

Biosensors for food safety

Yingchun Fu

College of Biosystems Engineering and Food Science

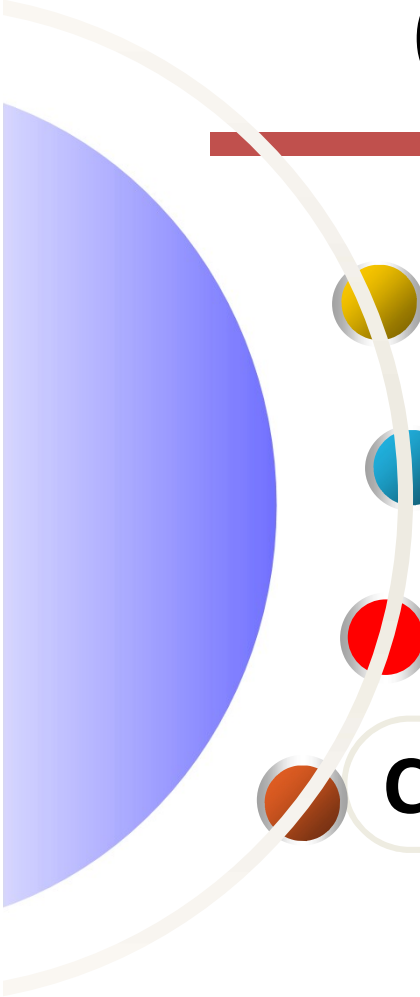
Zhejiang University

ycfu@zju.edu.cn

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Some facts and data about food safety

Foodborne diseases encompass a wide spectrum of illnesses and are a growing public health problem worldwide (WHO, October 2017).

- Over **200** diseases are caused by unsafe food
 - 1 in 10 people fall ill every year from eating contaminated food
 - 420 000 people die each year as a result
 - Children under 5 years old die from foodborne diseases at a rate of 125 000 y
- Detection!** with some
y year.

USDA: U.S. Foodborne Illnesses Cost More Than \$15.6 Billion Annually

Poses major economic risks, especially in a globalized world.

Germany's 2011 E.coli outbreak: US\$ 1.3 billion in losses for farmers and industries; US\$ 236 million in emergency aid payments to 22 European Union Member States.

Conventional detection methods

◆ Bacterial plating or viral isolation:

- ◆ Specific, sensitive in isolation and identification, **but** very time-consuming (24 hrs to several days)

◆ PCR, RT-PCR/rRT-PCR:

- ◆ Relatively rapid (6-8 h), specific, sensitive, **but** requires very complex sample preparation and skilled operators

◆ HPLC, GC, GC/MS :

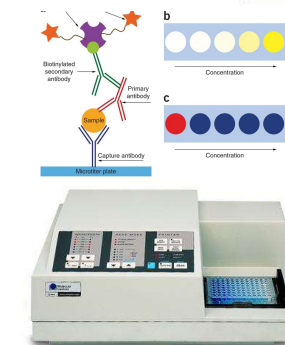
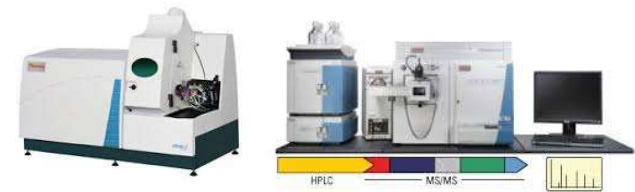
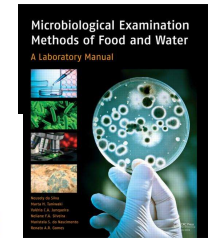
- ◆ Sensitive, specific, **but** need expensive instruments and highly skilled operator.

◆ ELISA:

- ◆ Relatively rapid (4-8 h), **but** less specific, not sensitive and more false positives

◆ Strips (lateral flow):

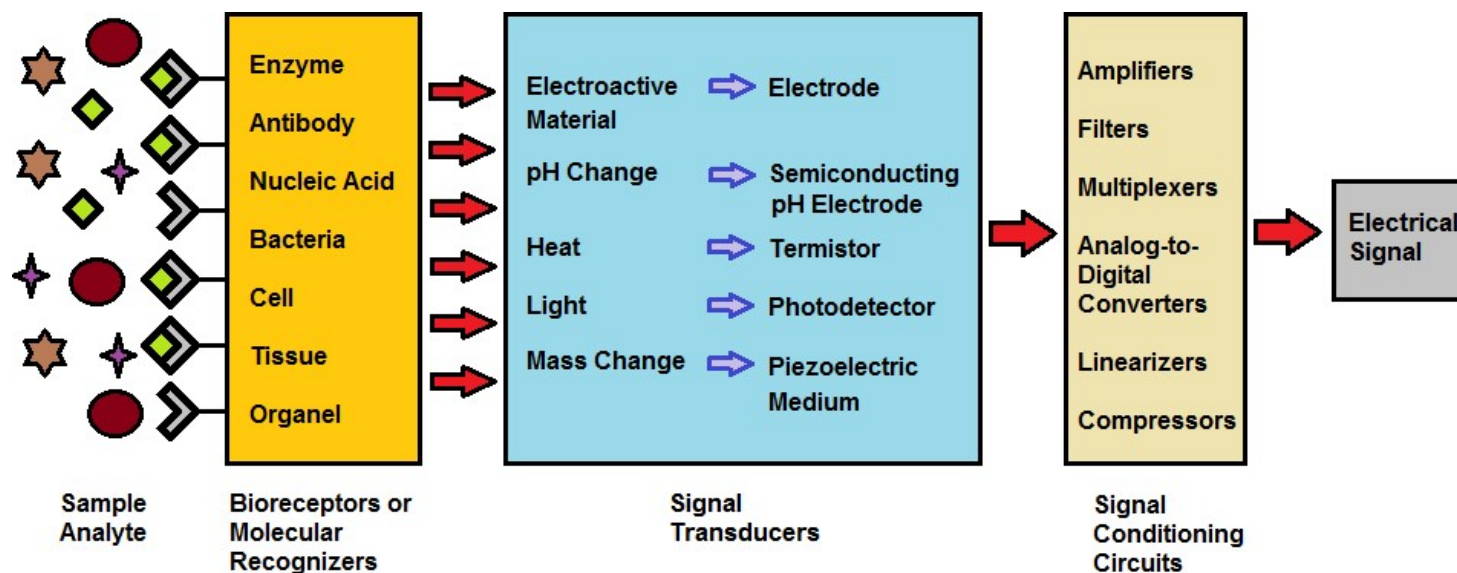
- ◆ Rapid (minutes to hours), simple and inexpensive, **but** not specific, not sensitive enough, and more false positives/negatives.



