

27 CCR § 25505

§ 25505. Exposures to Listed Chemicals in Cooked or Heat Processed Foods.

- (a) A person otherwise responsible for an exposure to a listed chemical in a food does not “expose” an individual within the meaning of Section 25249.6 of the Act, to the extent the chemical was created by cooking or other heat processing if the producer, manufacturer, distributor, or holder of the food has utilized quality control measures that reduce the chemical to the lowest level currently feasible. If a person does not reduce the level of the chemical in a food to the lowest level currently feasible, the resulting exposure must be calculated without regard to the levels set out in subsection (d).
- (b) Nothing in this section shall preclude a person in the course of doing business from using evidence, standards, risk assessment methodologies, principles, assumptions, or levels described in Articles 7 and 8 to establish an alternative concentration for a listed chemical in a food that is created by cooking or other heat processing.
- (c) Nothing in this section shall apply to parties to an existing court-ordered settlement or final judgment to the extent that such settlement or judgment establishes a concentration of the chemical in a specific product covered in the settlement or judgment.
- (d) The concentration levels for chemicals in foods in this subsection are deemed to comply with subsection (a). In this subsection, ‘average concentration’ refers to the average of concentrations measured in multiple items or individual packaging units of the specific food product in the form the product is sold to California consumers. The unit concentration is the concentration measured in a single food item or individual packaging unit of the specific food product in the form the product is sold to California consumers.

(1) Acrylamide

<u>Foods/Food groups</u>	<u>Maximum average concentration level (ppb)</u>	<u>Maximum unit concentration level (ppb)</u>
<u>Almonds, roasted, roasted almond butter, and chocolate-covered almonds</u>	<u>225</u>	<u>---</u>
<u>Bread, non-wheat-based products including loaves, rolls, buns, baguettes</u>	<u>100</u>	<u>---</u>

<u>Foods/Food groups</u>	<u>Maximum average concentration level (ppb)</u>	<u>Maximum unit concentration level (ppb)</u>
<u>Bread, wheat-based products including loaves, rolls, buns, baguettes</u>	<u>50</u>	<u>---</u>
<u>Cookies, animal and animal crackers (sweet)</u>	<u>75</u>	<u>100</u>
<u>Cookies, thin and crispy</u>	<u>281</u>	<u>300</u>
<u>Cookies, sandwich wafers</u>	<u>115</u>	<u>---</u>
<u>Crackers, savory, including crispbread</u>	<u>350</u>	<u>490</u>
<u>Potato products, French fried potatoes</u>	<u>280</u>	<u>400</u>
<u>Potato or sweet potato products, not otherwise specified, such as hash browns and potato puffs</u>	<u>350</u>	<u>490</u>
<u>Potato or sweet potato products, sliced chips</u>	<u>281</u>	<u>350</u>
<u>Prune juice, 100% (not from concentrate)</u>	<u>---</u>	<u>250</u>
<u>Prune juice, made with concentrate</u>	<u>---</u>	<u>150</u>
<u>Waffles</u>	<u>280</u>	<u>---</u>

Note: Authority cited: Section 25249.12, Health and Safety Code. Reference: Section 25249.6, Health and Safety Code.