

International Journal of Advanced Research in Science, Communication and Technology (IJARSCT)

International Open-Access, Double-Blind, Peer-Reviewed, Refereed, Multidisciplinary Online Journal

Volume 3, Issue 3, March 2023

Review on the Synthesis and Applications of Cobalt Oxide (Co3O4) Nanoparticles

Smita Tandale¹, Gurumeet C Wadhawa², Jamku Chandana³, Shwedant Thakur³, Amit Thombare³

Head of Department of Chemistry, Veer Wajekar ASC College, Phunde, Uran, Raigad¹ Assistant Professor Department of Chemistry, Veer Wajekar ASC College, Phunde, Uran, Raigad² Student Department of Chemistry, Veer Wajekar ASC College, Phunde, Uran, Raigad³

Abstract:Current research has focused on the synthesis of nanoparticles from biomaterials containing phenols, carbonyls, amines, carbohydrates, proteins and amino acids. these biomaterials function as biotemplates for nanoparticles in addition to chelating, capping, stabilizing and decreasing marketers. the usage of atomic pressure microscopy, scanning electron microscopy, high-resolution scanning electron microscopy, diffuse reflectance, X-ray, Fourier transform infrared, and scanning, transmission, and electron microscopy to characterize cobalt oxide nanoparticles is likewise mentioned on this paper. Photo catalysis, sensors, super capacitors, and antibacterial competencies of these obviously happening cobalt oxide nanoparticles are just a number of their many makes use of.

I. INTRODUCTION

Due to their unique bodily, chemical, optical, magnetic, electric, catalytic and electronic properties, Co3O4 nanoparticles have a wide variety of packages in gasoline cells, lithium-ion batteries, super capacitors, subject-emitting substances, sun selective absorbers, pigments, electro chromic devices, gasoline sensors and catalysis [1]. However, there are numerous troubles with the sizable majority of artificial strategies. That is because of the truth that they use complex synthetic techniques, costly system, prolonged response instances, high expenses and excessive synthesis temperatures. Inside the past, stabilizers and surfactants used within the manufacturing manner have been dangerous and probably precipitated most cancers. This shows that the programs for the generated nanoparticles are limited. In light of this, the primary intention of these studies is biosynthesis, which creates environmentally safe nanoparticles the usage of biological components [2]. These biomaterials, which act as bio templates for nanoparticles and compounds that lessen, stabilize, cap, and chelate, include phenols, carbonyls, amines, carbohydrates, proteins, and amino acids. Many biosynthetic techniques, which include UV-vis, DRS, FTIR, XRD, SAED, SEM, HRSEM, TEM, HRTEM, AFM and guess, were used to signify the Co3O4 nanoparticles.

Nanoparticles formed through Co3O4 Biosynthesis Fungi, microorganism and phytochemicals located in plant extracts had been proven in order to form Co3O4 nanoparticles. those biological element's function capping sellers further to their roles as reducing and capping sellers. by preventing aggregation, capping chemical compounds assist adjust the shape and balance of nanoparticles. other elements included extracts from Aspalathus linearis, Azadirachta indica, Calotropis gigantea, Calotropis procera latex, Ginkgo biloba, Manihot esculenta, Crantz root, Moringa oleifera and Punica granatum. the precise surface place of the Co3O4 nanoparticles turned into measured using the fuel (guess) method. there are many unique morphologies of Co3O4 nanoparticles produced through organic processes, which includes nearly spherical, abnormal, cubic, granular, hole rod, flower, broadly dispersed combined bureaucracy, and spherical. the dimensions of Co3O4 nanoparticles produced by way of bacteria and fungi has reportedly ranged from 2 to 31 nm. Bacteria and fungi are capable of produce tiny nanoparticles. Shim et al. observed that in assessment to in advance studies, Bacillus subtilis-mediated Co3O4 NPs exhibited the highest surface location (seventy-six. Three m2/g).

II. Co3O4 Nanoparticle Uses

Co3O4 nanoparticles produced with the aid of biosynthesis are utilized in a spread of systems, together with photo catalysts, sensors, super capacitors, enzyme inhibitors, antibacterial, antileishmanial, and antioxidant. the use of modified Co3O4 nanoparticles from a plant, Chidambaram et al. [4] demonstrated photo catalytic degradation of fabric

Copyright to IJARSCT www.ijarsct.co.in



95



International Journal of Advanced Research in Science, Communication and Technology (IJARSCT)

International Open-Access, Double-Blind, Peer-Reviewed, Refereed, Multidisciplinary Online Journal

Volume 3, Issue 3, March 2023

dye waste by Azadirachta indica (seventy-three.86% in one hundred fifty mines), discount of four-nitro phenol and 4nitroaniline, and antibacterial activity. in step with a study by using Sharma et al. Co3O4 nanoparticles can be used for thermal decomposition of ammonium perchlorate and electro catalytic conversion of I3 ions into I ions [5]. Dubey et al. have previously validated that Co3O4 nanoparticles generated from Calotropis procera latex have strong antibacterial homes. [6-10]. A lively or non-enzymatic glucose sensor become created by using Han et al. [11-14] the use of Sechium edule, an electrochemical rib and inexperienced Co3O4 nanoparticles. O2.