Biosensor

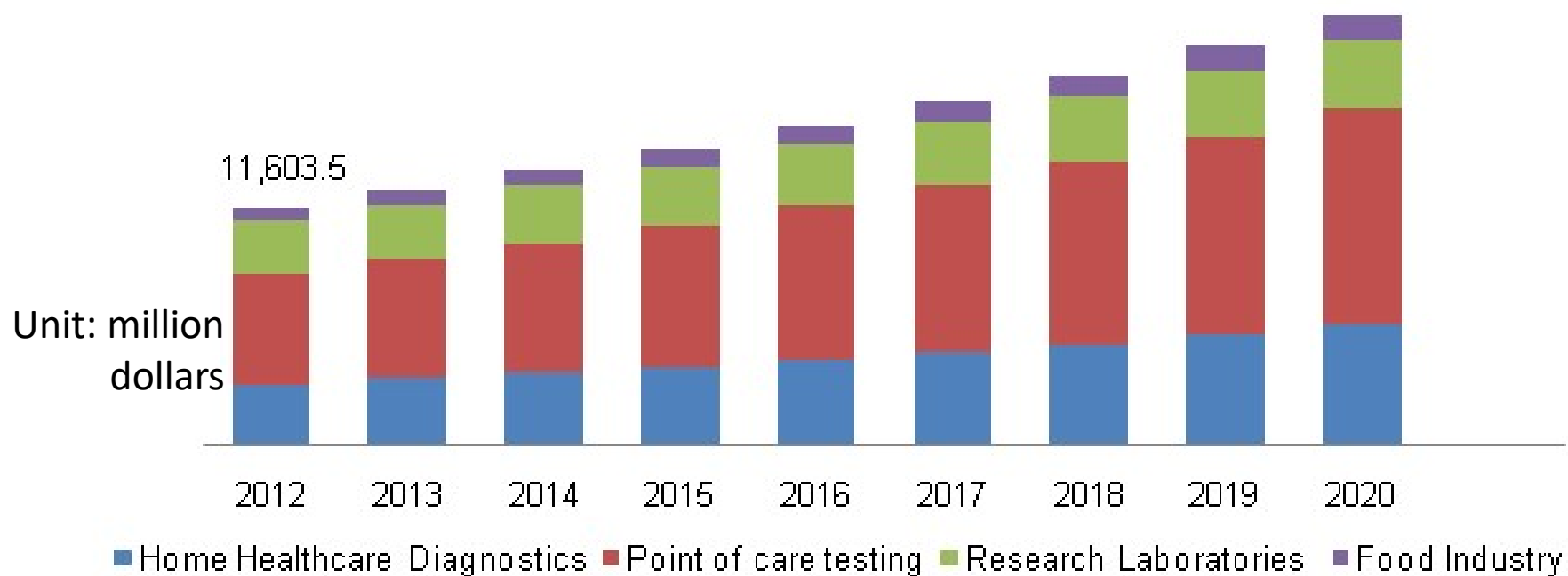
Biosensors are devices which use a biological recognition element retained in direct spatial contact with transduction system (IUPAC definition)

Sensitive, specific, ...



