

1 **Furan and 5-hydroxymethylfurfural removal from high- and low-moisture foods**

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12 **ABSTRACT**

13 The possibility to remove furan and 5-hydroxymethylfurfural (HMF) from meat sauce and biscuits  
14 by means of the application of vacuum treatments was studied. These foods were chosen because  
15 differing in moisture and fat contents. Three different pressure levels (i.e. 4, 12 and 19 kPa) were  
16 applied for increasing lengths of time. Results showed that the vacuum treatments were ineffective  
17 in removing HMF from both food types, as well as furan from the biscuits, unless this food was  
18 preliminary hydrated at high water activity values. On the contrary, the vacuum treatments allowed  
19 furan to be removed from the high moisture food. In particular, 67% furan removal from the meat  
20 sauce was achieved by applying 12 kPa for 10 min. Sensory analysis results showed that meat sauce  
21 subjected to such a treatment presented the same odor intensity of the untreated sample. The results  
22 clearly showed that the post-process vacuum treatment could represent a reliable strategy to  
23 mitigate the furan levels in high moisture foods.

24

25 *Keywords:* Furan, 5-Hydroxymethylfurfural, Meat sauce, Biscuits, Sensory properties, Vacuum

26

27 *Highlights*

28 Vacuum treatments removed furan, but not HMF, from high moisture, low fat food, i.e. meat sauce

29 Short time vacuum treatments did not affect the meat sauce sensory properties

30 Furan and HMF could be removed from low moisture food by vacuum treatment

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## 33 **1. Introduction**

34 Furan and 5-hydroxymethylfurfural (HMF) are heterocyclic compounds that are formed in a variety  
35 of heat-treated commercial foods (Maga, 1979; Morales, 2009; EFSA, 2011) where they can  
36 significantly contribute to the sensory properties. In particular, HMF can be formed as intermediate  
37 in the Maillard reaction, which occurs when reducing sugars are heated in the presence of amino  
38 acids or proteins, or by thermal dehydration of a sugar under acid conditions (Mauron, 1981; Kroh,  
39 1994). Even more pathways of furan formation in model systems and foods have been elucidated,  
40 involving carbohydrates, amino acids, carbohydrate-amino acid mixtures, vitamins, polyunsaturated  
41 fatty acids and carotenoids as precursors (Becalski & Seaman, 2005; Crews & Castle, 2007; Fan,  
42 Huang, & Sokorai, 2008; Limacher, Kerler, Conde-Petit, & Blank, 2007; Limacher, Kerler,  
43 Davidek, Schmalzried, & Blank, 2008, Owczarek-Fendor et al., 2012; Perez-Locas & Yaylayan,  
44 2004; Senyuva & Gokmen, 2007).

45 Although furan has been classified as “possibly carcinogenic to humans” (IARC, 1995) and HMF  
46 was supposed to induce genotoxic and mutagenic effect in bacterial and human cells and promote  
47 colon cancer in rats (Monien, Engst, Barknowitz, Seidel, & Glatt, 2012), the risk associated with the  
48 furan and HMF exposure has not been elucidated yet with certainty (EFSA, 2011). Nevertheless,  
49 due to their widespread presence in foods, furan and HMF have generated great concern, and a  
50 number of strategies are reported in the literature to keep their levels as low as reasonably  
51 achievable (Crews & Castle, 2007). However, only a limited number of them finds practical  
52 application at the industrial level. A limiting factor to their exploitation is that the formation of  
53 these heat-induced toxicants is concomitant with the development of color, flavor and texture.  
54 Therefore it is difficult to minimize their generation without compromising the sensory  
55 acceptability of the food. Mitigation of furan and HMF levels in food can be achieved by means of  
56 preventive or removal interventions (Anese & Suman, 2013). The former are aimed to minimize  
57 furan and/or HMF formation during the heating process, by means of the decrease of precursor  
58 concentration or formation rate; the removal interventions are aimed to move away or decompose

