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ICHTHYS

Optimization of novel value CHains for fish and seafood by developing an integrated sustainable approach for improved quality, safety and waste reduction

Dr. Matteo Sensi

Researcher at the University of Modena and Reggio Emilia (Modena, Italy)

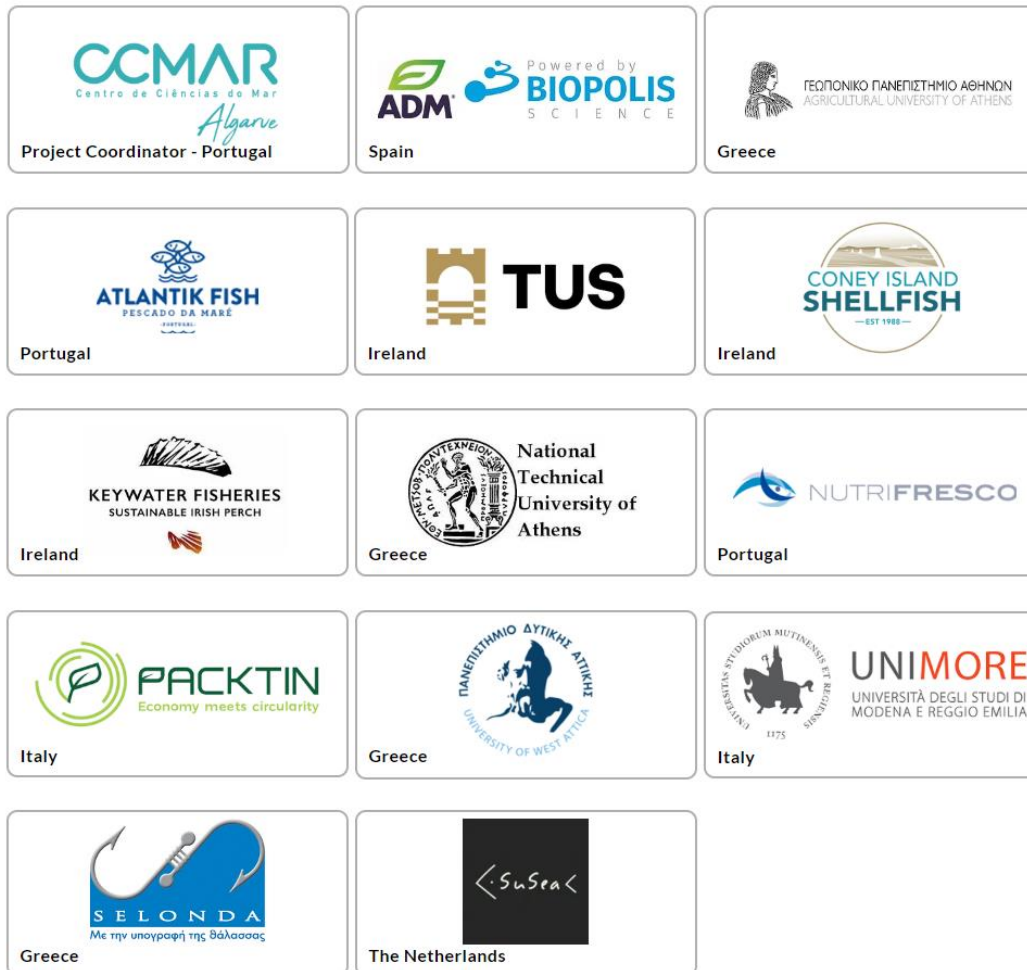
Principal Investigator: Prof. Fabio Biscarini

24/05/2023

Sarajevo, Bosnia and Herzegovina

ICHTHYS

ICHTHYS is a multidisciplinary, a cross-sectorial project that aims to optimize novel value-chains for **fish and seafood products** to reach the EU market and to develop an **integrated sustainable approach** to improve **quality** and **reduce product loss** during the supply chain.



ICHTHYS

Extend shelf life (reaching a two to three-fold increase) of fish and shellfish products and reduce food waste

Develop innovative and safe seafood products of high and desired sensor characteristics

Develop active and intelligent packaging for seafood products

Establish the basis of nonthermal processing for seafood products

Improve safety of seafood consumption related to control of pathogens, toxins and allergenic substances

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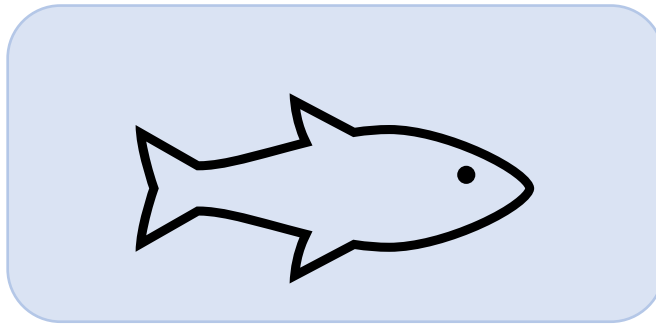
Establish the basis of nonthermal processing for seafood products

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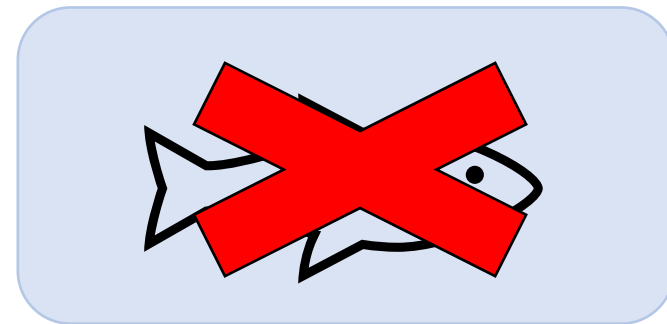
ICHTHYS

Monitor the fish **freshness** along the **cold chain** and on the **shelf** by detecting specific markers.

Fresh



Not fresh,
exposed to air or to high temperatures



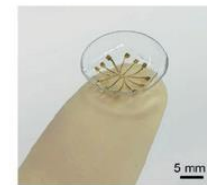
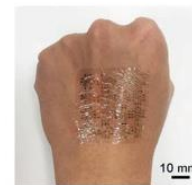
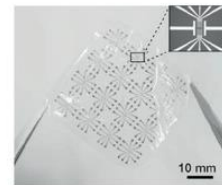
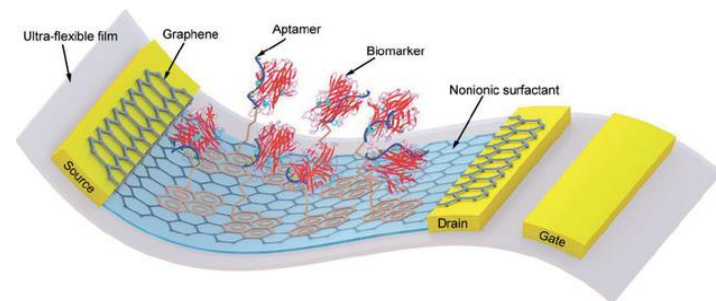
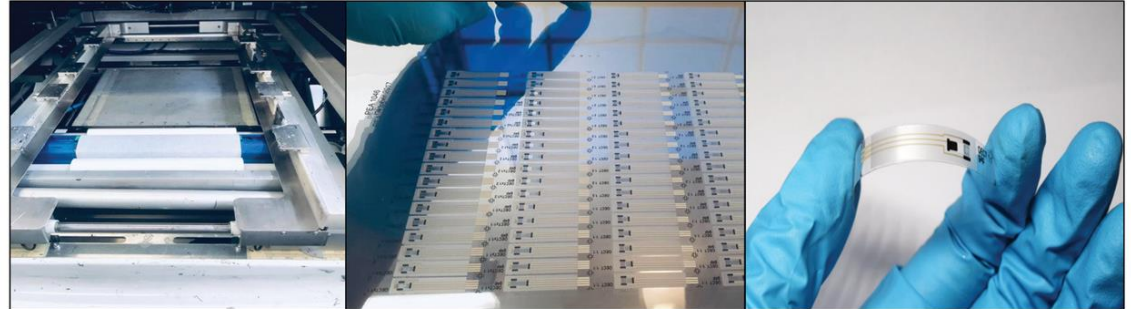
Integrated devices to detect:

- **Chemicals** released upon food degradation
- **Temperature** variations, above a threshold
- **Packaging** leaks

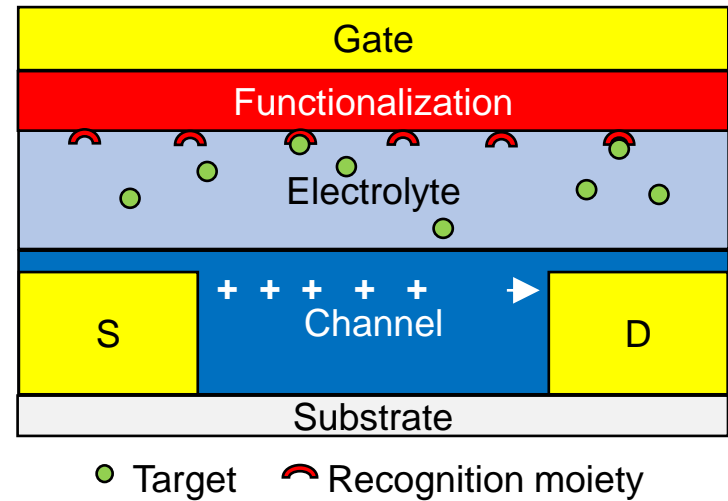
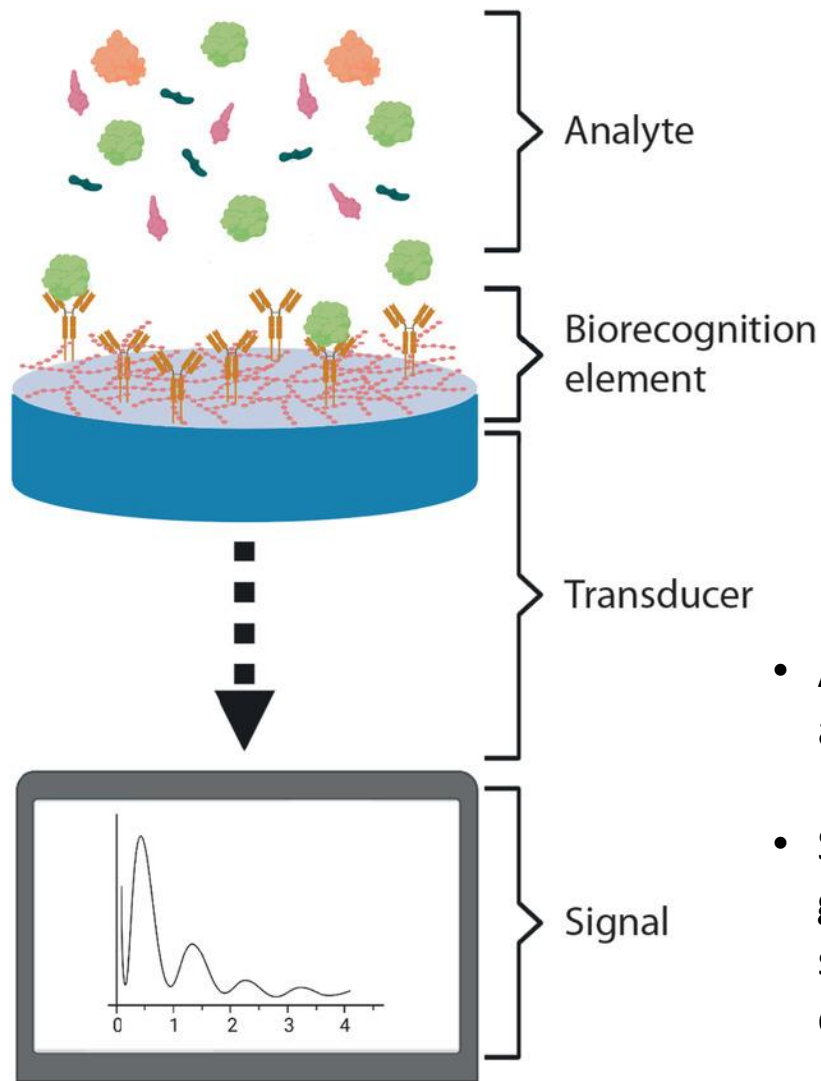
Transistor based biosensors

Materials strategies for **freshness** biosensors based on **graphene** and **organic electronics devices**.

- Biocompatible
- Healthcare applications
- Portable
- Flexible
- Cost-effective
- Easy-to-use
- Require low amount of sample
- Require low-voltages
- Label-free

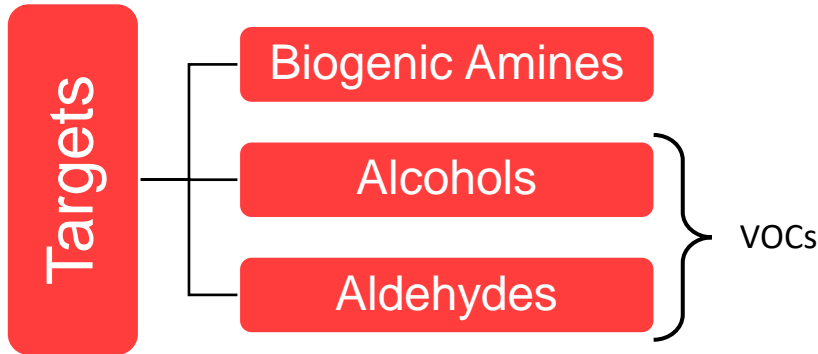


Transistor based biosensors

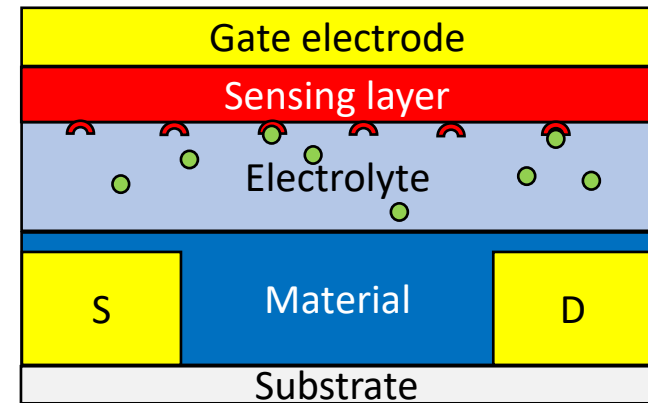


- Actual methods require long time, high costs and complex instruments
- Sensors based on **organic electronics and graphene**: easy to use, cost-effective, high selectivity and sensibility, can be fabricated on flexible substrates.

