



(Purity)

Nanomaterials have been developed for the food industry for uses such as food storage, preventing microbial growth, and as a nutritional ingredient. Titanium dioxide (TiO2) and zinc oxide (ZnO) have unique physicochemical properties including a bright white color, ability to block UV light, and antimicrobial activity. TiO2 nanoparticles naturally exist in three different crystalline structures (anatase, rutile and brookite) and have a high refractive index. The bright white color of micron-sized TiO2 might be more useful for some applications than nanosized TiO2 because TiO2 becomes more transparent as its particle size decreases. However, smaller TiO2 particles have higher UV-blocking properties, which can be advantageous for food storage. In addition, nanosized TiO2 prevents microbial growth. Because of these properties, nanosized TiO2 might be popular in the food industry with further technological developments. ZnO is another commonly used particle with similar utility to TiO2.

Stock no: **NS6130-12-001663**

Chemical Identifiers

Purity : 99.9%

Chemical name : TiO2/ZnO

APS : <50nm

Applications

- ✓ TiO2 is widely used as a pigment (paint, plastics, and paper), in personal care products (sunscreen and toothpastes), and in food (cream).
- ✓ In addition, ZnO is used for its antimicrobial properties and in nutritional supplements such as multivitamins. Compared with micron-sized ZnO, nanosized ZnO might have better UV-blocking and anti-microbial properties and higher bioavailability.



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