

# Joint Research Centre (JRC)

#### **Acrylamide Level Monitoring Database**



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Geel - Belgium

http://irmm.jrc.ec.europa.eu/

http://www.jrc.ec.europa.eu/







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#### Number of data submitted to data base: ~9373

- Within last 12 months: ~100
- Majority of data came from Germany (~6270)

Rest from official bodies of Austria, Belgium, Finland, Greece, Ireland, Italy, The Netherlands, Spain, UK and the food and beverage industry (represented by CIAA)



#### Data assessment



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#### Criteria for data exclusion:

- 1. AA content (numeric value) below the reported LOQ.
- 2. AA content "below LOQ", with an LOQ ≥ 100 µg/kg.
- 3. LOQ was not reported.
- 4. Values for LOD and LOQ were identical.
- 5. LOQ was missing.
- 6. Summary z-score (SZ) was equal or greater than |2|.
- 7. Value greater than the LOQ, but not exactly specified (e.g. < 100 μg/kg with a LOQ of 30 μg/kg)



#### Overview on data suppliers

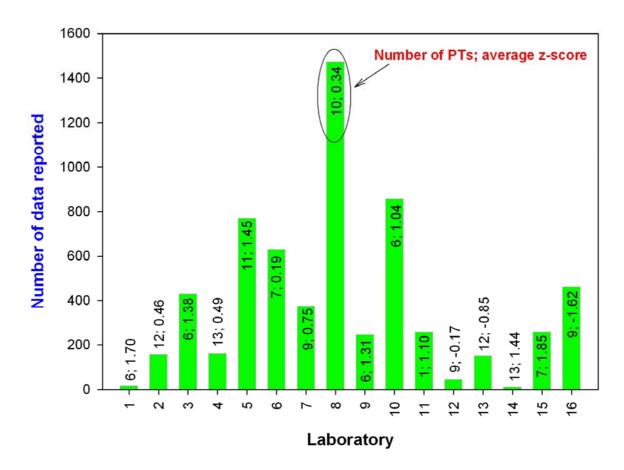


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# Number of laboratories reporting data: 34

Number of data supplied as well as participation and performance of data supplier in method performance tests





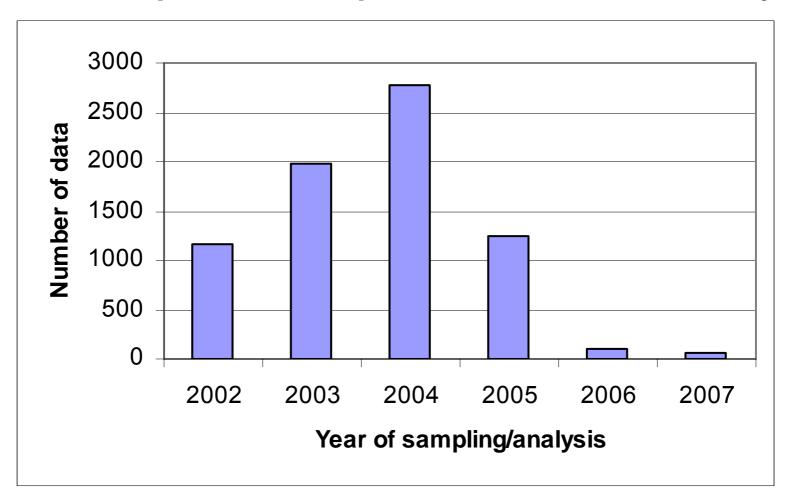




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#### All data reported – independent of food commodity





#### Results of data assessment



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- Number of data that passed assessment: 7357
- Number of data from laboratories with satisfactory performance in PTs (reported to JRC): 6300
- Good representation of important food matrices (potato crisps, potato chips, crispbread, breakfast cereals, fine bakery ware (different biscuits), coffee)



#### **Recent PT results**



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#### What can be expected now?

