



Food Quality Lab

3375 Koapaka Street, Suit G-314 · Honolulu, Hawaii 96819

Telephone: (808) 839-9444 Facsimile: (808) 839-9744

Website: www.fqlab.com · E-mail: fql@fqlab.com

Acrylamide Report

Sample ¹	Sampling Date	Cooking Oil	Cooking Temp. (°F)	Cooking Time (min.)	Acrylamide Concentration ² (ug/g)	Reduced Rate (%)
French fried without GFT	Aug. 01	Canola oil	336	5	80.2	
French fried with GFT	Aug. 01	Canola oil	337	5	72.0	10.2
Chicken nugget without GFT	Aug. 02	Canola oil	320	7	93.4	
Chicken nugget with GFT	Aug. 02	Canola oil	320	7	78.1	16.4
Unused Canola oil	July 22				ND	
Canola Oil without GFT ³	July 26		320	10	ND	
Canola Oil with GFT ³	July 26		320	10	ND	

Note: 1. Samples are prepared through liquid-liquid extraction and are analyzed in GCMS.

2. The detection limit of acrylamide is 50 ug/g.

3. Canola oil was pre-heated to 320 °F for 10 minutes on July 22, 25, and 26.

Approved by:



Date:

