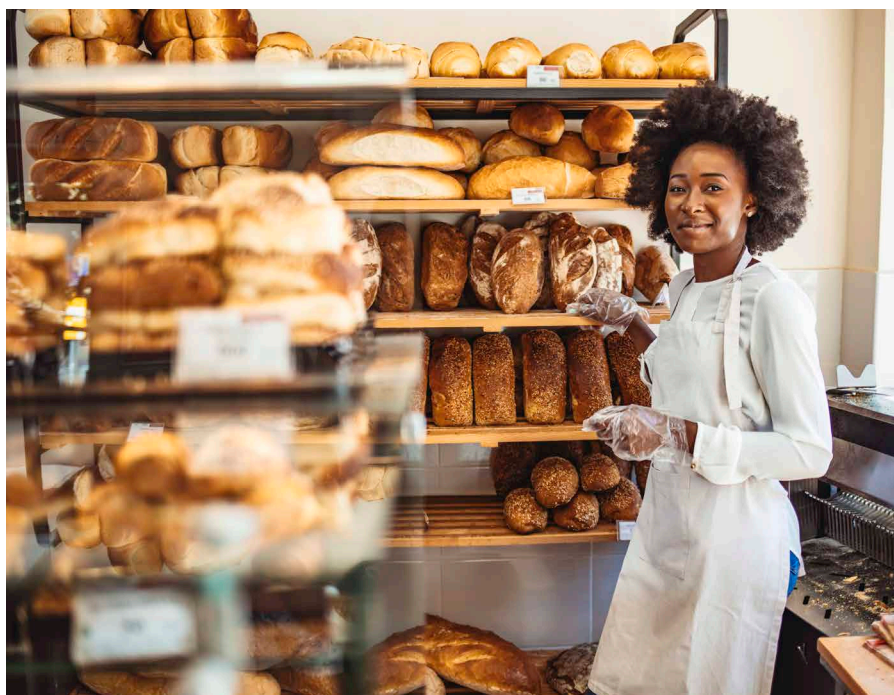


FACT SHEET

ACRYLAMIDE TESTING SERVICES FOR FOOD PRODUCTS

Helping food manufacturers ensure safe acrylamide levels

As a potentially carcinogenic substance, acrylamide levels must be kept as low as practically possible in food products. Manufacturers and retailers must ensure their products comply with EU acrylamide legislation, which is still applicable in the UK. Find out how Intertek can help check your products' acrylamide levels, ensuring they are as safe as reasonably practicable, and within UK and EU recommended levels.



What is acrylamide?

Acrylamide is a naturally produced chemical substance formed when starchy foods, like potatoes and bread, are cooked at high temperatures (above 120° c). The amount of acrylamide found in manufactured foods varies depending on the cooking process, temperature and time.

Why is acrylamide in manufactured food products an issue?

Since 2015, the European Food Safety Authority (EFSA) has stated that acrylamide is a carcinogenic substance and that consumers' current levels of dietary exposure are of concern.

Are your food products compliant with acrylamide legislation?

Acrylamide levels should be as low as reasonably possible in food products. Food manufacturers must have steps in place to manage acrylamide within food safety management systems. Best practice, mitigation measures and benchmark levels for the reduction of acrylamide in food are laid out 'Commission Regulation (EU) 2017/2158 of 20 November 2017 establishing mitigation measures and benchmark levels for the

reduction of the presence of acrylamide in food'.

Despite Brexit, this EU legalisation is retained and is applicable as the UK legislation for acrylamide too, so you must ensure compliance if you wish to sell your food products in the UK or any EU countries. This covers all food products which form acrylamide due to their nature and the manner of their production, such as:

- French fries and chips
- Deep fried foods
- Potato crisps
- Savoury snacks made from potato
- Crackers
- Crispbreads
- Other potato products
- Bread
- Breakfast cereals
- Cookies and biscuits
- Rusks
- Cereal bars
- Scones
- Wafers
- Crumpets
- Gingerbread
- Ice cream cones
- Coffee – roast coffee and instant
- Coffee substitutes

What are the benchmark levels for acrylamide?

The legislation outlines benchmark levels for a range of acrylamide-forming products. Food businesses should aim to achieve lower levels of acrylamide than the benchmark where possible. Some example benchmarks can be found in Table 1.

Product	Acrylamide benchmark (µg/kg)
Soft wheat-based bread	50
Gingerbread	800
French fries	500
Roast coffee	400
Potato products from potato dough	750

Table 1. Benchmark levels of acrylamide in foods



For food manufacturers and retailers, ensuring low acrylamide levels and complying with the associated legislation for acrylamide is one of many food product safety considerations. It's therefore essential to have appropriate checks and safeguards in place to ensure food products' safety and compliance. This is where a specialist food testing company, like Intertek, can help.

How can Intertek help you

As a leading Total Quality Assurance provider, we have a network of more than 1,000 labs and offices in over 100 countries. Our UK Food Services business is a UKAS accredited laboratory, with sites strategically located to support regional, national and international clients. Our specialist food testing team works closely with food manufacturers and retailers, offering a reliable, responsive, and analytical approach to food safety testing. Our blend of expert food inspection, testing and advisory services help our customers to achieve compliance, and improve safety, quality, and efficiency so your business can go from strength to strength.

Our fast and reliable analytical food testing services are suitable for a variety of food safety considerations, including acrylamide. When it comes to acrylamide testing, we recommend:

1. Understanding the acrylamide levels in your food products

Using liquid chromatography with tandem mass spectrometry (LC-MS/MS), we can test your food products to detect and identify acrylamide to levels below the benchmarks in Regulation 2017/2158. Understanding the levels present in your food is the first step to knowing whether further mitigation measures are required in your processes.

2. Mitigation measures when high acrylamide levels are detected

If our acrylamide testing identifies that the benchmark levels are exceeded in any of your products, we can work with you to review the mitigation measures you have in place and advise on the measures detailed in Regulation 2017/2158 to help you achieve levels of acrylamide as low as is reasonably practicable.

3. Ongoing monitoring and testing to ensure acrylamide compliance

Working together we can ensure the safety and quality of your food products and through ongoing testing and monitoring we can check that you continue to comply with acrylamide legislation.

Our food safety specialists are available to provide on-going guidance and support so you can be confident that your food products meet the acrylamide requirements.

FOR MORE INFORMATION



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