- FAPAS 3015 (2006): AA in crispbread; 1179 μg/kg; 49 participants; 88 % satisfactory performance
- > JRC PT 4 (2007): Acrylamide in potato crisps: 344 μg/kg; 36 participants; 67 % satisfactory performance
- FAPAS 3019 (2008): AA in biscuits: 1256 μg/kg; 37 participants; 95% satisfactory

(list is not exhaustive)



#### **Data evaluation**



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- Characteristics of data distribution determined (min, max, quartiles, median)
- Plot of acrylamide (AA) levels against production/ expiry date of product

Production/expiry date information was not reported for all samples



#### **Content of EU database**



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# **Potato products**

	Potato chips (French fries)	Potato crisps (Potato chips)	Potato pancake
Total number	1399	836	121
	μg/kg	μg/kg	μg/kg
Min	5	5	10
25%	85	315	172
Median	186	532	352
75%	362	933	713
95%	868	1800	2067
Max	4653	4215	3072



#### **Content of EU database**



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# **Bakery ware**

	Biscuits	Crispbread Gingerbread		Bread	Other bakery ware	
Total number	899	413	1009	192	192	
	μg/kg	μg/kg	μg/kg	μg/kg	μg/kg	
Min	5	5	5	5	5	
25%	67,5	79,5	136,7	10	15	
Median	165	244	301	30	40	
75%	381	507	669	110	163	
95%	920	1389	1805	322	740	
Max	3324	2838	7834	1987	1300	



#### **Content of EU database**



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# **Other food products**

	Cereals	Muesli	Coffee	Coffee substitutes	Infant food	Food for diabetics
Total number	269	69	235	108	275	402
	μg/kg	μg/kg	μg/kg	μg/kg	μg/kg	μg/kg
Min	5	5	79	116	5	5
25%	30	10	221	497	35	102
Median	70	30	286	773	79	230
75%	150	88	373	1226	183	620
	355	209	574	2325	384	1752
Max	1649	946	975	2955	910	3044



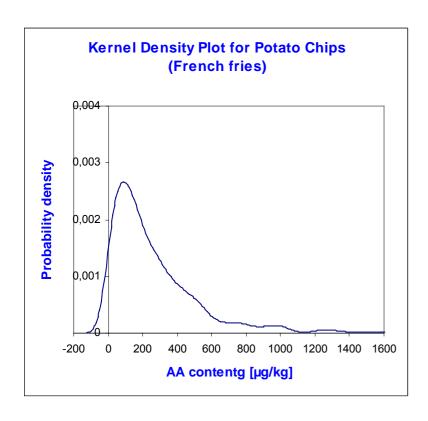
#### **Frequency distributions**

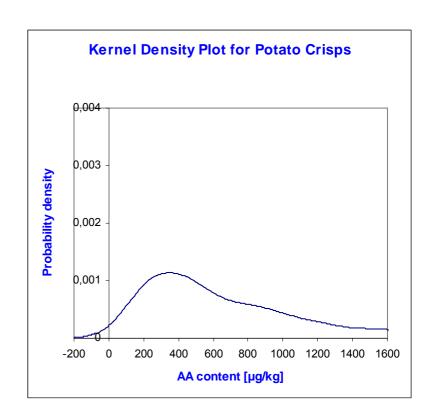


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#### Variability of AA contents





235 samples

836 samples



#### **Graphical presentation of data**



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- Food categories with sufficient number of data with given production/expiry date information selected
- Contents reported as below LOD resp. LOQ replaced by LOD/2 resp. LOQ/2
- Information on production/expiry date available only for a fraction of data
- Inhomogeneous data distributions with respect to production/expiry date found



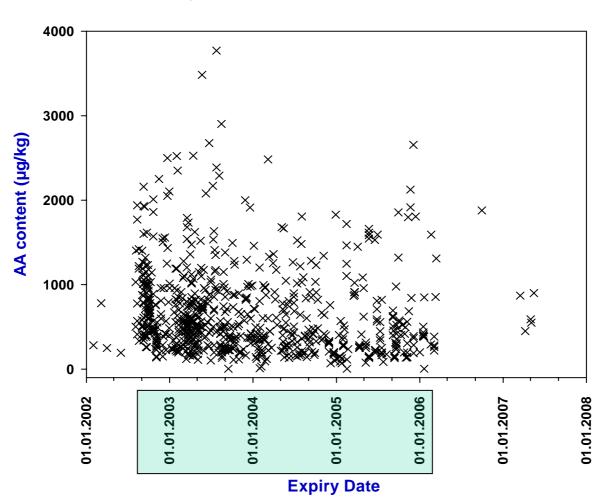


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#### Potato crisps: 743 data

