

2<sup>nd</sup> International Conference on

# Food Safety and Regulatory Measures

June 06-08, 2016 London, UK

## Risk assessment of acrylamide in Chinese fried potato products, fried instant noodles and cigarette smoke

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Acrylamide is a multi-organ carcinogen in both male and female rodent models. As it is a by-product of the cooking process and formed when reducing sugars (glucose or fructose) react with the amino acid asparagine during the Maillard reaction, it is abundant in cooked foods. In our work, a general survey of the contents of acrylamide in Chinese representative fried potato products, fried instant noodles and cigarette smoke was made. And complied with basic risk assessment framework, authoritative data database and exposure results of acrylamide in foods obtained from the survey, as well as quantitative risk characterization results, such as Hazard Quotient, Incremental Lifetime Cancer Risk and Margin of Exposure, comprehensive health risk assessments of AA in the three kinds of foods were conducted. The results showed that AA in fried potato products, fried instant noodles should be noticed for the potential risks to human health.

### Biography

Xie Fuwei has completed his PhD from Zhengzhou University. He is the Team Leader of tobacco product risk assessment of Zhengzhou Tobacco Research Institute. He is major in harmful compounds analysis in tobacco and cigarette smoke, toxicology study and biomarker analysis of tobacco products. He has published more than 20 papers in reputed journals.

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