

Designação do projeto | MISAGE: Mitigation strategies of acrylamide and advanced glycation end-products in bread

Código do projeto | ALT20-03-0145-FEDER-024172

Objetivo principal | Reforçar a investigação, o desenvolvimento tecnológico e a inovação

Região de intervenção | NUTS 2

Entidade beneficiária | Instituto Politécnico de Santarém

Data de aprovação | 01-12-2017

Data de início | 01-12-2017

Data de conclusão | 01-06-2019

Custo total elegível | 16.142,17 EUR

Apoio financeiro da União Europeia | FEDER 13.720,84–EUR

### Main Goal

This project has two main goals: the scientific disclosure of the results obtained from the mitigation of acrylamide in bakery and pastry products, and the communication and disclosure of good manufacturing practices to the bakery and pastry industry.

In order to achieve this goals, new products will be developed, added with mitigants compounds for acrylamide, but which lead to final products similar to those consumers are used to. Different solutions will be developed in order to demonstrate the applicability of the final formulas to the stakeholders.

### Task 1. Scientific communication

All partners will prepare a tailored and updated dissemination and communication plan based on the most recent advances in public health, food technology and related policy developments. This tasks also includes the preparation of scientific divulgation materials, particularly in terms of the related events.

### Task 2. Preparation of good manufacturing practices manuals

Good manufacturing practices manuals will be prepared for the bakery and pastry industry. This manuals will incorporate all the innovations and developments tested, and considered as viable. It is important to prepare appealing and easy to understand materials: it is intended that the users are able to easily understand the developed formulas and for them to recognize its importance.

### Task 3. Communicating Results to the stakeholders

A conference targeting the scientific and business communities will be organized, in order to stress the importance and make the the question of acrylamide familiar in bakery and pastry products. The good manufacturing materials will be provided in this event, making it a starting point to the spread of the technical use of the developed products.