

Erbil Training Event, 2nd May 2019

Food Safety and the Uptake of Nanomaterials Across the Gut

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Aims

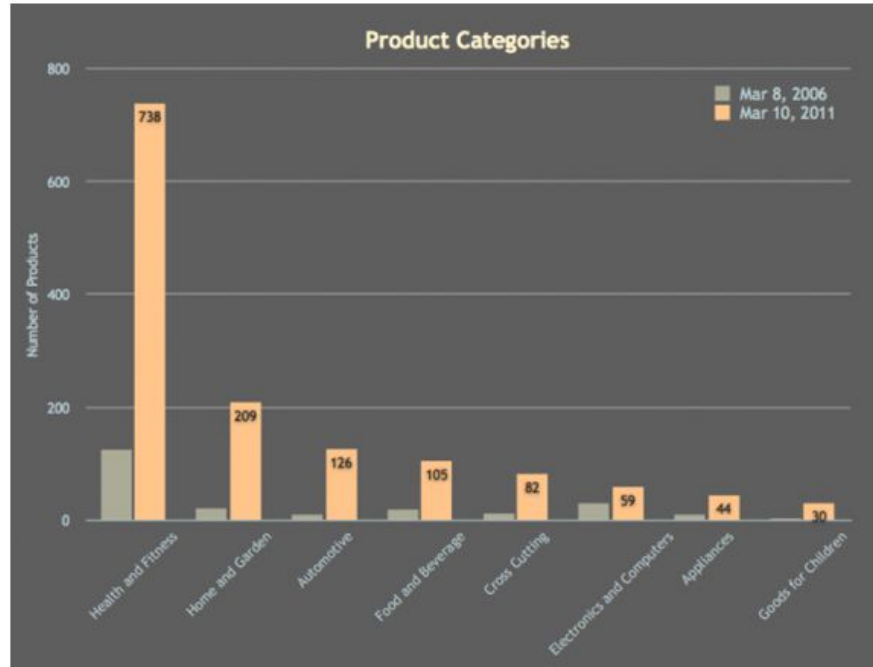
- Outline how food safety is managed from “farm to fork”.
- Applications of nanotechnology in agriculture & fisheries, food production and drink.
- Examples of research to underpin nanosafety in the food chain.
- Research on the uptake mechanism across the gut.
- Responsible innovation of nanotechnology in the agri-food sector.

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Nano Inventory Product Types

http://www.nanotechproject.org/inventories/consumer/analysis_draft/



1317 different products on the market in 2011, 105 in food and drink

Safety Testing of Nanomaterials

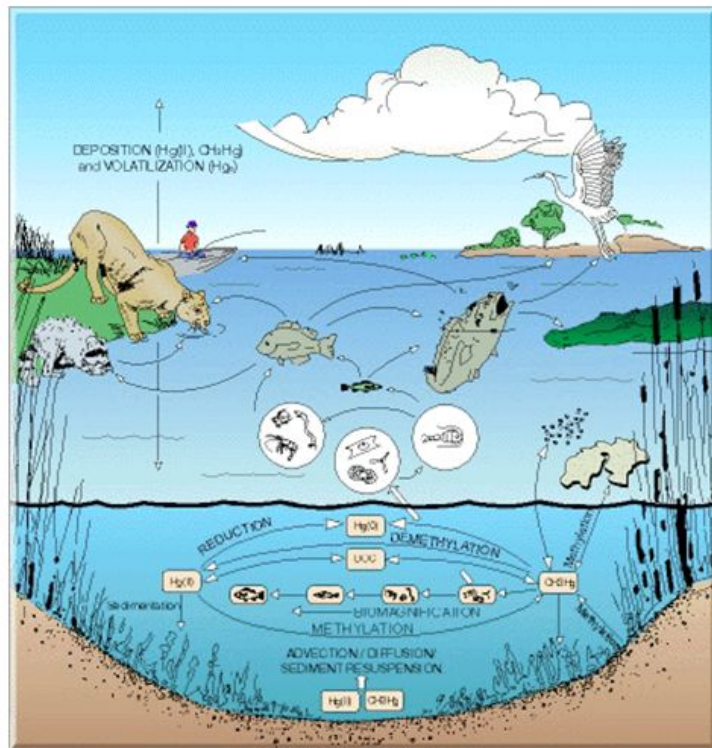


Safe for the Environment

Safe for Human Health

The Gut and Pollutant Exposure via Food Chains

- Chemicals get into the environment.
- Into the food chain.
- Risk to humans



Ingestion: Food, Water, Soil.



Approaches to Food Safety

- Health surveillance (food poisoning)
- Quality standards and shelf life of foods
- Ensuring the human food chain
 - Animal feed quality
 - Animal health
 - Soil guidelines, contaminant levels in crops.
 - Fish and shellfish, farm animals.
- Bioaccumulation & Biomagnification



Agriculture & Live Stock

- Veterinary Laboratory Agency
- Food Standards Agency



- Fisheries and Aquaculture-DEFRA

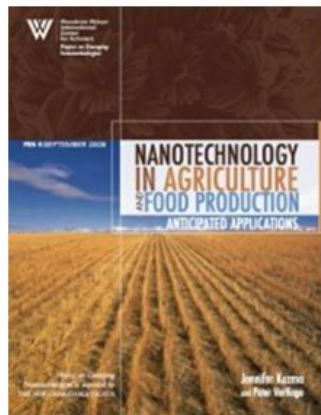


Applications of Nanotechnology in Food

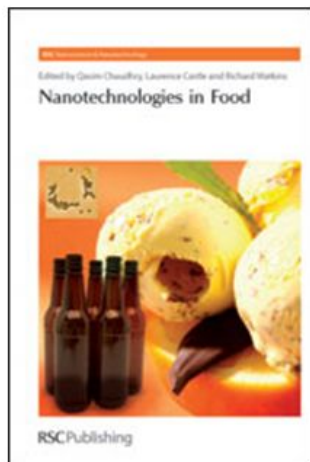
- Health foods
- Mineral and vitamin supplements.
- Agents used in food manufacture
- Encapsulation technology
- Agriculture and food production
- Food packaging and labelling
- Drinking water technology



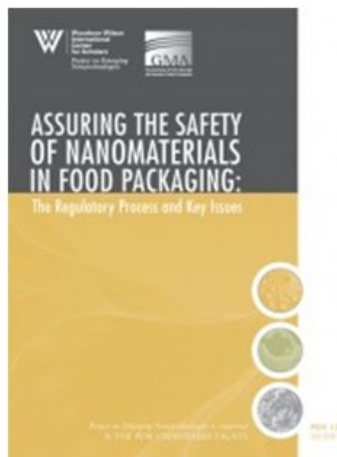
Reports on Nanotechnology in Food



http://www.nanotechproject.org/publications/archive/nanotechnology_in_agriculture_food/



