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Scientists research nanotechnology use for chilled, frozen sectors

Scientists at the University of Kent in the UK have received €800,000 to study ways nanotechnology can improve the safety and quality of chilled and frozen foods. Nanotechnology has been touted as the next revolution in many industries, including food manufacturing. It holds the promise of helping manufacturers produce novel products and improve their processes and packaging. However it is also a sector that has become a hot consumer issue due to fears over the unknown consequences of digesting nano-scale particles designed to behave in specific way in the body. The EU grant was given to the university's nanobiotechnology research group. They are part of a wider EU consortium tasked with developing and integrating novel technologies to improve safety and quality assurance for the chilled and frozen food supply chain. "New materials and chemistry being developed at the University of Kent will significantly improve the efficiency of food testing for identity and therefore improve consumer confidence and choice," stated Ian Bruce, a professor of nanobiotechnology and leader of the research group. Professor Bruce joined the University of Kent from the University of Urbino, Italy, in 2004. Since then he has won grant funding of about €2m from the European Commission for research. The nanobiotechnology research group conducts work in the general area of nanotechnology. The group project includes collaborating with mainstream process engineers, biochemists, molecular biologists, geneticists, microbiologists, software engineers and statisticians. Source: Food Production Daily

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