ETHYL CARBAMATE IN ALCOHOLIC BEVERAGES

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FORMATION:

• via urea
• Hydrocyanic acid via
• Through other precursors

It is found in some foods:
• Alcoholic beverages
• Bread
• Dairy products

Maximum concentration limits of CE in wine:
• Canada: 30 μg/L
• US: 15 μg/L (recommended)
• EU: 30 μg/L (recommended)

Carcinogenic and genotoxic agent
Acceptable Daily Intake: 0,3 mg/kg of body weight

Some factors can increase or reduce CE formation

<table>
<thead>
<tr>
<th>Bebidas reguladas</th>
<th>μg/L CE</th>
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<tbody>
<tr>
<td>Vino de mesa</td>
<td>30</td>
</tr>
<tr>
<td>Vinos generosos</td>
<td>100</td>
</tr>
<tr>
<td>Destilados y aguardientes</td>
<td>150</td>
</tr>
<tr>
<td>Sake</td>
<td>200</td>
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<tr>
<td>Licores</td>
<td>400</td>
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