<http://www.rsc.org/shop/books/2010/9780854041695.asp>



http://www.nanotechproject.org/publications/archive/nano_food_packaging/

Applications of Nanomaterial in Dentistry



Nanocomposites



Dental implants

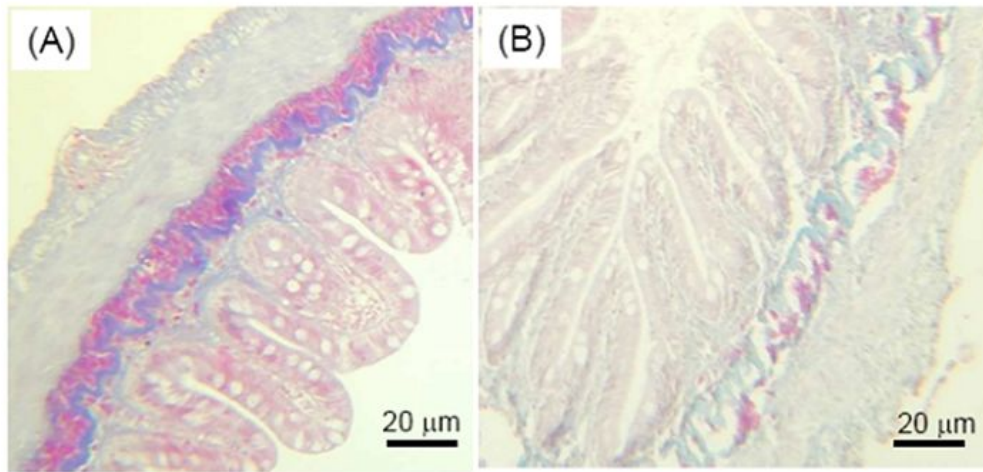


Antibacterial – Infection control

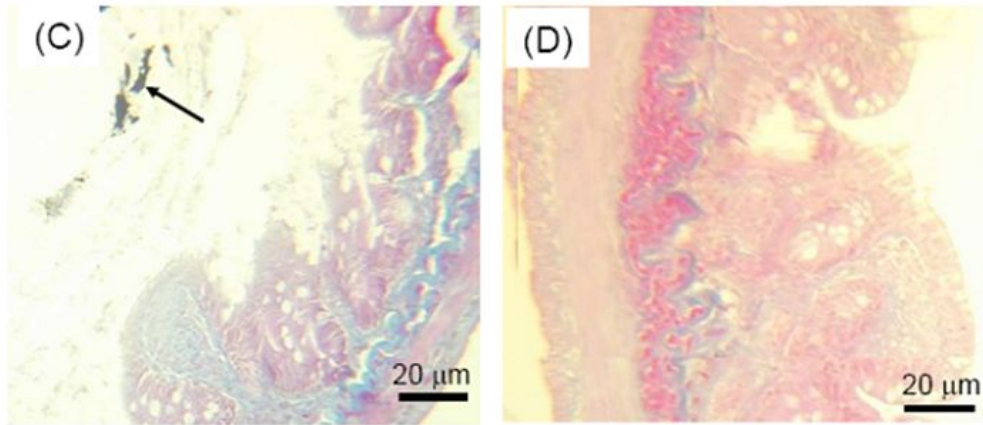


Personal health care products

Nutrition, Gut Function and Intestinal Pathology



Erosion of the Intestine in Trout Exposed to SWCNT



Morphological Change in Trout Intestine: Waterborne Nano Copper

G.A. Al-Bairuty et al. / *Aquatic Toxicology* 126 (2013) 104–115

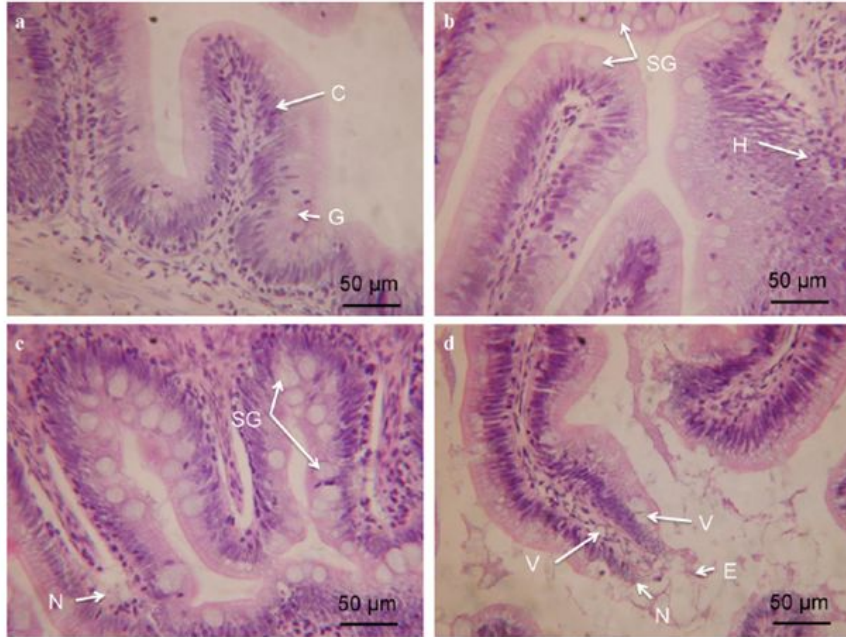
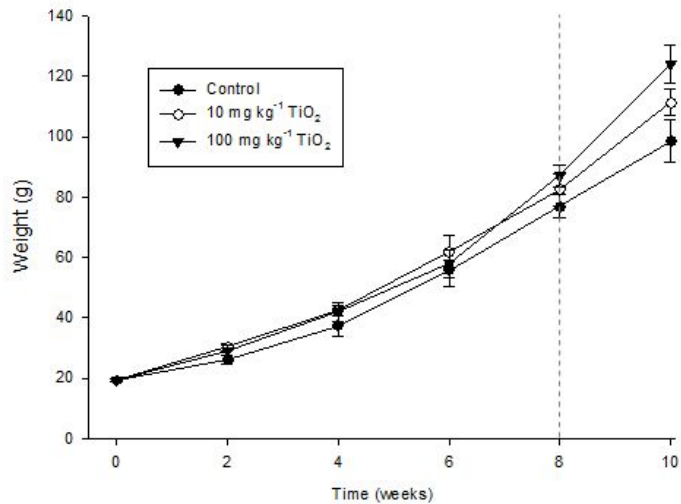


Fig. 2. Gut morphology in rainbow trout following waterborne exposure to (a) control, (b) 20 $\mu\text{g l}^{-1}$ Cu, (c) 20 $\mu\text{g l}^{-1}$ Cu as Cu-NPs, and (d) 100 $\mu\text{g l}^{-1}$ Cu as Cu-NPs for 10 days. Columnar cells (C) and goblet cells (G). Vacuoles in the lamina propria (V), hyperplasia (H), necrosis in the mucosal layer (N), swelling of goblet cells (SG), and erosion of villi (E). Sections were 7 μm , (H&E).

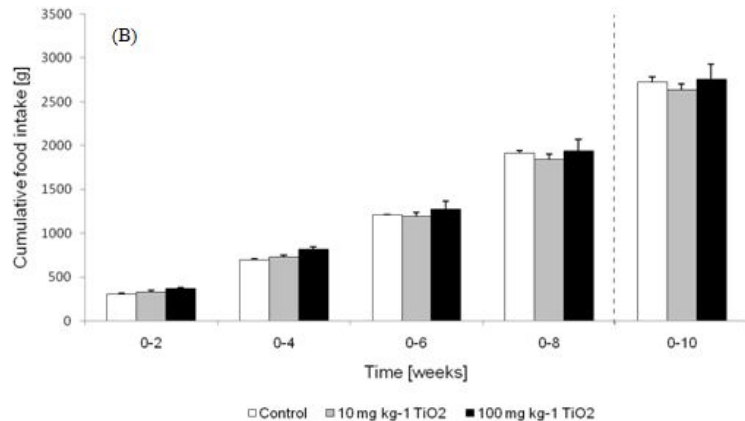
(A)

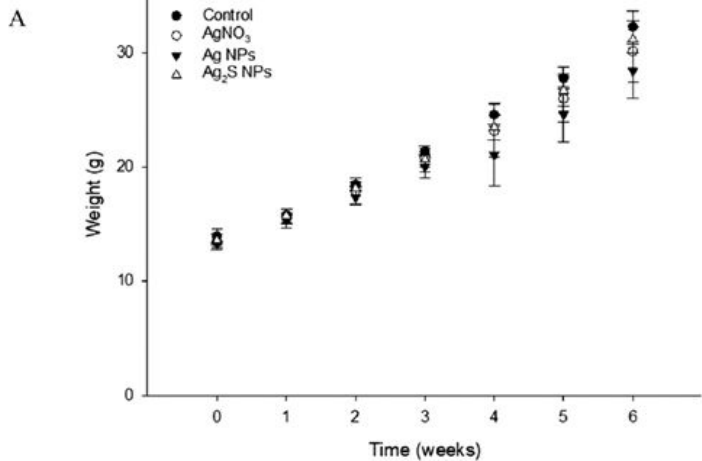


Dietary TiO₂ NPs: Growth & Food Intake in Trout

Ramsden et al. (2009)
Ecotoxicology 18:939-951.

No statistical differences
between treatments
(ANOVA, $P > 0.05$)