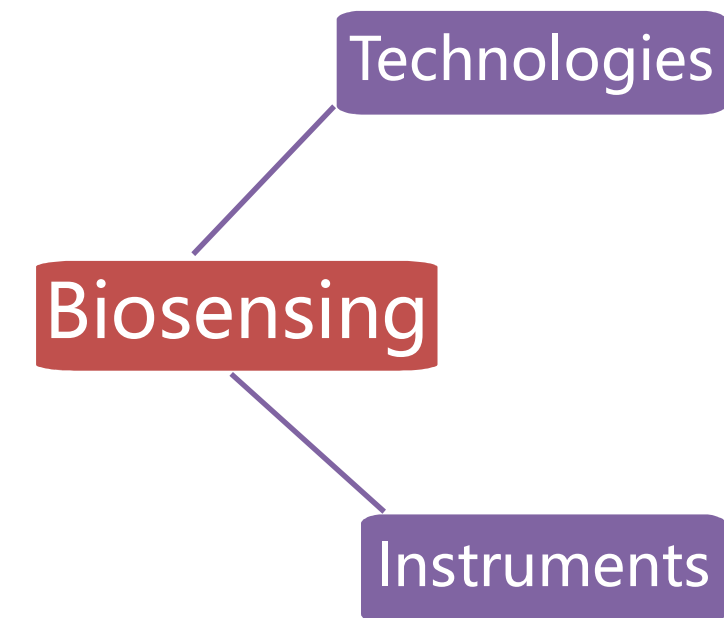
Rapid, portable, in-field detection

Industry analysis of biosensor

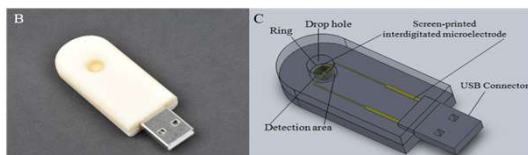
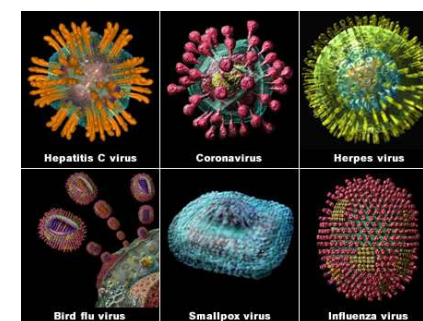
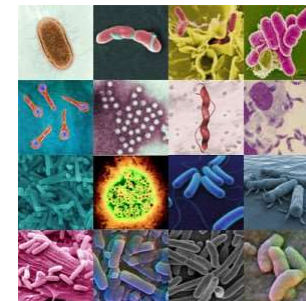


<http://www.grandviewresearch.com/industry-analysis/biosensors-market>

Our biosensing researches



J. Mater. Chem. A, 2018, 6, 3402;
 Anal. Chem., 2017, 89, 12145;
 J. Physical Chem. C, 2017, 121, 6229;
 Anal. Chem., 2016, 88, 8542;
 Sens. Actuat. B-Chem., 2016, 234, 98;
 Analyst, 2016, 141, 1136;
 Food Control, 2015, 56, 135;
 Sci. Rep., 2015, 5;
 Biosens. Bioelectron., 2014, 54, 64;
 Anal. Chem., 2014, 86, 1965;
 Adv. Funct. Mater. 2014, 24, 5011;
 Chem. Eur. J., 2014, 20, 2623;
 ...



Systematic consideration of Biosensor

Biosensor = system

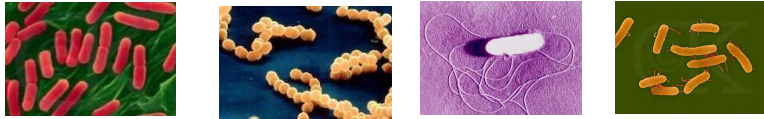
- sample pretreatment + detection
- technology + instrument
- sensitivity/specificity... + simplicity/cost/portability...



**Function-integration based on
advanced nano-/bio-technology**

- **Magnetic materials: magnetic separation + multi-role**
- **Multi-functional composites: integrated system**

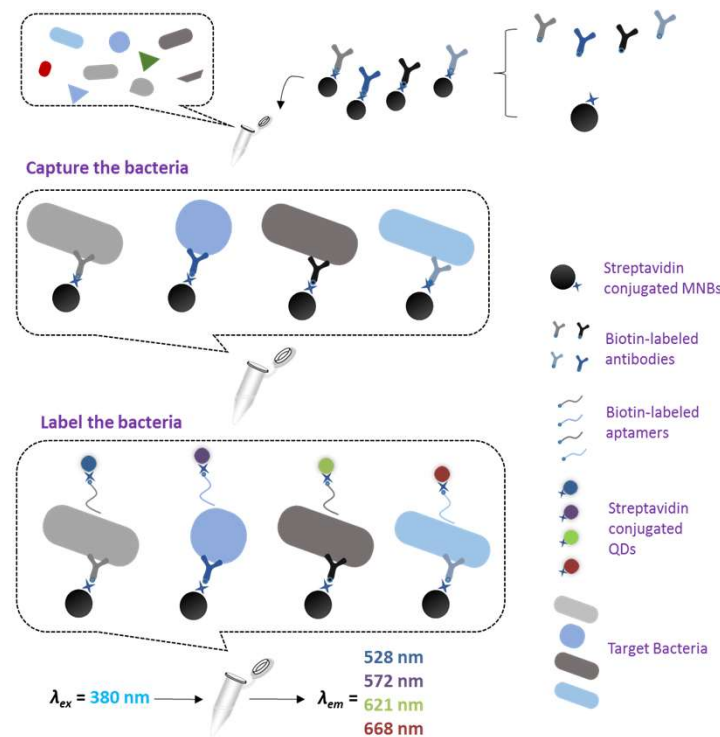
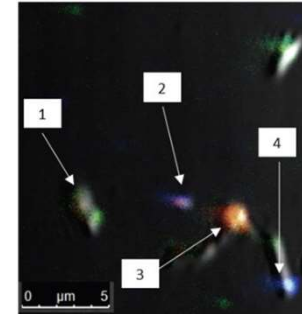
I. Fluorescence biosensing: simultaneous detection of four bacteria



