

## Characterization and cytotoxicity of Reduced Graphene oxide on CaCo-2 cells

Óscar Cebadero<sup>1</sup>, Soraya Sánchez-Ballester<sup>2</sup>, María Jorda-Beneyto<sup>2</sup>, María Puerto Rodríguez<sup>1</sup>, Ana María Cameán Fernández<sup>1</sup>, Ángeles Jos Gallego<sup>1</sup>.

1. Universidad de Sevilla. Dpto. de Nutrición, Bromatología, Toxicología y Medicina Legal. Profesor García González 2, 41012 Seville. Spain.  
2. Packaging, Transport and Logistic Research Institute. Albert Einstein 1. Paterna, 46980 Valencia. Spain

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### INTRODUCTION

Recently, reduced graphene oxide (rGO) has attracted attention for food packaging applications due to its ability to provide enhanced mechanical and barrier properties<sup>1</sup>. But before its use, the European Food Safety Authority<sup>2</sup> requires a thorough characterization and toxicological evaluation.

### MATERIALS AND METHODS

The commercial rGO (Graphitene, Ltd.) was prepared by thermal reduction. The samples were sonicated for 1 hour and diluted at different concentrations for:

#### Characterization:

- Fourier-Transform Infrared Spectroscopy
- $\zeta$  potential
- Transmission electron microscopy
- Scanning electron microscopy
- X-ray photoelectron spectroscopy
- X-Ray diffraction

#### Cytotoxicity assays:

Toxicological effects were evaluated on CaCo-2 cells at 0-250  $\mu\text{g ml}^{-1}$  after 24-48h of exposure by:

- Mitochondrial activity (MTS)
- Protein content (PC)

