Special Issue

New Frontiers in Acrylamide Study in Foods: Formation, Analysis and Exposure Assessment

Message from the Guest Editors

Acrylamide is a chemical contaminant that naturally originates during the thermal processing of many foods. Since 2002, worldwide institutions with competencies in food safety have promoted activities aimed at updating knowledge for a revaluation of the risk assessment of this process contaminant. EFSA ruled in 2015 that the presence of acrylamide in foods increases the risk of developing cancer in any age group of the population. Commission Regulation (EU) 2017/2158 establishes mandatory mitigation measures for the food industry and reference levels to reduce the presence of acrylamide in foods and, consequently, its harmful effects on the population. This Special Issue is open to contributions aimed at exploring recent advances on the acrylamide issue in foods that includes novel insight on its chemistry of formation and elimination, effective mitigation strategies, rapid monitoring techniques, the risk/benefit approach, exposure assessment, in order to enhance our understanding for this process contaminant and its dietary exposure.

Guest Editors

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Deadline for manuscript submissions

closed (31 March 2020)



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About the Journal

Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, Foods has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

Editor-in-Chief

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