



NQAC

Nestlé Quality Assurance Center  
Dublin

# Technical Datasheet

**Analysis Name:** Acrylamide by LC-MS/MS

**Method Number:** LI-00.156

**Scope of Application:** Pure soluble coffee, roast and ground coffee, coffee mixture and surrogates (chicory), cereal-based products (infant and breakfast cereals), potato products, bakery products, baby food, and pet food

**Description:** An in-house method for the quantitative determination of acrylamide by LC-MS/MS in: Pure soluble coffee (PSC), Roast and ground coffee (R&G), Coffee mixture and surrogates (chicory), Cereals-based products (Infant and Breakfast cereals), and pet food

**Sample Weight Required:** 100 g

**Analytical Platform:** LC-MS/MS

**Special Information:** Acrylamide is formed during the heating process. To ensure valid results, do not expose to heat during shipment.

Analyte Reported	Alias	Unit of Measure	Limit of Quantification	Reproducibility
Acrylamide		µg/kg	25 µg/kg- coffee and coffee substitutes 10 µg/kg- cereals, bakery products, potato products, pet food 7 µg/kg- infant cereals and baby foods	< 30%