



Novozymes Acrylaway® L

# Healthier coffee beans, healthier business

To comply with increasing regulation and protect their brands, many coffee producers are looking to reduce the acrylamide levels in their products. Consumers are increasingly concerned with health issues, and because acrylamide is linked with cancer, regulation is increasing.

The EU now requires manufacturers to ensure acrylamide levels in coffee are below benchmark levels. Producers from all regions can use this opportunity to reassure consumers that they care about their health and safety.

When green coffee beans are roasted, asparagine is converted into acrylamide during the Maillard reaction, a process responsible for color and flavor development. Acrylaway® L bypasses formation of acrylamide by converting asparagine into aspartic acid before roasting, effectively preventing formation of acrylamide.

With Acrylaway® L, coffee producers can offer consumers great-tasting coffee with over 60% less acrylamide.

## Benefits

### Over 60% reduction

Trials carried out at Novozymes' laboratories, external institutes and on industrial scale have documented a reduction of over 60% in the final coffee products.

### Improved flavor

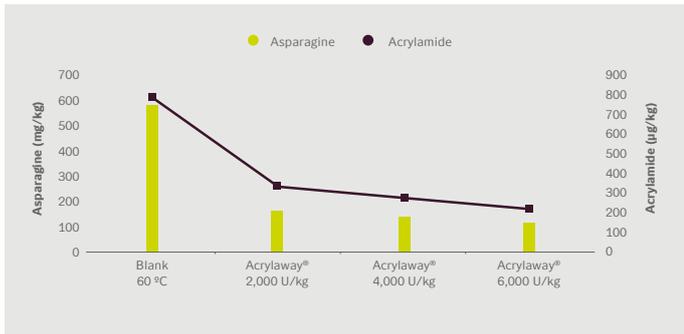
In addition to reducing acrylamide levels, Acrylaway® L reduces the bitter taste sometimes associated with lower-quality coffee beans. Acrylaway® improves flavor and offers an opportunity to optimize blends across different coffee bean types.

### Expert support

To ensure a profitable and efficient process, our committed Technical Service team is available to offer support and expert recommendations. Their goal is to implement a solution that's right for your process.

## Lab-scale testing with Acrylaway® L

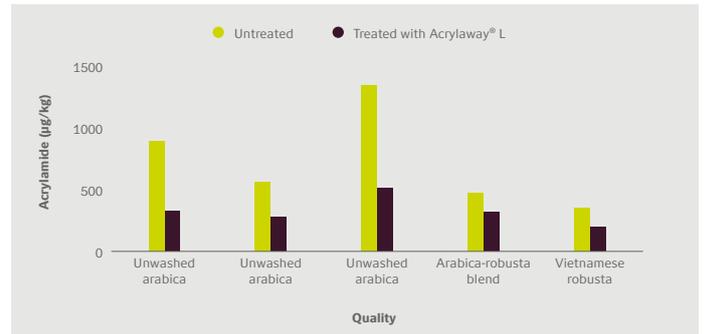
60% reduction in acrylamide levels in roasted beans



**Fig. 1.** Acrylaway® effectively reduces both asparagine in green beans (green bars, Y axis at left), and acrylamide in roasted beans (black line, Z axis at right).

## Industrial-scale testing at customer's

Over 60% acrylamide reduction in final coffee



**Fig. 2.** Reduction of acrylamide in roasted coffee

**Learn more about Acrylaway® at [novozymes.com/acrylaway](https://www.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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