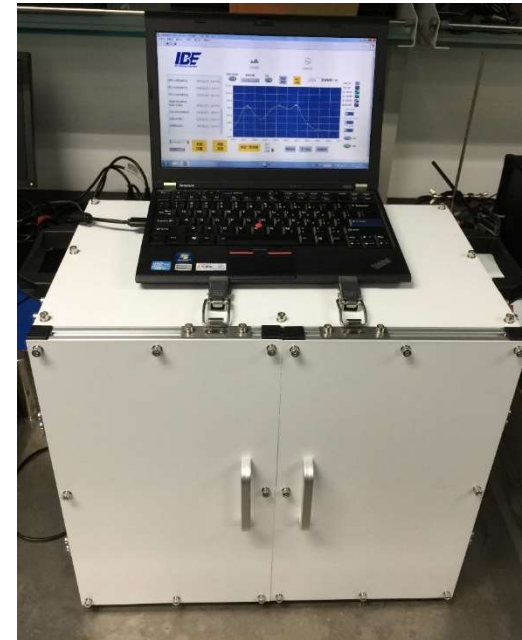
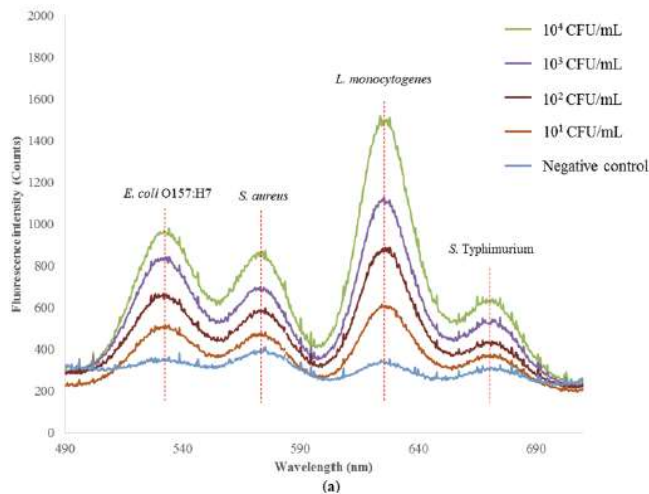
Four types of bacteria



Four types of quantum dots



I. Fluorescence biosensing: simultaneous detection of four bacteria



Wavelength: qualitative
Intensity: quantitative

Limit of detection: 100 CFU/mL



Software interface

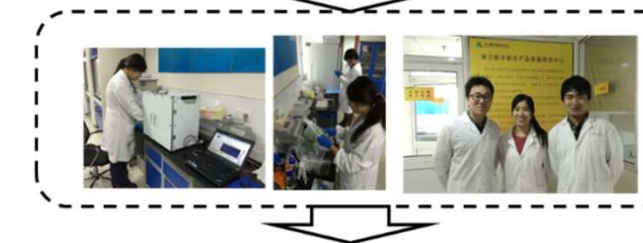
I. Fluorescence biosensing: simultaneous detection of four bacteria



Three markets in three provinces



Sample pretreatment (lettuce, beef, shrimp)

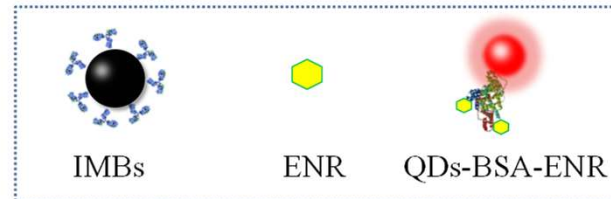
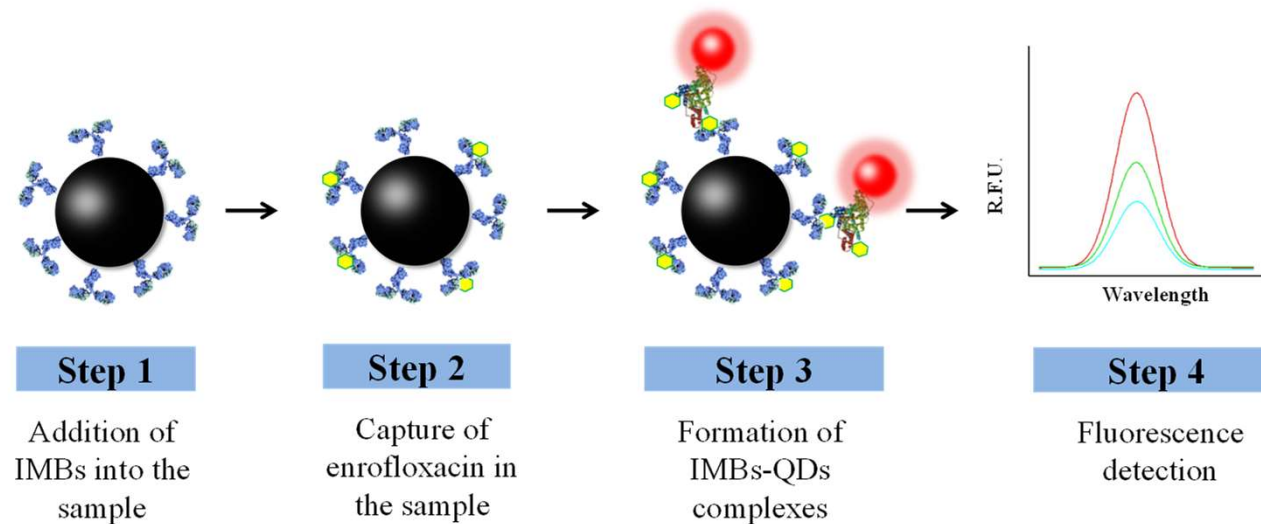


