

ACRYLAMIDE - EU Summary of Activities

STUDY AREA 1 - LEVELS OF ACRYLAMIDE IN FOOD

NEW/UPDATE since April 2005

Entry No.	STUDY TITLE	SOURCE	STATUS	COMPLETION DATE	SUMMARY OF AIMS OF STUDY	SUMMARY OF MAIN CONCLUSIONS	COMMENTS	REFERENCES/ INTERNET LINKS	CONTACTS
		(Member State/ Organisation)	C (completed) O (ongoing) P (proposed)	(anticipated date if not yet completed)	Max 50 words	Max 50 words			
1.1	Determination of Acrylamid in Starch Containing Food	Austria / Graz University of Technology, Institute of Food Chemistry and Technologie	C	December 2002	Market Study in Austria to determine the acrylamide content in different foodstuffs	Information on the Content Different Food Groups, e.g. Chips, Snacks, Crackers, Bread etc.		www.bmsg.gv.at/bmgs/relaunch/gesundheit/welcome.html	o.Univ.Prof.Dr.Werner Pfannhauser University of Technology, Petersgasse 12/2, 8010 Graz, Austria Tel.: +43/316/873-6471; Fax.:+43/316/873-6971; E-mail: werner.pfannhauser@tu-graz.at
1.2	Acrylamide in Heated Foods	Austria / AGES (Austrian Agency for Health and Food Safety)	O	February 2003	To find out how much acrylamide is present in heated foods				Dr. Kurt Stüebegger; E-mail: kurt.stuebegger@luibk.ages.at ; Tel.: +43/512/22440-15; Fax.:+43/512/22440-59 AGES-Austrian Agency for Health and Food Safety, Food Control Innsbruck, Technikerstrasse 70, A-6020 Innsbruck
1.3	Acrylamide levels in food	Austria / Graz University of Technology	O	October 2006	To find out how much acrylamide is present in high-starch foods	High levels of acrylamide detected potato crisps (130 - 2400 ng/g) and in coffee (200 - 400 ng/g)		Murkovic, M. Acrylamide in Austrian Foods. J. Biochem. Biophys. Meth. 61/1-2, 161-167, 2003	Michael Murkovic, Department of Food Chemistry and Technology, Petersgasse 12/2, 8010 Graz, michael.murkovic@tugraz.at

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1.4	Levels of acrylamide in different foodstuffs on the Belgian market (see also study area 2).	Belgium	C	December 2002	To find out how much acrylamide is present in different foodstuffs on the Belgian market. First round of samples. Analysis with LC-MS/MS.	Levels higher than 100 ppb were found in potato crisps, corn crisps, popcorn, coffee and some of the cookies, french fries, breakfast cereals, and chocolate. Levels below the LOQ of 100 ppb were noted for bread and similar products, dried potato puree, croquettes, beer, other fried products, and some of the french fries, breakfast cereals, cookies and chocolates. The highest level was found in potato crisps (1210 ppb).	Study comprised also raw intake estimates based on a limited number of samples collected in October 2002 (see study area 2).	www.belgium.be	Christine Vinkx, Christine.Vinkx@health.fgov.be ; fax +32 2 210 48 16; tel +32 2 210 48 37; Pachecolaan 19/5, 1010 Brussels
1.5	Acrylamide levels in food-monitoring 2002	Belgium / FPS health and IPH	C	Dec 2002	To find out how much acrylamide is present in foods of the Belgian market	Levels range from 1210 to < 100 µg/kg-great fluctuation within a same group of products-High concentrations for potato chips and breakfast cereals-Mean concentrations for coffee and cookies-Low concentrations for bread, beer, chocolate,...		www.belgium.be	yasmine.govaert@iph.fgov.be tel: 0032/2.642.50.54 and christine.vinkx@health.fgov.be
1.6	Acrylamide levels in food- monitoring 2003	Belgium / FPS health and FASFC	C	July 2004	To find out how much acrylamide is present in high-starch foods	High levels of acrylamide detected in fried, baked, roasted products.		www.belgium.be	yasmine.govaert@iph.fgov.be , 0032/2 642 50 54; Christine.Vinckx@health.fgov.be ; emmanuelle.moons@afsc.a.be