59 the already formed molecules in the finished product. Among the removal strategies, the vacuum  
60 technology has been already studied as a tool to remove furfural, HMF and acrylamide from  
61 different foods (Anese, Suman, & Nicoli, 2010; Quarta & Anese, 2012; Zhaoyang, 2008).  
62 According to the results of these studies the efficacy of the vacuum treatment greatly depends on  
63 the molecule nature as well as on the food composition and physical state. By applying a same  
64 combination of temperature, pressure and time conditions, higher levels of furfural were removed  
65 from coffee as compared to HMF, due to differences in the chemical and physical properties of the  
66 two molecules. Moreover, acrylamide removal by vacuum treatments was not possible from dry  
67 foods, such as coffee and biscuits, due to viscosity constraints that limit molecule diffusion through  
68 the matrix. On the contrary, food hydration before the vacuum process allowed the molecule to be  
69 effectively removed.

70 The aim of the present study was to investigate the possibility to physically remove furan and HMF  
71 from foods differing in their chemical composition. To this purpose meat sauce and biscuits with  
72 different water and fat contents were chosen. Although the highest furan and HMF concentrations  
73 were found in coffee products, jarred foods and cereal products may also contribute to the furan and  
74 HMF contents of the diet (EFSA, 2011). Samples were subjected to vacuum treatments consisting  
75 in the application of different pressures for increasing lengths of time and subsequently analyzed for  
76 their furan and HMF concentrations. As the vacuum treatment may cause loss of volatile  
77 compounds, the effect of this technology on meat sauce and biscuits sensory properties was also  
78 evaluated.

79

## 80 **2. Materials and methods**

### 81 *2.1. Sample preparation*

82 Commercial short dough biscuits and meat sauce were chosen for experiments on furan and HMF  
83 removal, by virtue of the differences in their chemical composition, i.e. water and lipid content.  
84 Their average compositions reported in the labels are shown in Table 1.

85 Previously hydrated biscuits were also considered. To this purpose, weighed Petri dishes containing  
86 the whole biscuits (approximately 10 g) were introduced in vacuum desiccators saturated with water  
87 vapors. Samples were left in the desiccators for the time (about 48 h) necessary to reach the desired  
88 water activity. After hydration, samples were immediately subjected to the experiments at low  
89 pressure.

90

## 91 *2.2. Vacuum treatments*

92 Experiments were carried out by using an apparatus consisting of an oven (5Pascal, VS-25 SC,  
93 Trezzano S/N, Milano, Italy), connected to a vacuum pump (BOC Edwards, E2M40, Crawley, West  
94 Sussex, UK). The samples, previously weighed (approximately 10 g) in aluminum dishes, were  
95 introduced in the oven once the desired temperature was reached. Afterwards, the vacuum pump  
96 was immediately switched on. The time needed to achieve the desired vacuum ranged from 20 to 40  
97 s depending on the set pressure value and the water content of the samples. In all cases,  
98 computation of treatment duration started once the set pressure value was achieved. Treatments  
99 were carried out at pressures of 4, 12 and 19 kPa at 30 °C or 60 °C for 10, 30 and 60 min. After the  
100 treatments, the samples were immediately removed from the oven, and stored at -18 °C until the  
101 analyses were performed.

102

## 103 *2.3. Analytical procedures*

### 104 *2.3.1. Furan concentration*

105 Furan determination was carried out by combining SPME and GC-MS analysis according to slight  
106 modifications executed on the method of Bianchi, Careri, Mangia, and Musci (2006). SPME  
107 experiments were performed with a 85 µm carboxen-polydimethylsiloxane (CAR-PDMS) fiber  
108 (Supelco, Bellfonte, PA, USA). Aliquots of 2 g of samples were added with 2 mL NaCl 20% (w/w)  
109 water solution of d<sub>4</sub>-furan (internal standard with a concentration equal to 30 µg/kg) and were  
110 placed in 20 mL sealed vials. Incubation time and temperature of the fiber were 5 min and 40 °C,

