**Conference for Food Protection**

**2012 Issue Form**

**Internal Number: 096**

**Issue: 2012 III-028**

**Title:**

Acrylamide Management in Retail Preparation of Processed Potato Products

**Recommended Solution: The Conference recommends...:**

The frozen potato products industry would support efforts to provide guidance to retail-foodservice operators and consumers on proper preparation (e.g., temperature and time) to aid in the reduction of acrylamide based on easily recognized product characteristics, such as color.

* that the Conference review all relevant documents contained in the CIAA "Toolbox" recommendations for the retail-foodservice preparation of processed potato products, particularly French fries, to determine if the materials can be added to the CFP web site to provide assistance to this sector with the reduction of acrylamide in processed potato products.

In addition, FPPI has created materials in the forms of training videos and a poster that could further assist in education efforts for the retail-foodservice industry about measures that can be employed further in the storage, preparation, and cooking to assist with acrylamide reduction. We recommend the Conference review these materials to determine if there is value in adding these resource tools as links or attachments on the CFP web site."

* that the Conference posts on the CFP web site the links to acrylamide resources that could aide in educating the retail-foodservice industry about measures that can be employed in the storage, preparation, and cooking to assist with acrylamide reduction in processed potato products. These links would include:

**European Commission Directorate - General for Health and Consumers**

http://ec.europa.eu/food/food/chemicalsafety/contaminants/ciaa\_acrylamide\_toolbox09.pdf

**U.S. Food and Drug Administration**

http://www.fda.gov/Food/FoodSafety/FoodContaminantsAdulteration/ChemicalContaminants/Acrylamide/UCM053569

**Codex CODE OF PRACTICE FOR THE REDUCTION OF ACRYLAMIDE IN FOODS, (CAC/RCP 67-2009)**. www.**codex**alimentarius.net/download/standards/11258/CXP\_067e.pdf

**Joint FAO/WHO Expert Committee on Food Additives (JECFA): Seventy-second meeting, Rome, 16-25 February 2010.**

http://www.who.int/foodsafety/chem/summary72\_rev.pdf.

**Frozen Potato Products Institute's "Know Your Fries" poster and educational videos about Fryer Management for Acrylamide Reduction available in both English and Spanish (see https://www.yousendit.com/dl?phi\_action=app/orchestrateDownload&rurl=https%253A%252F%252Fwww.yousendit.com%252Ftransfer.php%253Faction%253Dbatch\_download%2526batch\_id%253DT2djclVBMm1Fd2ZtcXNUQw).**

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.