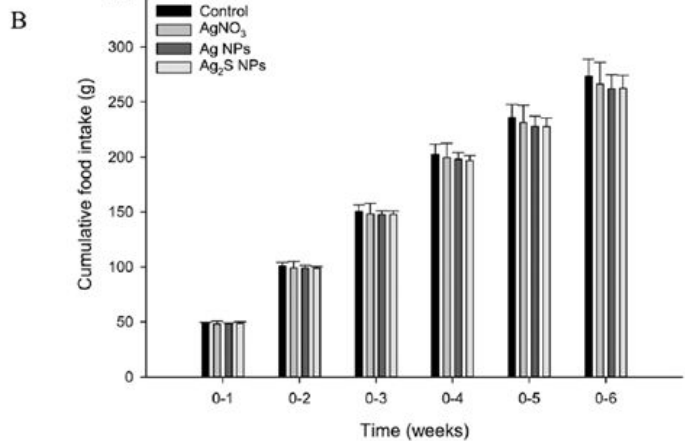




Dietary Ag NPs or Ag₂S NPs: Growth & Food Intake in Trout

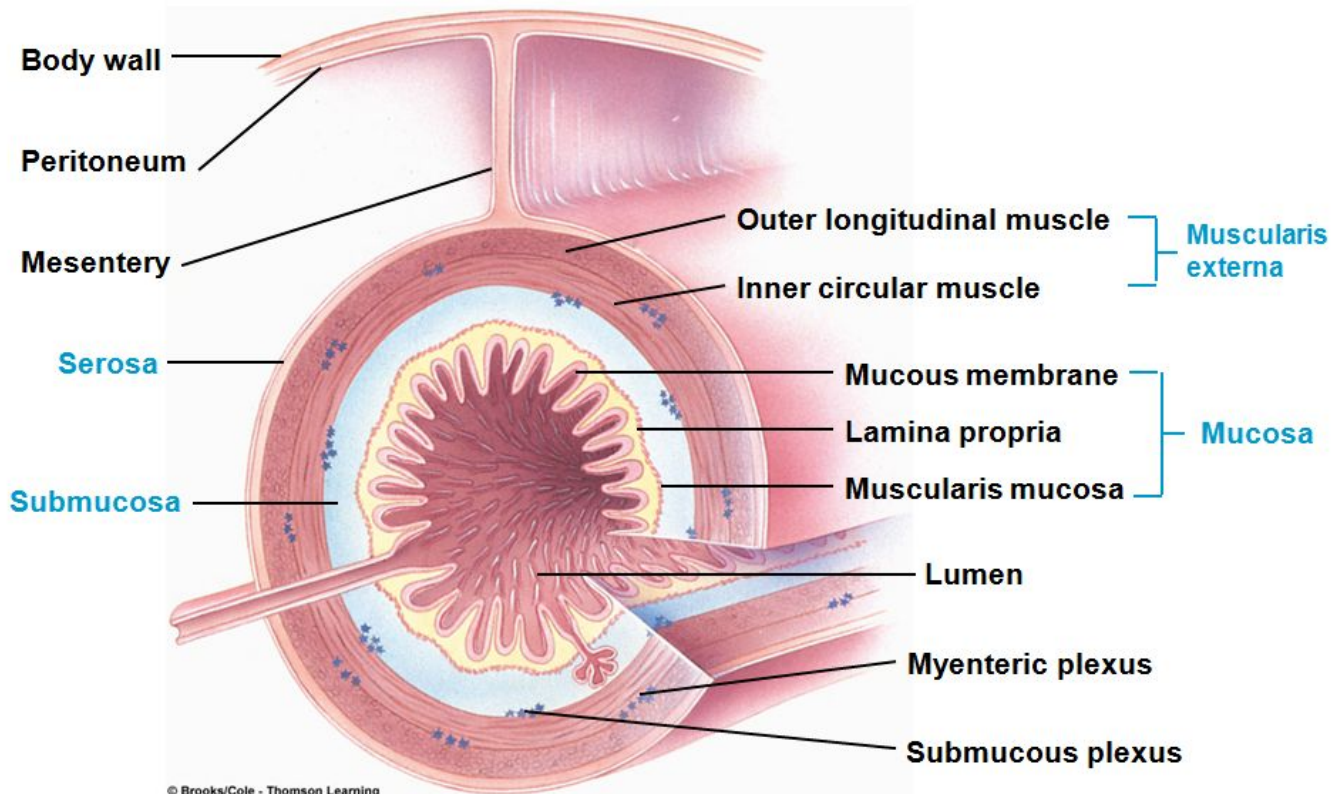
Clark et al. (2019) Environ.
Sci. Nano.

DOI: 10.1039/c9en00261h

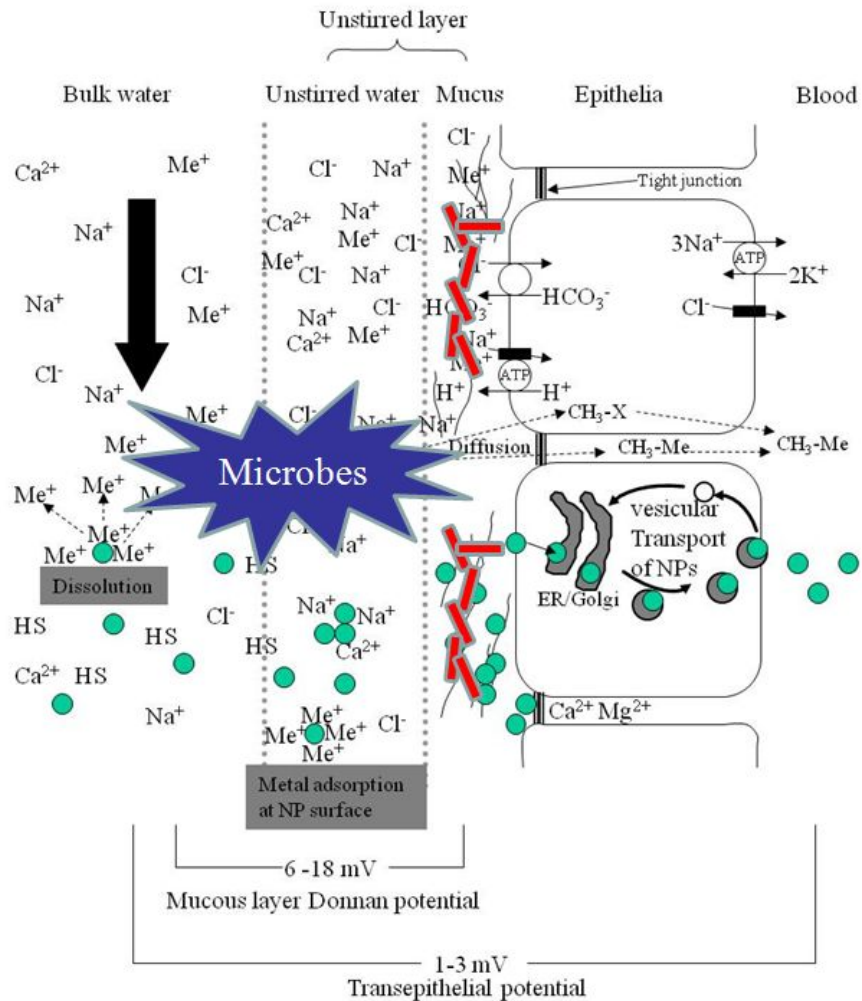


No statistical differences
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(ANOVA, $P > 0.05$)

Absorption of Nanomaterials Across the Gut?



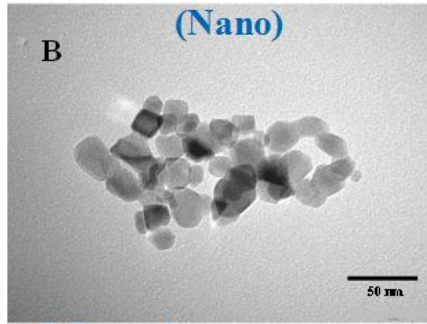
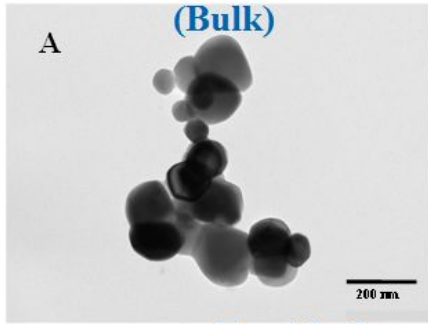
Duct of large
 accessory digestive
 gland (i.e., liver
 or pancreas) emptying
 into digestive tract
 lumen



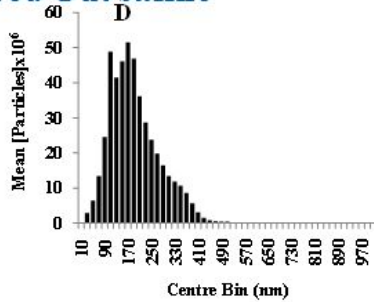
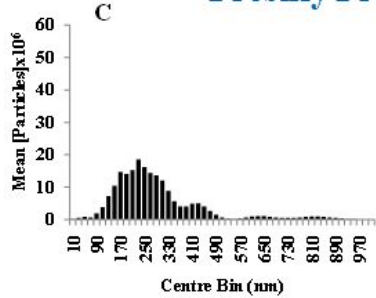
Gut uptake by
the patient?

Uptake Mechanisms

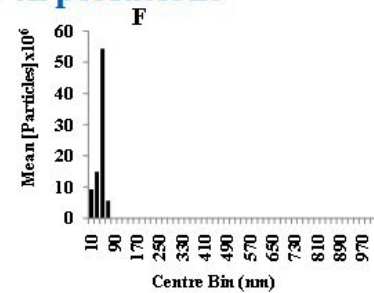
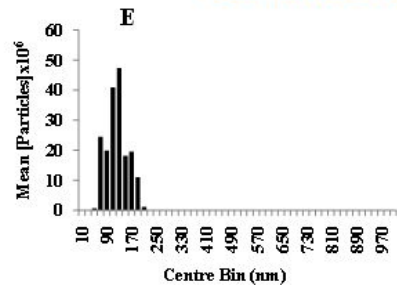
Shaw and Handy
(2011) *Environment
International* 37, 1083-
1097.



