healthy all life long



INNOVATIVE TEM-BASED APPLICATIONS FOR CHARACTERIZATION OF NANOPARTICLES IN FOOD IN A REGULATORY CONTEXT

EM-unit SD Chemical and physical health risks



December 18, 2020 – Research in Food Safety

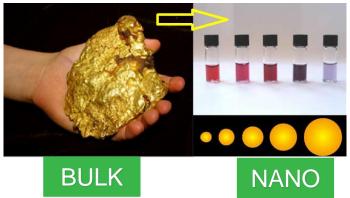
Introduction

- Rapid development of nanotechnology \rightarrow innovation in many industrial sectors
 - o agricultural production,
 - o animal feed and treatment,
 - o food additives and food processing,
 - o food contact materials,
 - o cosmetics,

- o textiles,
- o medical devices,
- sensory applications,
- o biocides,
- o ...
- May pose a risk to human health and the environment → due to specific NM properties

and potential widespread use and exposure.

- NM size, VSSA and DOS is different from bulk
- NM carry chemicals including metals and hydrocarbons.
- Into body through the lungs, skin and digestive system
- Concern that once nanoparticles are in the bloodstream, they are able to cross the blood-brain barrier.



 In the EU, safe use of NM applications is ensured by specific legislation and dedicated (non-binding) recommendations and guidances

Electron microscopy unit activities

- We characterize in a regulatory context the **physicochemical properties of engineered NM** by TEM,
- We make images of particles at nanometer scale.
 assess the size, morphology, agglomeration state, elemental composition and crystallinity of the particles.

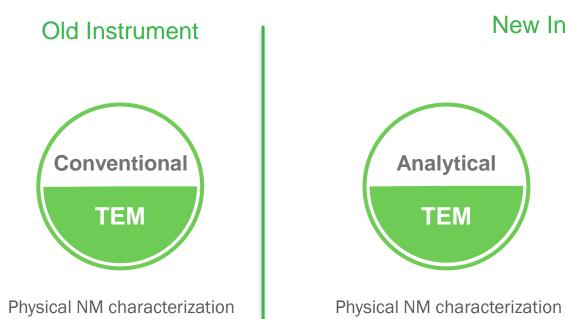




- Focus on NM in the food chain, cosmetics, medical devices and environment.
- **NRL** for characterization of engineered nanomaterials in the food chain and food contact materials, and appointed as representative Belgian laboratory in the 'Nano in Food' project for the EC.



