Int. Agrophys., 2019, 33, 121-126 doi: 10.31545/intagr/104414

Starch based nanocomposites as sensors for heavy metals – detection of Cu^{2+} and Pb^{2+} ions

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Received May 9, 2018; accepted August 22, 2018

A b s tr a c t. Inorganic nanocomposites can find application in various branches of industry, including food technology. Quantum dots have already been reported as promising nanosensors for the detection of heavy metal ions in soil, water and food. This study presents novel starch-based nanocomposites containing ZnS quantum dots capped with L-cysteine. The nanocomposites were prepared in form of gels and foils of potato starch with embedded spherical quantum dots sized 10-20 nm. They were characterized using photoluminescence, IR and UV spectra and TEM/SEM photographs. Pb²⁺ and Cu²⁺ ions decreased emission intensity of the photoluminescent spectral bands. The described quantum dots have been obtained using a simple, safe and low-cost method. Their properties make them alternative sensors for Pb²⁺ and Cu²⁺ ions that could be applied in biotechnology and food technology.

Keywords: starch, nanocomposites, heavy metals, nanosensors, quantum dots

INTRODUCTION

With their unique physical, chemical, biological and functional properties, inorganic nanocomposites have attracted special attention and some of them have found applications in various branches of industry, medicine, tissue engineering, pharmacy, optoelectronics, microelectronics, biological systems and as antimicrobial agents (Jeon and Baek, 2010; Kango *et al.*, 2013). In food technology, they serve to improve the functional properties of prepared products, monitor quality, decrease production costs and increase shelf life of ready-made food products (Ravichandran, 2010).

Recent years have seen a considerable development of nanosensors (Malik *et al.*, 2013). Novel nanosensors for food quality control can be designed using fullerenes, carbon nanotubes and quantum dots (QDs). Such nanosensors and nanobiosensors are applicable in the monitoring of production processes (Berekaa, 2015; Bonilla *et al.*, 2016). They are also useful for pathogen and metal ion detection and quality assessment.

Currently, remarkable progress is being made in the development of robust and sensitive environmental sensors for various ions. Ion sensing can be performed with the use of QDs *via* analyte-induced changes in their photoluminescence (Jin *et al.*, 2005). These sensors could be qualified as (i) luminescence-based sensors mainly involving the photoluminescence and chemiluminescence processes and (ii) absorbance-based sensors detecting changes in spectral absorbance. Already back in 2002, CdS QDs capped with L-cysteine and thioglycerol were employed to detect zinc and copper in physiological buffer samples (Chen and Rosenzweig, 2002). QDs provided spectroscopic detection of metal ions including both transition (Zhang *et al.*, 2008) and heavy metals (Chen *et al.*, 2006; Mohamed *et al.*, 2007).

The sensors for biological systems should be environmentally-friendly and biodegradable. Generation of QDs in biopolymers may help in meeting such requirements. For that purpose, QDs have already been fixed to proteins (Vu *et al.*, 2005; Ornberg *et al.*, 2005; Gokarna *et al.*, 2008), amino acids (Rebilly *et al.*, 2008) and polysaccharides (Li and Han, 2008; Osaki *et al.*, 2004; Wang *et al.*, 2008).

Khachatryan *et al.* (2009; 2014; 2015; 2016) successfully prepared polysaccharide film matrices of starch, distarch phosphate, hyaluronic acid and maize amylopectin containing nanometer-sized semiconducting QDs.

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Sample number	0	1	2	3	4	5	6
$0.01000 \pm 0.0000015M$ Pb(NO ₃) ₂ (cm ³)	0	0.10	0.20	0.30	0.40	0.50	0.60
$H_2O(cm^3)$	1.00	0.90	0.80	0.70	0.60	0.50	0.40
Pb ²⁺ final content (mol)	0	10-6	2x10 ⁻⁶	3x10 ⁻⁶	4x10 ⁻⁶	5x10 ⁻⁶	6x10 ⁻⁶

T a b l e 1. Volumes of added $Pb(NO_{3})_{2}$ solution and water and final content of Pb^{2+} ions for the analysis

T a b l e 2. Volumes of added $Cu(NO_{3})_{2}$ solution and water and final content of Cu^{2+} ions for the analysis

