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Mitigation strategies of acrylamide and advanced glycation end-products in bread

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CONCLUSION
The study demonstrated that the use of reducing agents in bread production can significantly reduce the levels of acrylamide and AGEs. The use of reducing agents in bread production can significantly reduce the levels of acrylamide and AGEs. The use of reducing agents in bread production can significantly reduce the levels of acrylamide and AGEs.

PROJECT AC

ISABEL CANTAREIRA

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