Co3OH2O2 debris produced by Bacillus pasteurization to be used in condensers have been studied through Hsu et al. the electrical and chemical performance of Co3O4 nanoparticles produced through Bacillus subtilis for rechargeable lithium-ion batteries was verified by Shim et al. [15-18]. in line with studies with the aid of Shim et al. high-performance athletes are much more likely to apply Co3Oeffect nanoparticles created the use of the Micro sensor. Co3O4 nanoparticles produced by way of Aspeuseus nodules are proposed to be used as an electrode cloth for a. ar and thermal strength through YlaeVijayanandan et al. [18-24].

Biomaterial	ImageRole of Biomaterial	Bioactive Components
Plant extract		
Aspalathus linearis	Reducing agent and	Phenolic compounds
(Leaf)	chelating agent	
Azadirachta indica	-	-
Calotropis gigantea	Reducing agent	Triterpenoids, flavonoinds
(leaf)	and capping agent	(polyphenols), steroids,
Calotropis procera	Reducing and	Carbohydrates, proteins,
(latex)	stabilizing agents	amino acids, vitamins, lipids,
Ginkgo biloba	-	Celluloses, lignins and
Manihot esculenta	Chelating	-
Moringa oleifera	Chelating agent	-
(peel)	stabilizing and	and B, Ellagic acid and
		Daucosterol
Sechium edule	Capping agent	Ascorbic acid
(fruit)		
Bacterium		

II. CONCLUSION

Because it is less expensive, more ecologically friendly, and easier to scale up for large-scale synthesis without the use of dangerous chemicals or high pressure, temperature, or energy, nanoparticle biosynthesis is favoured over chemical synthesis. Our findings suggest that a range of biological resources can be used to economically and sustainably create

Copyright to IJARSCT www.ijarsct.co.in





International Journal of Advanced Research in Science, Communication and Technology (IJARSCT)

International Open-Access, Double-Blind, Peer-Reviewed, Refereed, Multidisciplinary Online Journal

Volume 3, Issue 3, March 2023

Co3O4 nanoparticles. Co3O4 nanoparticles were thoroughly examined to understand the potential impacts of biogenesis and the ease of their application.

ACKNOWLEDGMENT

All Authors are Thankful to the Principal of College Dr.P.G.Pawar and the RayatShikshan Sanstha for Providing the Support for Research work.

