

Figure S1. Experimental data and fitted model for the considered $\log_{10}D/T$ values.

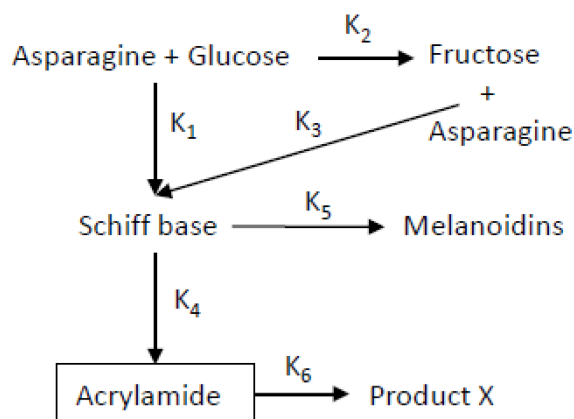


Figure S2. Kinetic model for acrylamide formation from glucose, fructose and asparagine proposed by Knol et al. 2005.

References

Knol, Jeroen J., Wil A.M. Van Loon, Jozef P.H. Linssen, Anne Laure Ruck, Martinus A.J.S. Van Boekel, and Alphons G.J. Voragen. 2005. "Toward a Kinetic Model for Acrylamide Formation in a Glucose-Asparagine Reaction System." *Journal of Agricultural and Food Chemistry* 53 (15): 6133–39. <https://doi.org/10.1021/jf050504m>.

Dynamics of microbial inactivation and acrylamide production in high temperature heat treatments.

Supplementary Material file 1: Calculation of initial concentrations of glucose, fructose and asparagine for pureed potato and prune juice.

The *red potato* variety is selected for the composition of the potato puree containing a significant quantity of glucose, asparagine and fructose of 16.94 mmol/kg , 57.65 mmol/kg and 11.34 mmol/kg , respectively and because it is the variety that produces the highest amount of acrylamide (Vivanti et al., 2006). If the density of the potato puree is considered to be 634.01 g/l (Ilhamto et al., 2014) then initial concentration of glucose is $C_{0,glucose} = 16.94 \frac{\text{mmol}}{\text{kg}} \cdot 0.63401 \frac{\text{kg}}{\text{l}} = 10.740 \text{ mM}$, initial concentration of asparagine is $C_{0,asparagine} = 57.65 \frac{\text{mmol}}{\text{kg}} \cdot 0.63401 \frac{\text{kg}}{\text{l}} = 36.551 \text{ mM}$ and initial concentration of fructose is $C_{0,fructose} = 11.34 \frac{\text{mmol}}{\text{kg}} \cdot 0.63401 \frac{\text{kg}}{\text{l}} = 7.190 \text{ mM}$ and .

On the other hand, in the case of prune juice, the amount of glucose, asparagine and fructose are, respectively 50 mg/g , 1.5 mg/g and 50 mg/g , with a density of 0.769 g/ml (Becalski et al., 2011). Since the molecular weights of glucose, asparagine and fructose are 180.156 g/mol , 132.12 g/mol and 180.16 g/mol respectively, initial concentration of glucose is $C_{0,glucose} = 50 \frac{\text{mg}}{\text{g}} \cdot 0.769 \frac{\text{g}}{\text{ml}} \cdot \frac{1}{180.156 \text{ mg}} \cdot 10^3 \frac{\text{ml}}{\text{l}} = 213.426 \text{ mM}$, initial concentration of asparagine is $C_{0,asparagine} = 1.5 \frac{\text{mg}}{\text{g}} \cdot 0.769 \frac{\text{g}}{\text{ml}} \cdot \frac{1}{132.12 \text{ mg}} \cdot 10^3 \frac{\text{ml}}{\text{l}} = 8.731 \text{ mM}$ and initial concentration of fructose is $C_{0,fructose} = 50 \frac{\text{mg}}{\text{g}} \cdot 0.769 \frac{\text{g}}{\text{ml}} \cdot \frac{1}{180.16 \text{ mg}} \cdot 10^3 \frac{\text{ml}}{\text{l}} = 213.421 \text{ mM}$.

References

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