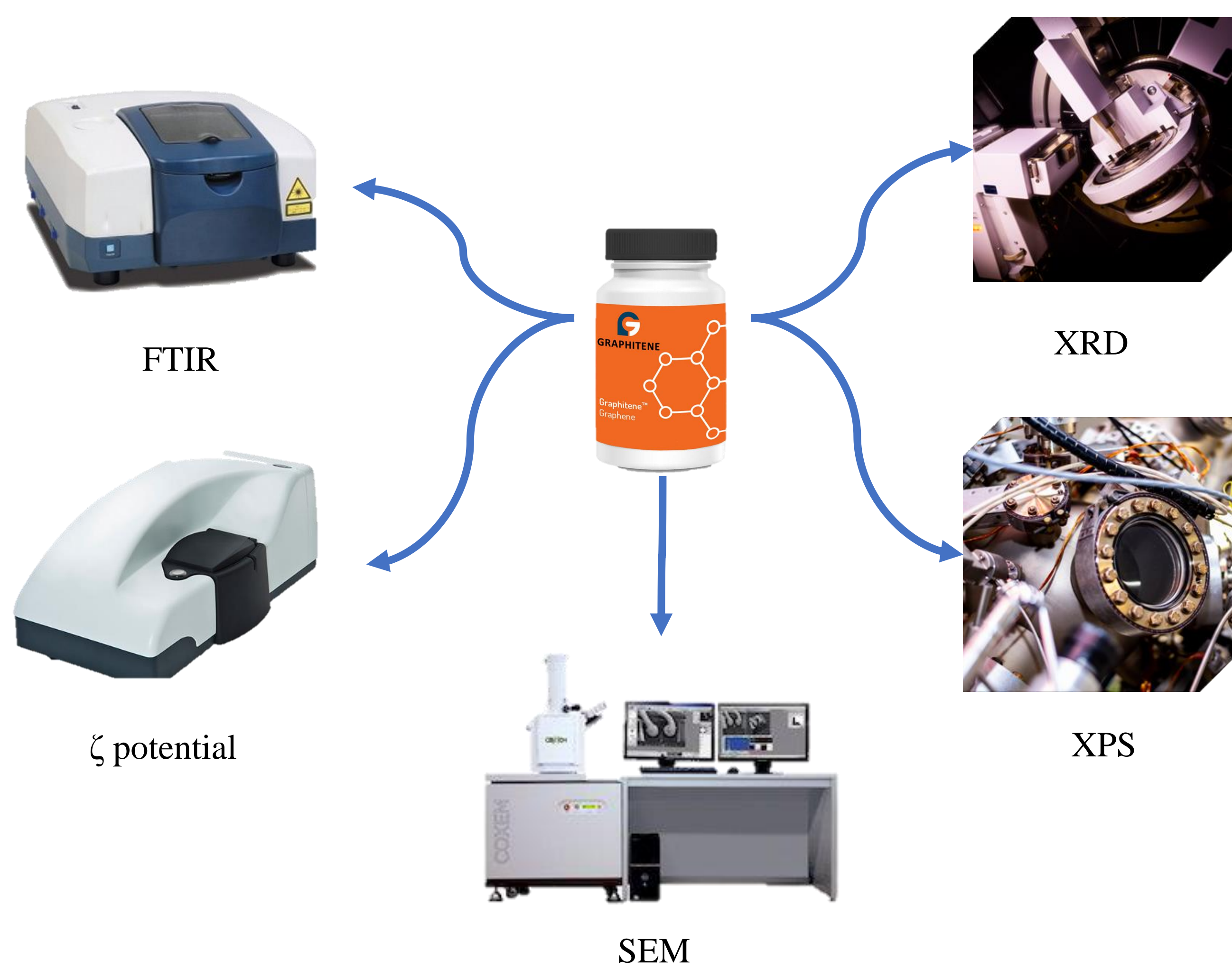


Fig.1: Scheme of characterization techniques applied to rGO.

### RESULTS

- FTIR spectrum confirms the successful reduction of GO by disappearing the bands attributed to the oxygen functional groups of GO. (Fig.2)
- The rGO dispersity in cell culture medium ( $-15.8 \pm 2.5$ ) was like that Milli-Q water ( $-17.4 \pm 0.4$ ) according to  $\zeta$  potential measurement.
- TEM and SEM images revealed wrinkled and scrolled structures in rGO samples (Fig.3)
- The atomic content showed oxygen content (13.6 At %), carbon content (86.3 At %) and traces of chlorine (0.1 At %). The C/O atomic ratio was 6.35.
- The diffraction peak was detected at  $2\theta = 21.5^\circ$ .
- MTS reduction shows a significant reduction in cell viability at the highest concentrations assayed at 24 and 48h of exposure. Nevertheless, Caco-2 cells exposed to rGO showed no significant changes in PC after both exposure times at any concentration assayed (Fig.4)