Freshly Prepared Gut saline



Gut saline after 4h perfusions



Behaviour of TiO₂ in Gut Salines

Al-Jubory and Handy, (2013).
Nanotoxicology, 7:8, 1282-1301

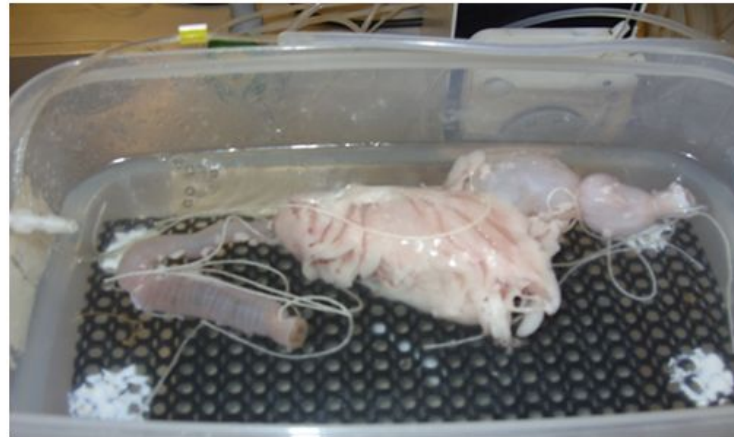
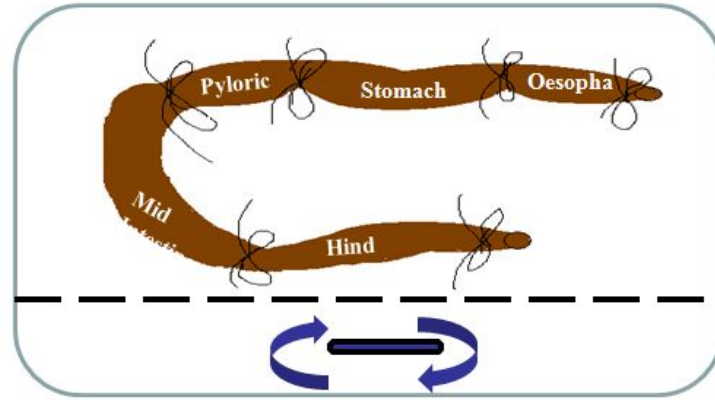
Electron micrographs show TiO₂ particles in a 1 g l⁻¹ stock dispersion (water).

NTA: 1 mg l⁻¹ stock dispersion in physiological saline, and the the same mucosal solution at the end of a 4 h perfusion, graphs are individual examples from triplicate measurements.

Whole Gut Sac Preparation

Modified from Hoyle & Handy (2005) *Aquat. Tox.* 72, 147-159.

- Dissect entire gut & fill lumen with test solution.
- Suture off regions of the gut.
- Incubate for 4h.
- Measure metal concentrations in the mucosa removed from the underlying sub-mucosa/muscularis (stripped gut).



Titanium [Metal]: Gut Sac Tissue Following Exposure to 1 mg l⁻¹ TiO₂ for 4 h.

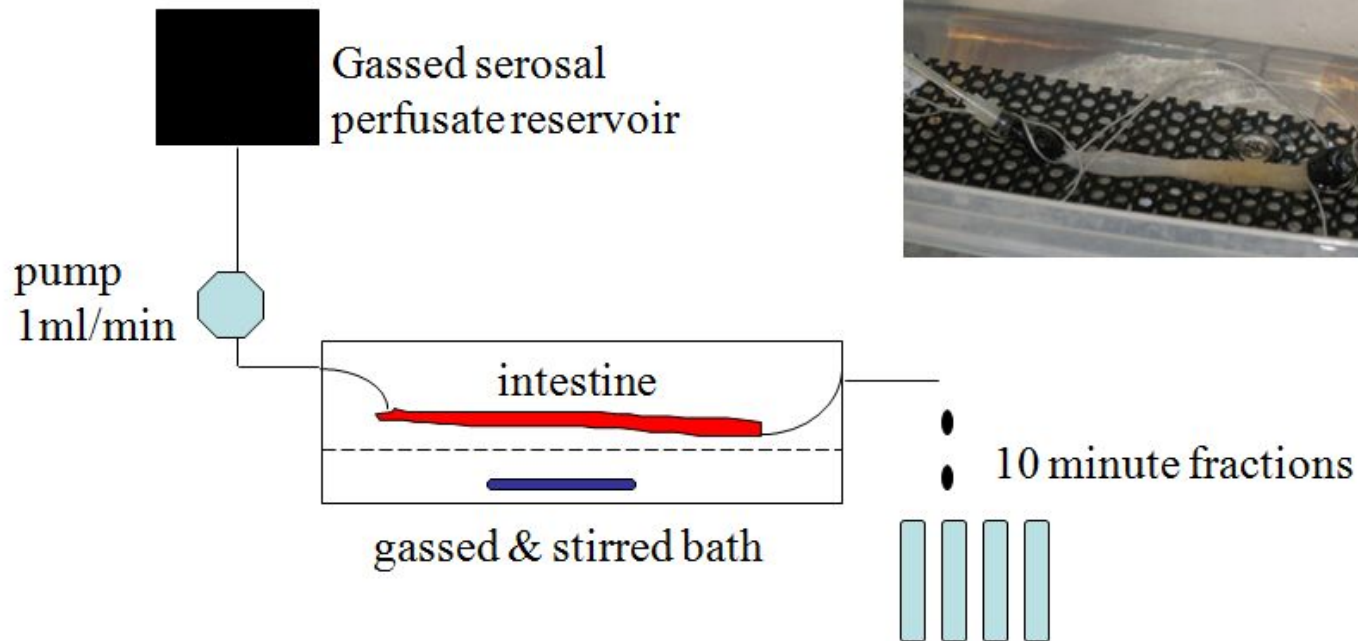
		[Ti] $\mu\text{mol g}^{-1}$ dry mass			
Treatment		Oesophagus	Stomach	Mid intestine	Hind intestine
Control	Stripped	<0.003 ^a	<0.003 ^a	0.004 \pm 0.001 ^a	0.005 \pm 0.002 ^a
	Mucosa	0.018 \pm 0.009 ^a	0.010 \pm 0.005 ^a	0.012 \pm 0.008 ^a	0.019 \pm 0.012 ^a
	% in mucosa	90.0 \pm 14.5 ^a	83.3 \pm 18.3 ^a	75.0 \pm 16.9 ^a	79.2 \pm 16.8 ^a
BulkTiO ₂	Stripped	0.018 \pm 0.003 ^{a,*}	0.030 \pm 0.009 ^a	0.135 \pm 0.039 ^{ab,*}	0.252 \pm 0.131 ^b
	Mucosa	0.128 \pm 0.039 ^{a,*}	0.065 \pm 0.019 ^{a,*}	0.159 \pm 0.049 ^{a,*}	0.148 \pm 0.035 ^{a,*}
	% in mucosa	87.7 \pm 6.6 ^a	68.4 \pm 5.9 ^a	54.1 \pm 3.1 ^b	37.0 \pm 10.8 ^b
TiO ₂ NP	Stripped	0.019 \pm 0.005 ^{a,*}	0.021 \pm 0.004 ^{ac,*}	0.056 \pm 0.010 ^{b,*}	0.040 \pm 0.011 ^{bc,*}
	Mucosa	0.174 \pm 0.019 ^{a,*}	0.060 \pm 0.006 ^{b,*}	0.136 \pm 0.025 ^{a,*}	0.165 \pm 0.026 ^{a,*}
	% in mucosa	90.2 \pm 2.1 ^{ac}	74.1 \pm 4.3 ^{bc}	70.8 \pm 4.1 ^b	80.1 \pm 2.9 ^c

Values are means \pm S.E.M. (n = 6/treatment). * Statistically significant difference from the control within columns.

Different letters (within rows) indicate a statistically significant difference between regions of the gut (Kruskal-Wallis or ANOVA, p < 0.05). There was no material-type effect within each region.

