

Glossary of Terms & Abbreviations

CIAA	Confederation des Industries Agro-Alimentaries (Confederation of Food and Drink industries of the European Union)
CO ₂	Carbon dioxide
DG	Directorate-General
EC	European Commission
EFSA	European Food Safety Authority
EU	European Union
FAO	Food and Agriculture Organisation of the United Nations
FSA	Food Standards Agency, UK
JRC	EC Joint Research Centre
ppb	Parts per billion
SCF	EC Scientific Committee on Food
SO ₂	Sulphur dioxide
US JIFSAN	United States Joint Institute for Food Safety and Applied Nutrition
VWA	Voedsel-en Waren Autoriteit (Dutch Food and Consumer Product Safety Authority)
WHO	World Health Organisation

Transition from the rubbery to glassy state: Polymers can exist in three physical states (glassy, rubbery and viscous flow state), between the glassy and rubbery state is the glass-to-rubber transition zone. At low temperatures the polymer is in the glassy state (rigid and brittle), molecular motion is restricted to vibrations and the chains are unable rotate or move in space. As the polymer is heated the chains are able to move, and the polymer becomes rubbery (soft and flexible). Each polymer will have a different transition temperature.

European Food Safety Authority**Workshop on Acrylamide Formation in Food - 17 Nov 03, Brussels****List of Participants**

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European Food Safety Authority

Workshop on Acrylamide Formation in Food

17 November 2003, Brussels – Sofitel Brussels Airport Hotel

Final Agenda

1. **09.30 – 10.00 Registration and Coffee**
2. **10.00 Introduction**
 - Introduction to workshop, including the aims, expected outcomes, EFSA's role & an overview of the 28 March 03 Acrylamide Meeting: Dr. Herman Koëter, EFSA (10 mins)
 - Update from 20/21 October European Commission workshop: Dr. Martin Slayne, European Commission DG SANCO (10 mins)
 - Update from EC JRC on acrylamide activities. Dr. Thomas Wenzl, JRC (10 mins)
 - An overview on the EC 6th Framework programme Heatox project: Dr. Kerstin Skog, University of Lund, Lund, SE (5 mins)
 - Overview of EU database on research activities: Dr. Claudia Heppner, EFSA (10 mins)
 - Update on international research efforts: Dr. David Lineback (Joint Institute for Food Safety and Applied Nutrition, USA) (15 mins)
 - CIAA update on research: Dr Richard Stadler, CIAA (10 mins)
3. **11.15 Discussion Groups: Session I**
 - Discussion of scientific information and opinions on formation of acrylamide in foods, including information on available results. Any topic on the formation of acrylamide can be discussed during the session. Topics such as chemical mechanisms of formation, the effect on formation of raw commodity variety/storage/cooking method etc are likely to be included.
4. **13.00 – 14.00 Buffet Lunch**
5. **14.00 Group Feedback Session**
 - Group chairs will provide a summary of the mornings discussions.
 - Highlight gaps in knowledge and research for discussion in session II.
6. **14.30 Discussion Groups: Session II**
 - Continuation of the morning session, taking account of outcome of other groups as presented in feedback session.
 - Focus on current gaps in knowledge and how we can approach filling these gaps and possibly generate ideas for future research.
7. **16.15 Coffee Break**
8. **16.30 Plenary Session**
 - Discussion group chairs will provide a summary of key points highlighted during the day
 - Discussion on key points raised and how they can be taken forward
 - Discussion of facilitation of further discussion/information exchange
 - Recommendations
 - AOB
9. **17.30 Closing Remarks from Chair**