Methodologies



+ Chemical NM characterization

New Instrument

Physical NM characterization

Automated

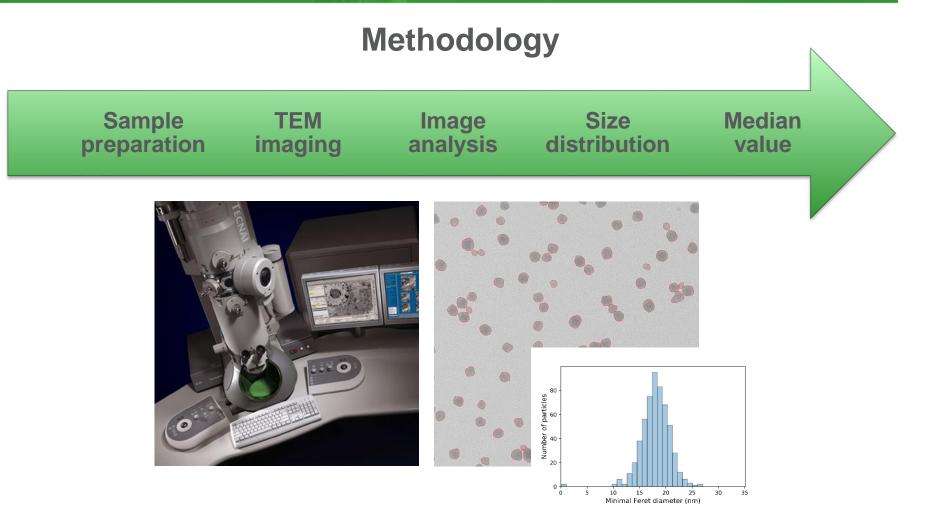
TEM

- + Chemical NM characterization
- + Fully automated



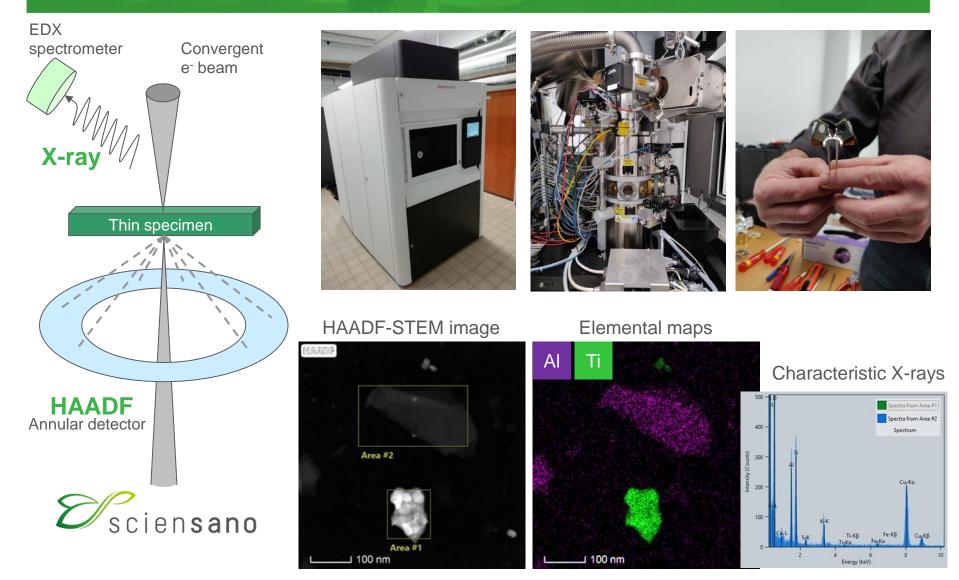


Conventional TEM: Physical NM characterization



Developed for implementation of EC Recommendation on the definition of a nanomaterial (2011/696/EU)

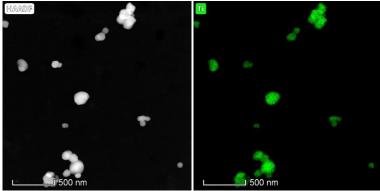
Analytical TEM: Physical + Chemical NM characterization



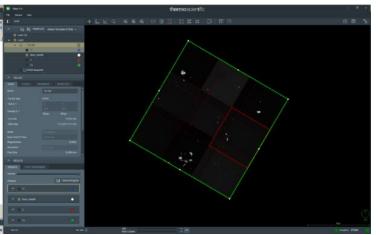
Automated TEM



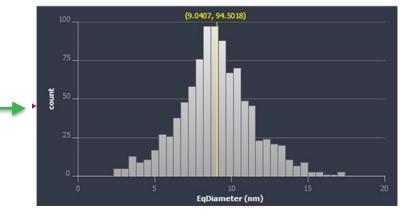
VELOX: STEM images and EDX maps recording



