

## ANNEX I

### MITIGATION MEASURES REFERRED TO IN ARTICLE 2(1)

#### V. COFFEE

##### **Recipe**

In considering coffee blend composition FBOs shall take into account in the risk assessment that products based on Robusta beans tend to have higher acrylamide levels than products based on Arabica beans.

##### **Processing**

1. FBOs shall identify the critical roast conditions to ensure minimal acrylamide formation within the target flavour profile.
2. Control of roast conditions shall be incorporated into a Pre-requisite Program (PRP) as part of Good Manufacturing Practice (GMP).
3. FBOs shall consider the use of asparaginase treatment, insofar possible and effective to reduce the presence of acrylamide.

**Status:**

Point in time view as at 20/11/2017.

**Changes to legislation:**

There are currently no known outstanding effects for the Commission Regulation (EU) 2017/2158, Division V..