111 respectively. The fiber was then exposed to the headspace of the vial operating under the optimized  
112 extraction conditions, i.e. extraction temperature equal to 40 °C and extraction time equal to 20 min.  
113 A constant magnetic stirring was always applied. Desorption was carried out at 270 °C for 2 min.  
114 Two fiber blanks were run between each sample to avoid potential “memory effects”. An ultra  
115 Thermo TRACE GC (Thermo Scientific, Waltham, MA, USA) equipped with a DSQ II detector  
116 (Thermo Scientific, Waltham, MA, USA) was used for GC-MS analysis. Helium was used as the  
117 carrier gas at a flow rate of 1 mL/min; the gas chromatograph was operated in splitless mode with  
118 the PTV injector maintained at 270 °C and equipped with a PTV multi-baffled liner (i.d. 1.5 mm,  
119 Thermo Scientific, Waltham, MA, USA). A Rxi-5ms (5% diphenyl 95% dimethylpolysiloxane) (30  
120 m x 0.25 µm, 0.5 µm) capillary column (Thermo Scientific, Waltham, MA, USA) was used. The  
121 following GC oven temperature program was applied: 40 °C for 5 min, 15 °C/min to 300 °C.  
122 Transfer line and source were maintained at 270 °C and 200 °C, respectively. The mass  
123 spectrometer was operated in selected-ion monitoring mode (SIM) by recording the current of the  
124 following ions:  $m/z$  68 and 39 for furan and  $m/z$  72 and 42 for d<sub>4</sub>-furan. The corresponding ion  
125 ratios were used to confirm the identification of the analyte. A dwell time of 50 ms was used for all  
126 the ions. Preliminarily, full scan EI data were acquired to determine appropriate masses for SIM  
127 under the following conditions: ionization energy: 70 eV, mass range: 35-150 amu, scan time: 3  
128 scan/s. All the analyses were performed setting the electron multiplier voltage at 1500 V. Signal  
129 acquisition and elaboration were performed using the software Xcalibur (Thermo Scientific,  
130 Waltham, MA, USA).

### 131 2.3.2. *HMF concentration*

132 HMF was determined by HPLC according to the slightly modified method of García-Villanova,  
133 Guerra-Hernández, Martínez-Gómez, and Montilla (1993). Briefly, 1 or 5 mL of water Milli Q  
134 (Millipore, Italy) respectively were added to 1 g of meat sauce or ground biscuit into a 100 mL  
135 centrifuge tube. The sample was mixed with Polytron (Polytron PT-MR 3000, Kinematica AG,  
136 Littau, Switzerland) at 3200 x g for 2 min and clarified with 0.5 mL each of Carrez I and Carrez II

137 solutions. The resulting mixture was centrifuged at 9500 x g for 15 min at 4 °C (Beckman, Avanti  
138 Centrifuge J-25, Palo Alto, CA, USA) and subsequently filtered through a 0.45 µm membrane filter  
139 before the HPLC analysis.

140 A HPLC system Varian Pro Star (model 230, Varian Associates Ltd., Walnut Creek, CA, USA)  
141 equipped with a Varian Pro Star photodiode array detector (model 330, Varian Associates Ltd.,  
142 Walnut Creek, CA, USA) was used. A Econosil C18 column (Alltech, Deerfield, IL, USA), 250  
143 mm length, 4.6 mm internal diameter, 10 µm granulometry was used. Injection volume was 20 µL  
144 and the mobile phase, delivered at a flow rate of 1 mL/min, consisted of 90% water and 10%  
145 methanol (Carlo Erba, Milano, Italy) in isocratic conditions. The detection wavelength was 280 nm.  
146 The external method was used for the determination of HMF content. The linearity of the HPLC  
147 method used was tested in the concentration range of 1-150 mg/kg by means of HMF (Sigma-  
148 Aldrich, Milano, Italy) standard diluted with distilled water. Peak integration was performed by the  
149 Software Chromatography Star IC (5.3 version).

