Miguel A. Cerqueira</i>	
<b>5. Nanosupplements: Improvements in Nutritional Functionality of Food Products .....</b>	<b>99</b>
<i>Oswaldo E. Sponton, Adrián A. Perez, Marcelo Grabois, and Liliana G. Santiago</i>	
<b>6. Production and Application of Antimicrobial Nanoparticles in the Food Industry .....</b>	<b>119</b>
<i>Spiros Paramithiotis and Eleftherios H. Drosinos</i>	
<b>7. Nanoencapsulation and Nanoemulsions: Preparation and Applications in the Food Industry .....</b>	<b>155</b>
<i>Tatiana Porto Santos, Paula Kiyomi Okuro, Ana Carla Kawazoe Sato, and Rosiane Lopes Cunha</i>	
<b>8. Applications of Nanomaterials in the Meat and Seafood Processing Industry .....</b>	<b>179</b>
<i>M.P. Montero, M.E. López-Caballero, A. Alemán, J. Gómez-Estaca, Ó. Martínez-Álvarez, and M.C. Gómez-Guillén</i>	
<b>9. Nanotechnology Applied to Cereal Grains and Cereal-Based Products and Its Food Safety .....</b>	<b>211</b>
<i>Mariana Pereira Silveira, Nathália de Andrade Neves, João Vinícios Wirbitzki da Silveira, and Marcio Schmiele</i>	
<b>10. Application and Potential of Nanotechnology in Milk and Derivatives Processing Industry.....</b>	<b>225</b>
<i>Igor José Boggione Santos, Camila Santiago Saraiva, Adenilson A. Monteiro, and Jane Sélia dos Reis Coimbra</i>	
<b>11. Food Nanotechnology Applications to the Beverage Industry.....</b>	<b>251</b>
<i>Elena Arranz, İbrahim Gülseren, Milena Corredig, and Anilda Guri</i>	

<b>12. Advances in Food Functionality and Packaging Using Nanotechnology</b> .....	271
<i>H. Turasan, J. Bonilla, F. Jia, L. Maldonado, M. Malm, T.B. Rouf, and J.L. Kokini</i>	
<b>13. Green Polymers Nanocomposites Applied in Food Packaging</b> .....	319
<i>Seyed Mohammad Ali Razavi and Mahdi Irani</i>	
<b>14. Application of Nanotechnology in Antimicrobial Active Food Packaging</b> .....	339
<i>Malco C. Cruz-Romero, Shafrina Azlin-Hasim, Michael A. Morris, and Joseph P. Kerry</i>	
<b>15. Cereal Bioactive Components and Nanoencapsulation Methods for Enhanced Bioavailability</b> .....	363
<i>Sudha Rani Ramakrishnan, Ramachandran Chelliah, Joong-Ho Kwon, Deog-Hwan Oh, and Palanivel Ganesan</i>	
<b>16. Nanoencapsulation of Plant-Based Oils and Its Applications in Food and Food Packaging Bioavailability</b> .....	383
<i>Ramachandran Chelliah, Sudha Rani Ramakrishnan, Imran Khan, Palanivel Ganesan, Deog-Hwan Oh, and Joong-Ho Kwon</i>	
<b>17. The Potential of Nanobiotechnology for the Production of Ingredients in the Food Industry</b> .....	421
<i>Charu Dwivedi, Ishan Pandey, Chinmay Chorage, Ajay V. Singh, and Pramod W. Ramteke</i>	
<b>18. Nanomaterials-Based Electrochemical Biosensors for Aflatoxin-B1 Detection: Application in Food Safety</b> .....	433
<i>Manish Srivastava, Neha Srivastava, Debabrata Mishra, Vijai K. Gupta, P.K. Mishra, Abd El-Latif Hesham, and Pramod W. Ramteke</i>	
<b>19. Nanomaterial-Bound Enzymes and Their Applications in Food Industry</b> .....	449
<i>Shamoon Asmat and Qayyum Husain</i>	
<b>20. Enhanced Microbial Control of Germinated Wheat Seeds for the Food Industry, Using Nanotechnology</b> .....	479
<i>Zivile Luksiene, Bernadeta Zudyte, and Viktorija Lukseviciute</i>	
<b>21. Potential Application of Nanopesticides to Pest Control in the Food and Agriculture Sector</b> .....	493
<i>Prabhakar Mishra, Brij Kishore Tyagi, Amitava Mukherjee, and Natarajan Chandrasekaran</i>	
<b>22. Utilization and Valorization of Food Waste Using Nanotechnology Approach</b> .....	511
<i>Bikash Bhattarai, Sanjeet Kumar, Gitishree Das, Vivekananda Banerjee, and Jayanta Kumar Patra</i>	
<b>23. Regulation and Safety of Nanotechnology in the Food and Agriculture Industry</b> .....	525
<i>Xiaoja He, Hua Deng, Winfred G. Aker, and Huey-min Hwang</i>	
<b>Index</b> .....	537

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## *Preface*

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Nanotechnology has developed remarkably in recent years, aiming to expand its application in several industrial sectors. Among them, nanotechnology has been widely researched and applied to the food industry, allowing new industrial advances, the improvement of conventional technologies, and the commercialization of products with new features and functionalities, with potential to increase productivity, food security, and economic growth for industries.

Cutting-edge research is being carried out in several approaches, such as analyzing and valorizing naturally occurring nanocompounds in many plant and animal products and also process of breaking down larger particles of food matter into smaller particles in nanometers, among others, to enhance new developments, to create useful and safe products, and to make the processes and production viable from commercial and industrial points of view. As a result of these developments, there arises concerns over its safety, regulation, and acceptance by the industry and consumers.

In this sense, the main objectives of this book will be to present the main advances of nanotechnology for food industry development. The fundamental concepts of the technique will be presented, followed by examples of application in several sectors, such as the application for the flavor, color, and sensory characteristics enhancement; general concepts of nanosupplements, antimicrobial nanoparticles, and other active compounds in food; and developments in the field of packaging, among others. In addition, this work aims to carry out an update on the industrial development and the main regulatory aspects for the safety and commercialization of nanofoods.