



CHARACTERISTICS AND APPLICATION OF SILVER NANOPARTICLES IN THE FOOD INDUSTRY - REVIEW

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ABSTRACT

Nanocolloids are substances that are constantly gaining technological significance in various industries. Due to their unique properties, they are also used in a wide variety of fields, including medicine, biotechnology, and agriculture. It has been proven that nanocolloids act antagonistically on many different microorganisms. This article highlights some of the achievements and challenges associated with the use of silver nanocolloids in the food industry. Currently, research and development programs are focused on discovering new nanomaterials and nanostructures for novel applications. Thus, it could be understood that the prospects for the future are exciting, and more challenges are expected with the continuous increase in research on these substances.
