



ACRYLAMIDES TRAINING

FOR RESTAURANT STAFF



WHAT ARE ACRYLAMIDES:

Acrylamide is a chemical that naturally forms in starchy food products during high-temperature cooking, including frying, baking, roasting and also industrial processing.

Acrylamide is found in products such as potato crisps, French fries, bread, biscuits and coffee.

The complete elimination of acrylamide from foods is not possible. Therefore the principal objective is to reduce levels in foods to As Low As Reasonably Achievable.

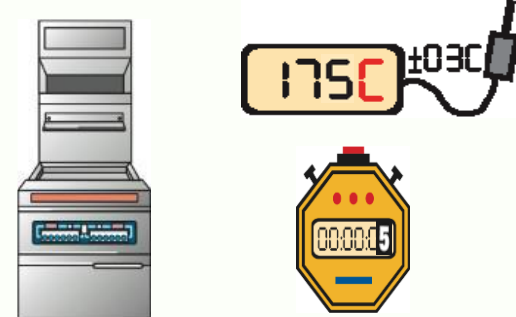
FRENCH FRIES AND BUNS, NEW



WHAT IS NEW?

1. Set-point of French Fries Fryers:

It will be reduced to 175°C



2. Cooking time of French Fries:

It will be increased by 5 seconds



3. They will be displayed **Colour Guides for French Fries and Buns** in a visible and accessible place in the kitchen.



5. All employees will have to sign **Acrylamides training acknowledgement form**

Acrylamides Training Acknowledgement

Understanding the implications of acrylamides is of utmost importance. You, as the manager, have the responsibility to ensure all your team members are trained on how to identify an unacceptable level of acrylamides by following the color guides at the restaurant.

Please make sure each of your team members reviews the training materials and the new operations procedures.

After the training, each member must sign this acknowledgement form stating that they understand the key concepts presented.

Please complete the Acrylamides Training and understand the following:

- Acrylamides is a chemical that naturally forms in starchy food products during high-temperature cooking.
- Acrylamides is found in products such as french fries and buns.
- The primary objective shall be to reduce french fries to brown to as brown as is reasonably achievable by following the color guides posted at the restaurant.

Manager: _____ Date: _____

Team Member Name	Team Member Signature	Date of Training

IN RESTAURANT POSTERS



- Reject product that is excessively fried/toasted as these will contain higher levels of acrylamides.
- Use these color guidance to understand what is acceptable and what is not.



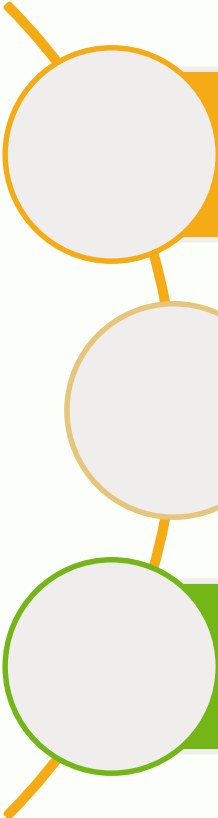
THANK YOU



ACRYLAMIDES TRAINING

**FOR RESTAURANT MANAGERS
AND ABOVE RESTAURANT LEADERS**

WHAT ARE ACRYLAMIDES:



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GENERAL MANDATORY REQUIREMENTS



There isn't a final EU legislation yet for acrylamides, but the EU is working on it and it may be ready by 2018

Draft Regulation's limits for acrylamides on final product are:

- French fries ready to eat: 500µg/kg
- Buns: 50µg/kg

Draft Regulation requires to all Food Business Operator to comply with all the aspects defined in the *Code of practice* for managing acrylamide formation in foods

The Code of practice for managing acrylamide formation in foods has been defined by FoodDrinkEurope which represents the European food and drink industry

BURGER KING®- RESPONSABILITIES



Burger King® has already been adopting for long time mitigation measures recommended at European or national level to minimize the presence of acrylamide in food.

ACTIONS IN PREPARATION OF THE UPCOMING EU REGULATION:

- Burger King® shall source all products from manufacturers that have implemented all mitigation measures outlined in Serving Europe (Branded Food and Beverage Service Chains Association) for Managing Acrylamide Formation in Foods that are rendered mandatory by European legislation
- Burger King® shall take special actions at restaurants level with:
 - French Fries: Reduce cooking temperature to 175°C
 - Buns: Ensure they are not over- toasted
- Burger King® shall implement routine acrylamides tests for buns and french fries

FRENCH FRIES



Cook frozen potato products as close to frozen as possible

Cook the French fries at 175°C (Fryers set point)

The cooking time will be increased by 5 seconds

Cook potato until a golden yellow color appears (Acrylamides Colour Guidance for fries)

Yearly: BK QA team to monitor the level of acrylamide in finished products.

- Strictly follow the cooking instructions & times as defined in the Ops alerts and/or Ops Manual.
- For countries with BK Link, please ensure to modify the Handling profiles and for those ones which don't have BK Link yet, please ensure to update the QSC book.

Set up toaster with correct settings as indicated in ops manual.

Do not over toast to dark brown color

Refer to the Acrylamides Colour Guidance for Toasting Buns

Yearly: BK QA team to monitor the level of acrylamide in finished products.

- Strictly follow the toasting instructions & settings as defined in the Ops alerts and/or Ops Manual.
- For countries with BK Link, please ensure to modify the Handling profiles and for those ones which don't have BK Link yet, please ensure to update the QSC book.

IN RESTAURANT POSTERS



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THANK YOU

Acrylamides Training Acknowledgement

Understanding the implications of acrylamides is of utmost importance. You, as the manager, have the responsibility to ensure all your team members are trained on how to identify an unacceptable level of acrylamides by following the color guides at the restaurant.

Please make sure each of your team members reviews the training materials and the new operations procedure/alert.

After the training, each member must sign the Acknowledgement Form below stating that they understand the key concepts presented.

I have completed the Acrylamides Training and understand the following:

- 1. Acrylamide is a chemical that naturally forms in starchy food products during high-temperature cooking.**
- 2. Acrylamide is found in products such as French fries and bread,**
- 3. The principle objective shall be to reduce levels in foods to As Low As is Reasonably Achievable by following the color guides posted at the restaurant.**

Restaurant Name: _____

Restaurant Team Member Name	Restaurant Team Member Signature	Manager Signature	Date of Training

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