Sample number	0	1	2	3	4	5	6
$0.01000 \pm 0.0000021M$ Cu(NO ₃) ² (cm ³)	0	0.10	0.20	0.30	0.40	0.50	0.60
$H_2O(cm^3)$	1.00	0.90	0.80	0.70	0.60	0.50	0.40
Cu ²⁺ final content (mol)	0	10-6	2x10 ⁻⁶	3x10 ⁻⁶	4x10 ⁻⁶	5x10 ⁻⁶	6x10 ⁻⁶

Nanoparticles embedded in such matrices gained biodegradability, polyfunctionality, transparency and other interesting properties. The mentioned polysaccharides are biodegradable and readily undergo all physical, physicochemical, chemical and enzymatic modifications which can extend the range of their applications.

In the project, we investigated a possibility of the formation of a novel biodegradable nanocomposite from cysteine, potato starch and ZnS quantum dots suitable as a sensor for selected heavy metal ions. The performance of that nanocomposite either as a gel or foil was checked against Pb²⁺ and Cu²⁺ ions. This paper describes a synthetic procedure for the preparation of starch/cysteine gel and film embedded with QDs nanoparticles. ZnS QDs were synthesized in an aqueous gel of starch plasticized with glycerol. Amino acids, especially these containing the thiol group, additionally stabilized the resulting nanoparticles and made them more biocompatible for biomedical applications. Foils emitting light on excitation with the UV light could readily be produced from the polysaccharide/QDs composites. The prepared materials were characterized by means of photoluminescence (PL), IR and UV spectra together with TEM/ SEM photographs. The influence of the Pb²⁺ and Cu²⁺ ions on the optical properties of the developed QDs was also checked. The results suggest that the prepared nanocomposite could potentially serve as a suitable nanosensor for heavy metal ions.

MATERIAL AND METHODS

Sp/Cys-ZnS nanocomposites were prepared from gelatinized potato starch (Sp) of amylose: amylopectin ratio = 26 : 74; 12% moisture and 550 ppm phosphorus. It was purchased from Pepees SA, Łomża, Poland). Sp (4 g in 100 mL deionized water), glycerol (Aldrich, \ge 99.5%) (2 g) and L-cysteine (Sigma, \ge 98%) (0.5 g) were heated while continuously stirred until the solution was completely gelatinized (70°C for 30 min). The resulting gel was then treated with 0.4 mmol zinc acetate (Aldrich, 99.99%) (0.4 mmol). After cooling to room temperature a stoichiometric amount of 0.1000 M aq. Na₂S 9H₂O (Aldrich, \geq 99.99%) solution was added.

For the photoluminescent analysis the gels (50.0000 g) were diluted with deionized water to the volume of 500 cm³ followed by 15 min sonication in an ultrasonic bath at a temperature of 293 K. The prepared solutions (six 9.0 cm³ portions) were poured into containers and treated with aqueous solutions containing different amounts of Pb(NO₃)₂ (Table 1) or Cu(NO₃)₂ (Table 2) (Aldrich, 99.99%). Then the volume of those solutions was increased to 10.0 cm³ by the addition of deionized water.

Dry films in the form of elastic foils were prepared from the resulting gel poured onto a plastic plate by drying it at 50° C for 24 h.

The FTIR–ATR spectra of the composites were recorded in the range of 4000-700 cm⁻¹ using a MATTSON 3000 FT-IR (Madison, Wisconsin, USA) spectrophotometer. That instrument was equipped with a 30SPEC 30 Degree Reflectance adapter fitted with the MIRacle ATR accessory from PIKE Technologies Inc., Madison, Wisconsin, USA.

Photoluminescence measurements for films and solutions were performed at room temperature using F7000 HITACHI spectrophotometer. The 270 nm wavelength was used for the excitation.

The UV-VIS absorption spectra were recorded with a Shimadzu 2101 scanning spectrophotometer in the range of 200-800 nm using 10 mL, 10 mm-thick quartz cells.

Analyses of sizes and morphologies of the as-prepared nanoparticles were studied using a high resolution JEOL 7550 scanning electron microscope equipped with TEM detector.

RESULTS AND DISCUSSION

ZnS QDs have been successfully prepared in an aqueous medium using potato starch as stabilizing agent and L-cysteine as capping reagent. As shown in the TEM image (Fig. 1), the prepared QDs provided spherical



Fig. 1. TEM micrograph of Sp/Cys-ZnS taken at 50 000 magnification.