Detection

Results analysis. Results agreed well with those of bacterial plating

Food Control, 2015, 56, 135

I. Fluorescence biosensing: antibiotics (enrofloxacin)



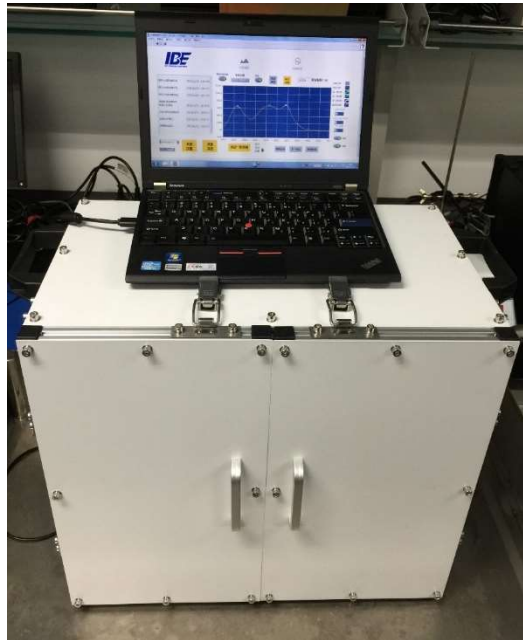
Unpublished work

Limit of detection: 10 $\mu\text{g/kg}$ in chicken meat samples

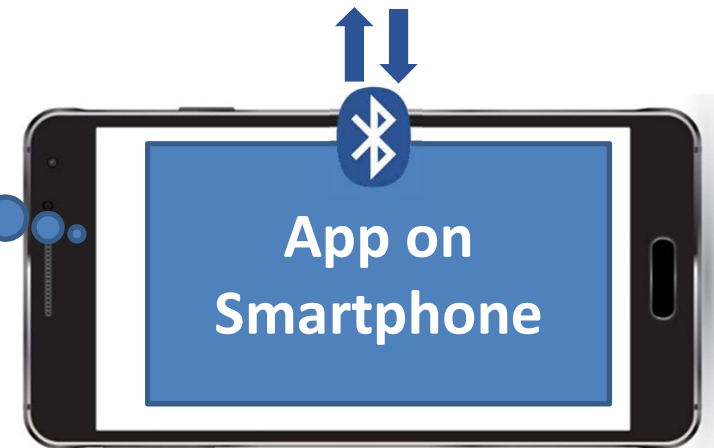
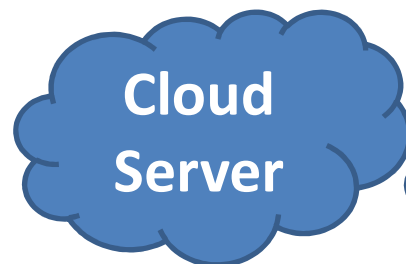
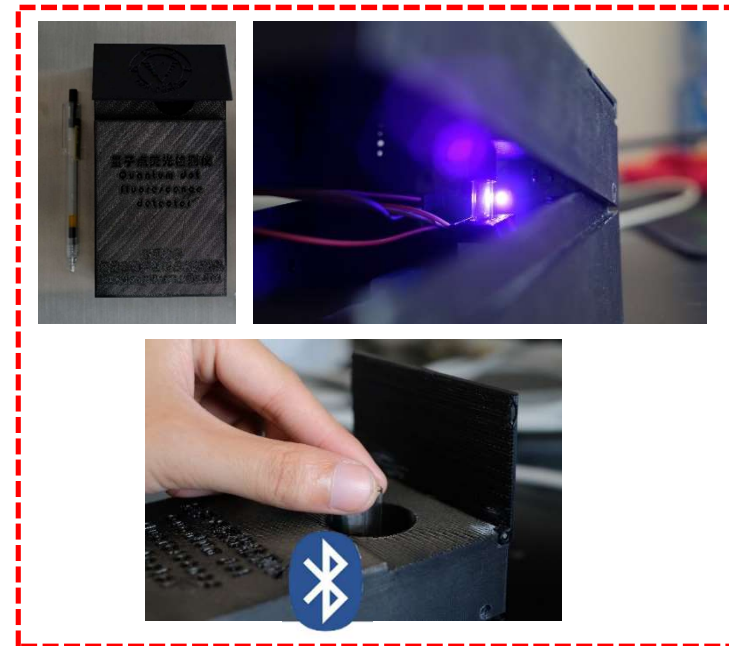


