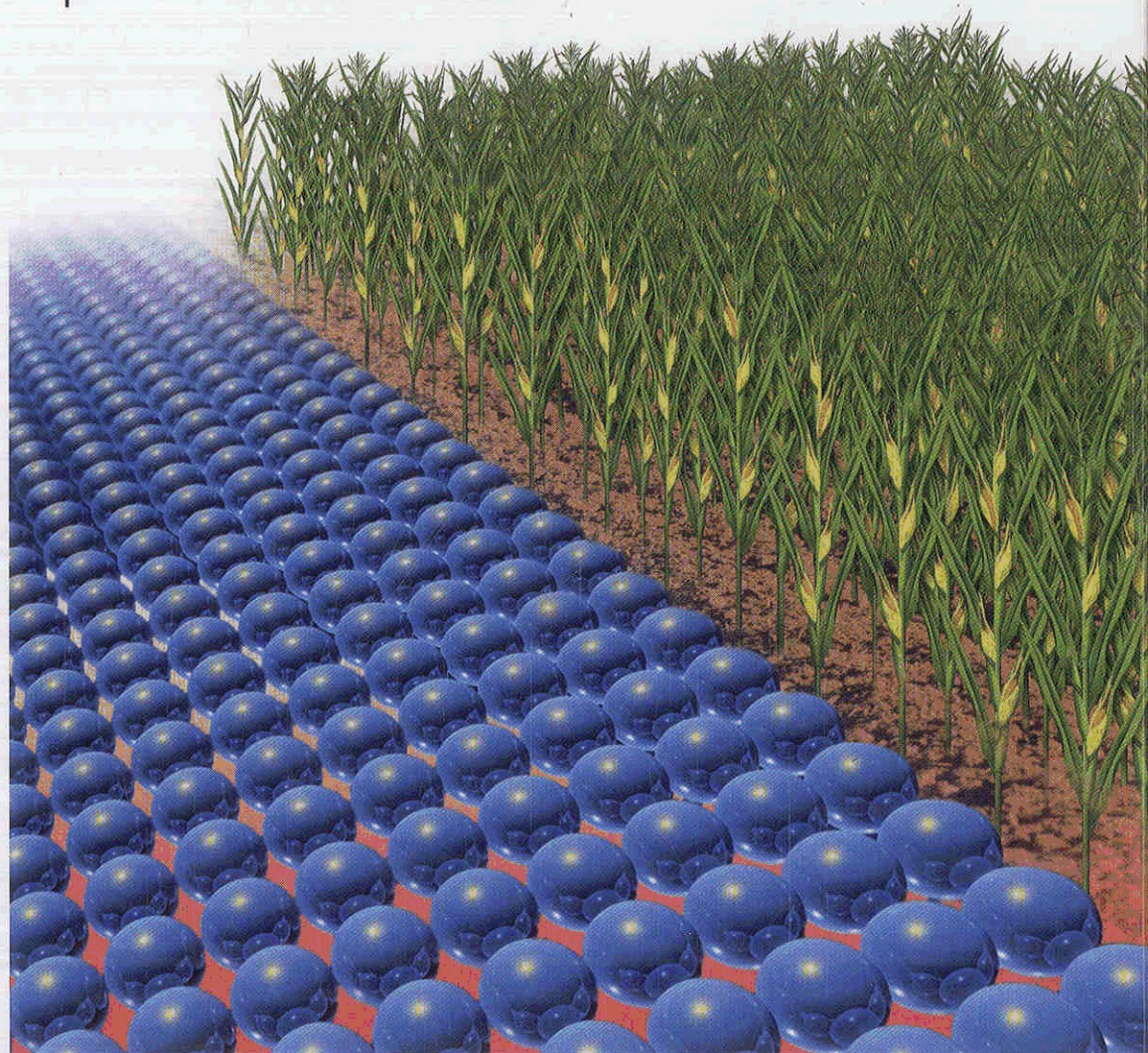


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Nanotechnology in the Agri-Food Sector

Implications for the Future



Contents

List of Contributors XIII

Introduction 1

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Part 1 Fundamentals 3

1	Intermolecular Interactions	5
	<i>Willem Norde</i>	
1.1	Introduction	5
1.2	Water	7
1.3	Hydrophobic and Hydrophilic Interactions	9
1.4	Dispersion Interaction	12
1.5	Electrostatic Interactions	13
1.5.1	Atoms and Small Molecules	13
1.5.2	Polymers, Particles, and Surfaces	14
1.6	Steric Interactions Involving Soluble Polymers	17
1.6.1	Depletion Aggregation of Particles by Non-adsorbing Polymers	17
1.6.2	Bridging Aggregation of Particles by Adsorbing Polymers	17
1.6.3	Stabilization of Dispersed Particles by Adsorbing Polymers	19
1.6.4	Polymer Brushes to Prevent Particle Aggregation and Particle Deposition at Surfaces	19
1.7	Epilog	21
	Further Reading	22
2	Supramolecular Structures	23
	<i>Pieter Stroeve</i>	
2.1	Introduction	23
2.2	Self-Assembly	24
2.3	Plant Cells	27

