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[Detection and characterization of engineered nanoparticles in food and the environment](#)

Authors: Karen Tiede, Alistair Boxall, Steve Tear, John Lewis, Helen David and Martin Hasselov

“To increase our knowledge on the fate, impact and toxicity of engineered nanoparticles, the choice of analytical techniques, but also new analytical developments are essential.”

- Karen Tiede, University of York/Central Science Laboratory, UK

Available via *iFirst*, the review paper ***Detection and characterization of engineered nanoparticles in food and the environment*** explores the developing nature of nanotechnology and the future possible applications of engineered nanoparticles in food.

This review provides an overview of the characteristics of nanoparticles that could affect their behaviour and toxicity, as well as techniques available for their determination. Important properties include size, shape, surface properties, aggregation state, solubility, structure and chemical make up.

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