I. Fluorescence biosensing: portable analyzer

1st Version



2nd Version

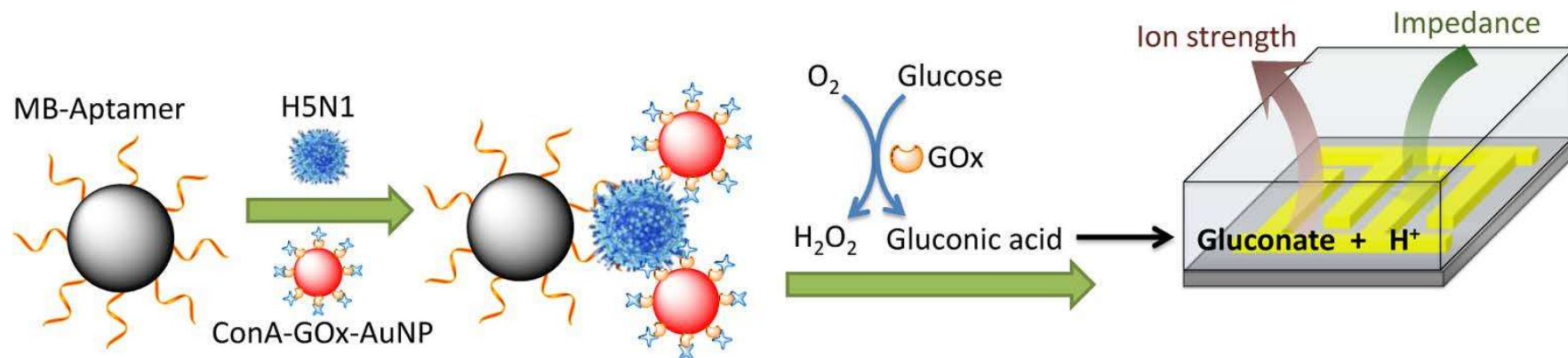


Software interface

II. Impedance biosensing: one-piece-of-electrode strategy

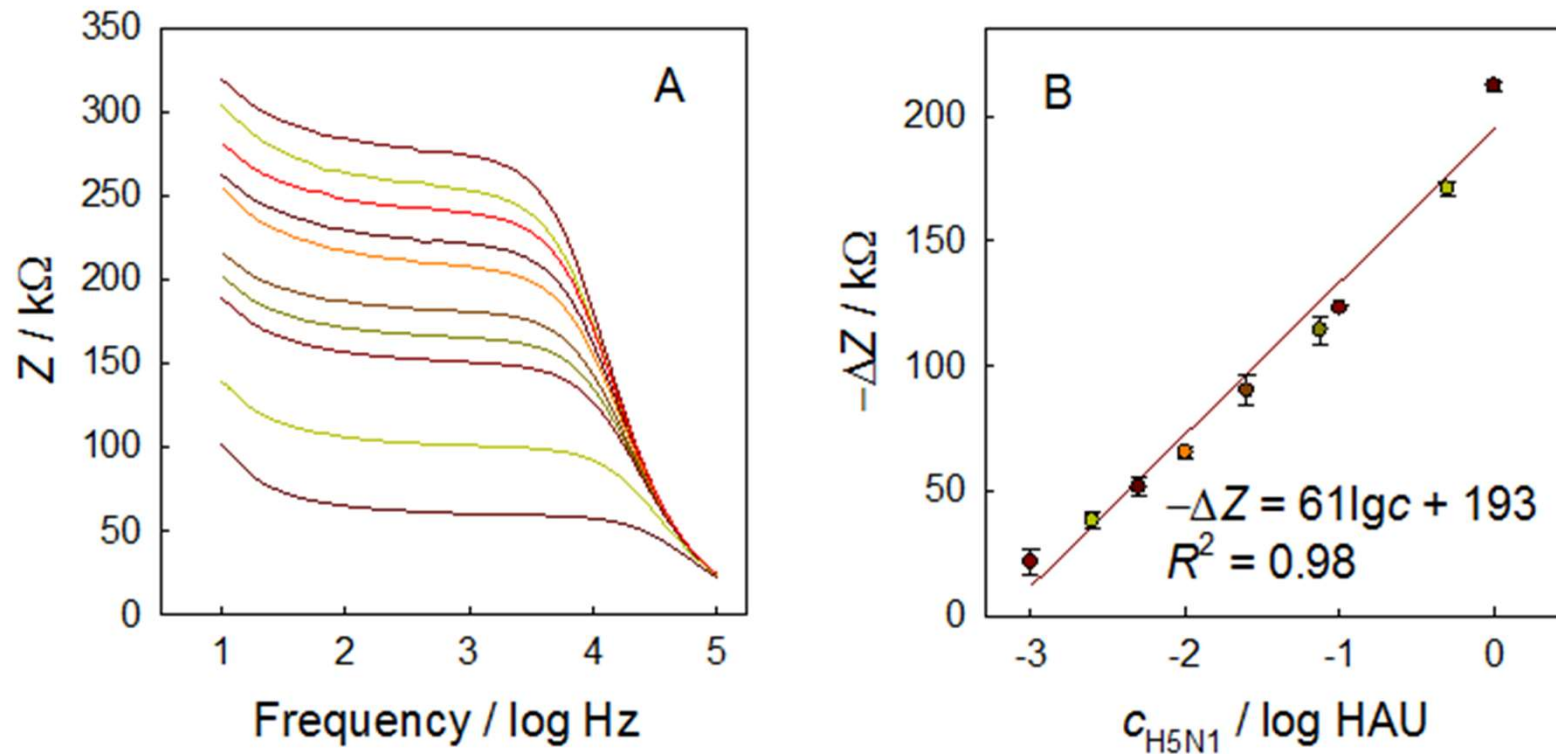
A key hindrance of electrochemical biosensors:

- requiring to replace or regenerate electrodes after each detection
- making instrument complicated and cost high



Detecting the change of ion concentration caused/amplified by enzymatic catalysis → no requirement of electrode modification and no pollution of electrode

