Acrylamide (AA) is an organic molecule with low molecular weight and high solubility in water. It can be formed in starchy foods cooked at high temperatures, above 120 °C, using technical processes, such as fried, baked or roasted. Moreover AA is recognized as a carcinogenic, neurotoxic and genotoxic substance to humans.

1. The most important pathway in AA formation is the Maillard reaction, but alternative pathways are relevant too.
2. Prevention and mitigation strategies are collected and recognized globally.
3. Health authorities have determined a recommended intake levels, but this values are not recognized at the legislative level.

**REFERENCES**


http://aesan.msssi.gob.es/AESAN/web/cadena_alimentaria/subdetalle/qui_acrilamida.shtml