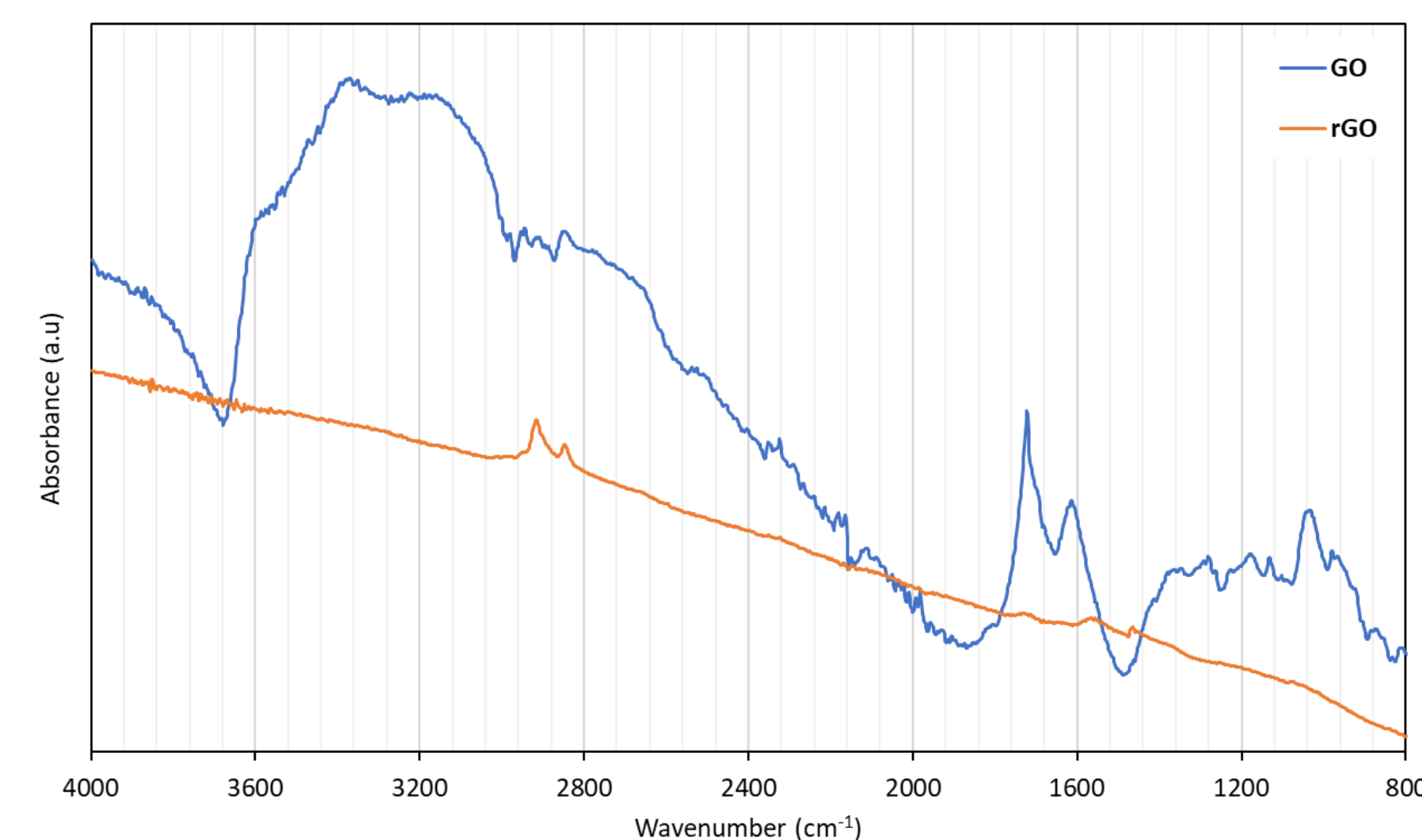


Fig.2 : FTIR spectra of GO and rGO samples.

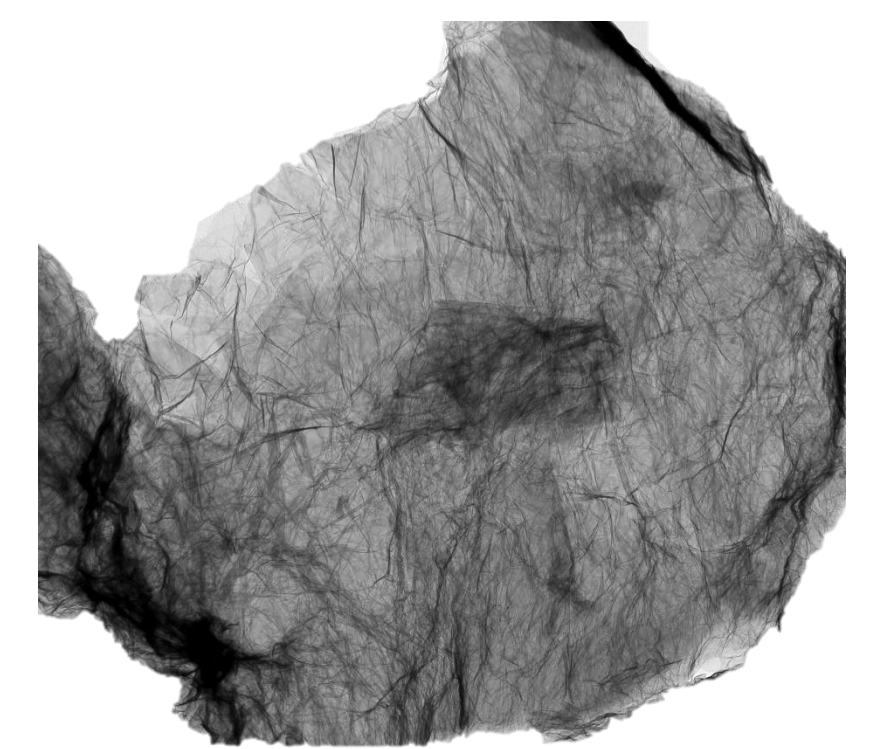


Fig.3 : Image of rGO by TEM.