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1.7	Exposure sources and doses	Czech Republic / National Institute of Public Health in Prague	O	Apr-06	To describe content of acrylamide in selected dietary sources in the Czech diet. For this purpose selected representative composite samples (20) from the national total diet study will be analysed and exposure doses will be estimated. New data set for complete food basket in April 06.	The contents of acrylamide in composite samples (consist of 12 individual samples) after standardized kitchen preparation in µg/kg were: Potato Products 544, Wafers 145, Biscuits 123, Rye Rolls 81, Bread 79, Chocolate Confectionery 74, Rolls and French loaf 56, Whole meal Bread 52, Cocoa 52, Cakes 50, Chocolate 49, Nuts 44, Rye Bread 43, Cream Cakes 39, Flour and Yeast 20, Coffee 16, Semolina, Cereals (other), Potatoes, Tea <10.	Foods are analyzed for the Total diet study.	Results will be presented on the web site www.chpr.szu.cz	J.Ruprich, jrulich@chpr.szu.cz , tel/fax +420541211764, Natl Inst Publ Hlth, Palacketo 3a, 61242 Brno, CZ
1.8	Levels of acrylamid in breakfast cereals	Denmark / Danish Veterinary and Food Administration	O	Dec-03	To study the levels of acrylamide in breakfast cereals	The contents of acrylamide in µg/kg were: oat meal <20 (n=10); cornflakes 50-189 (n=7), müsli <20-95 (n=19), other breakfast cereals 74-813 (n=9), grated rye bread (eaten on curdled milk) <20 86 (n=4), bread and beer soup powder <20 (n=1).		not yet (www.fdir.dk)	kgr@dfvf.dk
1.9	Levels of acrylamide in ready to drink coffee	Denmark / Danish Veterinary and Food Administration	C	2004	To study the content of acrylamide in prepared coffee	Coffee prepared from medium roasted beans contained on average 10 µg/L(n=84), dark roasted coffe 5 µg/L (n=16).		Granby K., Fagt S. 2004 Anal. Chim.Acta, 520, 177-182.	kgr@dfvf.dk
1.10	Reduction of formation and occurrence of acrylamide in food	Denmark / Danish Veterinary and Food Administration	P	ongoing completion 2003-2005	To find out how much acrylamide is present in e.g. coffee, oat meal, other foods			www.fdir.dk	Mrs. Kit Granby, E-mail kgr@fdir.dk Phone +45 33 95 64 74, Institute of Food Safety and Nutrition

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1.11	Acrylamide levels in Finnish foods such as bakeries, chilled food and meat products, coffee and potato products	Finland / Finnish Food and Drink Industries' Federation, the National Veterinary and Food Research Institute and the National Food Agency			To study the levels of acrylamide in Finnish foods	The results presented below represent a summary of the results of analyses on both the National Veterinary and Food Research Institute (NVFRI)'s own samples associated with the development of chemical analysis and on the food industry's in-house control and product development samples, in addition to the results of studies commissioned by the National Food Agency:		www.nfa.fi (report: http://www.elintarvikvirasto.fi/english/index.html?g2464.html)	Government: anja.hallikainen@nfa.fi ; laboratory: susanna.eerola@eela.fi ; Finnish Food and Drink Industries' Federation: seppo.heiskanen@etl.fi
	Bakeries -Toast	Finnish Food and Drink Industries' Federation	C	September-October 2002	5 samples, different type; mainly from wheat, but also toast including rye and oats, detection limit 75 µg	before toasting: 0; usual light toasting: 0 - < 75 µg/kg; dark toasting: 4 samples < 75 µg/kg, one sample 109 µg/kg			Seppo Heiskanen, seppo.heiskanen@etl.fi
	Bakeries -Rye bread	Finnish Food and Drink Industries' Federation	C	September-October 2002	8 samples, detection limit 25-75 µg/kg (depending on laboratory)	< 50-160 µg/kg, median 65 µg/kg			Seppo Heiskanen, seppo.heiskanen@etl.fi
	Bakeries - Wheat and mixed flours bread	Finnish Food and Drink Industries' Federation	C	September-October 2002	6 samples, detection limit 25-75 µg/kg (depending on laboratory)	0 - < 75 µg/kg			Seppo Heiskanen, seppo.heiskanen@etl.fi
	Bakeries - Different pastries and cakes (some also deep fried)	Finnish Food and Drink Industries' Federation	C	September-October 2002	6 samples, detection limit 25 µg/kg	0 – 40 µg/kg			Seppo Heiskanen, seppo.heiskanen@etl.fi