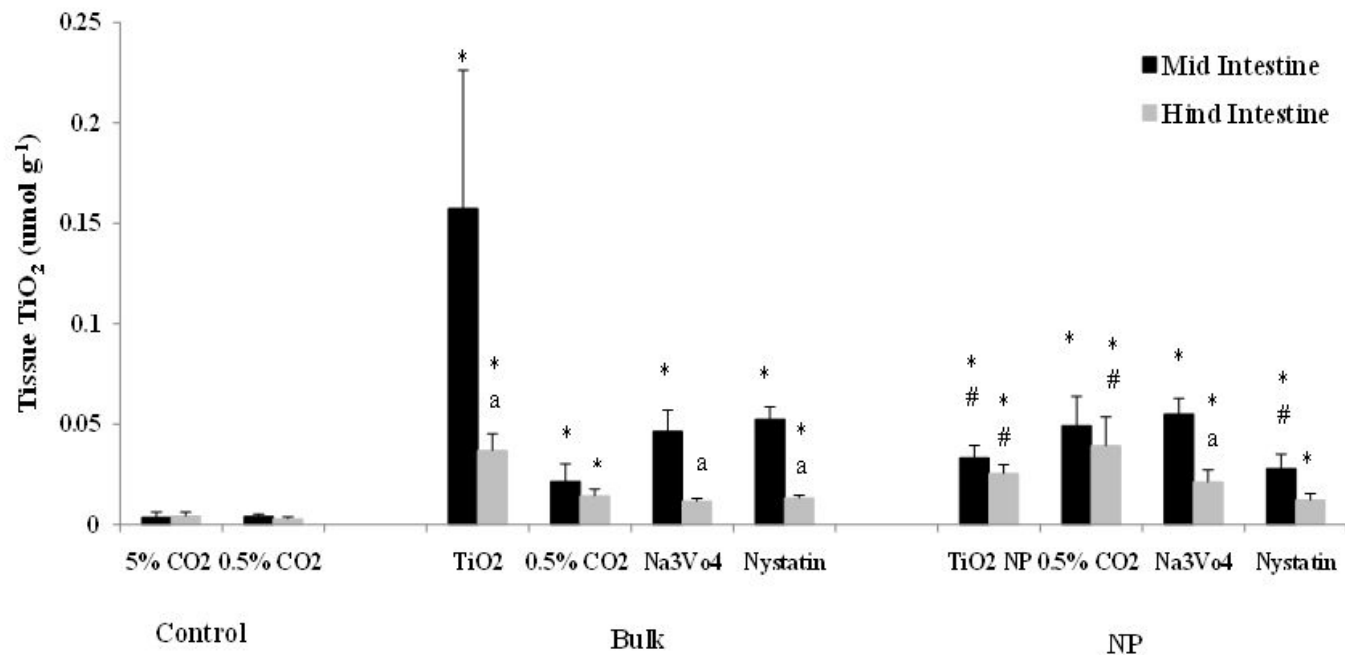
Isolated Perfused Intestine

Handy et al. (2000) *J. Exp. Biol.* 203, 2365-2377



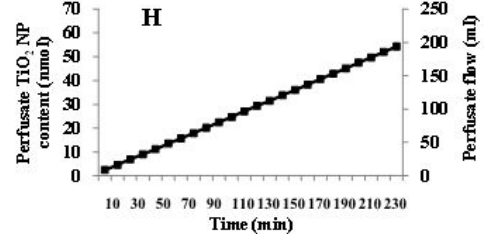
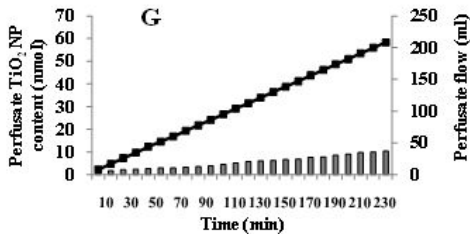
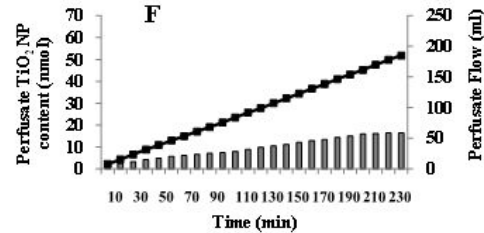
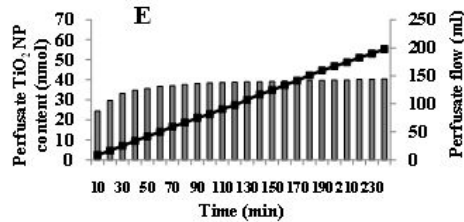
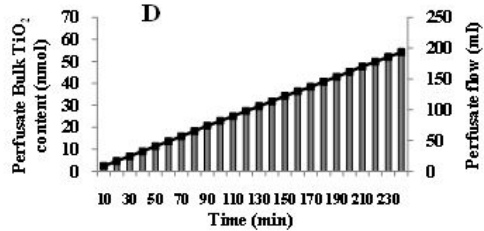
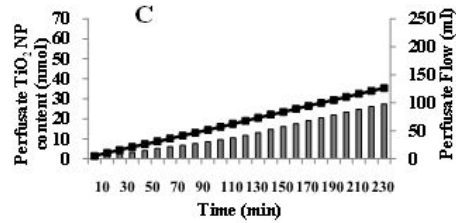
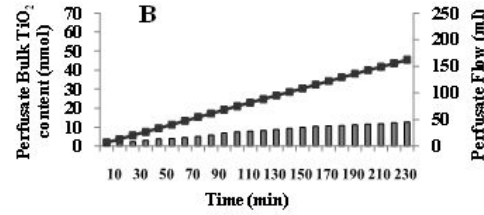
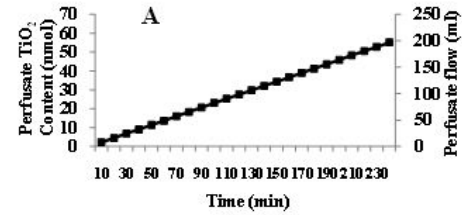
Ti Accumulation in the Perfused Trout Intestine

Al-Jubory and Handy, (2013). *Nanotoxicology*, 7:8, 1282-1301



Titanium Appearance in the Serosal Perfusate.

Al-Jubory and
Handy, (2013).
Nanotoxicology,
7:8, 1282-1301



- (A) Control;
- (B) Bulk TiO_2 ;
- (C) TiO_2 NP;
- (D) Bulk TiO_2
0.5% CO_2 ;
- (E) TiO_2 NP 0.5 %
 CO_2
- (F) Cyanide
- (G) Vanadate
- (H) Nystatin

Flux Rates of Water and Ti Across Perfused Trout Intestine

Al-Jubory and Handy, (2013). *Nanotoxicology*, 7:8, 1282-1301

Mucosal [TiO ₂] (1mg l ⁻¹) and Drugs Concentration	Net Ti flux, J _{net,Ti} (nmol g ⁻¹ h ⁻¹)		Net water flux, J _{net,H₂O} (ml g ⁻¹ h ⁻¹)	
	Initial rate	Overall rate	Initial rate	Overall rate
Control	0.23 ± 0.16	0.26 ± 0.04	-6.22 ± 0.85	-7.50 ± 1.18
Bulk TiO ₂	0.98 ± 0.47	0.85 ± 0.32	-26.28 ± 2.52*	-28.54 ± 3.19*
TiO ₂ NP	1.55 ± 0.33**	2.38 ± 0.68**	-17.56 ± 4.00**	-18.01 ± 4.16**
0.5% CO ₂ Control	0.51 ± 0.14	0.06 ± 0.03	-3.42 ± 1.71	-3.97 ± 0.97
0.5% CO ₂ Bulk TiO ₂	3.42 ± 0.74*†	3.18 ± 0.42*†	-7.05 ± 2.29†	-8.95 ± 1.78*†
0.5% CO ₂ TiO ₂ NP	21.16 ± 18.90**†	3.27 ± 1.60*a	-17.13 ± 2.37**	-22.30 ± 6.40**
Bulk TiO ₂ Na ₃ Vo ₄	<0.004†	<0.004†	-13.57 ± 1.83†	-38.41 ± 0.07†a
Bulk TiO ₂ nystatin	<0.004†	<0.004†	-9.97 ± 2.05†	-31.66 ± 0.08a
TiO ₂ NP KCN	2.56 ± 0.65†	0.85 ± 0.17†	-13.40 ± 3.66†	-44.51 ± 2.76†a
TiO ₂ NP Na ₃ Vo ₄	2.29 ± 0.64†	0.83 ± 0.22†	-16.26 ± 2.66†	-49.17 ± 3.88†a
TiO ₂ NP nystatin	<0.004†	<0.004†	-13.96 ± 2.29†	-36.42 ± 2.03†a

Values are means ± S.E.M. ($n = 6-7$). Negative values indicate a net loss from the serosal solution. * Statistically significant difference from the relevant control value within columns, # Statistically significant difference from bulk TiO₂ value within columns, ‡ Statistically significant difference from the standard gas mix group values within columns (Kruskal-Wallis or ANOVA, $p < 0.05$) and † Drugs effects statistically significant difference from the standard gas mix TiO₂ NP or bulk values within columns. Letter (a) within rows indicates a statistically significant difference between initial and overall rates (t -test, $p < 0.05$).

