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Emerging Nanotechnology Applications in the Field of oils and fats

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High-quality and smart products

Low cost

• Safer

Long lasting

Nanotechnology

• A new revolution in technology

• Affects most sectors of business such as food market.

What is Nanotechnology?

• manipulation of biological and nonbiological structures 90 nanometer

Nanotechnology Market

- By 2008:
- the total global demand for nanoscale materials, devices and tools will cross \$28 billion.
 (v market

Nanotechnology Market OU.S. Nanotechnology market : •\$3.3 billion by ?008 Ocross \$19.8 billion by 2013

Nanotechnology Market States has the largest share of global investment in Nanotechnology. • Followed by Japanese market.

Nanotechnology Market

- The western European market :
- A quarter of the market share in Germany, UK and France.
- The rest of the share in China, Russia, South Korea, Canada and Australia.

Nano food market

 The global nanotech food market will reach over \$20 billion by 2010.(The Helmut Kaiser Consultancy ,2004)

Nano food market More than 200 companies are active in research and development.

 US is the leader followed by Japan and China.

By 2010, market for will be the biggest , led by ina

Food application out of ten of the world's largest food companies are investing in nanotechnology research and development.

Food application Food packaging Oisease delivery treatment New tools for molecular and New materials for pathogen

Application in oils and fats • A new delivery system for antioxidants produced by a

Ready –to use clear solutionBoth Water and fat-soluble

- Or The product micelle is a nanoparticle with a 30 nm diameter
- Ocan carry Vitamin C , Vitamin E , Q10 ,Vitamin A
- A good delivery system for both Vitamin C and Vitamin E

- Frying oil refining catalytic device
- Inhibits thermal polymerization process of the frying oil

 Reducing the surface particle size to the nano-level -- about 1/100,000th the width of a human hair,

 Exposes a huge surface area to the oil and diverts oxygen away from the oil

Ouniever Company is developing low fat ice creams by decreasing the size of emulsion particles.

 Micro-scale TiO₂ particles
 Clear plastic food wraps incorporating TiO₂ nanoparticles provide UV protection.