Food freshness sensor targets



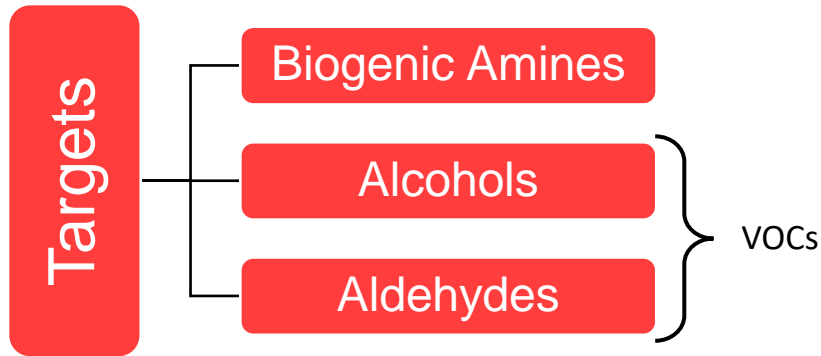
Electrolyte-Gated Transistors



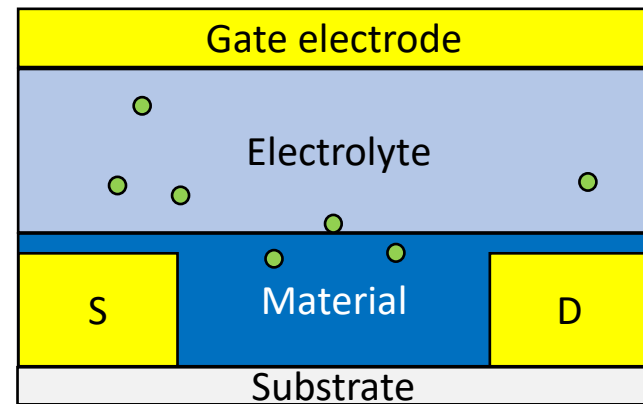
● Target ⤿ Recognition moiety

- The recognition event that takes place on **gate electrode**
- The device generates an analyte concentration-dependent multiparametric response.

Food freshness sensor targets



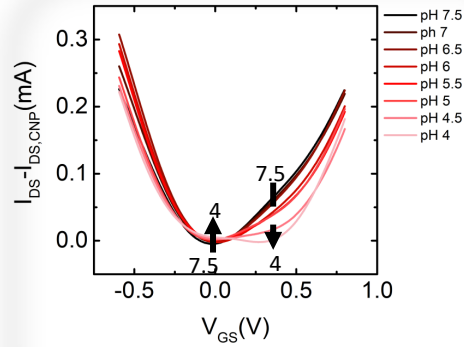
Electrolyte-Gated Transistors



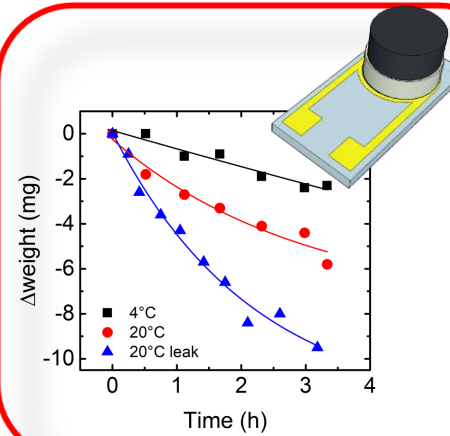
● Target

- The recognition event that takes place on the **active material**
- The device generates an analyte concentration-dependent multiparametric response.

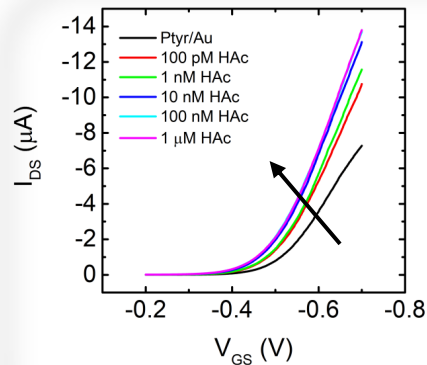
Sensors for Food Freshness



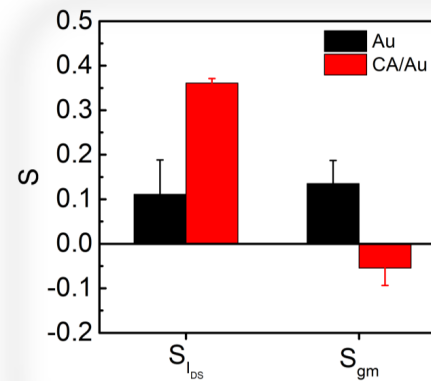
pH Sensor



Temperature/Leakage Sensor



VOCs Sensor

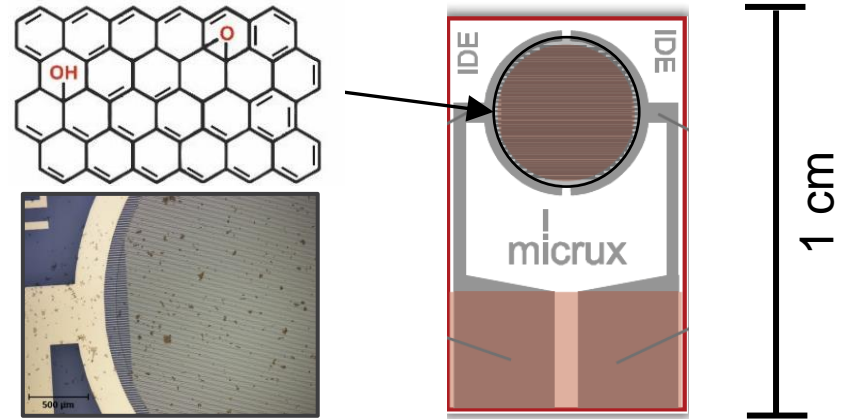


Biogenic Amine Sensor

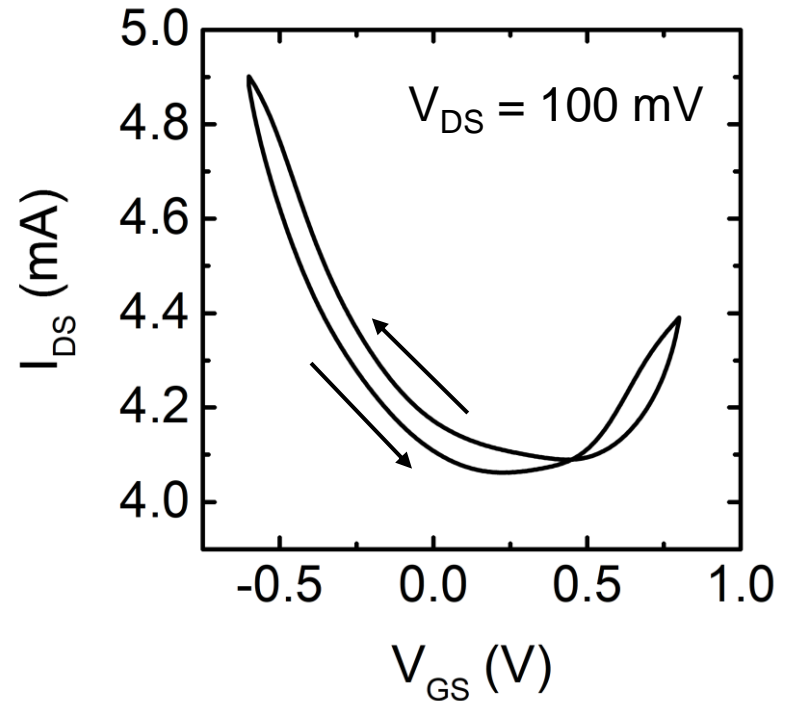
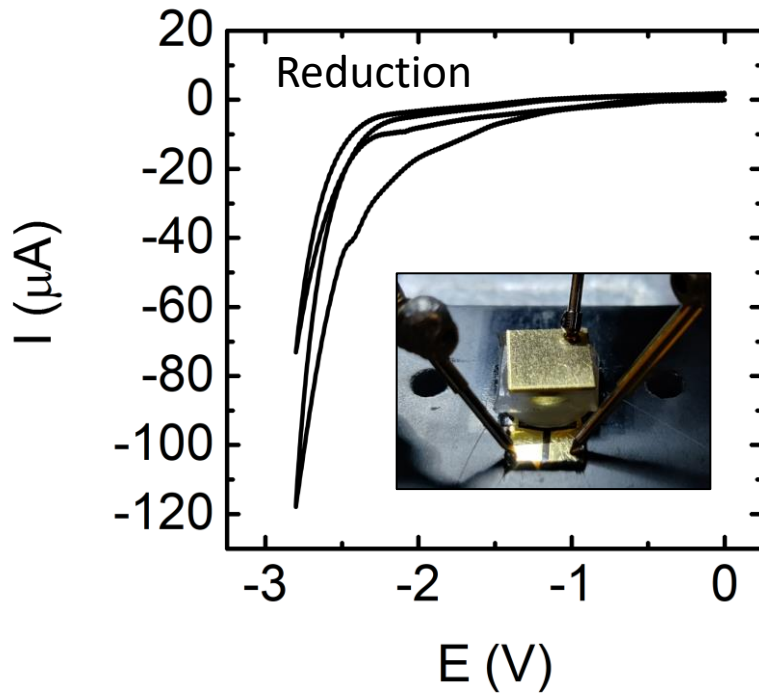
rGO-Electrolyte Gate Transistors