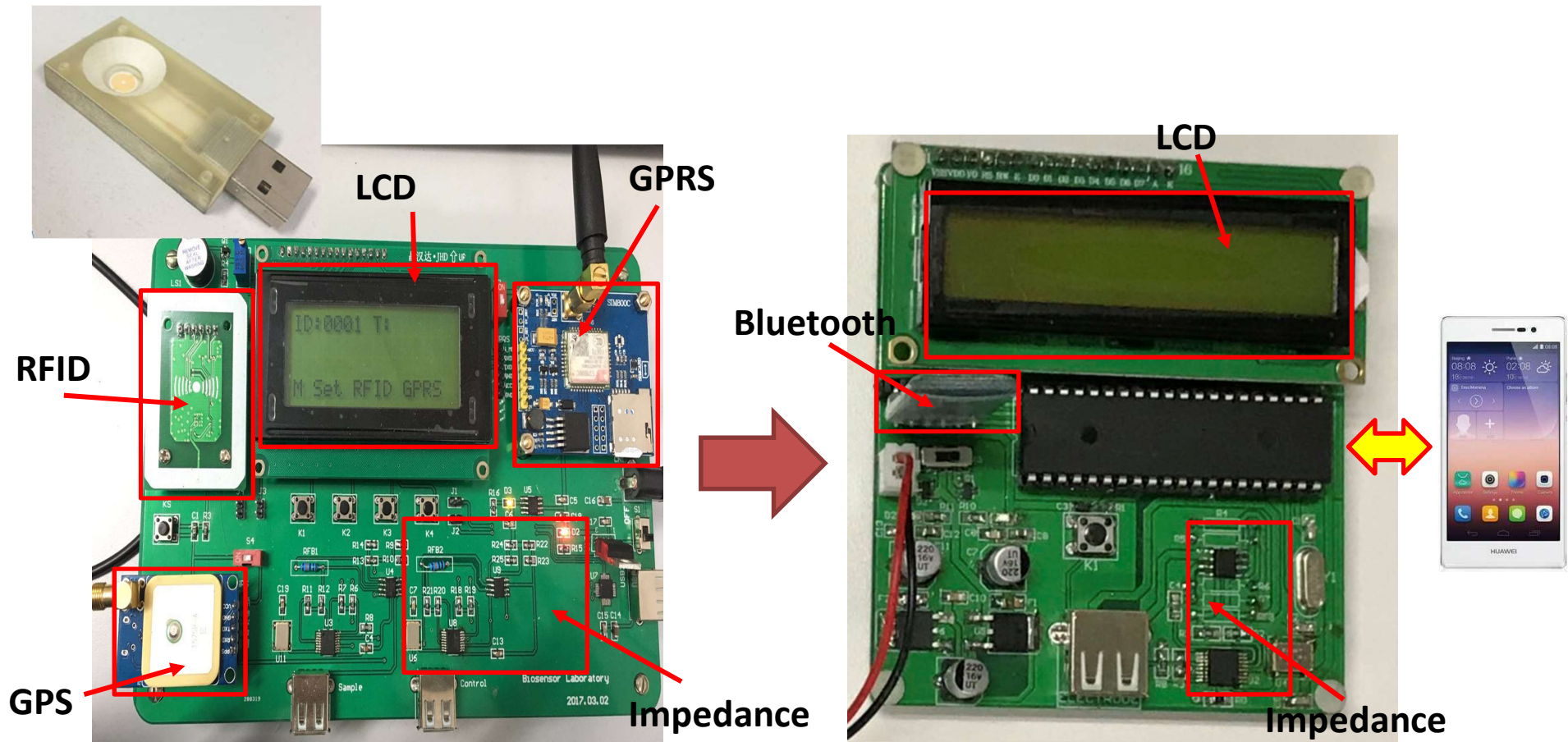
II. Impedance biosensing: one-piece-of-electrode strategy



- Limit of detection (avian influenza virus H5N1): 8×10^{-4} HAU in 200 μL sample (**The best so far**)
- One piece of electrode for more than 200 samples
- Simplify instrument and reduce cost

