

Novozymes Acrylaway® L

Less acrylamide, same great-tasting french fries

To comply with increasing regulation and protect their brands, many food manufacturers are looking to reduce the acrylamide levels in their products. Consumers are increasingly concerned with health issues, and the EU now requires food manufacturers to ensure acrylamide levels are below benchmark levels.

Acrylamide is primarily formed as part of the Maillard reaction between asparagine and reducing sugars. This typically occurs at temperatures over 120°C and is responsible for the delicious flavor and color of fried products. Acrylamide is an undesired by-product that the European Food Safety Authority and others evaluate as a possible carcinogen.

Novozymes' asparaginase, Acrylaway® converts asparagine into aspartic acid. This means less asparagine is available to form acrylamide. The other amino acids and sugars in the food remain active to contribute to the Maillard reaction.

With Acrylaway®, producers can offer great-tasting french fries with up to 50% less acrylamide.

Benefits

Up to 50% reduction

In pilot and industrial-scale trials, Acrylaway® has reduced acrylamide levels in the final product by 35-50%.

Same great taste

Acrylaway® works by converting one specific amino acid while all others remain active. This preserves the flavor and appearance of the final product. No differences in taste, texture or appearance have been observed with use of Acrylaway®.

Expert support

To ensure a profitable and efficient process, our committed Technical Service team is available to offer support and expert recommendations.

This includes optimizing the technical implementation and cost-in-use, which is done together with the producer and focusing on the particular process. The goal is to implement a solution that's right for your business.

Enzyme application

The Acrylaway® application can be optimized to suit individual processes and needs. It can be implemented into the french fries production process in the following ways:

- Combined with the SAPP dip
- As a separate dip after the SAPP dip
- Using a coating system just before the drier

Liquid formulation

Acrylaway® L is a liquid formulation for use in french fry production with a strength of 3500 ASNU/g. Acrylaway® is also available as a granulate for use in other applications.

Further information is available on request.

Learn more about Acrylaway® at novozymes.com/acrylaway

Get ahead

Staying ahead of the dynamic food and beverage market requires the best technology and expertise to become even more flexible, efficient and profitable. With our solutions and know-how, Novozymes can support you on that journey. Let's transform the quality and sustainability of your business together.

It's the quality that counts

Novozymes provides safe production strains, assessed and approved raw materials – under strict, controlled processes that have full traceability. We are your expert when it comes to monitoring, understanding and complying with local and global food legislation, and we continue to pursue key international food safety and quality certifications. So you and your customers can feel confident.



About Novozymes

Novozymes is the world leader in biological solutions. Together with customers, partners and the global community, we improve industrial performance while preserving the planet's resources and helping build better lives. As the world's largest provider of enzyme and microbial technologies, our bioinnovation enables higher agricultural yields, low-temperature washing, energy-efficient production, renewable fuel and many other benefits that we rely on today and in the future. We call it Rethink Tomorrow.

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