

Acrylamide is a chemical that can form in some foods during high-temperature cooking processes, such as frying, roasting, and baking. Acrylamide in food forms from sugars and an amino acid that are naturally present in food; it does not come from food packaging or the environment.

[Oxidative stress](#) is implicated in the progression of many neurological [diseases](#), which could be induced by various chemicals, such as [hydrogen peroxide](#) (H<sub>2</sub>O<sub>2</sub>) and [acrylamide](#).

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