- Processing in aqueous solutions, without toxic solvents.

Reduced Graphene Oxide

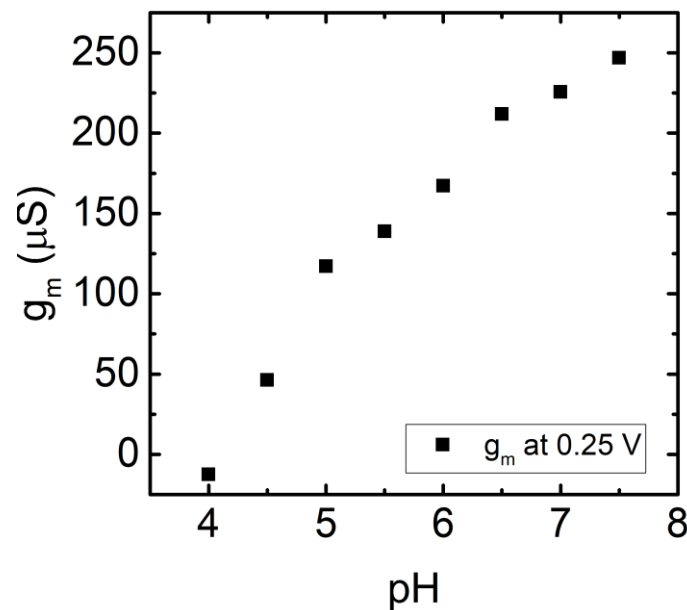
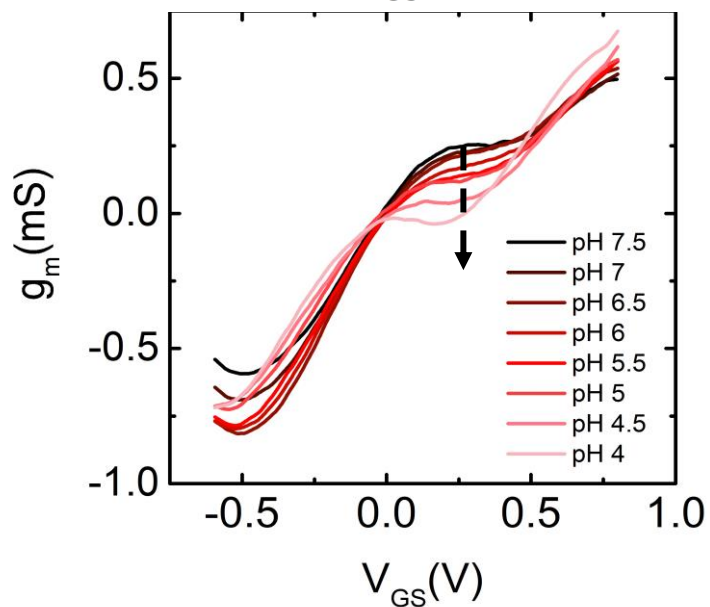
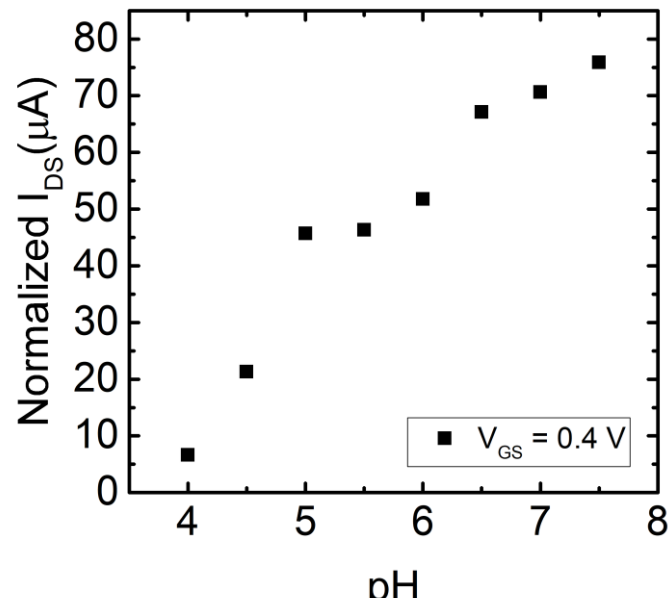
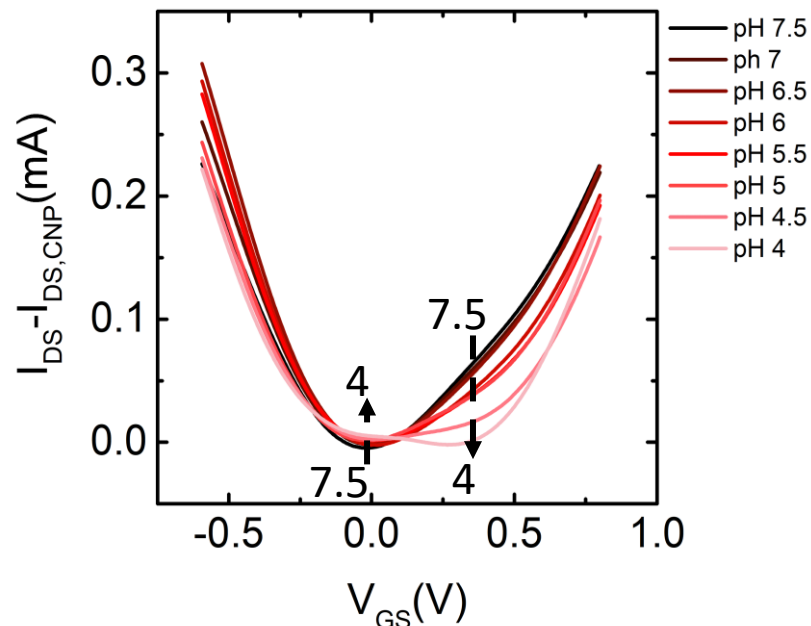


IDE with GO short-circuited vs Au plate



OFET-based biosensor for package integrity

pH (acidification due to CO₂ increase or alkalization due to amines)

