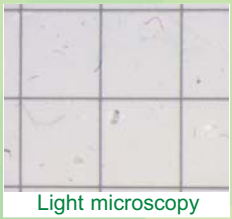
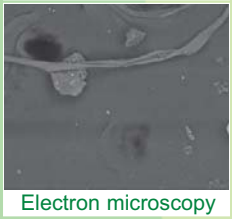
Next generation analysis of emerging food safety and quality issues

Campden BRI
food and drink innovation

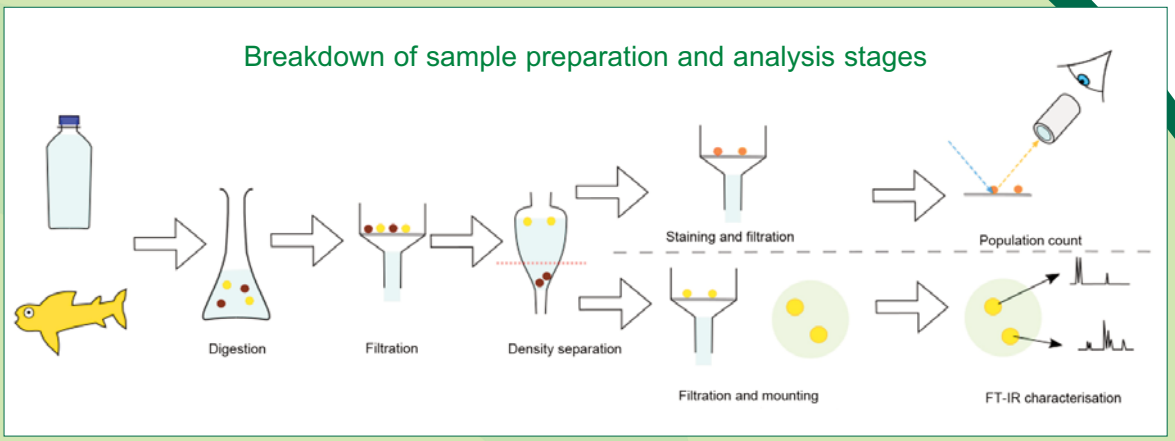
Analysis of microplastics in food and drink products



Light microscopy



Electron microscopy



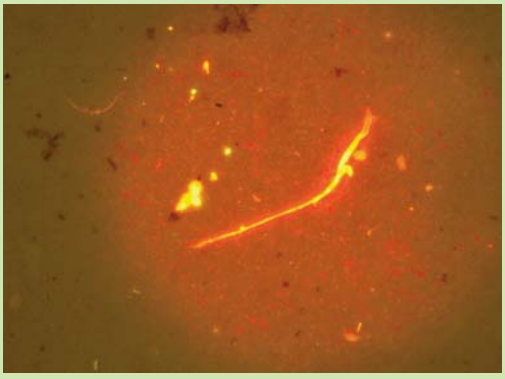
Due to a combination of increased environmental awareness and media coverage, microplastics have become an area of interest for both consumers and industry. Whilst research is not yet clear on what effect these particles may have on our health, if any, there is a need for reliable testing methods in both research and industry.

Focusing on extraction from food and drink products, we developed in-house analysis methods based on leading research in the field. Using feedback from our members our focus was:

- Understanding the most useful data for industry
- Obtaining consistent results
- Establishing particle-free analysis protocols
- Extraction from varying sample types including bottled water, shellfish and meat

Our work in this developing field has also allowed us to contribute to the EU Joint Research Council project on analysis of microplastics in water, as well as present our method at the Korean Food Safety Symposium.

As methods become standardised and the understanding of the public health concerns grows, the strong foundation this project has built at Campden BRI will allow us to meet industry needs as they develop.



Nile red stained microplastics, fluorescing orange (x10 objective)

Campden BRI, Station Road, Chipping Campden, Gloucestershire, UK, GL55 6LD Tel: +44(0)1386 842000 support@campdenbri.co.uk
www.campdenbri.co.uk