2.4	Organized Self-Assembled Structures	28
2.4.1	Langmuir Layers	28
2.4.2	Lipid Bilayers	30
2.4.3	Solid-Supported Lipid Bilayers	31
2.4.4	Micelles	33
2.4.5	Vesicles	35
2.5	Summary	36
	References	36

Part 2 Basic Applications 37

3 Nanotechnology in Food Production 39

Remko M. Boom

3.1	Introduction	39
3.2	Food Production	40
3.2.1	Food and New Ways of Food Production	40
3.2.2	Why Do We Need New Processing and Preparation Methods?	40
3.2.3	More Efficient Fractionation of Crops	41
3.2.4	More Efficient Product Structuring	41
3.2.5	Optimizing Nutritional Value	43
3.2.6	Nanotechnology for Food Production?	43
3.3	Nanotechnology and Food	44
3.3.1	What Is Nanotechnology?	44
3.3.2	Nanotechnology in Food Production	44
3.4	Applications of Nanotechnology in Foods	46
3.4.1	Sensing	46
3.4.2	Packaging	46
3.4.3	Encapsulation	47
3.4.4	Nano-Engineering Food Ingredients to Improve Bioavailability	48
3.4.4.1	Nanocrystalline Food Ingredients	48
3.4.4.2	Nano-Emulsions	49
3.4.4.3	Nano-Engineered Protein Fibrils as Ingredient Building Blocks	49
3.4.5	Preparation of Food Matrices	52
3.5	Concerns about Using Nanotechnology in Food Production	55
3.5.1	Risks of Nanotechnology	55
3.5.2	Rational Argumentation Versus Human Feelings	55
	References	56

4 Packaging 59

Frans W.H. Kampers

4.1	Introduction	59
4.2	Reasons to Package Food Products	59
4.3	Physical Properties of Packaging Materials	60

4.3.1	Strength	60
4.3.2	Barrier Properties	61
4.3.3	Light Absorption	63
4.3.4	Structuring of Interior Surfaces	64
4.4	Antimicrobial Functionality	64
4.5	Visual Indicators	65
4.5.1	Quality Assessment	66
4.5.2	Food Safety Indication	67
4.5.3	Product Properties	67
4.6	Information and Communication Technology	68
4.6.1	Sensors	68
4.6.2	Radiofrequency Identification Technology	69
4.7	Discussion	70
4.7.1	Health Risks	70
4.7.2	Environmental Risks	71
4.7.3	Consumer and Societal Acceptance	72
	References	72
5	Using Nanoparticles in Agricultural and Food Diagnostics	75
	<i>Geertruida A. Posthuma-Trumpie and Aart van Amerongen</i>	
5.1	Introduction	75
5.2	Biosensors	75
5.3	Transduction Principles	76
5.4	Examples of Biosensors in Which Nanoparticles Are Being Used	77
5.4.1	Lateral Flow (Immuno)assay	77
5.4.2	Nucleic Acid Lateral Flow (Immuno)assay	78
5.4.3	Flow-Through (Immuno)assays	79
5.4.4	Antibody Microarrays	80
5.4.5	Surface Plasmon Resonance Spectroscopy	82
5.5	Future Prospects	82
	References	82

Part 3 Food Applications 89

6	Nano-Functionalized Techniques in Crop and Livestock Production: Improving Food Productivity, Traceability, and Safety	91
	<i>Niall O'Brien and Enda Cummins</i>	
6.1	Introduction	91
6.2	Sensors	93
6.3	Enzyme Biosensors and Diagnostics	96
6.4	DNA-Based Biosensors and Diagnostics	97
6.5	Radiofrequency Identification (RFID)	99
6.6	Integrated Nanosensor Networks: Detection and Response	100