Fig. 2. FTIR spectra of Sp (black dotted line) and Sp/Cys-ZnS nanocomposite (red solid line).



Fig. 3. UV-VIS spectra of Sp (black dotted line) and Sp/Cys-ZnS nanocomposite (red solid line).

granules of a narrow size distribution (10-20 nm) welland fairly uniformly-dispersed in the medium. The FTIR spectra of Sp and Sp/Cys-ZnS composite films are shown in Fig. 2. The spectra showed bands at 1150-950 cm⁻¹, with the band of 1150 cm⁻¹ corresponding to the asymmetric vibrations of the C-O-C bridging bonds where, at around 1100 cm⁻¹, asymmetric vibrations of the ring appeared and in the range of 1080-960 cm⁻¹ the stretching vibrations of the (C-O) bonds were visible. The spectra of all the samples presented bands at 2916-2936, 2855, 1405-1465 and at 1 245 cm¹, which corresponded to the -CH₂- group, as well as at 2880-2900 and 3200 cm⁻¹, which corresponded to the C-H groups belonging to starch molecules (Warren et al., 2016). Additionally, in the spectrum of the composite, the stretching vibration band of the carbonyl group of L-cysteine could be located at 1505-1580 cm⁻¹. The shift of the C=O band from 1635 to 1505 cm⁻¹ resulted from a resonance in the carboxylate group. Also, there was a weak peak at 2540 cm⁻¹ belonging to the cysteine thiol group stretching vibration. There was a strong resemblance of the spectra of both films. That resemblance provided evidence that the nanocomposite was a physical mixture of starch and Cys-ZnS.

The UV-VIS spectrum of Sp (Fig. 3) demonstrated a low absorption shoulder around 250 nm belonging likely to $n \rightarrow \pi^*$ transitions in the lone electron pairs in oxygen atoms. The spectrum of Sp with embedded QDs showed a strong absorption band around 280 nm followed by the long wavelength tail reaching its bottom in the spectrum of Sp/Cys-ZnS between 320-450 nm. The obtained spectra correspond with those presented in the literature. The fact that the UV-VIS absorption spectra are related to the size of the particles is well known (Rajabi *et al.*, 2013).

In order to validate the results of the metal ion sensor, PLS spectra of Sp/Cys-ZnS in the presence of the Cu^{2+} and Pb²⁺ ions were recorded at room temperature. The concentration of the tested aqueous solutions varied from $1x10^{-6}$ to $6x10^{-6}$ mol dm⁻³. The PLS with excitation wavelength of 270 nm are shown in Fig. 4 (A) and (B), respectively. The spectra of Sp/Cys-ZnS showed the peak centred at 402 nm. The peak position of this blue emission did not significantly change with the increase in the Cu²⁺ and Pb²⁺ ion concentrations, but their intensity decreased with the increase in the concentration of the added metal ions forming S-shaped relationships specific for the applied metal ions.

Recent studies have reported that QDs with various capping molecules can serve as selective heavy metal sensors. Most of them present fluorescence quenching mechanisms including electron transfer process, ion binding interaction, inner filter effect and non radiative recombination pathway (Duan *et al.*, 2011). According to many papers, the addition of Cu^{2+} and Pb^{2+} significantly quenches the fluorescence intensity. This is caused by the interaction between the cation metal and QDs surface that may reduce



Fig. 4. Photoluminescence spectra of Sp/Cys-ZnS in presence of varying concentrations of (A) Cu^{2+} and (B) Pb^{2+} ions. Notation 0-6 corresponds to the number of the sample in Tables 1 (A) and 2 (B).

the electron-hole recombination. The effect depends on the concentration of added ions, which makes this system a sensitive and selective method for heavy metal sensing (Boonmee *et al.*, 2016). The emission intensities of Sp/ Cys-ZnS nanocomposites in different molar concentrations of added Pb²⁺ and Cu²⁺ ions are presented in Fig. 5A. Both relationships are linear with a high determination coefficient, R² = 0.985 and 0.980 for Pb²⁺ and Cu²⁺ series, respectively.