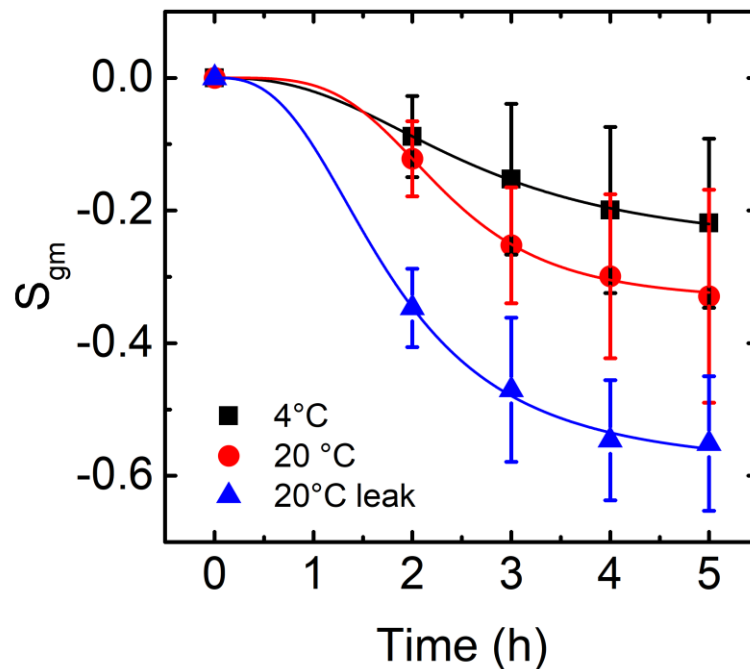
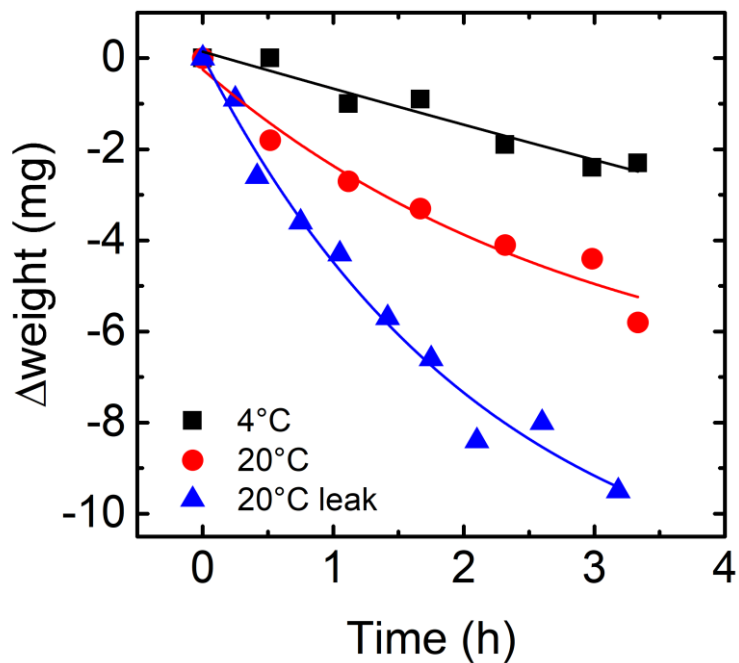
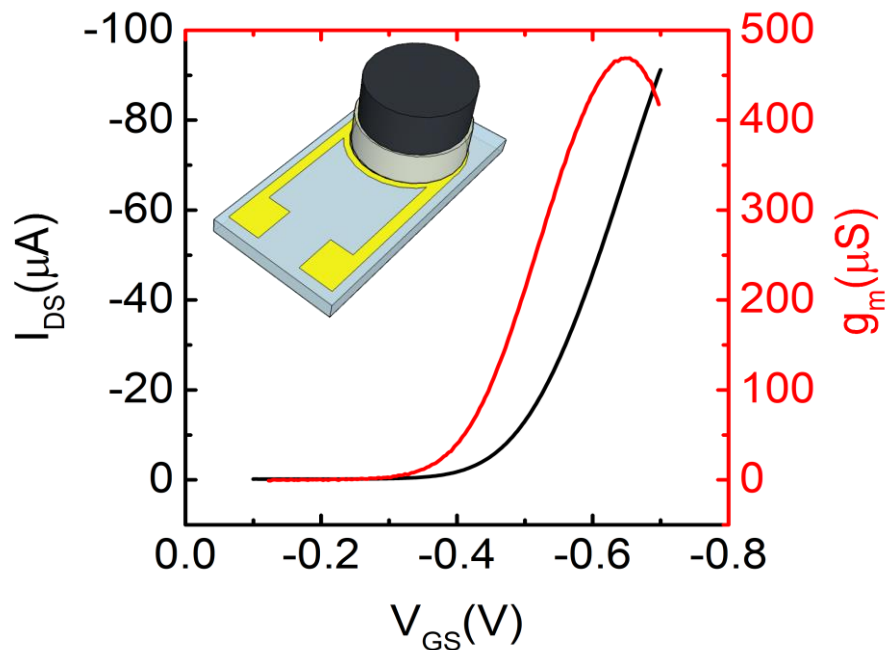


Agar electrolyte

- Solid Electrolyte: 2% agar in 1X PBS
- Channel material: DPP-DTT



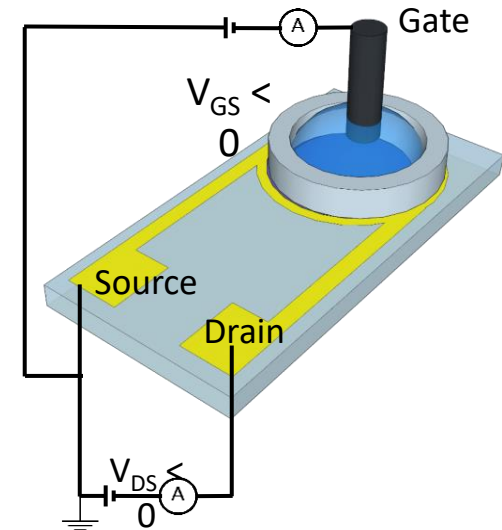
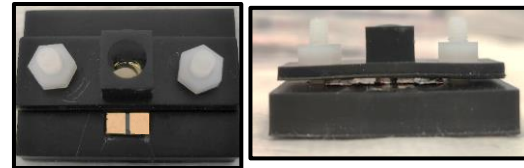
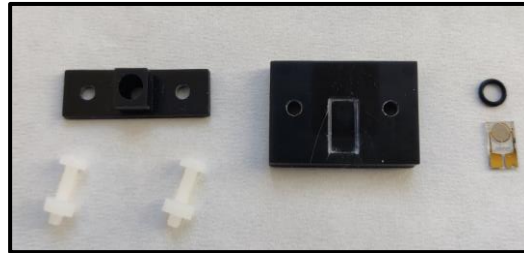
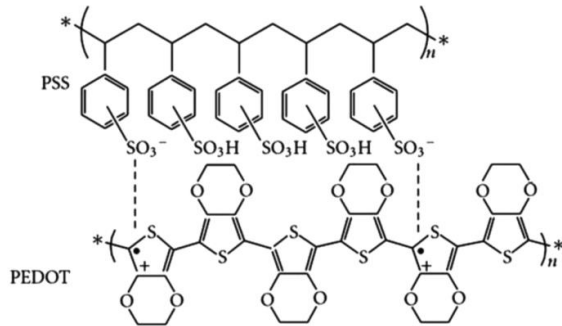
rGO + PEDOT:PSS hydrogel