6.7	Conclusions	102
	References	103
7	Nanotechnologies for Improving Food Quality, Safety, and Security	107
	<i>Douglas K.R. Robinson and Mark Morrison</i>	
7.1	Introduction	107
7.2	Improving Quality, Safety, and Security of Agricultural Production	107
7.3	Improving Quality, Safety, and Security in Food Processing	112
7.4	Improving Quality, Safety, and Security in Packaging and Distribution	117
7.5	Wrapping Up	122
	References	122
8	Food Functionality and the Physics of Bionanotechnology: Some Examples and Challenges	127
	<i>Erik van der Linden</i>	
8.1	Introduction: How Are Foods and Bionanotechnology Related?	127
8.2	Physics and Structures in Food Bionanotechnology	129
8.3	Fibrillar Structures	130
8.3.1	Protein-Based Fibrils	131
8.3.2	Extremely Low-Weight Gels Using Fibrils	132
8.3.3	Helix-Based Fibrils in Gelatin Gels	132
8.3.4	Fibrils in Oil	133
8.3.5	Fibril-Enforced Composite Structures	133
8.4	Plate-Like Structures	133
8.5	Spherically Symmetric Structures	135
8.5.1	Protein Fractal Structures in Water	135
8.5.2	Micelles	135
8.5.3	Spherically Symmetric Fractal Structures in Oil	136
8.6	Bicontinuous Structures in Protein–Polysaccharide Systems	136
8.7	Gastronomy and the Nanodomain: Molecular Gastronomy	137
8.7.1	Introduction	137
8.7.2	Recent Developments	140
8.7.2.1	Signatures of Creative Methods at <i>El Bulli</i>	141
8.7.3	A Structured and Scientific Approach to Molecular Gastronomy: Back to Nano	142
8.8	Conclusions	145
	References	145
9	Products and Their Commercialization	149
	<i>Betty Bugusu, Ursula Vanesa Lay Ma, and John D. Floros</i>	
9.1	Introduction	149
9.2	Investment in Nanotechnology Research	150

9.3	Innovations in Food and Agriculture Nanotechnology	152
9.4	Nanotechnology Commercialization	155
9.4.1	The Path to Commercialization	156
9.4.1.1	Ideas and Concepts	156
9.4.1.2	Research and Product Development: Design, Modeling, and Simulation	156
9.4.1.3	Standardization	157
9.4.1.4	Safety Assessment and Regulatory Issues	157
9.4.1.5	Manufacturing–Scale-Up	158
9.4.1.6	Final Product Realization and Marketing	159
9.4.1.7	Intellectual Property	159
9.4.2	Challenges to Commercialization	160
9.4.2.1	Public Acceptance and Societal Implications	161
9.5	Current and Emerging Markets	162
9.5.1	Market Strategies for New Technology Products	165
9.5.1.1	Market Strategies for Evolutionary Technologies	165
9.5.1.2	Market Strategies for Disruptive Technologies	165
9.6	Conclusions	166
	References	167

Part 4 Nanotechnology and Society 171

10	Toxicology of Nanomaterials in Food	173
	<i>Bernadene A. Magnuson and Hans Bouwmeester</i>	
10.1	Introduction	173
10.2	What Makes Nanomaterials Special?	173
10.3	Characterization of Engineered Nanomaterials	174
10.3.1	Unique Issues for Characterization of Engineered Nanomaterials for Food Applications	175
10.4	Safety Assessment of Oral-Exposure Engineered Nanomaterials for Food Application	176
10.4.1	Experimental Design Considerations for Toxicology Studies	176
10.4.2	Toxicokinetics	178
10.4.2.1	Absorption	178
10.4.2.2	Distribution	180
10.4.2.3	Metabolism	180
10.4.2.4	Excretion	181
10.4.3	Toxicodynamics	181
10.4.3.1	<i>In Vivo</i> Toxicity	182
10.4.3.2	<i>In Vitro</i> Toxicity	182
10.4.3.3	Study Reliability	183
10.5	Conclusions	183
	References	185

11 Nanomaterials in Food and Food Contact Materials – Potential Implications for Consumer Safety and Regulatory Controls 191

Qasim Chaudhry, Laurence Castle, and Richard Watkins

- 11.1 Background 191
- 11.2 Nanomaterials Likely to be Used in Food and Related Applications 192
 - 11.2.1 Inorganic Nanomaterials 192
 - 11.2.2 Surface-Functionalized Nanomaterials 193
 - 11.2.3 Organic Nanomaterials 193
- 11.3 Potential Consumer Safety Implications 194
- 11.4 Current and Projected Applications for Food 196
 - 11.4.1 Processed Nanostructures in Foodstuffs 197
 - 11.4.2 Nano-sized Food Additives 198
 - 11.4.3 Applications for Food Packaging 199
 - 11.4.4 Applications in Food Production 201
- 11.5 Implications for Regulatory Frameworks 202
- 11.6 Conclusions 204
- References 205

