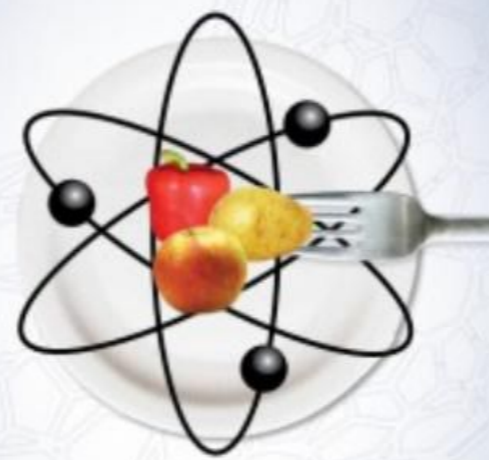


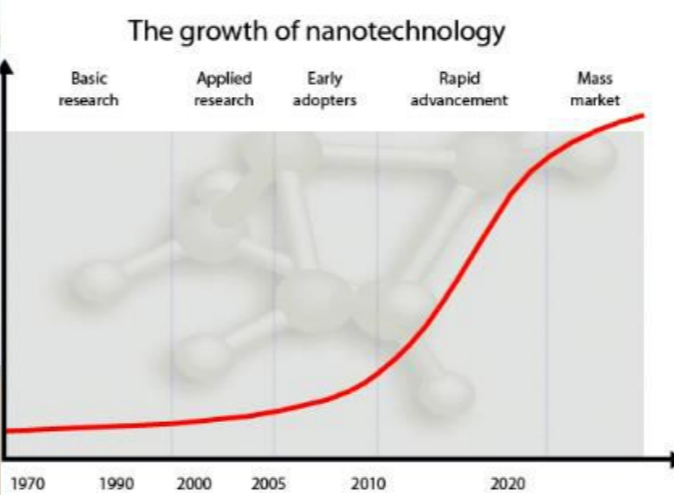


## Unseen Hazards



from Nanotechnology to Nanotoxicity

Completely Unregulated



Rebellion... It's NOT what you think!



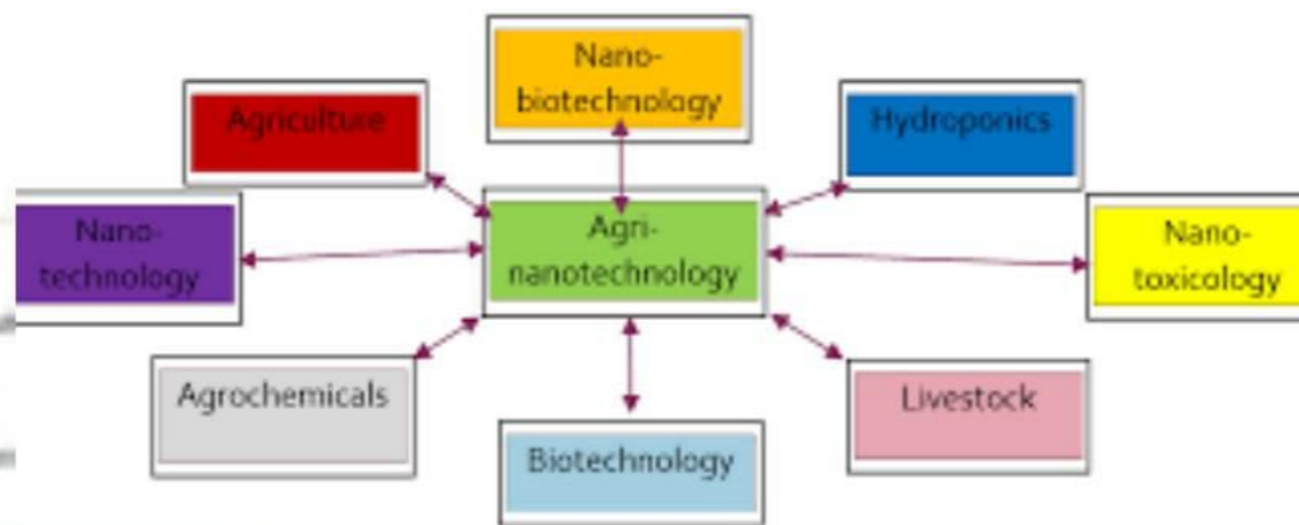
## Singapore's Sirius Venture invests US\$3 million in Israeli food tech startup SuperMeat

By [Name] on [Date]



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NANOFOODS  
\$ 40 Billion Business

## Why should you know something about Nanotechnology?



The National Science Foundation estimates that by the year 2015 there will be a need for **2 million workers** worldwide in the fields of nanoscience and nanotechnology.

An additional **5 million workers** will be needed in support areas for these fields.

By 2015, nanotechnology is expected to be a **\$3 trillion industry**

Agriculture	Food Processing	Food Packaging	Supplements
<ul style="list-style-type: none"> <li>• Single molecule detection to determine enzyme/substrate interactions</li> <li>• Nanocapsules for delivery of pesticides, fertilizers and other agrichemicals more efficiently</li> <li>• Delivery of growth hormones in a controlled fashion</li> <li>• Nanosensors for monitoring soil conditions and crop growth</li> <li>• Nanochips for identity preservation and tracking</li> <li>• Nanosensors for detection of animal and plant pathogens</li> <li>• Nanocapsules to deliver vaccines</li> <li>• Nanoparticles to deliver DNA to plants (targeted genetic engineering)</li> </ul>	<ul style="list-style-type: none"> <li>• Nanocapsules to improve bioavailability of nutraceuticals in standard ingredients such as cooking oils</li> <li>• Nanoencapsulated flavor enhancers</li> <li>• Nanotubes and nanoparticles as gelation and viscifying agents</li> <li>• Nanocapsule infusion of plant based steroids to replace a meat's cholesterol</li> <li>• Nanoparticles to selectively bind and remove chemicals or pathogens from food</li> <li>• Nanoemulsions and -particles for better availability and dispersion of nutrients</li> </ul>	<ul style="list-style-type: none"> <li>• Antibodies attached to fluorescent nanoparticles to detect chemicals or foodborne pathogens</li> <li>• Biodegradable nanosensors for temperature, moisture and time monitoring</li> <li>• Nanoclays and nanofilms as barrier materials to prevent spoilage and prevent oxygen absorption</li> <li>• Electrochemical nanosensors to detect ethylene</li> <li>• Antimicrobial and antifungal surface coatings with nanoparticles (silver, magnesium, zinc)</li> <li>• Lighter, stronger and more heat-resistant films with silicate nanoparticles</li> <li>• Modified permeation behavior of foils</li> </ul>	<ul style="list-style-type: none"> <li>• Nanosize powders to increase absorption of nutrients</li> <li>• Cellulose nanocrystal composites as drug carrier</li> <li>• Nanoencapsulation of nutraceuticals for better absorption, better stability or targeted delivery</li> <li>• Nanococheleates (coiled nanoparticles) to deliver nutrients more efficiently to cells without affecting color or taste of food</li> <li>• Vitamin sprays dispersing active molecules into nanodroplets for better absorption</li> </ul>