



Synthesis and Characterization of Nanomaterials For Food Processing

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Condition: New. Publisher/Verlag: LAP Lambert Academic Publishing | Nanotechnology now inters in food processing. Biosynthesis of silver nanoparticles using different method and Nanoparticles characterization is necessary to establish understanding nanoparticles synthesis. Characterization is done by using a variety of different techniques mainly drawn from material science common techniques are electron microscopy (TEM, SEM), atomic force microscopy (AFM) and ultraviolet-spectroscopy. Nanomaterials now in commercial use by the food industry, such as nano titanium dioxide, silver, zinc and zinc oxide. Nanotechnology has potential applications in all aspects of food processing nutritional additives, stronger flavourings and colourings, or antibacterial ingredients. | Format: Paperback | Language/Sprache: english | 56 pp.



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