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1.11 (con't)	Bakeries - Crisp bread	Finnish Food and Drink Industries' Federation	C	September-October 2002	more than 20 samples, no produced with extrusion technology, detection limit 25-75 µg (depending on laboratory)	50-150 µg/kg, median 80 µg/kg			Seppo Heiskanen, seppo.heiskanen@etl.fi
	Chilled food and meat products	Finnish Food and Drink Industries' Federation	C	September-October 2002	meat balls, pizzas, chicken nuggets, minced meat batters, ham-potato casseroles, together 38 samples, detection limit 75 µg/kg when the ham-potato casserole was heated 40 minutes in 200 °C oven (not usually heating habit) bacon; 5 samples, detection limits 75 µg/kg	0 - <75 µg/kg 223 µg/kg raw: 0; light baking: 0; dark baking: 0-<75 µg/kg			Seppo Heiskanen, seppo.heiskanen@etl.fi
	Coffee	Finnish Food and Drink Industries' Federation	C	September-October 2002	ready coffee drink; 60 g roasted coffee to 1 ltr water, 24 samples, detection limit 10 µg/kg drink	20-29 µg/kg, median 24 µg/kg			Seppo Heiskanen, seppo.heiskanen@etl.fi
	Chips (Finnish trade mark of potato crisp)	Finnish Food and Drink Industries' Federation	C	November 2002	chips, normal, water content 2%	740 µg/kg			Seppo Heiskanen, seppo.heiskanen@etl.fi
			C	November 2002	low-fat, standard process, water content 2%	1300 µg/kg	from the process		
			C	November 2002	low-fat, new process, water content 2,4%	1000 µg/kg	from the process		
			C	November 2002	standard process, water content 1,9%	940 µg/kg	from the process		
			C	November 2002	new process, water content 2,6%	370 µg/kg	from the process		
	Pom-frits	Finnish Food and Drink Industries' Federation	C	May 2002	frozen	1100 µg/kg 10-85 µg/kg	from the process		Seppo Heiskanen, seppo.heiskanen@etl.fi

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1.11 (con't)	Potato flakes Cookies	Finnish Food and Drink Industries' Federation Finland, National Food Agency	C C C	May 2002 May 2002 May 2002	oven-baked fried in oil To check concentration of acrylamide in cookies consumed in Christmas time	820 µg/kg 300 µg/kg 15 µg/kg <75-1100 µg/kg (9 samples)	notice was written to inform consumers		Seppo Heiskanen, seppo.heiskanen@etl.fi
1.12	Levels of acrylamide in different foods	Finland / National Veterinary and Food Research Institute, EELA	C	June 2003	Analysis of acrylamide on different foods from markets	Muesli n=7, <75-100 ug/kg; Breakfast cereals n=5, <75 ug/kg French fries n=4, 200-700 ug/kg Frozen potato products n=3, <75-270 ug/kg Cheese snacks n=1, <75 ug/kg Popcorn n=3, 260-350 ug/kg Corn snacks n=2, 180-210 ug/kg Thin rye crisp n=1, 1400 ug/kg Thick ryecrisp n=1, 160 ug/kg Thin bread biscuits n=1, <75 ug/kg White bread n=1, <75 ug/kg Sweet biscuits n= 1, 80 ug/kg Cakes n=3, <75 ug/kg Frozen meat meals (chicken, fish) n=2, <35 ug/kg Coffee powder n=4, 200-350 ug/kg Coffee drink, n=4, <75 ug/kg	Analysis by LC-MS	susanna.eerola@eela.fi	

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1.13	Levels of acrylamide in different foods	Finland / National Veterinary and Food Research Institute, EELA	C	January 2005	Analysis of acrylamide on different foods from markets	French fries n=2, 164 and 187 ug/kg Frozen potato products (oven potatoes) n=2, 65,4 and 172 ug/kg Thin rye crisp n=1, 1030 ug/kg Thick ryecrisp n=2, 68,9 and 155 ug/kg Sweet biscuits n= 3, 49, 99 and 210 ug/kg traditional ginger biscuits n=1, 921 ug/kg Sweet oat biscuits n=2, 101 and 1150 ug/kg Salt biscuit crackers n=1, 224 ug/kg Rye biscuit, cream cracker, n=1, 134 ug/kg Full corn wheat biscuit, n=1, 352 ug/kg	Analysis by LC-MS		susanna.eerola@eela.fi
1.14	Levels of acrylamide in various French products	France / National association of food industries (ANIA)	C	2002	To find out how much acrylamide is present in French products	25 breakfast cereal : <50-410 µg/kg; 12 chocolate products : <10-186 µg/kg ; 11 crispbread/cracker/toast : 36-250 µg/kg ;18 potatoes based products : 18-840 µg/kg ; 36 biscuits and pastries : <10-550 µg/kg ; 14 baby foods : <10-109 µg/kg ;21 milk products : <10-25 µg/kg ; 7 cooked meals : <20-83 µg/kg ; 22 coffee beverages : <50 µg/kg ; 14 french fries : <50-2600 µg/kg	Various technical methods : LC-MS-MS, GC-ECD, LC-MS with LOQs between 10-60 µg/kg depending on the matrix		

