
Sensor for the Detection of Hydrogen Peroxide in Milk

<i>Salient features</i>	<ul style="list-style-type: none">➤ Sensor based on MnO₂/CNT/Ta nano-composite film for the detection of hydrogen peroxide (H₂O₂) in milk, and preservatives and adulterants in milk, fruit juices, honey etc.➤ Surface coating of MnO₂ on the CNT composite film.➤ Highly (002) oriented nanoporous MWCNT.➤ Highly (101) oriented MnO₂ nano fibres for H₂O₂ sensing.➤ High charge transfer characteristics of MnO₂ combined with the improved conductive network of MWCNTs with sensitivity of 83.3 μA mM⁻¹ cm⁻².➤ 3-dimensional nano-composite sensor with a good recovery (>98%) when tested in milk samples.
<i>Advantages</i>	<ul style="list-style-type: none">✓ High sensitivity and reliability✓ Fast response time low detection limit.
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