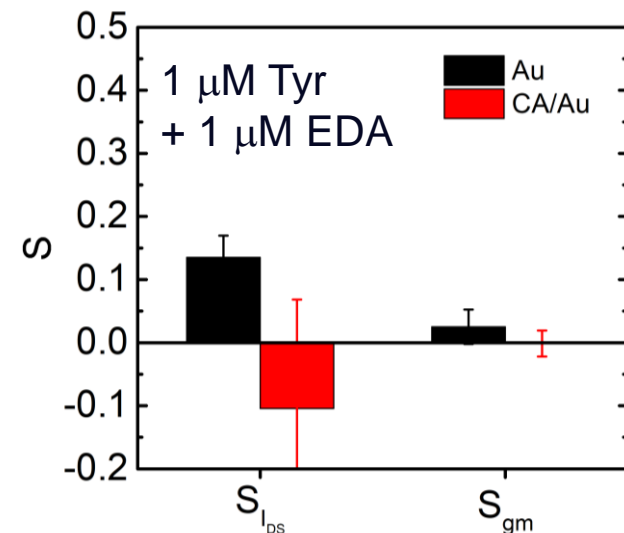
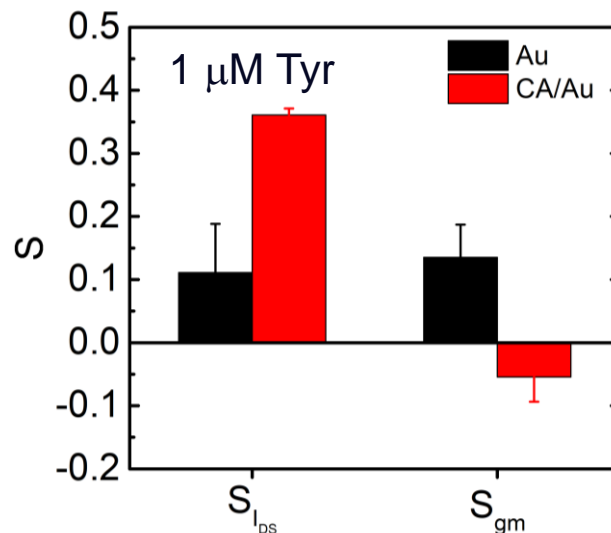
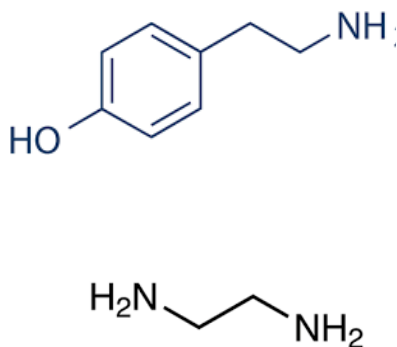
Biogenic amines sensor

Tyramine sensor: multiple amines

PEDOT:PSS

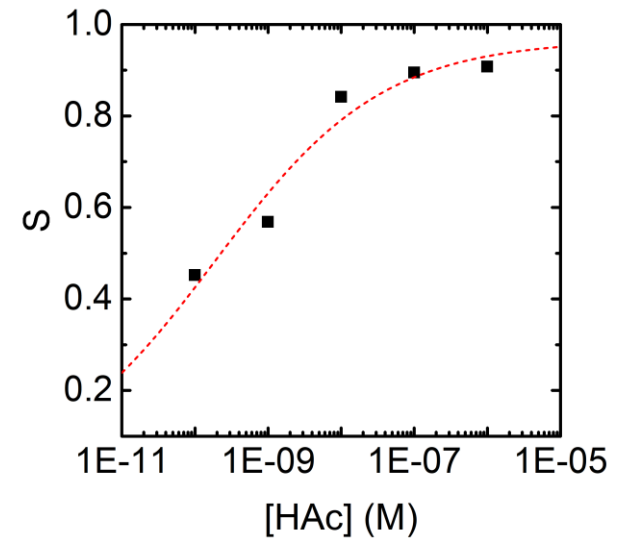
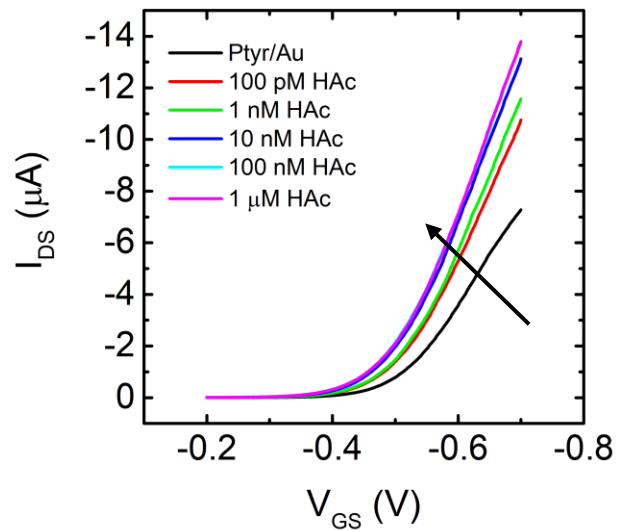
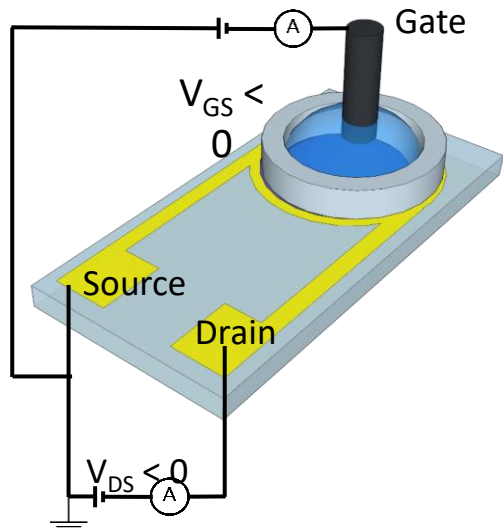
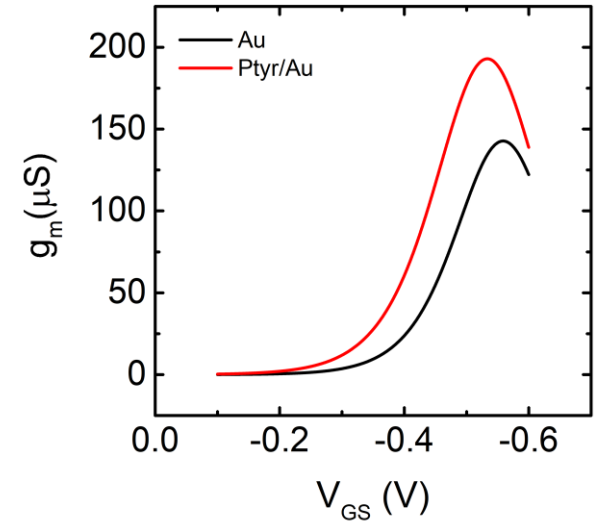
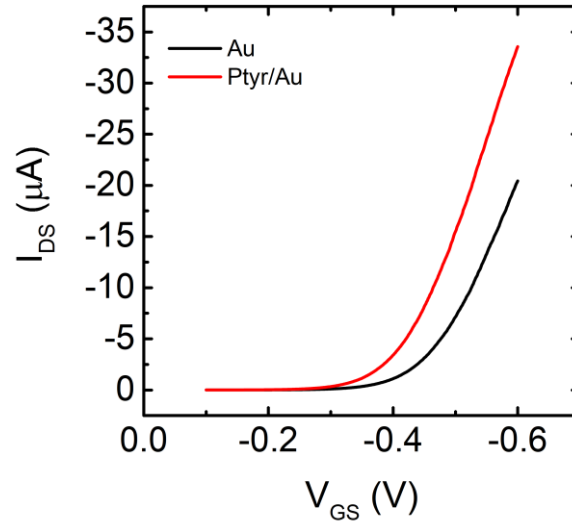
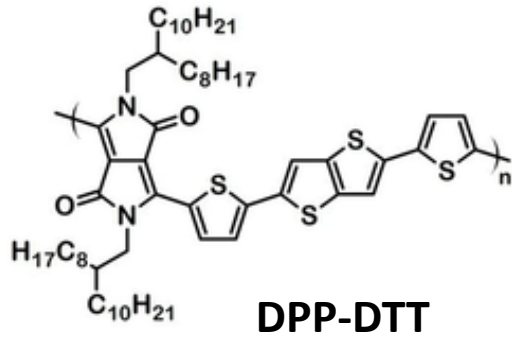