#### ~3 years of observation



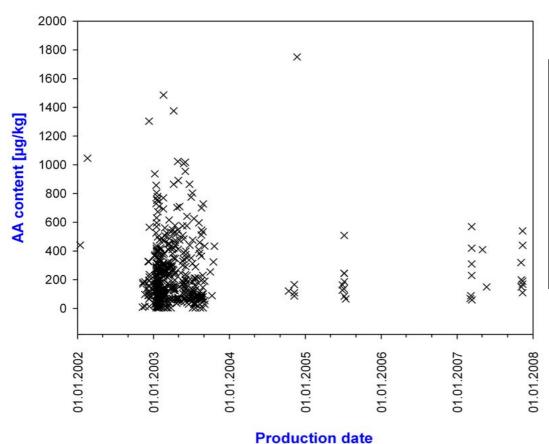
Total 836 data

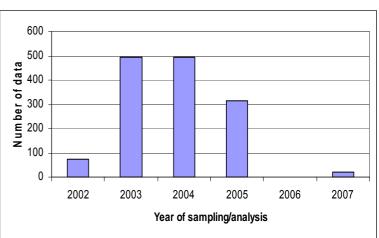




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#### Potato chips (French fries): 479 data





Total: 1399 data

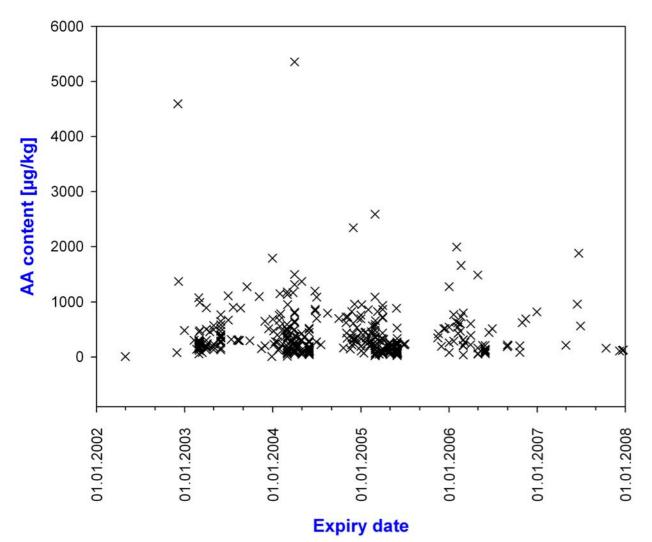




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#### Gingerbread: 458 data



# Data of 4 production seasons

Total: 1009 data

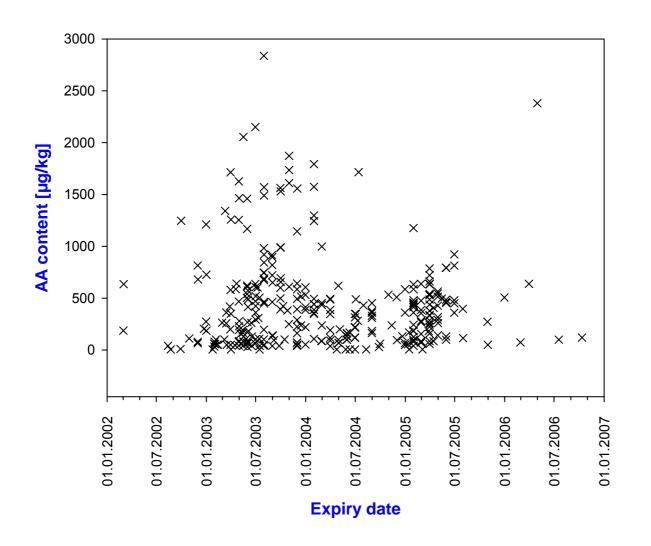




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### Crispbread: 318 data



Total 413 data



#### **Trend analysis**



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#### Difficult to estimate trends

#### **Potential reasons:**

- Number of data per food commodity too low
- Variability of data due to influence of
  - Different countries of production
    e.g.: different preferences in roasting degrees of coffee
  - Different production sites / processes
  - Different raw materials
  - Different laboratories

#### **Summary**



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- ✓ Data collecting: successful
- √ Nearly 7400 data considered reliable
- ✓ Good representation of important food matrices
- Updated database will be soon on the Web

http://irmm.jrc.ec.europa.eu/html/activities/acrylamide/database.htm



#### **Future**



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#### New data will be submitted

- > From 2006
- Will be integrated in database

#### Database handed over to EFSA



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# Thanks to all partners, for good collaboration!

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Thank you for your attention!