PRESS RELEASE

New approaches to reduce acrylamide in food

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The newly launched international cooperation network "Acrylamide" unites technology-oriented companies, research institutions and associations along the entire value chain (breeding, cultivation, processing, equipment manufacturing and analytics) to reduce the content of acrylamide in food through process innovations.

Bremerhaven, August 2018. Acrylamide is a potentially carcinogenic food contaminant that forms from asparagine and sugar (naturally occurring in starchy food) during baking, roasting or frying i.e. when food are processed at high temperatures (above 120°C) and low moisture. Since 11th April 2018, the EU regulation 2017/2158 requires from food companies to take binding mitigation measures to reduce acrylamide levels.

The "acrylamide" network supports food companies in complying with the set benchmark levels through mitigation measures. 14 partners from Germany and France with complementary expertise collaborate to foster innovation in order to reduce the presence of acrylamide in food. The founding members are Heinemann GmbH, Strube Research GmbH & Co. KG, Weber Ultrasonics AG, Backhaus Häussler GmbH & CO. KG, the Central association of German handicraft baker's (ZBD), the German association of plant bakers (VDG), WP Kemper GmbH, Greenland Seafood Wilhelmshaven GmbH, Wiesheu GmbH, ONIRIS Food Science, Spectralys Innovation, BPA Angers and the French Federation of Bakers (FEB). Network coordinator is ttz Bremerhaven.

Within the network, the topics and challenges for acrylamide reduction are very diverse: (1) determination of a desirable content of acrylamide precursors (asparagine and sugars) in raw materials, (2) issues related to breeding of "acrylamide-precursor-poor" raw materials, (3) determination of existing correlations between the content of acrylamide precursor in raw material and the content of acrylamide in final products, (4) development of analytical methods / devices for fast characterization of raw materials and products and (5) development of novel production equipment and / or production processes that prevent the formation of acrylamide.

German companies participating in the network receive funding from the Central Innovation Program for SMEs of the Federal Ministry for Economic Affairs and Energy for one and a half years. The funding covers activities performed by the network manager such as brainstorming for innovative solutions, project sketching, applying for R&D funding, or public relations to support generation of research projects.

The network is open to interested companies from equipment suppliers or additive suppliers over technology providers or food processors. The kick-off meeting of the network was held in June 2018 in Germany. For more information, please contact Marie Shrestha, project manager at ttz Bremerhaven; Telephone: +49 471 80934 206, or E-Mail: mshrestha@ttz-bremerhaven.de.