Anal. Chem., 2014, 86, 1965; Biosens. Bioelectron. 2015, 74, 504

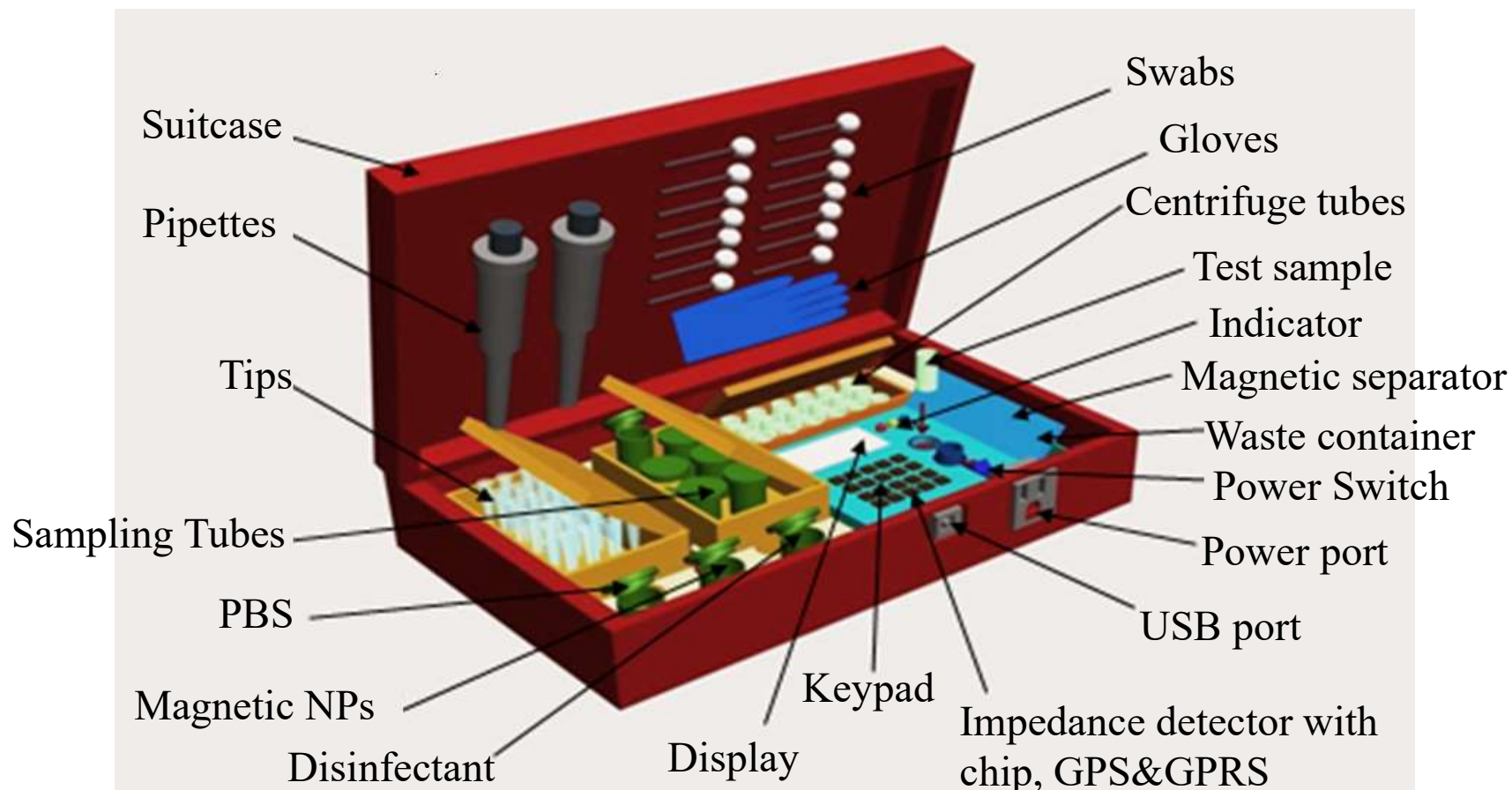
II. Impedance biosensing: analyzer for bacteria



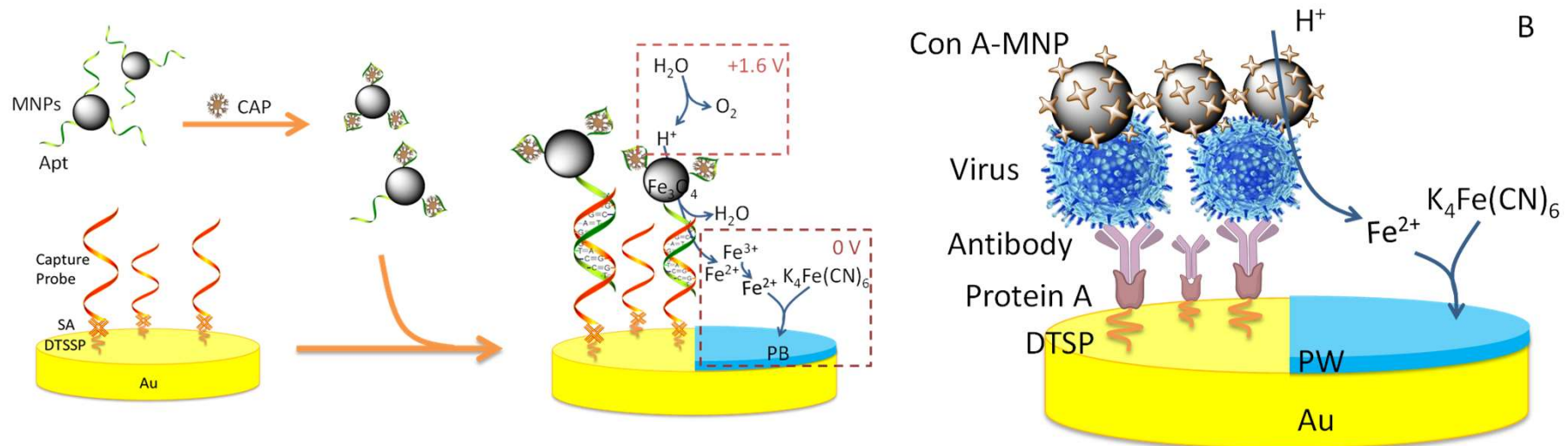
impedance measurement, GPS positioning, and wireless transmission

II. Impedance biosensing: Ongoing work

Impedance biosensor prototype development



III. Electrochemical biosensing: one-in-all strategy



- Multi-role of magnetic nanoparticles: magnetic separation/collection + signal generation
- No requirement of signal labels, comparable performance with analogues (antibiotics and avian influenza virus H5N1)

Anal. Chem., 2017, 89, 12145; Electroanalysis, 2018, in press

Conclusions

- Food safety urgently requires efficient detection methods and instruments
- Exploring more functions and more composites of advanced bio-molecules and nanomaterials to generate integrated systems is promising to provide solutions for food safety detection

Thanks to

Collaborators

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Funders





浙江大學
Zhejiang University



ADVANCED DIAGNOSTICS FOR NEW ZEALAND FOOD SAFETY

Thank you
Welcome to visit Hangzhou