For the series of 7 points, Eq. (1) for linear Intensity [a.u] *vs.* ion concentration [mole] relationship:

$$\mathbf{y} = a + b\mathbf{x},\tag{1}$$

where: *a* is an intercept and *b* is a slope in case of the Cu^{2+} cation provided solution y = 7972.643 - 1.059E9x with determination coefficient $R^2 = 0.985$ and standard deviations s = 6.147E7. For the Pb²⁺ ions, the relationship y = 7839.857 - 8.4461E8x with coefficient $R^2 = 0.980$ and standard deviations s = 4.257E7 was obtained. These

solutions and Fig. 5A demonstrate that the sensitivity of presented nanosensor depends on cations. Thus, it appeared more sensitive to Cu^{2+} ions than to Pb^{2+} ions.

The decrease in emission intensity in the presence of metal ions proves that the described nanocomposite may serve as an efficient, starch-based sensor for heavy metal ions.

The fluorescence quenching data for Pb^{2+} and Cu^{2+} ions were analyzed by the Stern-Volmer relationship (Eq. (2)), driven by the collision between the luminescent molecule and the quencher:

$$F_0/F = 1 + K_{SV}[Q],$$
 (2)

where: *F* and F_0 are the luminescence intensities of the nanoparticles in the presence and absence of metal ion respectively, [*Q*] is the copper or lead ion concentration, and K_{SV} is the Stern–Volmer quenching constant. The plots of F₀/F as a function of [*Q*] for Pb²⁺ and Cu²⁺ ions are shown in Fig. 5B. These functions follow Eq. (3):



Fig. 5. Dependence of emission intensity (A) and F_0/F (B) and their linear fit (A) and exponential decay (B) of Sp/Cys-ZnS nanocomposite on the number of the molar concentration of the Pb²⁺ (red dotted line) and Cu²⁺ (black solid line) ions added (R² determination coefficient).

$$y = A_1 \exp(-x/t_1) + y_0,$$
 (3)

where: t_1 and y_0 are the decay time and intercept, respectively. The solution of that equation for the Cu²⁺ ions was y = 0.011exp(x/9.712E-7) + 1.165 with R² = 0.994 and s = 0.087, and for the Pb²⁺ ions the solution was y = 0.097exp(x/1.995-E6) + 0.972 with R² = 0.971 and s = 0.138. In both cases these functions present an exponential decay. This dependence could be explained by the presence of both static and dynamic quenching (Koneswaran and Narayanaswamy, 2009).

Starch used in the synthesis is a well known heavy metal chelating agent, which forms complexes with Cu^{2+} and Pb^{2+} (Staroszczyk *et al.*, 2017). The composite formed elastic foils emitting blue light when excited with UV (365 nm) radiation (Fig. 6). When exposed to visible light the emission from that composite did not distinguish from the emission of starch. In the dark, visible light was emitted neither from the composite nor from starch.

The properties of the described foils make them a good potential material for intelligent food packaging to control food quality and safety (Fuertes *et al.*, 2016).

Therefore, potato starch, L-cysteine and ZnS quantum dots without any toxic stabilizers form a nanocomposite suitable as a nanosensor for heavy metal ions. It can be applied in the form of either gel or foil. Its sensitivity against the Cu^{2+} and Pb^{2+} cations has been proven in the ion concentration range of $1x10^{-6}$ to $6x10^{-6}$ mole dm⁻³. The nanocomposites are physical mixtures of L-cysteine-ZnS complex in potato starch.



Fig. 6. Sp (left) and Sp/Cys-ZnS (right) foils illuminated with visible light (A), non-illuminated (B), and excited with the UV (365 nm) radiation (C).

CONCLUSIONS

1. The prepared ZnS quantum dots capped with L-cysteine reside within potato starch matrix forming spherical nanoparticles sized 10-20 nm, well dispersed in the composite.

2. Even small amounts of Pb^{2+} and Cu^{2+} ions (10-6 mol) caused a decrease in emission intensity of the photoluminescent spectral bands. This makes the potato starch – L-cysteine – ZnS composite a promising sensor for Pb^{2+} and Cu^{2+} ions.

3. Simple preparation without toxic stabilizers, makes the described nanosensors suitable for biotechnology and food technology.

Conflict of interest: The Authors declare they have no conflict of interest.

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