REFERENCES

- [1]. Becker EM, Nissen LR, and Skibsted, LH. Antioxidant Evaluation Protocols: Food Quality or Health Effects. European Food Research and Technology. 2004;219: 561-571.
- [2]. Renaud SC, Gueguen R., Schenker J., d'Houtaud, A., Epidemiology Alcohol and mortality in middle-aged men from eastern France. 1998;9: 184–188.
- [3]. Temple NJ, Nutri Res Antioxidants and disease: More questions than answers 2000;20:449–459.
- [4]. Nicoli MC, Anese M, Parpinel M. Influence of processing on the antioxidant properties of fruit and vegetables. Trends in Food Science & Technology 1999; 10:94-100 [https://doi.org/10.1016/S0924-2244(99)00023-0]
- [5]. Chun OK, Kim DO, Smith N, Schroeder D, Han JT et al. Daily consumption of phenolics and total antioxidant capacity from fruit and vegetables in the American diet. Journal of the science of Food and agriculture. 2005; 85: 1715-1724. [https://doi.org/10.1002/jsfa.2176]
- [6]. Kaur C, Kapoor HC. Anti oxidant activity and total phenolic content of some Asian vegetables. International Journal Food Science + Technology 2002; 37: 153-161. [https://doi.org/10.1046/j.1365-2621.2002.00552.x]
- [7]. Leonard SS, Cutler D, Ding M, et al. Antioxidant Properties of Fruit and Vegetable Juices: More to the Story than Ascorbic Acid. Annals of Clinical & Laboratory Science, 2002; 32: 193-200.
- [8]. Halliwell B., Annual Review of Nutrition Antioxidants in human health and disease.1996;16:33-50.
- [9]. Esterbauer H, Rotheneder M, Striegl G, et al. Vitamin E and other Lipophilic Antioxidants Protect LDL against Oxidation. European journal of lipid science and technology 1989; 91: 316-324. [https://doi.org/10. 1002/lipi.19890910805]
- [10]. Tijburg LBM, Wiseman SA, Meijer GW, Weststrate JA. Effects of green tea, black tea and dietary lipophilic antioxidants on LDL oxidizability and atherosclerosis in hypercholesterolaemic rabbits. Atherosclerosis 1997; 135: 37–47. [https://doi.org/10.1016/S0021-9150(97)00139-1]
- [11]. Thaipong1 K, Boonprakob1 U, Cisneros-Zevallos L and Byrne DH. Hydrophilic and lipophilic antioxidant activities of guava fruits. Southeast Asian J trop med public health 2005; 36: 254-257. [PMID:16438219]
- [12]. Jia Z., Tang M., Wu J., he determination of flavonoid contents in mulberry and their scavenging effects on superoxide radicals Food Chem; 1999;64:555–599.
- [13]. Roberta Re, Pellegrini N, Proteggente A, Pannala A, Yang M, Rice-Evans C. Antioxidant activity applying an improved ABTS radical cation decolorization assay Free Radic Biol Med; 1999;26:1231–1237.
- [14]. Békro YA, Békro JAM, Boua BB, Tra BFH, Ehilé EE, Phytochemical Screening, Antioxidant and Antibacterial activity of Lepidium sativum seeds from Morocco. Rev. Sci. Nat. 2007; 4: 217-225.
- [15]. Huang B., Ban X.Q., He J.S., Tong J., Tian J., Wang Y.W., Hepatoprotective and antioxidant activity of ethanolic extracts of edible lotus (Nelumbo nucifera Gaertn.) leavesFood Chem. 2010;120:873–878.
- [16]. Oyaizu M. Jpn Assessment of the Quality and Shelf-Life in Enriched n3 PUFA Raw Beef Patties Using Dry Soybean Sprouts as Antioxidant J Nutr 1986; 103:413- 419.
- [17]. Fadili K., Amalich S., N'dedianhoua S K., Bouachrine M., Mahjoubi M., El Hilali F., Zair T. Phytochemical Screening and Antioxidant Activity of Moroccan Thymus satureioïdes Extracts Inter J Innov Sci Res, 2015;17:24-33.
- [18]. Harborne JB., In: Phytochemical Methods (Chapman and Hall, London); 1973
- [19]. Schulz H, Baranska M. Identification and quantification of valuable plant substances by IR and Raman spectroscopy. Vibrational Spectroscopy. 2007; 43: 13-25. [https://doi.org/10.1016/j.mbspcs.2006.06.001]

Copyright to IJARSCT www.ijarsct.co.in



97



International Journal of Advanced Research in Science, Communication and Technology (IJARSCT)

International Open-Access, Double-Blind, Peer-Reviewed, Refereed, Multidisciplinary Online Journal

Volume 3, Issue 3, March 2023

- **[20].** Binet ML, Commereuc S, Chalchat JC, Lacoste J. Oxidation of polyterpenes: a comparison of poly α, and poly β, pinenes behaviours: Part I photo-oxidation. Journal of Photochemistry and Photobiology A: Chemistry. 1999; 125: 45-53. [https://doi.org/10.1016/S1010-6030(98)00412-2]
- [21]. Graßmann J. Terpenoids as Plant Antioxidants. Vitamins & Hormones. 2005; 75: 505-535. [https://doi.org/10. 1016/S0083-6729(05)72015-X]
- [22]. Hegnauer R., Chemotaxonomie der Pflanzen, Bikhäuser Verlag, Basel, Suttgart. An overview of the distribution and the systematic importance of plant substance 1973; 6:761-767.
- [23]. Talaty N, Takáts Z and Cooks RG. Rapid in situ detection of alkaloids in plant tissue under ambient conditions using desorption electrospray ionization. Analyst. 2005; 130: 1624-1633. [https://doi.org/10.1039/B511161G]
- [24]. Gaikar, P. S., Shivankar, V. S., Patil, P. A., Chavan, A. U., &Wadhawa, G. C. (2021). Preliminary Phytochemical Analysis and Antioxidant, Anti-Inflammatory Activity of DiclipteraGhaticaSantapau. Int. J. of Aquatic Science, 12(2), 4973-4980.some representative compounds. Arkivoc 2009, 8, 1–22. [CrossRef]