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1.15	Levels of acrylamide in various French products	France / French Food Safety Agency (AFSSA)	O	2003	To find out how much acrylamide is present in French products (LC-MS-MS)	9 samples crispbread : 10-30 µg/kg, 2 salt biscuit : 170 µg/kg, 2 maize biscuit : 240 µg/kg, 7 chips : 59-705 µg/kg. [LOQ = 10 µg/kg]	Acrylamide levels vary between products and also in the same category of products	www.afssa.fr	Serge DRAGNA (s.dragna@afssa.fr) - Dary INTHAVONG (d.inthavong@afssa.fr), François BORDET (f.bordet@afssa.fr) - address AFSSA LERHQA, 10 rue Pierre Curie, 94704 MAISONS ALFORT CEDEX
1.16	Levels of acrylamide in toasted bread	Germany / Federal Institute for Risk Assessment (BfR)	O	December 2003	To find out how much acrylamide is present in toast and bread at different roasting levels			See website Federal Institute for Risk Assessment (www.bfr.bund.de)	w.mathar@bfr.bund.de ; h.klauffke@bfr.bund.de
1.17	Acrylamide in Food	Germany / Federal Office of Consumer Protection and Food Safety (BVL)	O	Data collection started at end of August 2002 in context with the minimising concept.	The data collection on the occurrence of acrylamide in food supports the minimisation strategy. This approach is carried out in agreement with the federal authorities, the Länder and the industry.	Until January 15th, about 1800 results were reported. Results are compared with a signal level (lowest value of 10% of the highest contaminated products in a food group) which is used as a marker to evaluate the minimisation strategy. The first signal levels were released on September 17th 2002. At the end of January, a reduction of up to 25% in the signal levels for foods such as potato chips, pommes frites and fine bakery could be observed.		www.bvl.bund.de and www.verbraucherschutzministerium.de	acrylamid@bvl.bund.de

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1.18	Development of new technologies to avoid acrylamide in food (ZUTECH-Cooperation Project; AiF-FV 108 ZBG)	Germany / Bund für Lebensmittelrecht und Lebensmittelkunde e.V. (BLL)	O	March 2005	Investigation of mechanism of acrylamide generation by model reactions and in food matrices; Definition of process parameters for reducing acrylamide; Definition of requirements for raw materials, ingredients and additives, for machines and equipment for operation to minimize acrylamide; Toxicology: Concentration and effective relations of acrylamide and glycidamide in human blood	First results: -new analytical methods for determination of acrylamide in food: HPLC-MS/MS, GC-MS, LC-MS; Jezussek, M. Schieberle, P. Garching, J.Agric.Food Chem (2003) 51 (27) 7886-7871 and Lebensmittelchemie (2004) 58, 5-6	See also study areas 3.15, 4.4, 6.5, 7.2, 9.16	http://www.ilu-ev.de Jezussek, M. Schieberle, P. Garching, J.Agric.Food Chem (2003) 51 (27) 7886-7871 and Lebensmittelchemie (2004) 58, 5-6	Joelbert@bli-online.de
1.19	Acrylamide levels in food	Germany / Federal Office of Consumer Protection and Food Safety (BVL)	O	not yet foreseeable	Identify and evaluate ingredients or processes in food production which could possibly be changed to minimise acrylamide contents.	Until January 15th, 2005, more than 3600 results were reported to the European Commission. The lowest value of 10% of the highest contaminated products in certain food groups is defined as the 'signal value'. Food control authorities contacting food producers exceeding this value to start a dialogue.		http://www.bvl.bund.de/acrylamid/index_en.htm?pageid=Federal+Office+of+Consumer+Protection+and+Food+Safety http://www.verbrauerschutzministerium.de	acrylamid@bvl.bund.de
1.20	Acrylamide levels in food (see also study area 9)	Ireland / Public Analysts Laboratory, Dublin	O	Ongoing surveillance of foods during 2003	To compare levels of acrylamide in Irish food with those reported in other countries.	Levels detected thus far are similar to those reported for similar foods in other countries	-	-	Dr Michael O'Sullivan, Public Analysts Laboratory, Dublin, michael.osullivan@ehra.ie