#### 150 *2.3.3. Total solid content*

151 Total solid content was determined by gravimetric method by drying the samples under vacuum  
152 (1.3 kPa) to constant weight (AOAC, 1995). As respect to the official method, drying was carried  
153 out at 75 °C instead of 100°C, to avoid losses due to non-enzymatic browning and pyrolysis  
154 reactions.

#### 155 *2.3.4. Water activity*

156 Water activity ( $a_w$ ) was determined by means of a dew-point measuring instrument (AQUA LAB,  
157 Decagon, Pullman, WA, USA) at 25 °C.

#### 158 *2.3.5. Sensory analysis*

159 The procedure described by Manzocco and Lagazio (2009) was followed. A panel of ten Italian  
160 assessors was selected. Judges were aged between 18 and 60 years and approximately balanced  
161 between males and females. They all had a minimum of 2 years of experience in discrimination and  
162 descriptive sensory methods. For sensory testing, 5 g of sample were served in 50 mL capacity

163 odorless plastic cups at ambient temperature. Samples were indicated by a three-digit code and  
164 submitted to the panel paired with a reference (untreated) sample. Assessors were asked to sniff the  
165 samples after the reference one and evaluate the intensity of odor, differentiating the treated sample  
166 from the reference one on a 9-cm unstructured scale anchored with “high”. Due to meat sauce and  
167 biscuit persistent flavor only two samples were evaluated each session and assessors evaluated  
168 samples twice on different sessions.

169

#### 170 *2.4. Statistical analysis*

171 Analyses were carried out at least twice on two replicated experiments. Results are presented as  
172 mean value  $\pm$  SD. Coefficients of variation, expressed as the percentage ratio between the standard  
173 deviations and the mean values, were lower than 18 for furan, 15 for HMF, and 1 for total solid  
174 content and  $a_w$ .

175 Analysis of variance was carried out with significance level set to  $P < 0.05$  (STATISTICA for  
176 Windows, 5.1, Statsoft Inc., Cary, NC, USA). The Tukey procedure was used to test for differences  
177 between means.

178

### 179 **3. Results and discussion**

180 Fig. 1 shows furan concentrations of meat sauce samples subjected to treatments at 4, 12 or 19 kPa  
181 and 30 °C for increasing lengths of time. The vacuum treatment caused a significant decrease in  
182 furan concentration. In particular, after 10 min the removal varied from 54% to 67% depending on  
183 the pressure applied. As expected, the lowest removal was achieved by carrying out the vacuum  
184 treatment at the highest pressure (19 kPa). By prolonging the time, no significant or slight further  
185 removal was observed. Similar results were obtained by carrying out the vacuum treatments at 60  
186 °C instead of 30 °C (data not shown). By contrast, no changes of HMF concentration were observed  
187 in the meat sauce samples subjected to the vacuum treatments. In fact, the HMF concentrations of  
188 the vacuum treated meat sauce samples, ranging from  $77 \pm 9$  mg/kg<sub>dm</sub> to  $104 \pm 16$  mg/kg<sub>dm</sub>, were



189 not significantly different from that of the control sample ( $66 \pm 11 \text{ mg/kg}_{\text{dm}}$ ). The diffusion rates of  
190 furan and HMF through the food matrix are supposed to be different due to their different molecular  
191 weight (Goubet, Le Quere, & Voilley, 1998). By virtue of its lower molecular weight, furan would  
192 diffuse through the matrix and reach the meat sauce surface faster than HMF. As a result, in our  
193 experimental conditions, only furan was removed from the meat sauce, while HMF was mostly  
194 retained.

195 Table 2 shows the moisture and  $a_w$  values of the meat sauce samples subjected to treatments at 4, 12  
196 or 19 kPa and 30 °C for increasing lengths of time. It can be observed that the lower the pressure  
197 and the longer the time, the greater the moisture and  $a_w$  decrease. As expected the minimum  
198 moisture and  $a_w$  values (i.e. 70.8% and 0.969) were obtained by applying 4 kPa for 60 min. It is  
199 noteworthy that the 10 min treatments, which allowed a great furan loss to be achieved, did not  
200 cause significant moisture and  $a_w$  changes as compared with the control sample.

