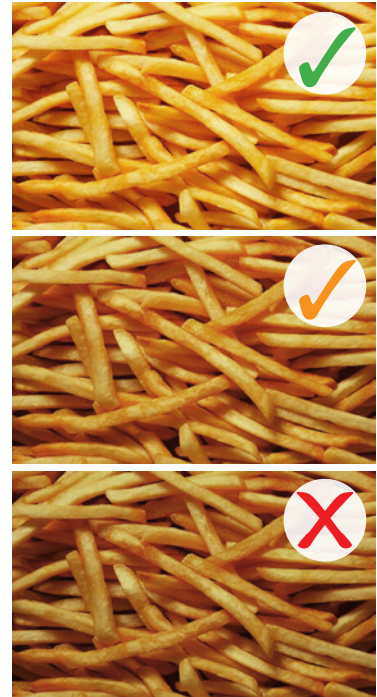


The acrylamide directive.

The hazardous acrylamide is formed during baking, toasting or roasting of cereals, coffee or potatoes. This subject is considered to be carcinogenic and should be reduced according to the EU Directive (EU) 2017/2158 which has been in force since early 2018. Food producers as well as restaurants and fast-food operations must take steps to fulfil the requirements and to avoid problems with monitoring food.

The German Federal Ministry for Food and Agriculture (BMEL) recommends for deep-frying:

- Do not exceed temperature of 175 °C. Check the temperature using a special fat thermometer from an expert dealer.
- The shorter the better. End the deep-frying procedure when the fried goods are golden brown. French fries should brown only at the tips.
- Fry in small portions! Maximum 150 grammes per deep-frying procedure. The ratio should be roughly 100 grammes of fried goods to 1 litre of oil.
- Thick fries contain less acrylamide than thin ones. Acrylamide forms only in the outer layers.*



These images serve only as an illustration, and cannot be used as a colour comparison.

Minimize acrylamide risk: The right temperature is crucial.

For safety reasons, we recommend measuring the temperature without contact.

Measuring temperature in hot oil can be dangerous. You can measure hot oil from a safe distance precisely, without contact and risk-free using an infrared thermometer such as the testo 104-IR.



**testo 270
Cooking oil tester**
If you wish to determine the quality of the cooking oil, you can use the cooking oil measuring instrument testo 270 for this purpose.

**testo 104-IR
Penetration/infrared
thermometer**
Temperature measuring instrument with laser measurement spot marking for measuring surface and core temperature.