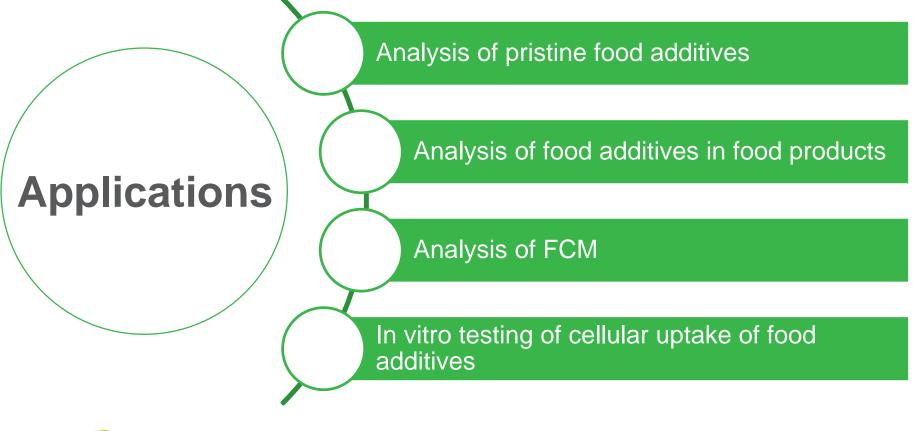




AVIZO: online particle measurement



Applications



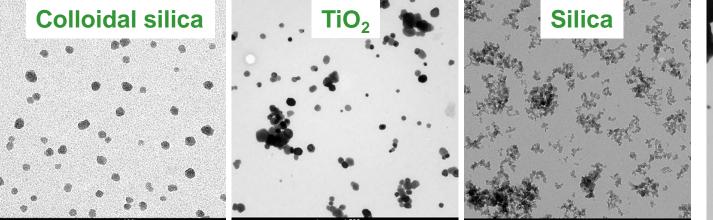


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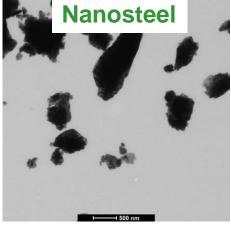
Physical characterization of pristine NM

Near-spherical

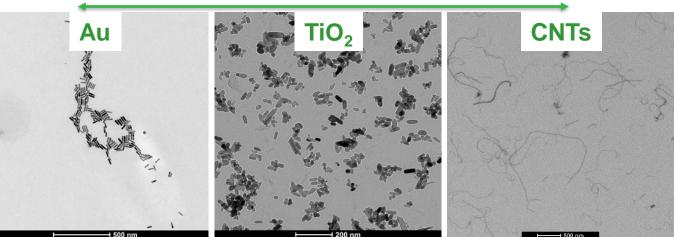
Platelets



Rod-like

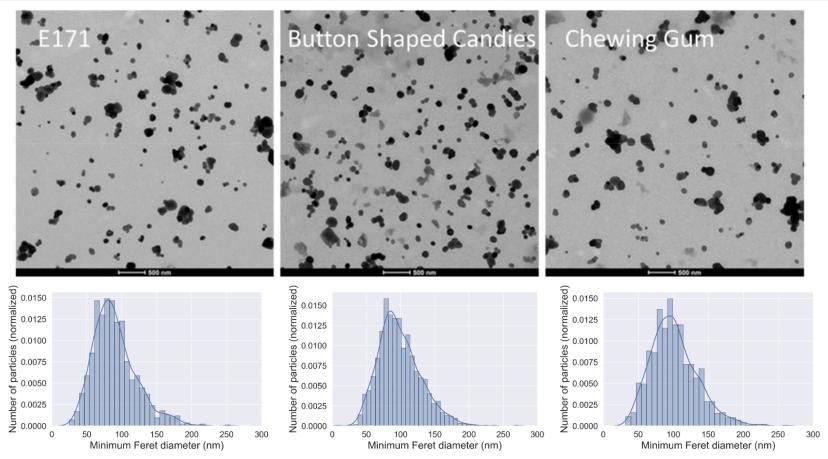


Irregular



CeO₂

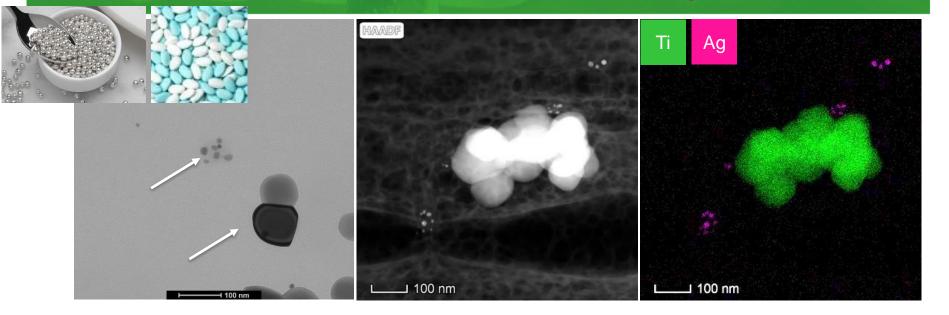
Particles in a food matrix - simple models

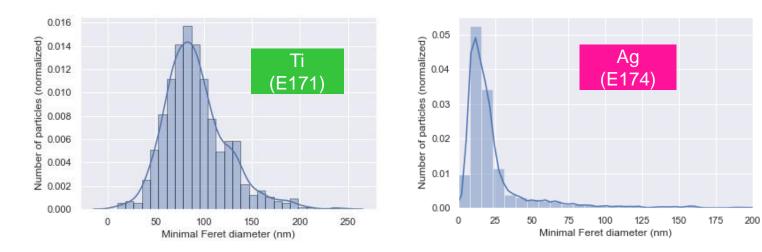


- → Optimised sample prep
- → Limited matrix interference → EDX not really necessary

