

Improved food safety through policy change

Research funded by UKRI's Biotechnology and Biological Sciences Research Council (BBSRC) has helped the European Commission introduce food safety laws to reduce acrylamide formation in food.

Acrylamide is a probable carcinogen which forms in foods made from potatoes, cereals and beans (including coffee) when they are cooked at temperatures over 120°C.

Professor Nigel Halford and Dr Tanya Curtis at Rothamsted Research, an institute strategically funded by BBSRC, used a series of BBSRC grants to study acrylamide formation.

The research involved industry collaborations including with Kellogg's, Nestlé and Tesco and their findings informed the European Commission's regulations around food growing, storage and manufacturing practices.

A BBSRC Follow-on Fund Pathfinder award supported the establishment of start-up company Curtis Analytics Ltd, which now employs seven people and provides testing services for to help food manufacturers reduce acrylamide in their products.

Read the full story here: <https://bbsrc.ukri.org/documents/improved-food-safety-through-policy-change/>

