

Looking for ways to reduce contaminants in your deep fried food products?

At Wageningen Food & Biobased Research we are specialized in the reduction of process contaminants, such as acrylamide or monochloropropanediol (MCPD) and undesired compounds like MOAH or PFAS.

With a deep scientific understanding of mechanisms of contaminant formation and processing strategies, we can help you reduce unhealthy compounds in your products.

To achieve the reduction:

- Multiple chemical compounds need to be considered
- Multiple parameters are playing a role
- Understanding of the process, quality and chemical reactions is needed

This will yield:

- More healthy products
- A more sustainable production process
- An optimized process
- A future proof process
- With operational feasibility

Interested? Contact us and let us discuss how you can get a more healthy, more sustainable product!

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