



# **CHEMISTRY AND SAFETY OF ACRYLAMIDE IN FOOD**

**Symposium to be held at  
AMERICAN CHEMICAL SOCIETY SPRING MEETING  
Anaheim, California  
28 March – 1 April 2004**

The discovery of acrylamide in certain heated foods in 2002 has created much interest world wide. It has caused considerable concern in the food industry and much activity to try to reduce the levels of this potentially harmful compound. This Symposium will take place two years after the compound was first reported in foods and will provide a comprehensive update on research that has been undertaken since then.

***Areas that will be addressed include:***

- Mechanisms of Formation in Food
- Effect of Processing
- Analysis and Distribution in the Food Chain
- Preventing Formation in Food
- Sources of Human Exposure to Acrylamide and Risk Assessment
- Biomarkers of Exposure: Hemoglobin and DNA Adducts
- Safety and Toxicology

***Program*** will be published towards the end of 2003, and leading experts from industry and academia have already agreed to speak at the Symposium.

***Further details from:***

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