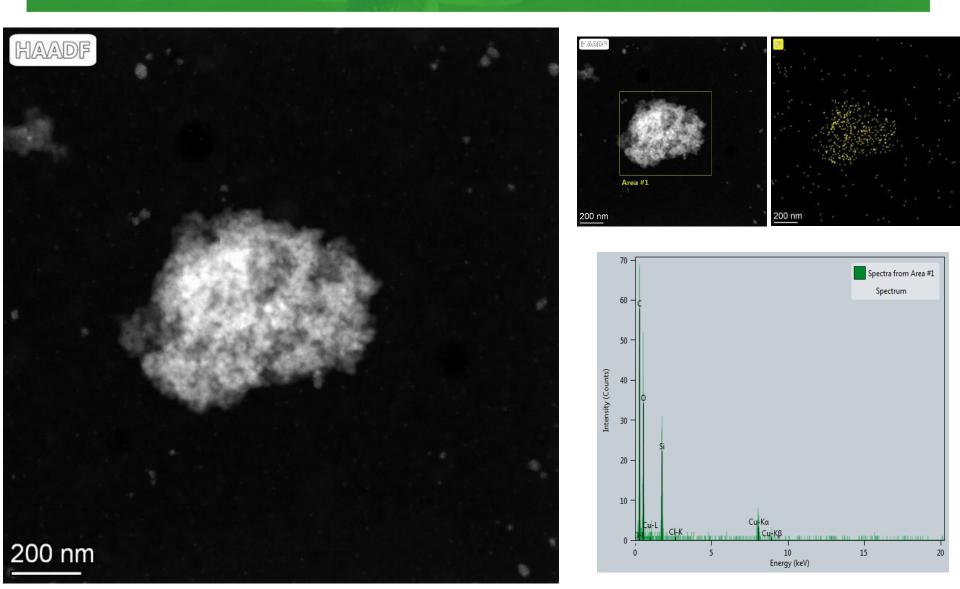
Characterization results are published: Geiss et al. 2020: Particle size analysis of pristine food-grade titanium dioxide and E 171 in confectionery products: Interlaboratory testing of a single-particle inductively coupled plasma mass spectrometry screening method and confirmation with transmission electron microscopy

Particles in a food matrix: complex models Food additives E171 and E174 in a food product



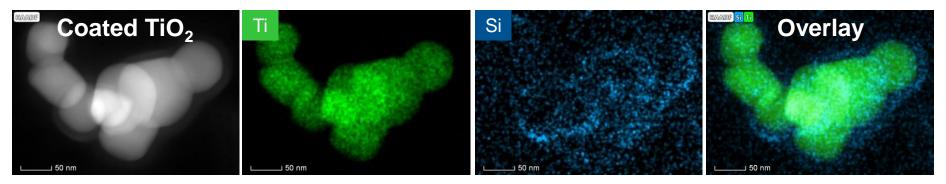


Particles in a food matrix: complex models Food additive E551 (silica) in food products



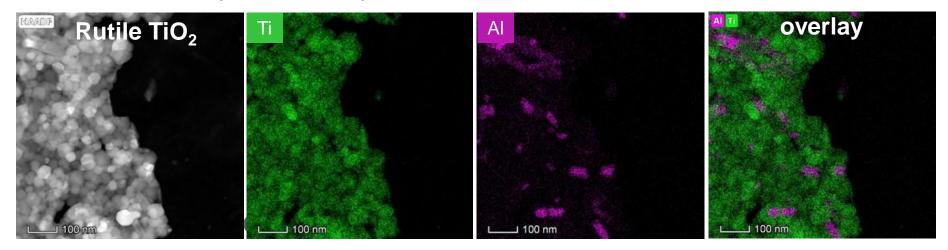
Analysis of coatings and impurities

Visualization + composition of coatings



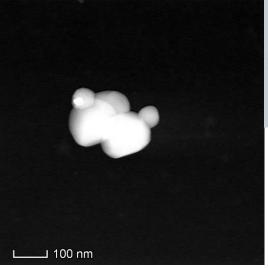
Food additive E171

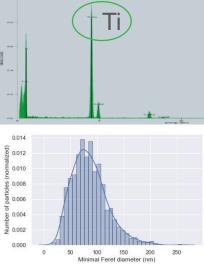
Visualization + composition of impurities