- Multi parametric response for biogenic amines detection and discrimination



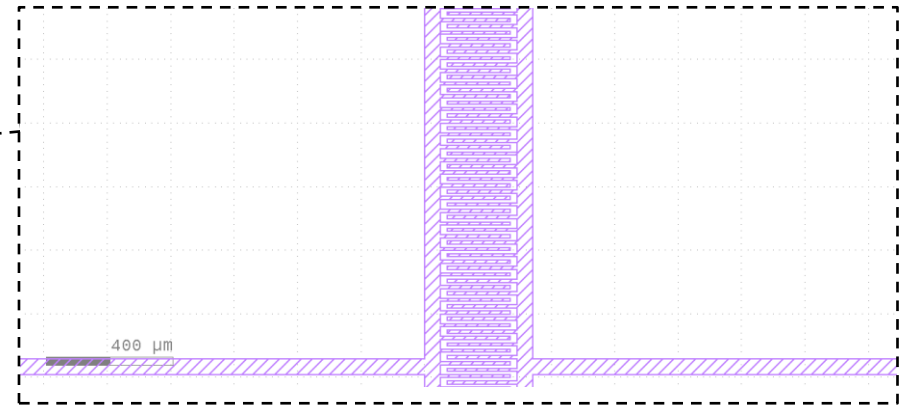
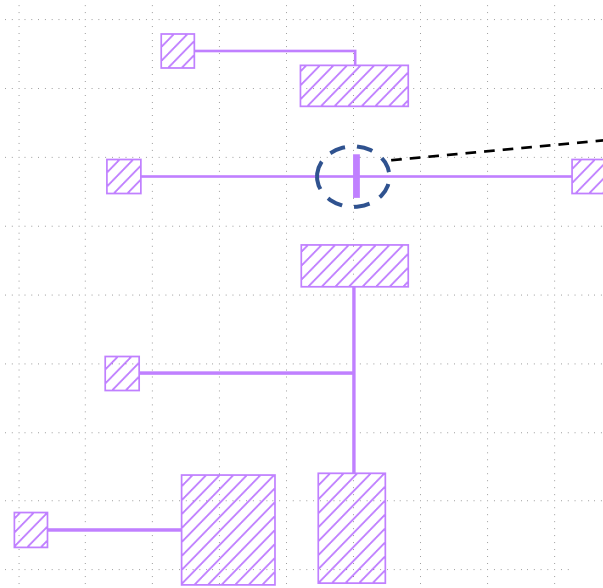
Acetaldehyde sensor

Acetaldehyde (HAc) sensing with DPP-DTT semiconductor



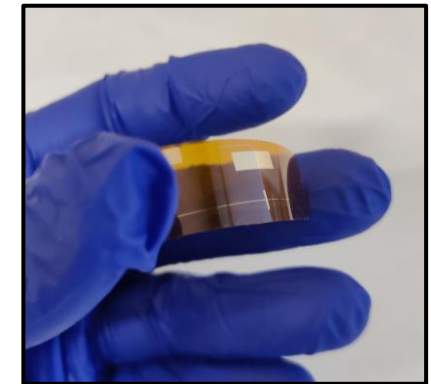
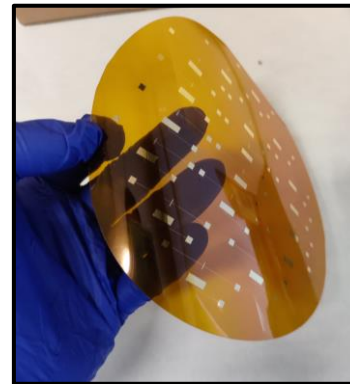
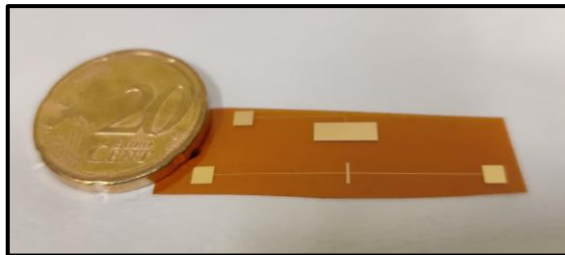
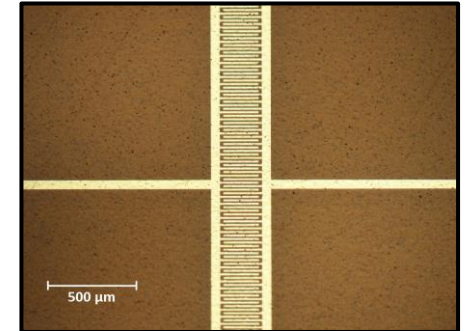
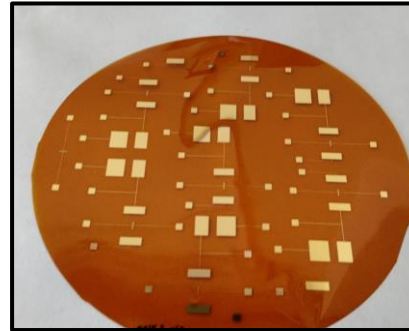
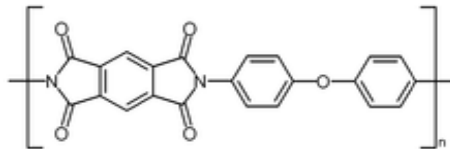
Conformable interdigitated electrodes

- New devices: gold on kapton (polyimide) conformable substrate (thickness = 75 μm)



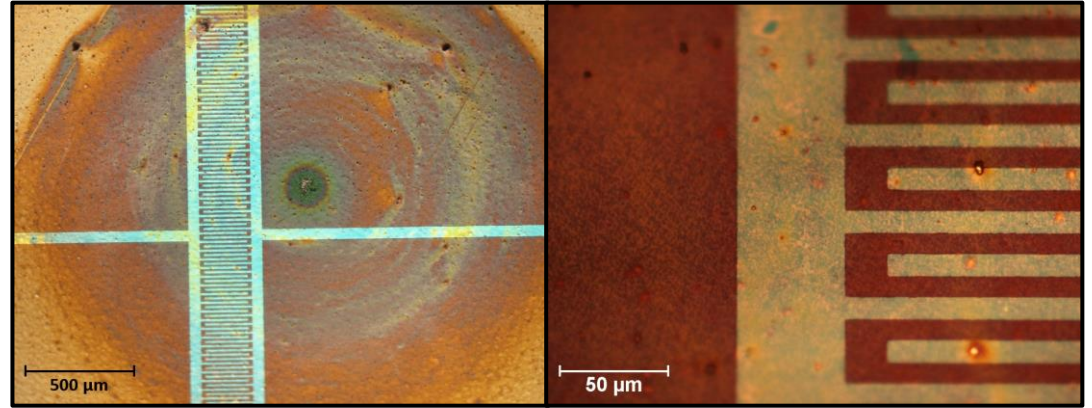
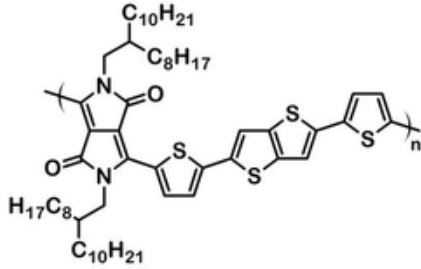
10000 μm

