

Acrylamide Testing



High concentrations of acrylamide in certain foods were first published in 2002 following research findings by a team of Swedish scientists. This was a cause for concern across the food industry due to the potential carcinogenic effects that acrylamide may cause to humans. On 4th June 2015, the EFSA published its first full risk assessment of acrylamide in food reconfirming previous evaluations that acrylamide in food potentially increases the risk of developing cancer for consumers in all age groups.

Acrylamide is formed primarily in starchy foods during high temperature cooking such as frying, baking, roasting as well as industrial processing. It is a product of the Maillard reaction which gives food its characteristic 'brown' colour and affects its taste. It forms from sugars and amino acids, primarily asparagine, that are naturally present in a range of foods.

Commission Regulation (EU) 2017/2158 establishing mitigation measures and benchmark levels for the reduction of the presence of acrylamide in food took effect in

April 2018. All food business operators are required to put in place practical steps to manage acrylamide within their food safety management systems in order to ensure that acrylamide levels are as low as reasonably achievable in their products.

Analytical method

Eurofins Wolverhampton has an established, UKAS accredited, analytical process for the determination of acrylamide in a range of food matrices. The method is based on two dimensional liquid chromatography coupled with tandem mass spectrometry (2D-LCMSMS) using an internal standard during the extraction in order to compensate for any matrix effects. It has been validated according to the requirements set by (EC) 882/2004 and meets the performance characteristics for the determination of acrylamide in food. The method was first developed in Wolverhampton and has now been adapted as a Eurofins Group standard method.

Fast reliable results

Advantages of method used

- ✓ Fast turnaround on results
- ✓ Improved sensitivity
- ✓ Accurate results with less matrix interferences
- ✓ Applicability to a wide range of food products

Other areas of expertise

Vitamins

The Eurofins Vitamin Competence Centre in Denmark is dedicated to the analysis of vitamins and amino acids, offering a state-of-the-art service for our customers.

Speciation

Eurofins speciation tests are accredited for both qualitative and quantitative analysis using RT-PCR and DNA sequencing.

Authenticity

We have significant experience and expertise in risk assessing food products including testing of food authenticity.

CBD

Eurofins scientists are global experts in hemp and CBD analysis and verification.

Specialist contaminants

Eurofins labs operate at the forefront of emerging issues, including analysis of specialised contaminants like PFAS.

GMO testing

Fast and cost-effective options for screening, identification and quantification for various GMOS.

Per- and Polyfluoroalkyl Substances (PFAS)

Eurofins is a global leader in PFAS testing in a wide variety of matrices.

Worldwide centres of competence

Eurofins has specialist accredited centres of excellence worldwide which maintain the highest level of quality and the resources to meet client requirements. This provides our clients with access to state-of-the-art analytical methods, consultancy and for specialist areas.

Europortal - quick & easy online access

Europortal is our in-house web-based client interface which provides an efficient and flexible system to manage your testing requirements.

With a specialised team to implement the system, provide training and ongoing provide support, the Europortal dashboard can be fully adapted to your business needs. From automated testing schedules and factory heatmapping to powerful data analysis at the click of a button, Europortal will save your team time and costs.

Demo version available on request.

Collections

Fleet of refrigerated vans provide daily collection services all around UK and Ireland depending on location and regularity.

Eurofins Testing Direct

Eurofins UK food testing web shop for routine ad hoc testing.

Simply scan the QR code to visit our online shop and view a list of most requested packages. If you can't see the analysis you need, please get in contact with our sales team using the details below.