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1.20 (con't)		Ireland / Public Analysts Laboratory, Galway					Particular focus on foods having a high level of asparagine	-	Dr Padraig Burke, Padraig.Burke@whb.ie
1.21	Acrylamide levels in 30 Norwegian food samples	Norway / The Norwegian Food Safety Authority	C	June 2002	To find out how much acrylamide is present in products and food groups on the Norwegian market that, due to production processes, are suspected to contain acrylamide.	High levels of acrylamide was detected in fried, baked and roasted products. The highest levels of acrylamide was detected in potato crisps, up to 2000 micrograms per kg.		http://www.snt.no/nytt/tema/Akrylamid/	Anders Tharaldsen, Norwegian Food Safety Authority antha@mattilsynet.no
1.22	Levels of acrylamide in coffee and cereal based baby foods	Norway / The Norwegian Food Safety Authority	C	December 2002	To find out how much acrylamide is present in coffee and cereal based baby foods on the Norwegian market.	Eight different coffee products were analysed. The average concentration of acrylamide in coffee as beverage was found to be 25 micrograms/L (range 17-37 micrograms/L). Four different types of cereal based baby foods were analysed, low levels of acrylamide were detected in two of the samples.		http://www.snt.no/nytt/tema/Akrylamid/	Anders Tharaldsen, Norwegian Food Safety Authority antha@mattilsynet.no
1.23	Level of acrylamide in potato chips and snacks on the Polish market in 2004	Poland / National Food and Nutrition Institute	C	December 2004	To find out how much acrylamide is present in potato chips and snacks on Polish market. Analysis were made with GC-MS/MS with bromination. D ₃ acrylamide was used as internal standard.	The content of acrylamide in potato chips (n=24) was 350 – 3650 micrograms/kg (mean 998 micrograms/kg), in corn snacks (n=2) 542 micrograms/kg, in wheat snacks (n=3) 187micrograms/kg.	Samples were collected randomly in 2004 from all the country.	not yet (www.izz.waw.pl)	Dr Hanna Mojska, hmojska@izz.waw.pl tel.+48 225509656 National Food and Nutrition Institute Powsinska Str. 61/63, 20-903 Warsaw, Poland Katarzyna Chajewska M.Sc. kchajewska@izz.waw.pl

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1.24	Acrylamide levels in Swedish foods	Sweden / Swedish National Food Administration	C	April 2002 (update December 2002)	To verify/quantify acrylamide in suspected and common foods as a basis for preliminary intake/risk estimations and consumer/industry advice.	Levels up to >2000 µg/kg detected in carbohydrate rich heat treated foods, esp. potato and cereal based. Large variation within food groups. No acrylamide (<30 µg/kg) in raw or boiled foods.	Results announced at press conference and web-site 24 April, 2002.	http://www.slv.se/eng/default.asp . K. Svensson et al, (2003) Dietary intake of acrylamide in Sweden, <i>Food and Chemical Toxicology</i> , 41 , 1581-1586.	Johan Rosén, SLV, box 622, SE-75126 Uppsala, Sweden. Tel: +46 18 175766, joro@slv.se
1.25	Acrylamide in Swedish coffee	Sweden / Swedish National Food Administration	O	Dec-03	Provide data for intake estimations				J. Rosén, SLV, box 622, SE-75126 Uppsala, Sweden. Tel: +46 18 175766, joro@slv.se
1.26	Acrylamide in breast milk and food for children	Sweden / Swedish National Food Administration	O	february 2004	Provide data for intake estimations				Lilianne Abramsson-Zetterberg/ J. Rosén, SLV, box 622, SE-75126 Uppsala, Sweden. liab@slv.se / joro@slv.se
1.27	Potential of acrylamide formation, sugars and free asparagine in potatoes	Switzerland / ETH Zurich, Official Food Control Authority of the Canton of Zurich	C	March 2003	compare different cultivars regarding acrylamide formation; find interrelations between acrylamide formation and sugars and free asparagine	significant differences between cultivars detected; sugars largely determine acrylamide formation in potatoes		J. Agric. Food Chem. 2003, Vol. 51, p.5556-5560	renato.amado@ilw.agrl.ethz.ch

