# APPLICATION OF SILVER NANOPARTICLES IN FOOD INDUSTRY

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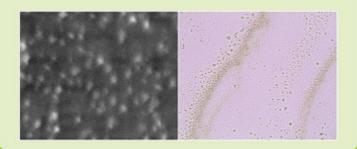
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### **MICROSCOPY**

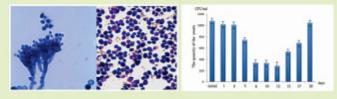
Electron microscopy of colloidal silver obtained by electrochemical synthesis; 10000X magnification (left).

Microscopy with light microscope;

1000X magnification (right).



#### **PRESERVATION**



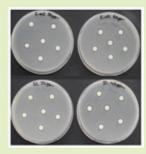
On the base of the research it was suggested that the «Silverton» could be used as a preservative for prolongation of the shelf life of dairy products. Addition of colloidal silver to the sour cream lead to inhibition of the growth of yeasts and molds that cause spoilage of product.

http://www.foodprom.ru/journals/pischevaya-promyshlennost/1058-pishchevaya-promyshlennost-2-2017

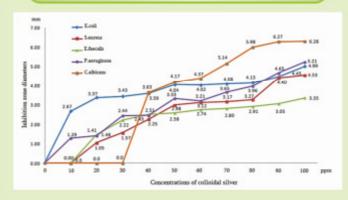
#### SILVERTON

It was suggested to use colloidal silver, which is known under the trade name "Silverton", as an antibacterial and antifungal agent.



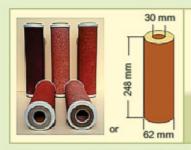


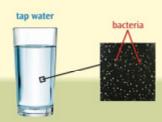
## ANTIMICROBIAL AND ANTIFUNGAL ACTIVITY

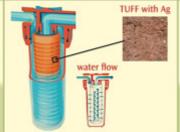


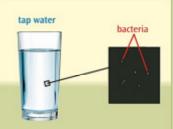
Antibacterial and antifungal activity of colloidal silver «Silverton» against *E.coli ATCC 25922, P.aeruginosa ATCC 9027, S.aureus ATCC 25923, E.faecalis ATCC 29212*and *C.albicans* were study. The disk diffusion method was applied. After the incubation period, the growth inhibition zones of the test cultures were measured.

#### DESINFECTION OF WATER









Nanocomposite filters, having antimicrobial activity, were developed by sorption of Ag nanoparticles into matrix of household filter consisting of porous mineral tuff and their subsequent chemical deposition.