

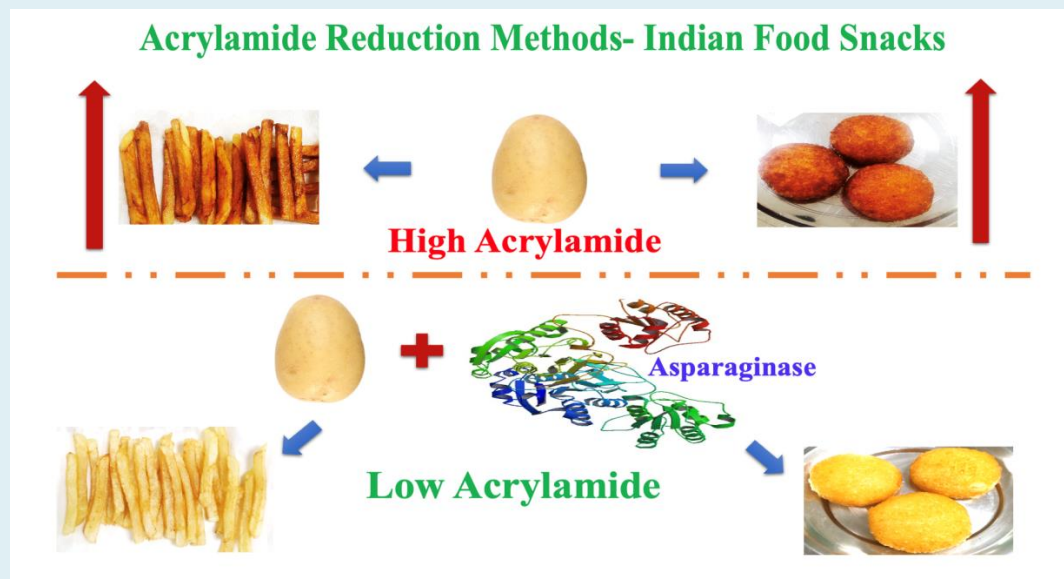
## Development of a Protocol for Reduction of Acrylamide Levels in Selected Potato Based Snack Foods

### Salient features

- Developed method reduced acrylamide more than 90%
- After implementation of reduction method, acrylamide levels in the potato snacks is less than the benchmark level set by the European Commission
- 5-20 times less acrylamide than market products
- Reduced risk of cancer
- Enhanced quality and safety

### Advantages

- ✓ Less acrylamide dietary exposure to consumers
- ✓ Improved sensory attributes of the potato-based snacks
- ✓ This lab scale developed acrylamide reduction method may be implemented at industrial scale after pilot plant trails for producing snacks with less acrylamide content
- ✓ Safe to consume
- ✓ Reduced risk to consumers health



### Process Technology developed by

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**More  
information****Status of commercialization / Patent / Publication**

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