# Reducing Acrylamide in Soluble Coffee Using a Novel Amidase – Acrylerase<sup>®</sup>.



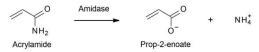
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#### Rationale

- Acrylamide is a heat-induced contaminant in coffee. As a potential human carcinogen and genotoxic, the EU sets a benchmark level in instant coffee at 850 ppb.<sup>1</sup>
- Wild-type amidases can break down acrylamide into non-toxic products but show limited activity at low pH and >50 °C², typical in coffee extracts.



 Aim: Evaluate acrylamide reduction in coffee extracts using a food-grade engineered amidase from *Pseudonocardia thermophila* under varied conditions with focus on its industrial use.

#### Results

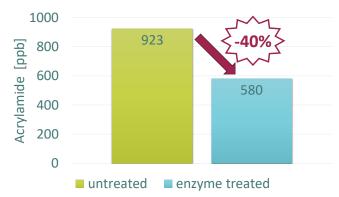
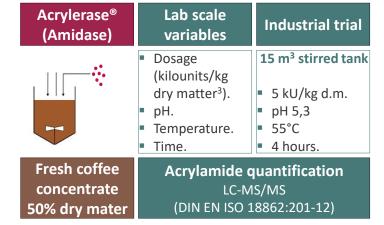
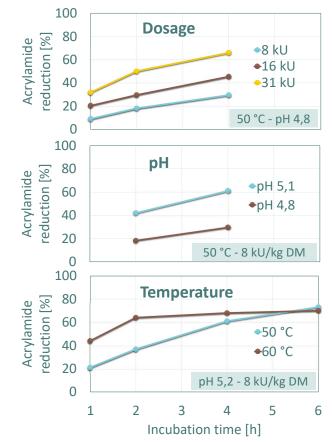


Figure 1: Industrial scale performance of Acrylerase®

- Up to 70% reduction of acrylamide at lab scale and 40% reduction at industrial trials without major process changes.
- Higher enzyme dosage & temperature → faster, greater reduction.
- pH effect: pH 5,1 ≈ 2× reduction vs pH 4,8.

### **Materials & Methods**





**Figure 2:** Optimization parameters influencing acrylamide reduction in coffee extracts using Acrylerase®

## **Conclusion / Perspectives**

- > Acrylerase® demonstrated reliable acrylamide mitigation in coffee extracts from lab to factory.
  - ➤ **Industrially scalable and integrable** with minimal process adaptations.
    - > **Optimization** is possible via **dosage, temperature** and **time** tuning.





#### **References:**

- 1. EU Commission Regulation 2017/2158
- 2. R. Singh et al. (2025). Microbial amidases: Characterization, advances and biotechnological applications. *Biotechnology Notes*, *6*, 44-58.
- 3. EP4093865A1 Patent Enzyme for decomposing acrylamide