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Title: Development of carbon quantum dot-based lateral flow immunoassay for sensitive detection of

aflatoxin M1 in milk

Authors: Bhardwaj, Sanjeev K. (/jspui/browse?type=author&value=Bhardwaj%2C+Sanjeev+K.)

Kevwords: Development of carbon quantum

dot-based lateral

immunoassay for sensitive

aflatoxin M1 in milk Author links open overlay panel

Issue Date: 2022

Publisher: Elsevier

Citation: Food Chemistry, 393(1), 133374.

Abstract:

Currently, there is a great demand for simple, sensitive, and accurate sensors for aflatoxin M1 (AFM1) in dairy products. In the present research, a novel fluorescent immunosensor based on nitrogen-doped carbon quantum dots (CQDs) has been developed for AFM1 analysis. The Ndoped CQDs were synthesized through the hydrothermal approach using citric acid and polyethyleneimine as precursors. The CQDs showed bright blue emission under ultraviolet light irradiation and a maximum emission was observed at 450 nm upon excitation at 350 nm. The anti-AFM1 antibody (Ab) was immobilized on the as-obtained amine-functionalized CQDs and the obtained CQDs/Ab probe was then directly used for developing the immunoassays for AFM1. The fluorescence of the CQDs/Ab solution was effectively quenched in the presence of increasing AFM1 concentrations. Under the optimized conditions, the fluorescent nanosensor exhibited high sensitivity towards AFM1 in the range of 0.2-0.8 ng/mL with low limit of detection i.e., 0.07 ng/mL in standard buffer. Furthermore, the CQDs/Ab immunosensor was developed as a lateral flow design for detecting the aflatoxin residues in milk. This strategy can be used for the development of low-cost, rapid, and highly sensitive sensor strips for the detection of AFM1 in dairy products.

Description: Only IISER Mohali authors are available in the record.

URI: https://doi.org/10.1016/j.foodchem.2022.133374

> (https://doi.org/10.1016/j.foodchem.2022.133374) http://hdl.handle.net/123456789/4994 (http://hdl.handle.net/123456789/4994)

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