12 Environmental Considerations of and Societal Reactions to Nanotechnology in the Food Sector 209

Michael Siegrist, Bernd Nowack, and Hans Kastenholz

- 12.1 Introduction 209
- 12.2 Life Cycle of Nanotechnology Food Products 210
 - 12.2.1 Food 211
 - 12.2.2 Packaging 211
 - 12.2.3 Agriculture 212
 - 12.2.4 Non-Food Sector 212
- 12.3 Occurrence of Engineered Nanoparticles in the Environment 213
 - 12.3.1 Environmental Behavior of Nanoparticles 214
 - 12.3.2 Toxicology of Nanoparticles 215
- 12.4 How Should Society Deal with Uncertainty? 216
 - 12.4.1 Public Perception of Nanotechnology 217
 - 12.4.2 Scientists and Industrial Perspective 219
- 12.5 Conclusions 219
- References 220

13 Nanotechnology and Food Allergy 225

E.N. Clare Mills, Yuri Aleexev, and Alan R. Mackie

- 13.1 Introduction 225
- 13.2 Molecules in Foods Involved in Triggering Allergies 226
 - 13.2.1 Plant Food Allergens 227
 - 13.2.1.1 Prolamin Superfamily 227
 - 13.2.1.2 Cupin Superfamily 228
 - 13.2.1.3 Bet v 1 Family 228

13.2.1.4	Profilins	228
13.2.2	Animal Food Allergens	228
13.2.2.1	Tropomyosins	228
13.2.2.2	Parvalbumins	229
13.2.2.3	Caseins	229
13.3	Food Structure, Processing, and Food Allergy	229
13.3.1	Molecular Effects of Food Processing on Allergenicity	230
13.3.2	Macroscopic Effects of Food Processing on Allergenicity	232
13.3.2.1	Natural Cellular Structures	232
13.3.2.2	Processed Food Structures	233
13.3.3	Molecular and Macroscopic Effects of Processing on Allergenicity of Foods	234
13.4	Impact of Nanoscale Structures on Allergenic Potential of Foods	235
13.5	Conclusions	236
	Acknowledgments	237
	References	237
14	Communication of Risks and Benefits of Nanotechnology: the Issue of Societal Acceptance of Emerging Technologies	243
	<i>Lynn J. Frewer, Arnout R.H. Fischer, and J.(Hans)C.M. van Trijp</i>	
14.1	Introduction	243
14.2	Science and Society: Lessons for Nanotechnology Applied to Food Production	246
14.3	A Short Introduction to the Psychology of Risk–Benefit Perception	248
14.4	How do People Form Perceptions of New Technologies	250
14.5	Nanotechnology Communication in the Business Context	252
14.6	Conclusion	254
	References	255
15	Public Engagement with Emerging Issues in Agri-Food Nanotechnology	257
	<i>Lynn J. Frewer, Arnout R.H. Fischer, and Gene Rowe</i>	
15.1	Introduction	257
15.2	What Is “Public Engagement”?	258
15.3	Evaluating the Effectiveness of Public and Stakeholder Engagement	260
15.4	Public Engagement Examples	262
15.5	Recommendations for Conducting Public Engagement and Public Consultation Exercises	264
	Appendix	266
	Glossary	266
	References	268

16	Nano-Ethics	271
	<i>Roger Strand</i>	
16.1	Introduction: Historical Background	271
16.2	Identifying and Avoiding Unethical Nanotechnological Products	273
16.3	Ensuring Ethical Nanotechnological Research, Innovation, and Production	275
16.4	Nano-Ethics as the Question of the Good Nanotechnology Society	276
16.5	Conclusion: The Ethical Challenge Ahead for the Nano-Agri-Food Sector	278
	Acknowledgments	279
	References	280
17	Evolving Best Practice in Governance Policy—Developing Consumer Confidence in Risk Analysis Applied to Emerging Technologies	283
	<i>Hans J.P. Marvin, Hans Bouwmeester, Gijs A. Kleter, Lynn J. Frewer, and Meike T.A. Wentholt</i>	
17.1	Introduction	283
17.2	Introduction to Food Safety Governance	284
17.2.1	General Principles of Risk Analysis	284
17.2.1.1	Risk Assessment	284
17.2.1.2	Risk Management	285
17.2.1.3	Risk Communication	286
17.2.2	Risk Analysis in Europe—the European Commission’s Scientific Steering Committee Model	286
17.3	Potential Innovations to the Risk Analysis Framework as Proposed by SAFE FOODS	288
17.3.1	The SAFE FOODS Project	288
17.3.2	The SAFE FOODS Risk Analysis Framework	289
17.3.3	Stakeholders’ Views on the New Risk Analysis Framework	290
17.4	Risk Analysis and Nanotechnology	291
17.4.1	Background of Nanotechnology	292
17.4.2	Historic Picture of Nanoparticle Safety in Relation to Risk Analysis and Good Governance	293
17.4.2.1	Risk Assessment	294
17.5	Recommendations	295
	Acknowledgments	296
	References	297