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1.28	Potential of acrylamide formation, sugars and free asparagine in potatoes	Switzerland / ETH Zurich, Official Food Control Authority of the Canton of Zurich	P	March 2004	same as above, but with potatoes from the 2003 harvest	-	-	-	renato.amado@ilw.agr.ethz.ch
1.29	Acrylamide levels in food	The Netherlands	C	November 2002	Initially, food sample selection was focused mainly on fried potato products and bread. Secondly, to investigate acrylamide levels in other food sources, samples were selected from foods which are exposed to heat during (industrial) processing.	344 Foods were analysed. Foods with highest acrylamide amounts were potato crisps, potato chips, cocktail snacks, and ginger bread.	Further studies concerning acrylamide levels in food, not analysed so far, are in progress and might be completed in June 2003.	Food Chem Tox 41 (2003) 1569-1579 by Konings EJM, Baars AJ, van Klaveren JD, Spanjer MC, Rensen PM, Hiemstra M, van Kooij JA, Peters PWJ.	Dr. E. Konings, Dutch Food Authority, Inspectorate for Health Protection, Den Bosch, The Netherlands. E-mail: Erik.Konings@kvw.nl , Phone: +31402911500, Fax: +31402911600
1.30	Study of acrylamide in cooked foods	United Kingdom	C	May 2002	To attempt to verify the results of the study issued by the Swedish National Food Authority in April 2002.	The results confirmed the findings of the study issued by the Swedish National Food Authority in April 2002.		Ahn et al.(2002) Verification of the findings of acrylamide in heated foods. <i>Food Additives and Contaminants</i> 19 (12) 1116-1124 www.food.gov.uk/news/newsarchive/65268	Dr Karen Goonan, Food Standards Agency karen.goonan@foodstandards.gsi.gov.uk

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1.31	Verification of the findings of acrylamide in heated foods	United Kingdom / Central Science Laboratory (CSL)	C		To check if the unexpected reports of acrylamide in heated foods, were correct	There was good agreement between the LC-MS/MS results and the GC-MS results and the levels of acrylamide found here were similar to those reported for the corresponding foods analysed in the Swedish study. The analyses confirmed that acrylamide is absent from the raw or boiled foods but is present at significant levels in fried, grilled, baked and toasted foods.		Verification of the findings of acrylamide in heated foods. J. S. Ahn, L. Castle, D. B. Clarke, A. S. Lloyd, M. R. Philo and D. R. Speck. <i>Food Additives & Contaminants</i> , 2002, 19, 1116-1124.	lcastle@csl.gov.uk
1.32	Acrylamide levels in and toast	United Kingdom / Central Science Laboratory (CSL) York for the UK Federation of Bakers	C	August 2002	To find out how much acrylamide is present in toasted bread	Levels in UK bread are near or below the level of detection. The amount of acrylamide increases slightly when lightly toasted and more significantly when heavily toasted - up to c220 ppb			John White - Director - john.white@bakersfederation.org.uk
1.33	Analysis of Total Diet Study Samples for acrylamide	United Kingdom	C		Will assess the level of acrylamide in the 20 food groups which make up the total UK diet. This information may indicate food groups to be targeted by future research.	Acrylamide was quantified in 7 of the 20 food groups tested; bread, miscellaneous cereals (includes products such as biscuits and breakfast cereals), poultry, meat and meat products, sugars and preserves and potatoes (which includes a range of cooked fresh and processed potatoes). No new sources of dietary acrylamide were identified.	The dietary exposure estimates, conducted using the data from the survey, show that cereal-based products and potatoes are the main sources of acrylamide in the UK diet.	http://www.food.gov.uk/news/newsarchive/2005/jan/acrylamide	Dr Karen Goonan, Food Standards Agency karen.goonan@foodstandards.gsi.gov.uk

ACRYLAMIDE - EU Summary of Activities

STUDY AREA 1 - LEVELS OF ACRYLAMIDE IN FOOD

NEW/UPDATE since April 2005

Entry No.	STUDY TITLE	SOURCE (Member State/ Organisation)	STATUS C (completed) O (ongoing) P (proposed)	COMPLETION DATE (anticipated date if not yet completed)	SUMMARY OF AIMS OF STUDY Max 50 words	SUMMARY OF MAIN CONCLUSIONS Max 50 words	COMMENTS	REFERENCES/ INTERNET LINKS	CONTACTS
1.34	Acrylamide levels in food	The HEATOX project	O	October 2006	To determine the amounts of acrylamide in various foods		STREP under FP6 supported by EC, DGResearch, Priority on Food Quality and Safety	www.heatox.org	www.heatox.org