Kapton

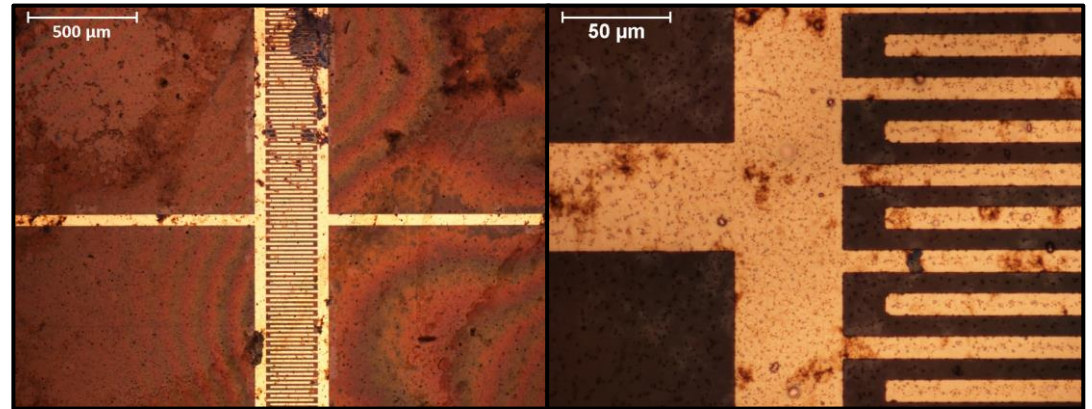
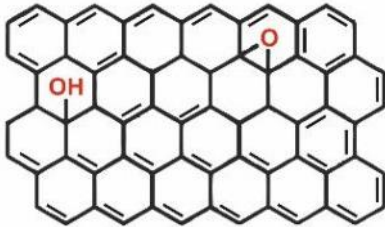


Au interdigitated electrodes on polyimide (Kapton)

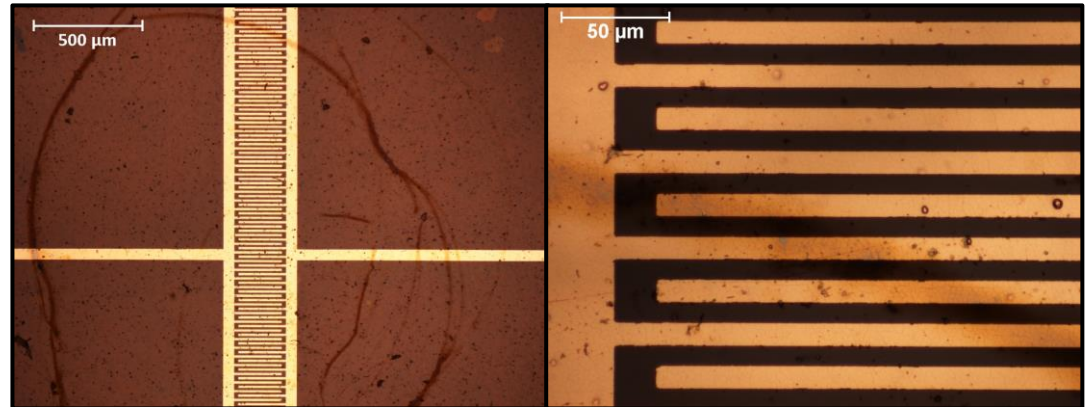
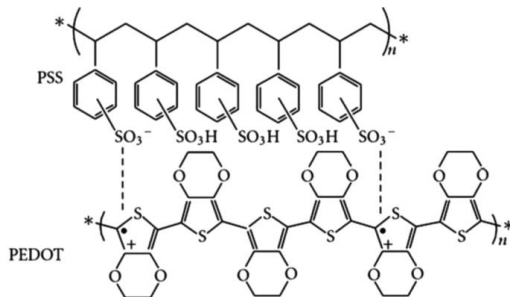
DPP-DTT



Reduced Graphene Oxide



PEDOT:PSS



Conclusions

- Electrolyte-gated transistors based on **organic** materials and **graphene** are good candidates for food industry sensors to **reduce the food waste**
- We fabricated sensors prototypes based on organic electronics for food-freshness target analytes: **biogenic amines** and **acetaldehyde**
- We realized prototypes of **time-temperature integrators** based on reduced graphene oxide and PEDOT:PSS.
- We are working on making EGOT biosensors on **thin** and **flexible** materials, for packaging integration.

Acknowledgments



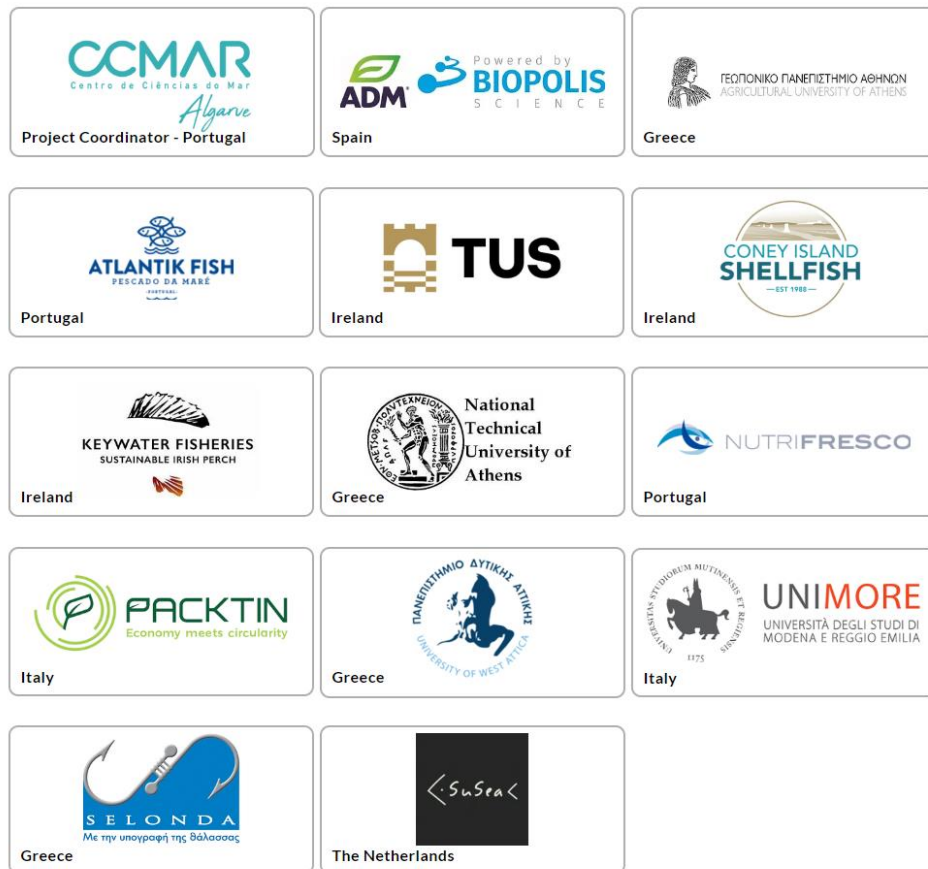
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- Kateryna Solodka
- Leonardo Fiesoli
- Mattia Bosi
- Ilenia Sergi

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Thank you for your attention

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Au interdigitated electrodes on polyimide (Kapton)

- Gold co-planar electrode (area = 24 mm²)
- 1X PBS electrolyte