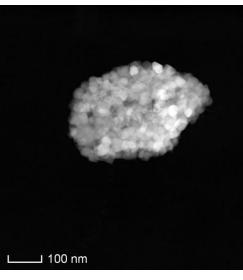


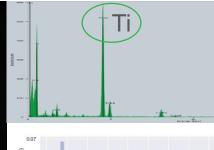
Food – cosmetics: Phase determination - crystallography

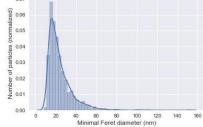
Anatase TiO₂ vs pearlescent pigments

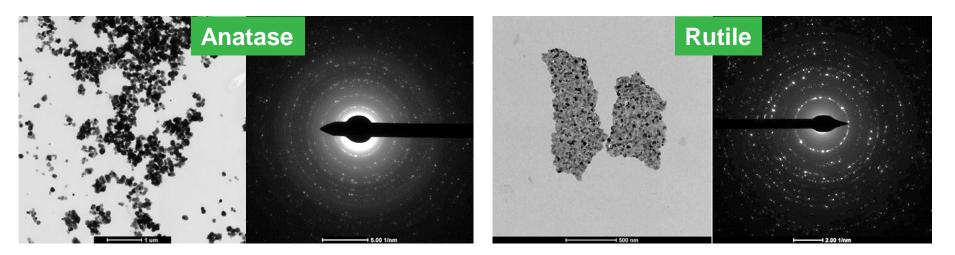








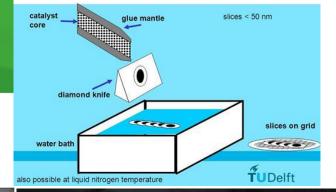


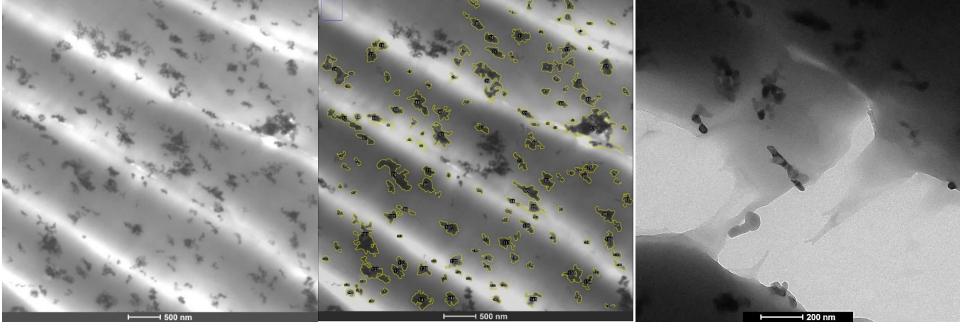


Sections: Food contact materials

Detection of Fe₂O₃ in PE

Sample preparation: ultramicrotomy

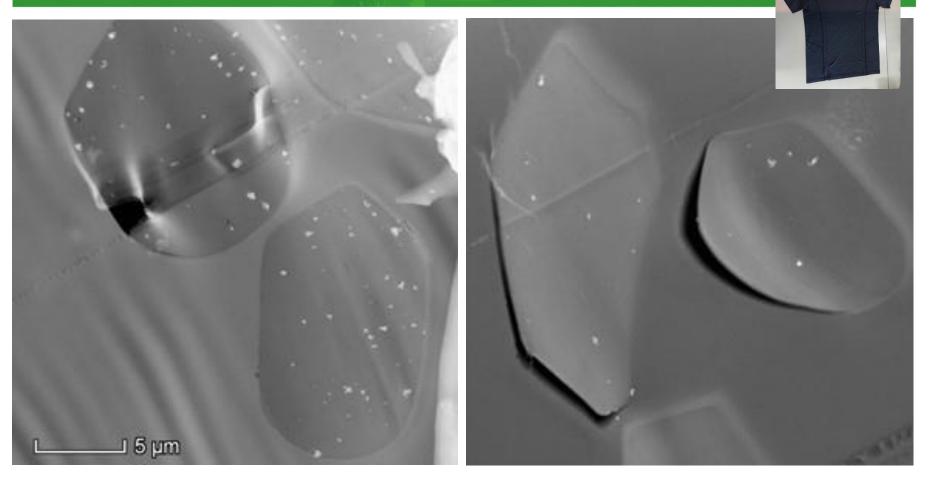




•Sections have a thickness of about 80-150nm

- oAggregates are easily detected
- oConstituent particle detection is more difficult but not impossible