201 The effect of the vacuum treatments on furan and HMF levels in biscuits was also investigated. No  
202 significant changes in furan and HMF concentrations were found in biscuits subjected to the  
203 vacuum treatments at 4, 12 or 19 kPa and 30 °C for 10 min (Fig. 2). These results are in agreement  
204 with previous findings showing that these molecules cannot be removed from dry matrices, due to  
205 the viscosity constrain which limits the molecules diffusion through the matrix (Roos & Karel,  
206 1991). Moreover, the high lipid content of the biscuits would contribute to hurdle the molecules  
207 diffusion (Van Lancker, Adams, Owczarek, De Meulenaer, & De Kimpe, 2009).

208 Additional trials were carried out on biscuits hydrated to water content and activity respectively of  
209  $16.9\% \pm 0.7$  and  $0.819 \pm 0.002$  prior the vacuum treatment. The hydration step caused a 94%  
210 decrease in furan concentration, while no differences in HMF levels were found between the  
211 hydrated and non-hydrated biscuits. The subsequent vacuum treatment at 4 kPa and 30°C for 10  
212 min did not caused any appreciable further furan loss, while it allowed 50% HMF reduction to be  
213 achieved (data not shown). Following this treatment biscuits with moisture and  $a_w$  values of  $12.7 \pm$   
214  $0.1$  and  $0.721 \pm 0.003$  were obtained. Such values are far away from the desired initial ones

215 (moisture,  $3.0\% \pm 0.1$ ;  $a_w$ ,  $0.196 \pm 0.003$ ), which can be achieved only by prolonging the vacuum  
216 treatment, to the detriment of the food sensory properties.

217 In order to study the effects of the vacuum treatments on meat sauce and biscuit quality, sensory  
218 analysis by sniffing of the treated samples compared with the control ones was performed. Fig. 3  
219 shows the odor intensities of meat sauce and biscuits samples undergone the vacuum treatments at  
220 4, 12 or 19 kPa and 30°C for 10 min. It can be observed that the meat sauce subjected to 4 kPa was  
221 perceived with lower odor intensity than both the reference (untreated) sample and those treated at  
222 higher pressures. Moreover, meat sauce samples undergone the treatments at 12 or 19 kPa were not  
223 judged different from the control one. No significant differences in odor perception among the  
224 biscuits were found. It can be inferred that the glassy state as well as the high lipid content of this  
225 food product contributed to hurdle molecule mobility; therefore not only furan and HMF removal but  
226 also flavor release were negligible. By increasing the length of the vacuum treatment at 12 kPa,  
227 meat sauce samples were perceived progressively with lower intensity than the reference one,  
228 especially after 60 min of treatment (Fig. 4). In the case of biscuits, a significant decrease in odor  
229 perception was found only in the 60 min treated sample.

230

#### 231 **4. Conclusions**

232 The results of this study confirmed previous findings in that furan and HMF removal cannot take  
233 place in dry foods such as biscuits, due to viscosity constrains. Therefore, a hydration step of the  
234 dry food to high  $a_w$  prior the vacuum treatment is necessary to allow the molecules to be removed.  
235 It is noteworthy that the vacuum treatment of hydrated foods favors not only toxicants escape but  
236 also the release of flavor compounds. By contrast, the application of the vacuum treatment  
237 effectively removed furan from the meat sauce having a high moisture content. In fact, under the  
238 process conditions adopted in the present work (i.e. 12 kPa for 10 min), this technology led to an  
239 efficient reduction of the undesired molecule without affecting the food sensory properties and its  
240 overall quality. In the light of these results, the application of vacuum treatments for furan

241 mitigation in high-moisture, low fat food formulations could be a reliable strategy for the industrial  
242 exploitation.

243

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308

309

310 **Figure Captions**

311

312 **Fig. 1.** Furan concentration of meat sauce samples subjected to vacuum treatment at 4, 12 or 19 kPa  
313 and 30 °C for increasing lengths of time.