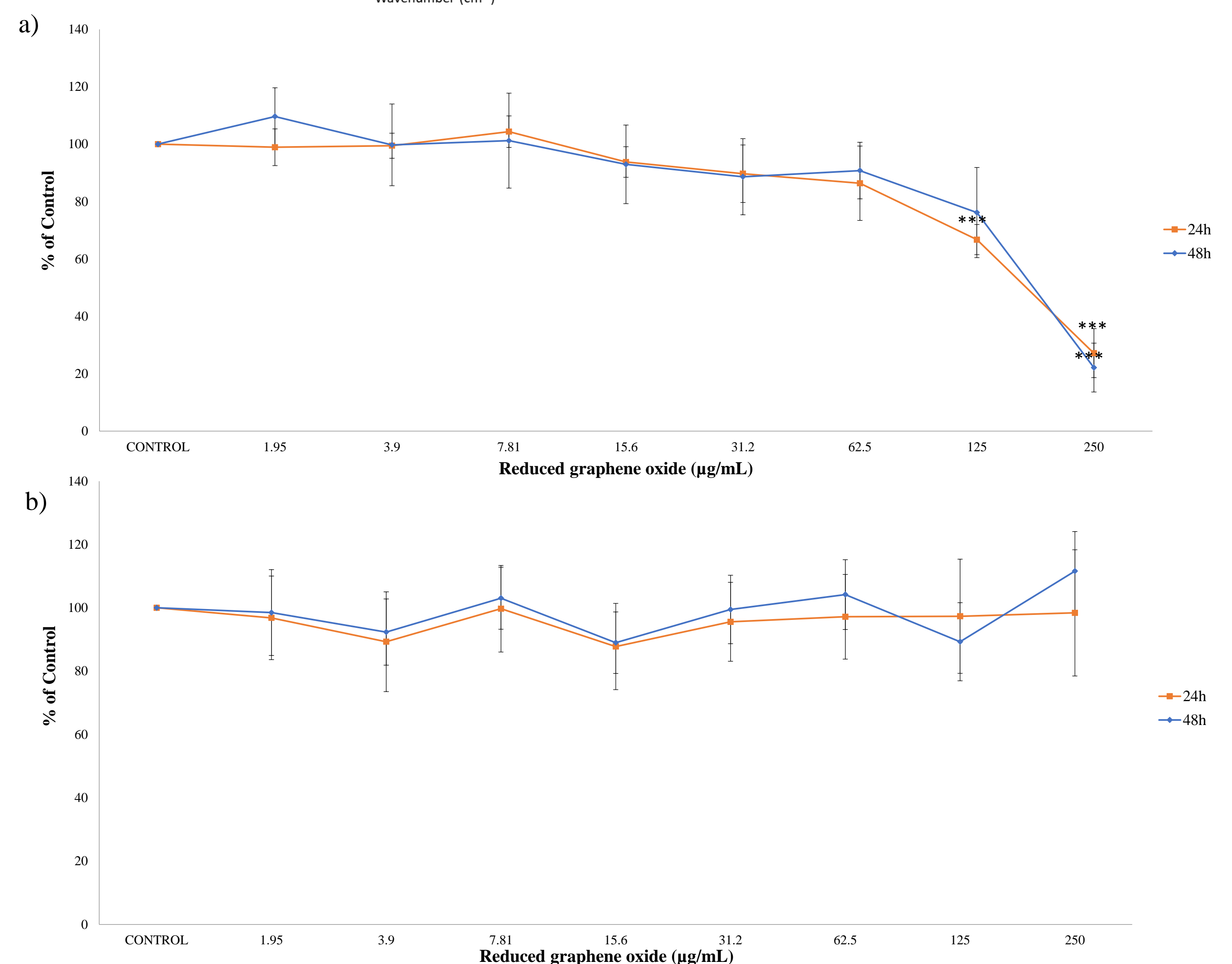


Fig.4 : Reduction of tetrazolium salt (a) and protein content (b) of Caco-2 cells after 24 h and 48 h of exposure to 0-250  $\mu\text{g ml}^{-1}$  reduced graphene oxide. All values are expressed as mean  $\pm$  SD. \*\*\* Significantly different from control ( $p < 0.001$ )

### CONCLUSION

In summary, rGO was characterized and its toxicity evaluated on Caco-2 cells. Results of MTS assays showed that the cell viability was reduced in a concentration-dependent way. However, protein content showed not significant changes. Additional investigations will be required before the potential application of rGO as food contact material.

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Junta de Andalucía  
Consejería de Economía,  
Conocimiento, Empresas y Universidad

### CONTACT PERSON

• Óscar Cebadero  
ocebadero@us.es



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