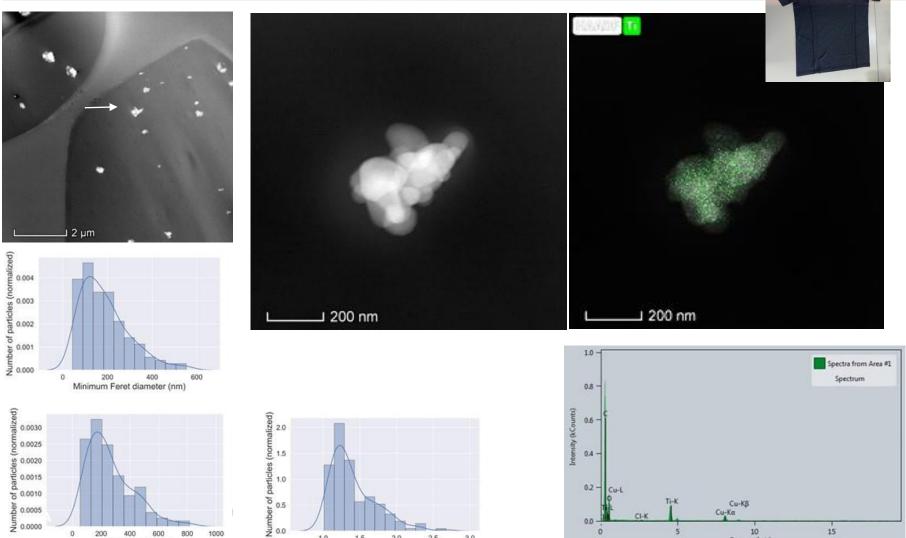
Detection of nanoparticles in fibers







Detection of nanoparticles in fibers



E

Cu-Ka

10

Energy (keV)

15

CI-K

5

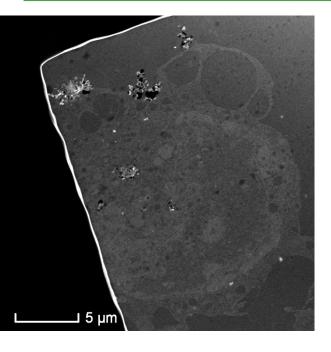
0.0

0

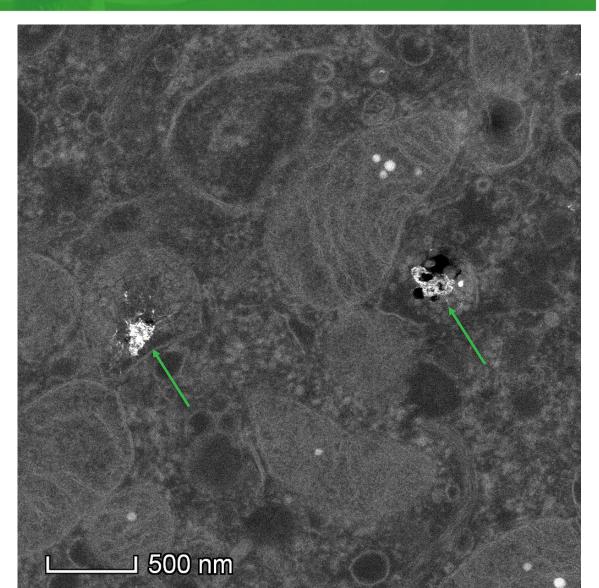
Jan 0.0005 0.0000 0 400 200 600 800 1000 Feret diameter (nm)

