Shivendu Ranjan Nandita Dasgupta Eric Lichtfouse Editors

## Nanoscience in Food and Agriculture

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## Contents

1	Active Nanocomposites in Food Contact Materials	1
2	Nanopackaging in Food and Electronics  Nabeel Ahmad, Sharad Bhatnagar, Shyam Dhar Dubey, Ritika Saxena, Shweta Sharma, and Rajiv Dutta	45
3	Food-Grade Nanoemulsions for Protection and Delivery of Nutrients	99
4	Genotoxicity of Nanomaterials in Food	141
5	Reverse Micelles for Nanoparticle Synthesis and Biomolecule Separation Ram Saran Chaurasiya and H. Umesh Hebbar	181
6	Nanotechnology Delivery Systems of Coenzyme Q10: Pharmacokinetic and Clinical Implications Shweta Paroha, Arvind K. Singh Chandel, and Ravindra Dhar Dubey	213
7	Enzymatic Nanobiosensors in the Agricultural and Food Industry	229
	Transformation of Natural Products into Synthetic Copolymers  Mukesh K. Pandey, Virinder S. Parmar, and Arthur C. Watterson	247



9	Nanoparticles for Biofuels Production from Lignocellulosic Waste  Neha Srivastava, Manish Srivastava, P.K. Mishra, Pardeep Singh, Himanshu Pandey, and P.W. Ramteke	263
10	Iron Oxide Nanoparticles to Remove Arsenic from Water	279
nd	ex	301

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## Chapter 2 Nanopackaging in Food and Electronics

Nabeel Ahmad, Sharad Bhatnagar, Shyam Dhar Dubey, Ritika Saxena, Shweta Sharma, and Rajiv Dutta

Abstract Nanoscience has induced a profound revolution in all industrial domains, notably in the food and electronic industries. The food industry has constantly augment the quality, shelf life, safety and traceability of products. This has led to development of nanomaterials for food packaging and nanosensors to detect contaminations. Nanomaterials are to develop 'improved', 'active' and 'intelligent food packaging. Nanomaterials have also been conjugated with biobased polymers to develop environmentally friendly nanocomposites. This article review nanopackaging of food with emphasis on carbon nanotubes, nanosensors, nanowires, nanolaminates, nanocomposites, nanocrystals, biobased fillers for nanocomposite, and antimicrobial nanoparticles.

**Keywords** Nanotechnology • Food packaging • Electronic packaging • Nanocomposites • Carbon nanotubes

## 2.1 Introduction

As the population of the world keeps on increasing, the issues of food security, safety and preservation are steadily being thrust into the spotlight. Advances in food packaging technology have become one of the important tools to ensure the safety of the produced food worldwide. A large amount of food is being wasted annually on account of microbial contamination and exposure to deleterious components of

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