

Nanofood

Nanotechnology has been developed for many years and is used in many fields such as nanofood.

Nanotechnology is the study, manipulation and creation of material particles at nanometer scale (10^{-9} meters).

The nanofoods may appear in the form of beads or nanoshells flavors that explode in the mouth and release a lot of sensations.

We can, for example, enjoy a cookie by just consuming few nanoshells.

Nanotechnology in food has other forms too, and is increasingly present in different types of humans' food as well as animals' food. For example, a green tea sold by a Chinese company, based on a powder containing nanoparticles, would deliver a greater amount of healthy substances.



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Manufacturers are now seeking to develop the "nanofoods of the future." Nanofoods are currently at an early stage of development but it will bring major advances in cooking: light and sugar-free chocolate or ice cream, which has the same taste as the original one. Even if legislation is not clear on this subject, one can count today about 106 nanotechnological foods in the market.

Some farmers are interested in nanotechnology because this may increase agricultural productivity.

But some others see them as potentially destructive and are against an intensive development, in particular Green Parties.

They argue, without sufficient scientific evidences, that nanofood may contain nanoparticles, which, because of their size, could pass into the blood or cross the brain barrier.

Nanotechnology is likely to be the focus of tomorrow's food, but because of some interrogations, some investigation researches must be carried out before making an important use of it.

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