The discovery of acrylamide in certain heated foods in 2002 has created much interest worldwide. 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:**

Dr. Mendel Friedman  
Western Regional Research Center  
Agricultural Research Service, USDA  
800 Buchanan Street  
Albany, California 94710 USA  
e-mail: mfried@pw.usda.gov  
phone: (510) 559-5615  
fax: (510) 559-5777

Prof. Don Mottram  
School of Food Biosciences  
The University of Reading  
Whiteknights, Reading, RG6 6AP  
UNITED KINGDOM  
e-mail: D.S.Mottram@rdg.ac.uk  
phone: +44(0)118 378 6519  
fax: +44(0)118 931 0080