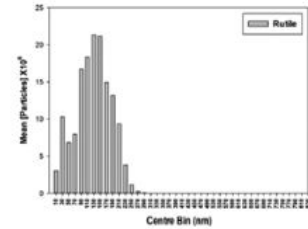
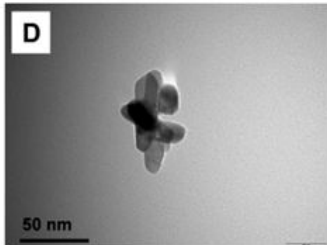
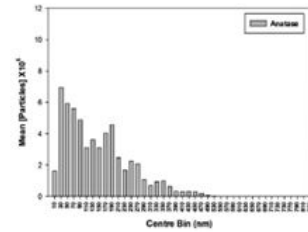
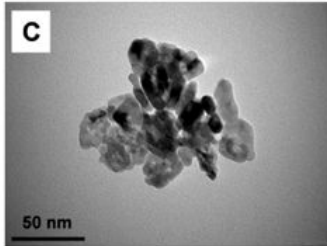
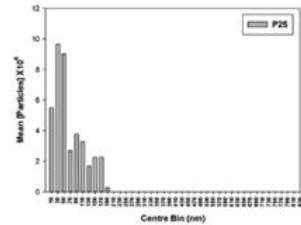
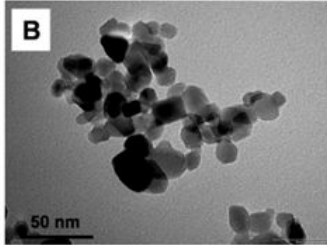
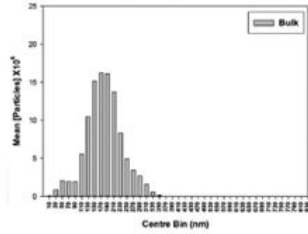
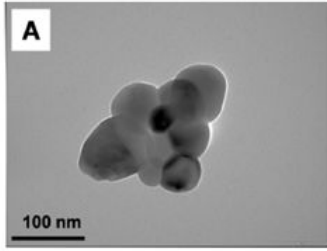
Titanium Uptake by Cultured Gut Epithelial Cells

Caco-2 cells

Do cells take up intact particles?

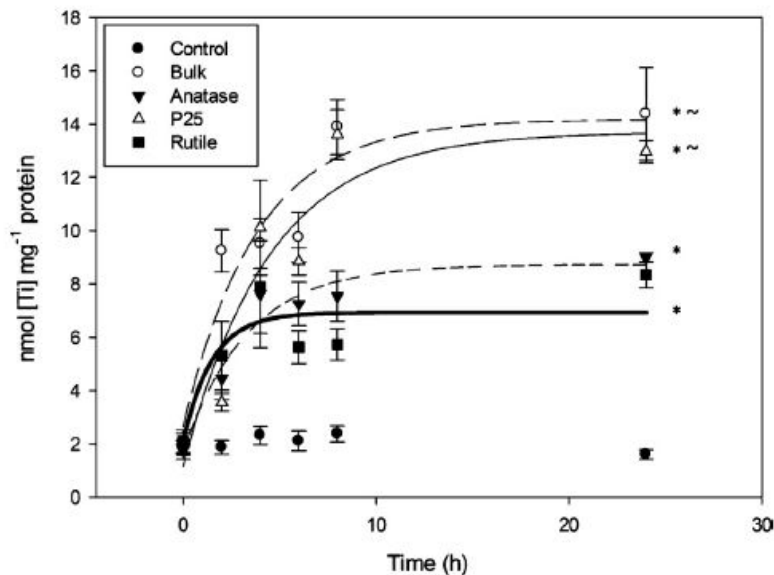
Can they select for shape or size?

Different Crystal Forms of TiO₂



Gitrowski et al. (2014) Toxicology
Letters 226. 264–276.

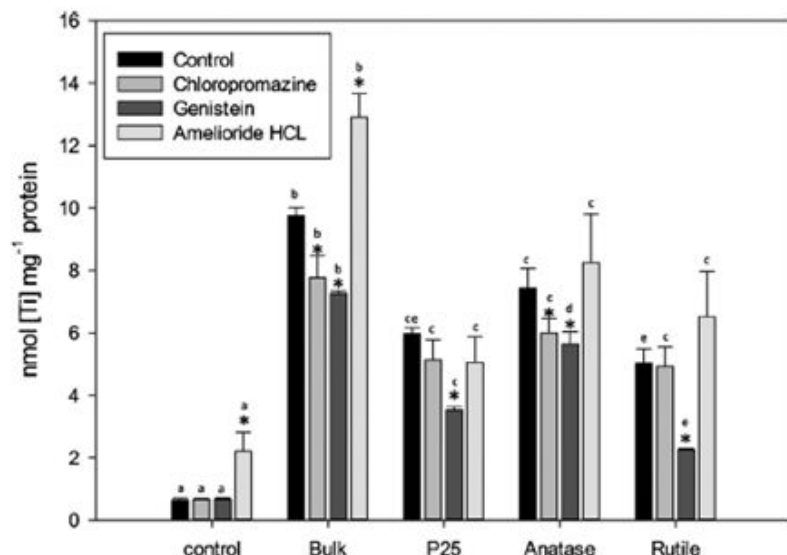
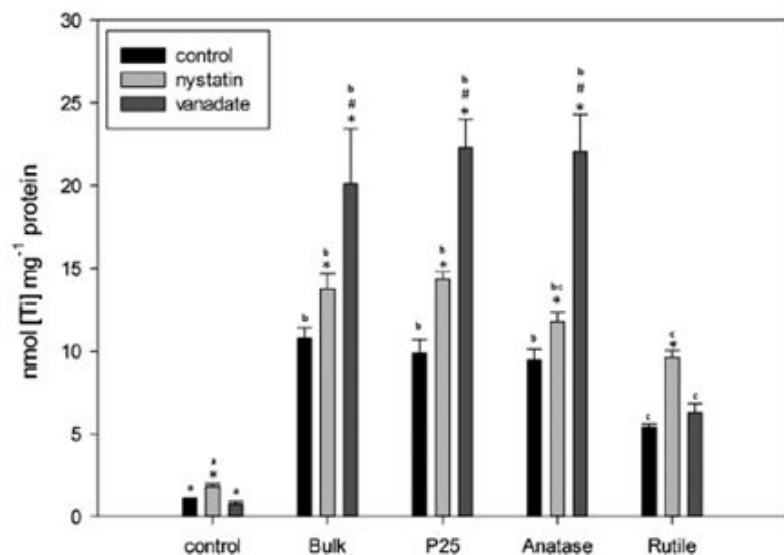
The P25 form of TiO_2 is Preferred Over Pure Anatase or Rutile by Caco-2 cells.

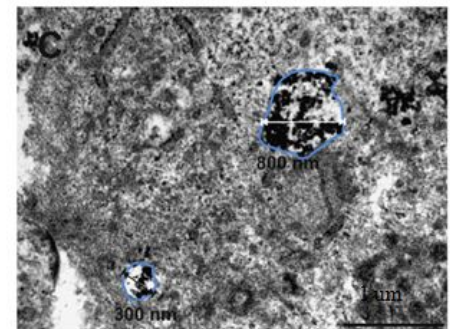
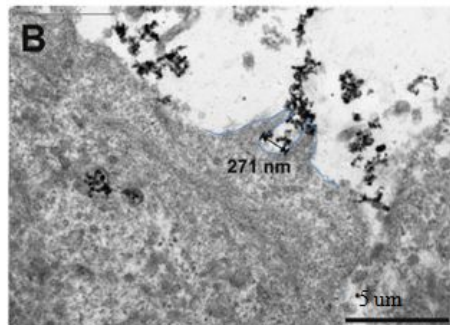
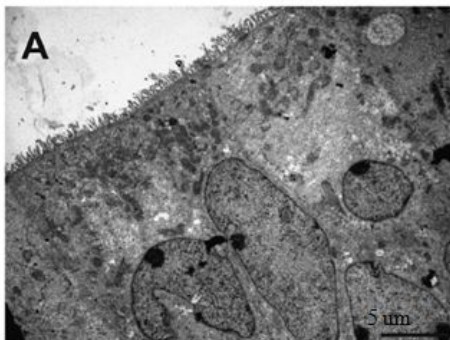


Gitrowski et al. (2014) Toxicology Letters
226. 264–276.

Effect of Inhibitors on Ti Accumulation by Caco-2 cells

Gitrowski et al. (2014) Toxicology Letters 226. 264–276.





Intact Particles Are Taken up by Caco-2 Cells.

Gitrowski et al. (2014) Toxicology Letters 226. 264–276.

