

Acrylamide Statement

What is acrylamide? + Why is it present in food?

Acrylamide is a chemical that naturally forms in starchy food products during every-day high-temperature cooking (frying, baking, roasting and also industrial processing at +120°C and low moisture).

It mainly forms from sugars and amino acids (mainly one called asparagine) that are naturally present in many foods. The chemical process that causes this is known as the Maillard Reaction; it also 'browns' food and affects its taste.

Overview of EFSA Risk Assessments

In June 2015, EFSA issued a scientific opinion following a thorough risk assessment of the public health risks of acrylamide in food, and concluded:

Based on animal studies, EFSA confirms previous evaluations that acrylamide in food potentially increases the risk of developing cancer for consumers in all age groups.

Since acrylamide is present in a wide range of everyday foods, this concern applies to all consumers but children are the most exposed age group on a body weight basis.

Possible harmful effects of acrylamide on the nervous system, pre- and post-natal development and male reproduction were not considered to be a concern, based on current levels of dietary exposure.

The most important food groups contributing to acrylamide exposure are fried potato products, coffee, biscuits, crackers and crisp breads, and soft bread.

The ingredients, storage and processing conditions (particularly temperature) greatly influence acrylamide formation in food.

Home-cooking choices can have a substantial impact on the level of acrylamide humans are exposed to through the diet.

Legislation applies to all Food Business Operators that produce or place on the market the foods listed below.:

- French fries, other cut (deep fried) products and sliced potato crisps from fresh potatoes
- Potato crisps, snacks, crackers and other potato products from potato dough
- Bread
- Breakfast cereals (excluding porridge)
- Fine bakery wares: cookies, biscuits, rusks, cereal bars, scones, cornets, wafers, crumpets and gingerbread, as well as crackers, crisp breads and bread substitutes
- Coffee: (i) roast coffee; (ii) instant (soluble) coffee
- Coffee substitutes
- Baby food and processed cereal-based food intended for infants and young children

Source.:

http://www.efsa.europa.eu/sites/default/files/corporate_publications/files/acrylamide150604.pdf

<https://www.food.gov.uk/enforcement/regulation/europeleg/legislation-on-acrylamide-mitigation-in-food#overlay-context=user>

Voicevale are importers and distributors of Nuts, Dried Fruits and Seeds - as per above Acrylamide Fact Sheet and List of Products highlighted by Food Standards Agency (FSA) related to higher risk products. The Product Categories supplied by Voicevale are 'Low Risk' and do not undergo the above mentioned food process treatments.

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