

Request for data on acrylamide levels in food

The EFSA Scientific Panel on Contaminants in the Food Chain adopted on 19 April 2005 a statement in which it endorsed the risk assessment on acrylamide in food carried out by the Joint Food and Agriculture Organisation/World Health Organisation Expert Committee on Food Additives (JECFA) in February 2005. In that assessment JECFA concluded that the margins of exposure for average and high consumers were low for a compound that is genotoxic and carcinogenic and that this may indicate a human health concern. Therefore, appropriate efforts to reduce acrylamide concentrations in foodstuffs should continue.

The European Commission thus issued on 3 May 2007 a Recommendation to Member States for the monitoring of acrylamide levels in food (2007/331/EC). The recommendation contains detailed sampling requirements and specification of products to be tested in respective Member State. Results should be reported to EFSA by 1 June each year for three years. For details see:

http://eur-lex.europa.eu/LexUriServ/site/en/oj/2007/l_123/l_12320070512en00330040.pdf

The following information as specified in the Commission Recommendation should accompany the results (references refer to Recommendation 2007/331/EC):

<i>Reporting country</i>	Member State in which the monitoring has been carried out.
<i>Year</i>	Year of sampling.
<i>Sample code</i>	Laboratory identification code of the sample.
<i>Product class number</i>	Number of product class according to Annex I, Table 1 (insert figures from 1 to 10, e.g. French fries (1), potato crisps (2), etc.
<i>Product name</i>	Includes the product name in English and the original language.
<i>Product description</i>	A short product description should be given taking into account at least the information required under Annex I, point C.
<i>Producer</i>	Name of producer if available.
<i>Country of production</i>	If available. Use ISO codes for the country of production (for ISO Codes see Annex I, Table 1, first column). According to Annex I, point A the sampled product should originate in one of the Member States where this is possible.
<i>Best before date</i>	As indicated on the label. Provide the date in the format dd/mm/yy.
<i>Production date</i>	Where available as indicated on the label. Provide the date in the format dd/mm/yy.
<i>Sampling date</i>	Date the sample was taken. Provide the date in the format dd/mm/yy.
<i>Sampling point</i>	Place where the sample was collected, e.g. supermarket, small shop, bakery, fast food chain, etc.
<i>Pack size</i>	Pack size (g) of the product of which the incremental samples

	were taken where applicable.
<i>Sample weight</i>	Sample weight (g) of the aggregate sample.
<i>Preparation conditions</i>	Preparation conditions should be specified in the case of pre-cooked French fries or other potato products for home cooking (product class 3) which should be sampled and analysed after cooking. The cooking instructions of the label should be followed and specified in this field. The same might apply to some 'other products' (product class 10).
<i>Date of analysis</i>	If the sample was homogenised and stored before analysis the date of the actual start of the analytical procedure should be given. Details should be given about storage conditions in this case.
<i>Method accredited</i>	Please indicate with 'Y' (yes) or 'N' (no) if the analytical result has been generated by a method accredited according to EN ISO 17025.
<i>Analytical method</i>	Please indicate which analytical method has been used (GC-MS with derivatisation, GC-MS without derivatisation, LC-MS-MS or other) and give a short description of the sample preparation (e.g. clean-up procedure, etc.).
<i>Details on proficiency tests</i>	Please give information on the organiser of the proficiency test, the number of the scheme, the number of the round, the matrix and the z-score achieved in the following short format organiser/scheme/round/matrix/z-score. (Example: FAPAS/30/6/crispbread/1.6).
<i>Acrylamide level</i>	In µg/kg corrected for recovery.
<i>Limit of detection</i>	In µg/kg.
<i>Limit of quantification</i>	In µg/kg.
<i>Measurement uncertainty</i>	If available, please provide information on the measurement uncertainty (range to be given in per cent).

Member State data submissions should be sent to this e-mail address:

contaminants@efsa.europa.eu

Contact person in EFSA:

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THANK YOU FOR YOUR COLLABORATION