Calculation of Allowable Daily Intake for Humans

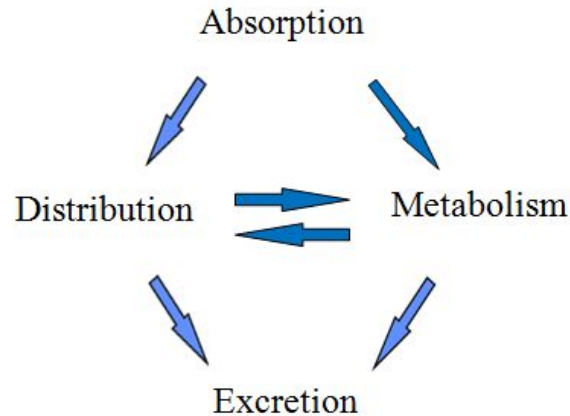
- Human requirements for nutrition
 - “Estimated safe and adequate daily dietary intakes” (ESDADDI)
- Allowable Daily Intake (ADI)
 - incorporates a safety factor which is x100 below the “No effect” level.
 - $ADI = \text{No effect level}/100$



Nutrition Information (AVERAGE)			
	quantity per serving	% daily intake per serving	quantity per 100ml
Servings per package = 1			
Average serving size = 250mL (1 PACKAGE)			
ENERGY	740 kJ	8%	300 kJ
PROTEIN	9.8 g	20%	3.9 g
FAT, TOTAL	3.2 g	5%	1.3 g
- SATURATED	2.2 g	9%	0.9 g
CARBOHYDRATE	24.5 g	8%	9.8 g
- SUGARS	24.5 g	27%	9.8 g
- LACTOSE#	13.8 g	-	5.5 g
DIETARY FIBRE	4.5 g	15%	1.8 g
SODIUM	150 mg	7%	60 mg
%RDI*			
THIAMIN (VIT B1)	0.55 mg	50%	0.22 mg
RIBOFLAVIN (VIT B2)	0.85 mg	50%	0.34 mg
NIACIN	2.5 mg	25%	1.0 mg
VITAMIN B6	0.4 mg	25%	0.2 mg
VITAMIN D	5.0 µg	50%	2.0 µg
FOLATE	100 µg	50%	40 µg

Bioaccumulation Potential of ENMs

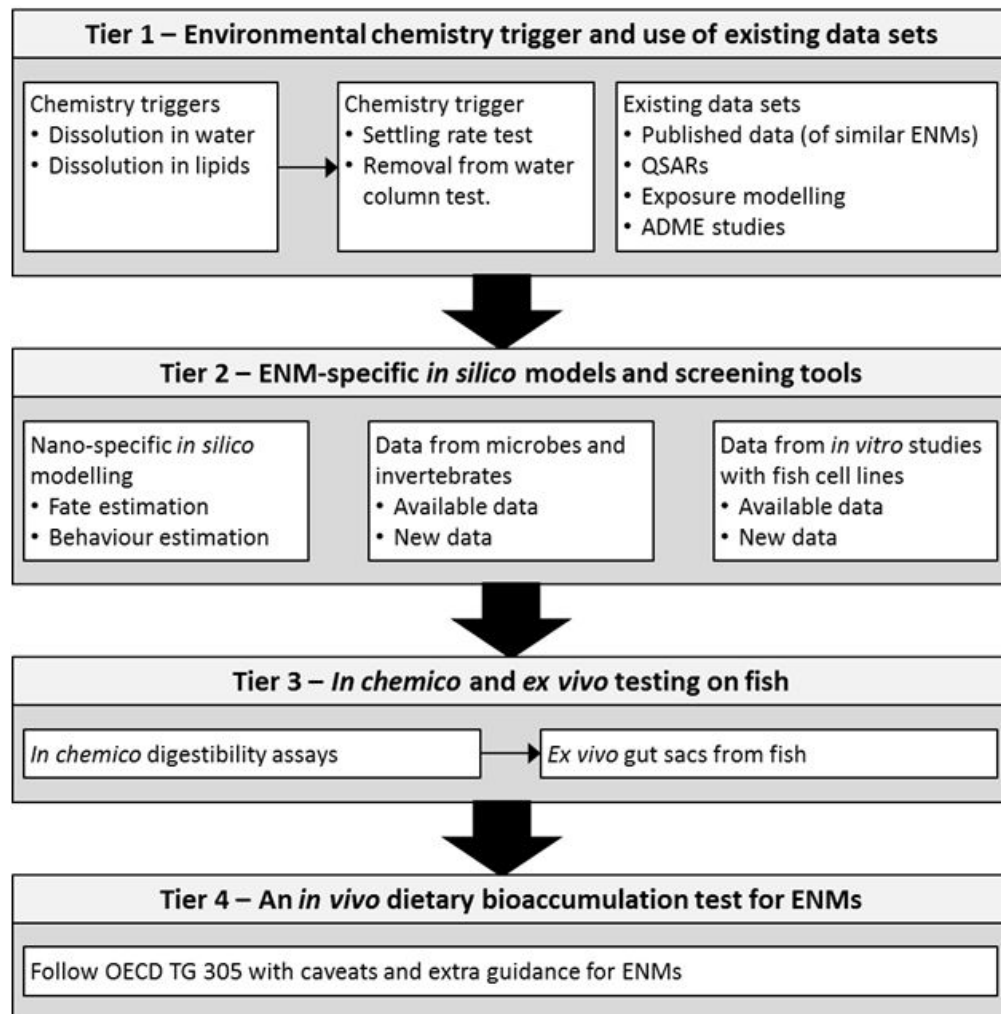
- Risk assessment triggers:
- **P**ersistence in the Environment
- **B**ioaccumulation Potential
- **T**oxicity

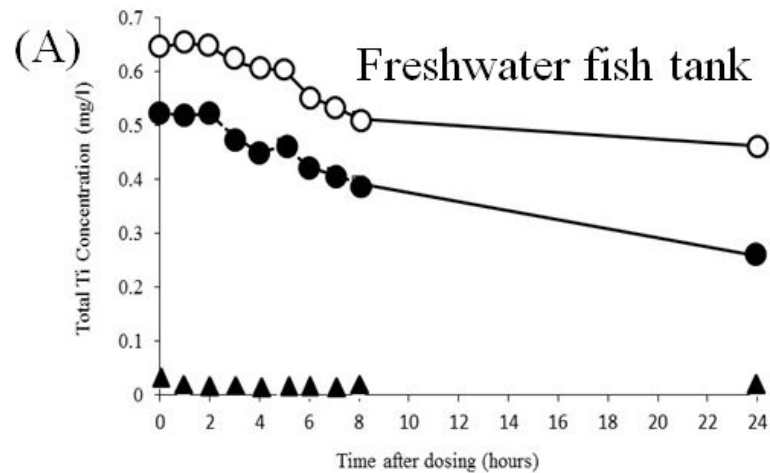




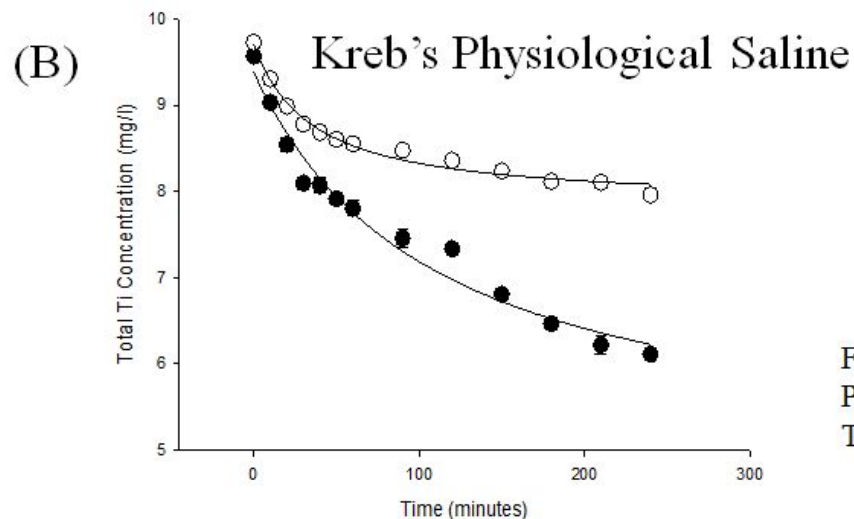
Dietary Bioaccumulation Potential Testing Strategy with Fish

Handy et al. (2018)
Environ. Sci.: Nano,
5, 2030–2046.





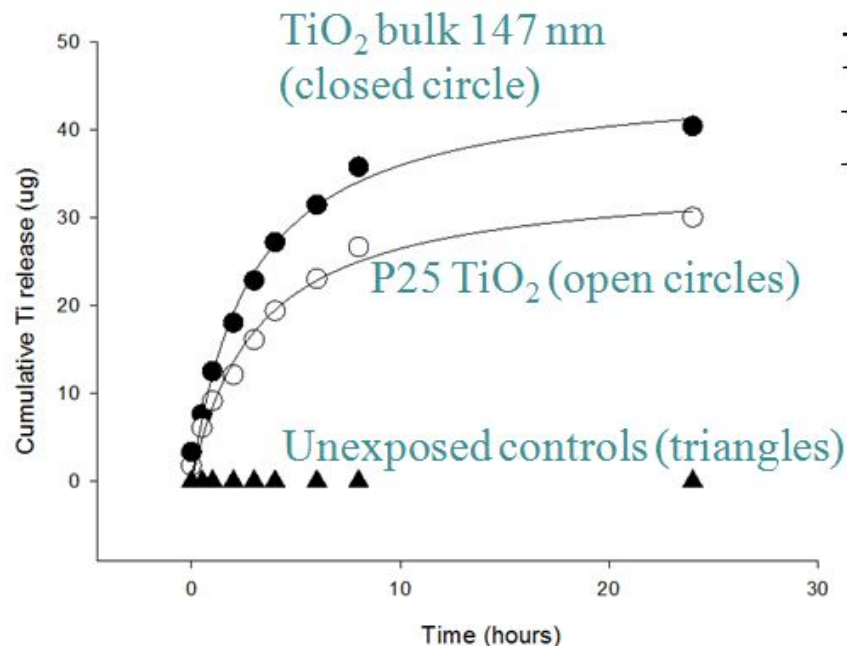
Tier 1 New Chemical Triggers: Settling Rate Assay (~TG318)



Handy et al. (2018) Environ.
Sci.: Nano, 5, 2030–2046.

