

ANNEX II

PART A

MITIGATION MEASURES TO BE APPLIED BY FOOD BUSINESS OPERATORS (FBOs) REFERRED TO IN ARTICLE 2(2)

1. FBOs producing potato products shall apply the following mitigation measures:
 - French fries and other cut (deep fried) potato products:
 - Potato varieties with lower sugar content shall be used, when available and insofar as compatible with the desired food product to be obtained. In this respect the provider shall be consulted for best suited potato varieties.
 - Potatoes shall be stored at a temperature higher than 6 °C.
 - Before the frying process:

Except for frozen potato products for which cooking instructions shall be followed, one of the following measures shall be taken with raw French fries to reduce the sugar content, where possible and insofar as compatible with the desired food product to be obtained:

 - Washing and soaking preferably for 30 minutes up to 2 hours in cold water. Rinse the strips in clean water before frying.
 - Soaking for a few minutes in warm water. Rinse the strips in clean water before frying.
 - Blanching of potatoes results in lower levels of acrylamide and therefore where possible, it is appropriate to blanch potatoes.
 - When frying French fries or other potato products:
 - Frying oils and fats shall be used which allows to fry quicker and/or at lower temperatures. Cooking oil suppliers shall be consulted for the best suited oils and fats.
 - Frying temperatures shall be below 175 °C and in any case as low as possible taking into account the food safety requirements.
 - Frying oils and fats quality shall be maintained by skimming frequently to remove fines and crumbs.

For the cooking of French fries, it is appropriate that the FBOs make use of available colour guides providing guidance on the optimal combination of colour and low levels of acrylamide.

It is appropriate that a colour guide providing guidance on the optimal combination of colour and low levels of acrylamide is visibly displayed at the premises to the staff preparing the food.

2. FBOs producing bread and fine bakery wares shall use the following mitigation measures in the baking process:
 - Insofar possible and compatible with the production process and hygiene requirements:
 - the extension of yeast fermentation time;
 - the moisture content of the dough for the production of a product with low moisture content, shall be optimised;
 - the lowering of oven temperature and the extension cooking time.

Status: Point in time view as at 20/11/2017.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, PART A. (See end of Document for details)

Products shall be baked to a lighter colour endpoint and dark roasting of crust shall be avoided in case the dark colour of the crust is the result of the strong roasting and not related to the specific composition or nature of the bread resulting in a dark crust.

3. When preparing sandwiches, the FBOs shall ensure that sandwiches are toasted to the optimal colour. It is appropriate that colour guides developed for specific product types, when available, providing guidance on the optimal combination of colour and low levels of acrylamide are used when producing these specific products. When using pre-packed bread or bakery products which are to be finished, cooking instructions are followed.

The abovementioned colour guide providing guidance on the optimal combination of colour and low levels of acrylamide shall be visibly displayed at the premises to the staff preparing the specific food.

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, PART A.