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[\[Food Technology\] Taiwan Scientists Invent BioChip to Recognize Harmful Pathogens or Non-vegetarian Ingredients](#)

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CNA & BCC (2011/09/25) A group of researchers at Hungkuang University at Taichung has invented a DNA probe and biochip that can detect the hidden harmful pathogens or non-vegetarian ingredients in the food, receiving the recognition of this year's National Innovation Award.

The team consisted of Hau-Yang TSEN, Dean of the College of Human Ecology at the university, and his colleagues at the college develops biochip identification technology targeting robotics and harmful pathogens. With the technology, it will only take four hours to identify the target microbes. The technology has won the 2011 National Innovation Award by the Institute for Biotechnology and Medicine Industry.

The team points out, the traditional microbe identification methods are very complicated and it often takes days (between three and seven days). Besides, every single test can only target one species of microbes. Now with the newly developed technology, instant identification for foods and agricultural, livestock and aquatic products is available. The technology can also be introduced in the process of food manufacturing, providing with realtime monitoring for contamination.

Besides, with biochip technology, it becomes instant and very easy to identify animal-derived ingredients, onion or garlic in vegetarian foods. Now the university has begun the cooperation with several companies on commercializing the relevant developments.

Reference:

[CNA 2011/09/25](#) (Chinese)

[BBC 2011/09/25](#) (Chinese)

[National Science Council International Cooperation Sci-Tech Newsbrief](#)

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