

**Question for written answer E-001873/2018
to the Commission**
Rule 130
Karol Karski (ECR)

Subject: Reduction of acrylamide in food

Acrylamide is a substance that is formed from natural asparagine (amino acids) and sugars when processing foods at high temperatures, such as baking and frying. In particular, it is found in cereal-based products, coffee, coffee substitutes and potatoes. The presence of acrylamide in food was first detected in 2002. The European Food Safety Authority (EFSA) confirmed in 2015 that acrylamide is carcinogenic. EFSA also concluded that acrylamide levels in food have unfortunately not decreased significantly in recent years.

Therefore, can the Commission say:

1. What measures have been taken, if any, to reduce acrylamide in food?
2. When is the new regulation planned to come into force, which aims, among other things, at reducing the presence of this carcinogenic substance in food, as well as raising citizens' awareness in the EU Member States?
3. Does it intend to introduce any additional measures to set maximum levels for acrylamide in certain foods?