



Acrylamide in Food Stuffs – Analyses from bio-familia

We have sent all product groups for analysis of acrylamide to a laboratory. Meanwhile, the analysis method is adjusted so that reliable and transferable analyses on muesli products are available. A Swiss laboratory with good reputation has carried out the analyses for bio-familia.

The analyses results of our products are very pleasant. How the table below is showing, acrylamide could only be detected in some of the analysed products.

Here are the results:

Product Group/Product	Result	Method
Flakes Müesli • June 02 • June 02	< 0.05 mg/kg < 0.05 mg/kg	SAV M 356 SAV M 356
Crunchy Müesli • June 02 • September 02 • January 03 • March 03 • March 03 • Sept. 03	< 0.05 mg/kg < 0.1 mg/kg < 0.05 mg/kg 0.031 mg/kg < 0.015 mg/kg < 0.02 mg/kg	SAV M 356 SAV M 356 SAV M 356 SAV M 356 SAV M 356 SAV M 356
Crunchy Müesli with fruit • June 02 • January 03	< 0.05 mg/kg < 0.05 mg/kg	SAV M 356 SAV M 356
Extruded products • June 02 • January 03 • Sept. 03	< 0.05 mg/kg < 0.05 mg/kg < 0.05 mg/kg	SAV M 356 SAV M 356 SAV M 356
Baby Müesli • June 02 • January 03	< 0.05 mg/kg < 0.05 mg/kg	SAV M 356 SAV M 356