Figure: unexposed controls (triangles).
P25 TiO₂ (open circles),
TiO₂ bulk 147 nm (closed circle),

Fish Gut Saline

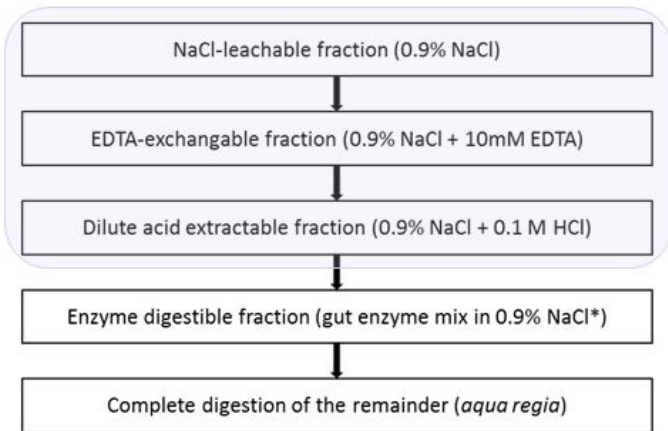


Tier 1 New
Chemical Trigger
for TG305: Max
Dissolution rate.
(New GD)

Handy et al. (2018)
Environ. Sci.: Nano,
5, 2030–2046.

Figure: Measurement of dissolution by dialysis of 1 mg/L dispersions.

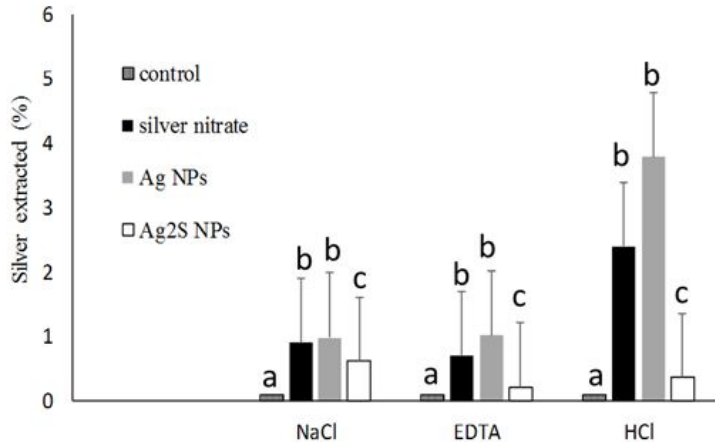
(A)



(similar to EFSA *in vitro* digestibility testing)

Tier 3A. New Trigger for TG305: *In Chemico* Digestibility Assay.

(B)



Handy et al. (2018)
Environ. Sci.: Nano,
5, 2030–2046.

Nanofase Silver Accumulation in the Gut Mucosa of Individual Gut Sacs – Limited Uptake

Clark, Handy et al. (2019) ES Nano, 6, 646-660

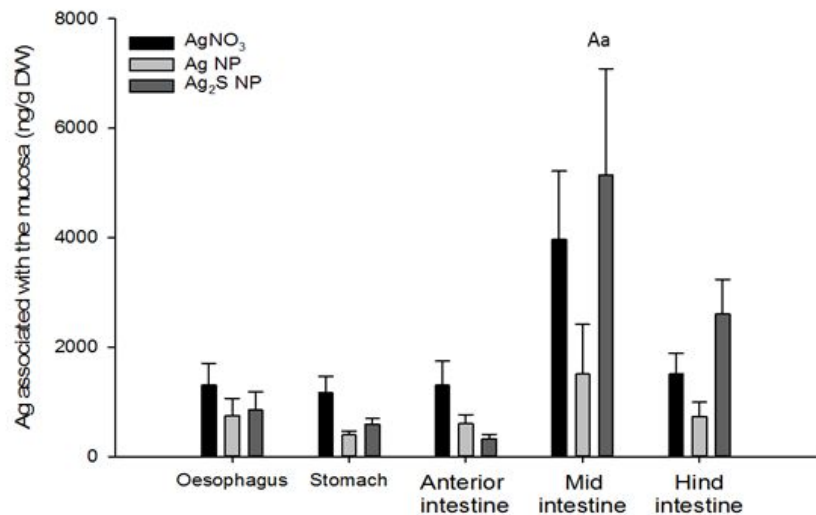
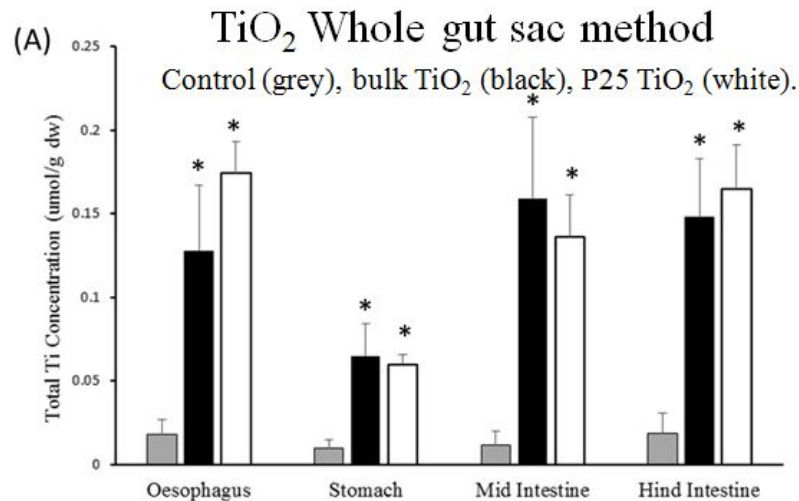


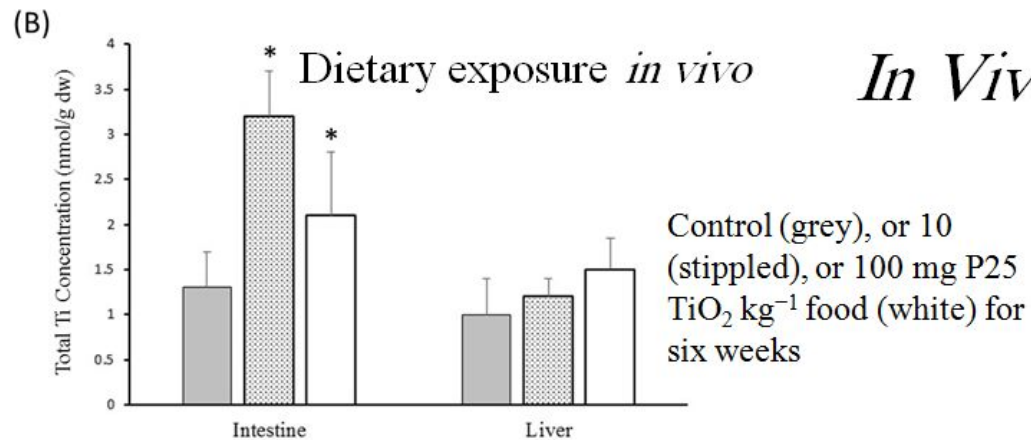
Figure 1. The mass of total Ag associated with the mucosa (ng/g dw) for each tissue compartment from a 1 mg/L exposure for 4h. (a) denotes significant difference from the Ag NP treatment for the same tissue. (A) denotes significant difference from the anterior intestine of the same treatment.



Handy et al. (2018)
Environ. Sci.: Nano,
5, 2030–2046.

In vitro (Tier 3B)

versus



Conclusions

- Nanomaterials are being used in the food sector for packaging, as food ingredients, and as preservatives.
- Framework for the safety testing of chemicals in food, includes nanomaterials in foods.
- Effort should also protect the food chain: soil quality, crops, farm animals and animal feed.
- In vivo studies show that animals will eat nanomaterials.
- Studies on the gut epithelium are starting to report uptake rates, and identify the form of the material absorbed.
- Long term bioaccumulation is a concern – the testing strategy is being developed at the OECD.
- Safe and allowable levels in food are yet to be determined for most materials.

Safe, Responsible Innovation...

Questions?

Thank You!