314

315 **Fig. 2.** Furan and HMF concentrations of biscuits subjected to vacuum treatment at 4, 12 or 19 kPa  
316 and 30 °C for 10 min. Different letters indicate significant difference ( $P<0.05$ ).

317

318 **Fig. 3.** Odor intensity of meat sauce and biscuit samples subjected to vacuum treatment at 4, 12 or  
319 19 kPa and 30 °C for 10 min. Different letters indicate significant difference ( $P<0.05$ ).

320

321 **Fig. 4.** Odor intensity of meat sauce and biscuit samples subjected to vacuum treatment at 12 kPa  
322 and 30 °C for increasing lengths of time. Different letters indicate significant difference ( $P<0.05$ ).

**Table 1**

Average composition of commercial biscuits and meat sauce, as reported in the respective labels.

Food component	Meat sauce (g/100 g)	Biscuits (g/100 g)
Protein	5.0	8.0
Carbohydrate	6.6	56.6
Fat	5.0	19.9
Water	80.7	3.0
Fiber	0.0	11.0
Other minor ingredients	2.7	1.5

**Table 2**

Moisture and  $a_w$  values of meat sauce samples subjected to vacuum treatments at 4, 12 or 19 kPa and 30 °C for increasing lengths of time.

Vacuum treatment		Moisture (%)	$a_w$
Pressure (kPa)	Time (min)		
Control		80.9±1.9 <sup>a</sup>	0.988±0.002 <sup>a</sup>
4	10	80.5±0.2 <sup>a</sup>	0.986±0.001 <sup>a</sup>
	30	76.9±3.5 <sup>b</sup>	0.981±0.001 <sup>b</sup>
	60	70.8±1.6 <sup>c</sup>	0.969±0.003 <sup>c</sup>
12	10	82.3±0.2 <sup>a</sup>	0.991±0.002 <sup>a</sup>
	30	80.4±0.2 <sup>a</sup>	0.987±0.002 <sup>a</sup>
	60	76.2±2.7 <sup>b</sup>	0.979±0.002 <sup>b</sup>
19	10	81.7±0.4 <sup>a</sup>	0.990±0.000 <sup>a</sup>
	30	80.5±0.7 <sup>a</sup>	0.987±0.001 <sup>a</sup>
	60	77.7±2.6 <sup>b</sup>	0.982±0.001 <sup>b</sup>

Data are the mean of two repetitions on two replicated samples ± sd

<sup>a,b,c</sup> Means with the different letter in the same column are significantly different (P<0.05) by Tukey test.