1.0 1.5 2.0 3.0 2.5 Aspect ratio

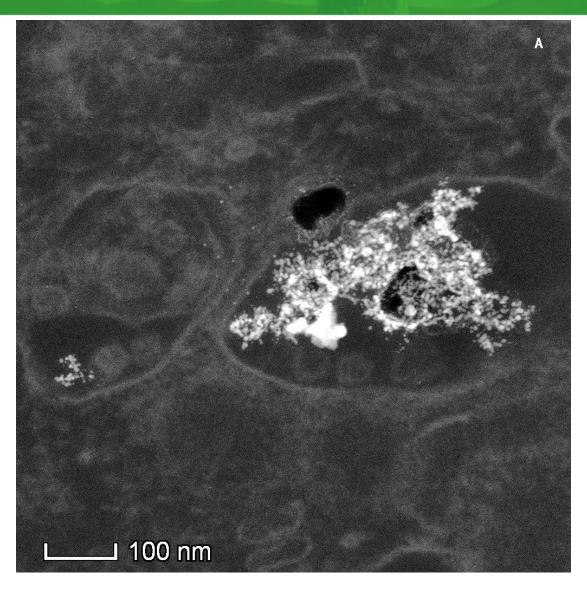
Sections: Localisation of transformed silver nanoparticles in cells

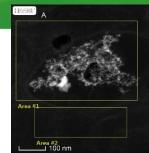


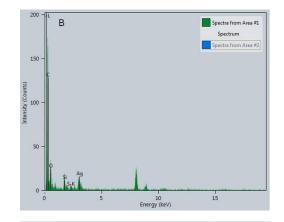


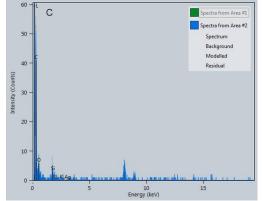


Sections: Localisation of transformed silver nanoparticles in cells

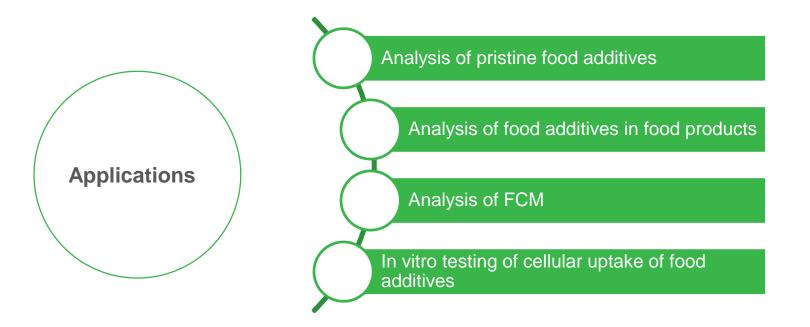








Conclusion



- Our methodologies are essential for our stakeholders and external clients to implement nano-specific regulations and legislation
- EFSA, ECHA, JRC, Nanoregister, FPS, DG4, FAVV, FAGG, Belgian and European companies and research institutions
- The methodologies are directly applicable in several sectors

Webinar Workshop

Scope:

- Provide training on the physicochemical characterization of nano-sized particles in food additives and in food products
- Focus on **TEM** and **single particle ICP-MS**.
- Demonstrate the **analytical capacities** of state-of-the-art methodologies to implement guidance and legislation based on **(automated) analytical TEM**.
- Method validation

Provisional date: beginning 2021

How to subscribe:

• mail to EMgrp@sciensano.be





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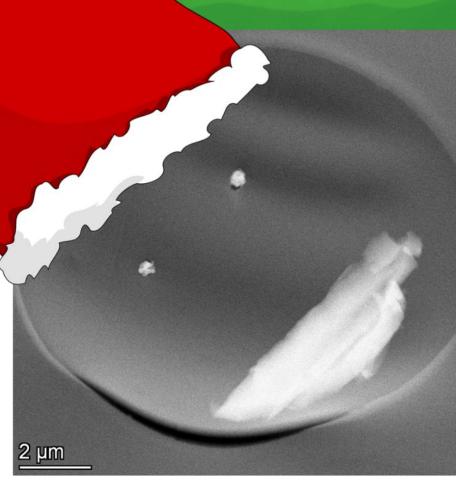


Sandra De Vos PhD student



Stella Mathioudaki Scientist

Happy Holidays!!! from The Electron Microscopy unit Sciensano



Section of a textile fiber (polyester) containing TiO₂ nanoparticles