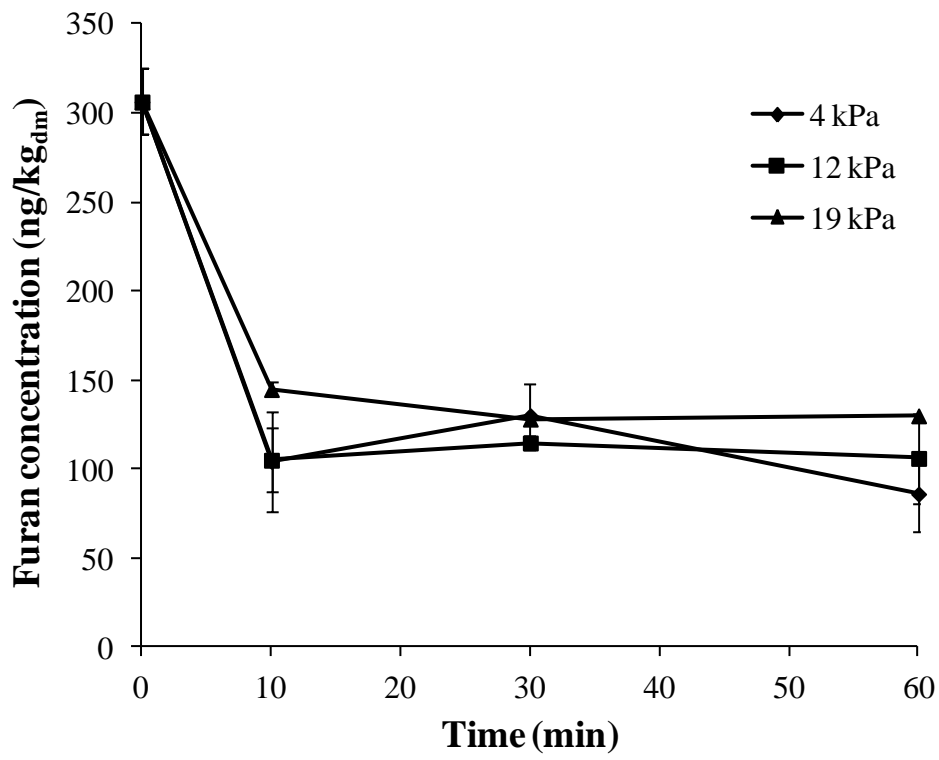


Fig. 1.

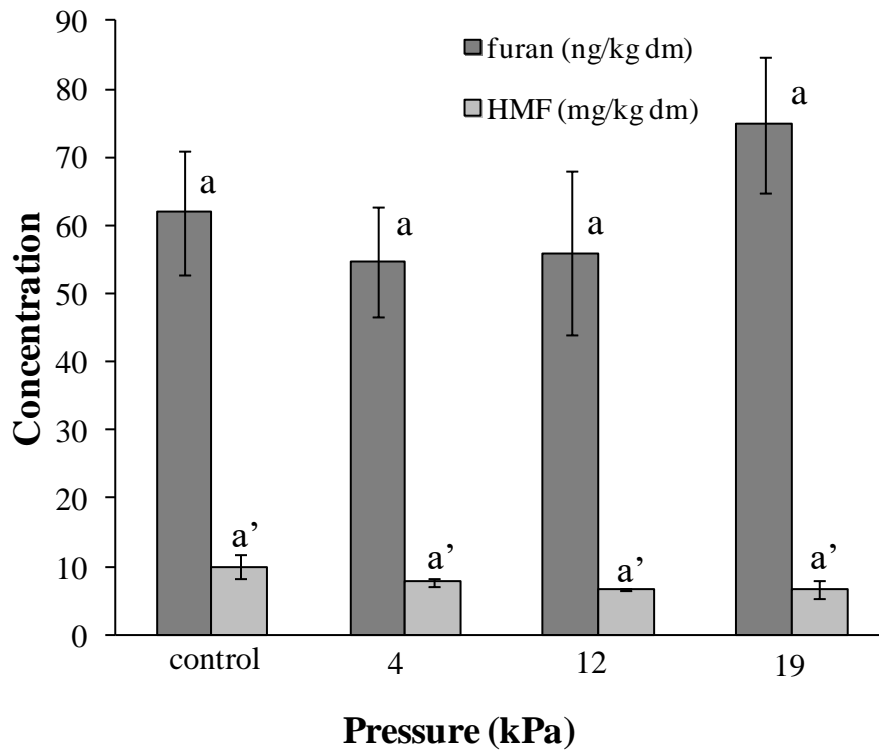


Fig. 2.

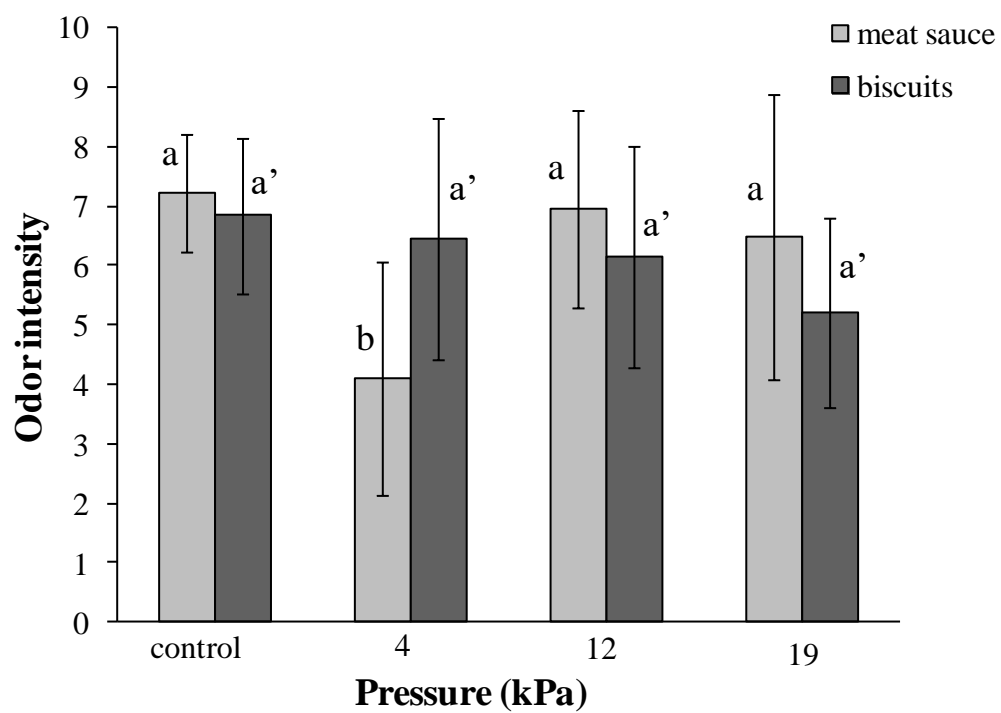
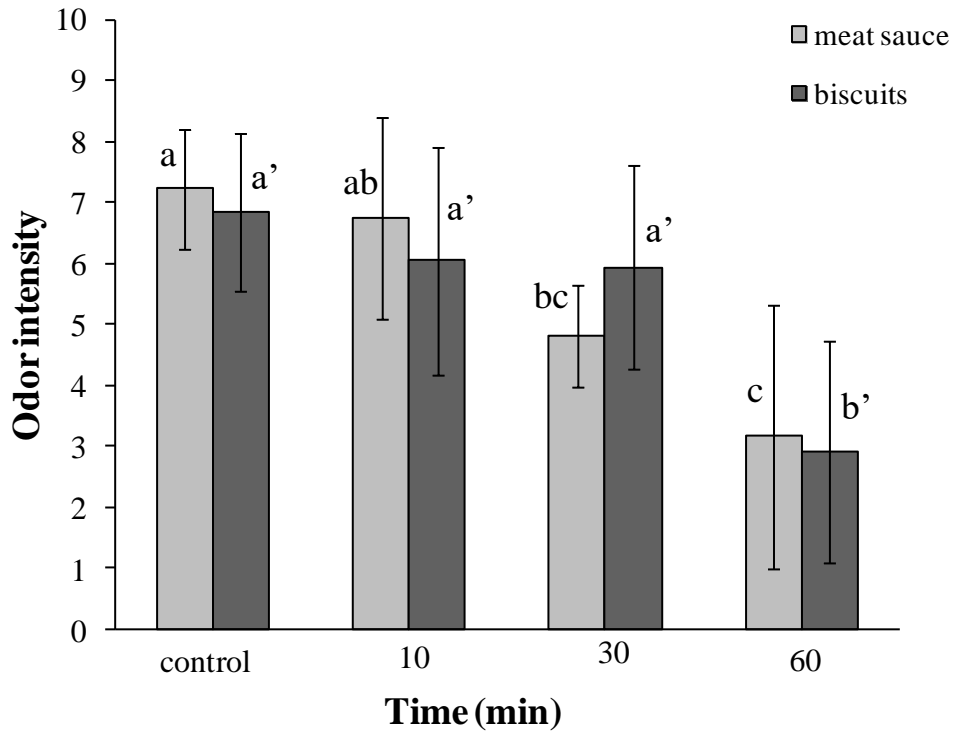


Fig. 3.



**Fig. 4.**