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**Changes to legislation:** There are currently no known outstanding effects for the Regulation (EC) No 1334/2008 of the European Parliament and of the Council, ANNEX V. (See end of Document for details)

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## ANNEX V

Conditions for the production of thermal process flavourings and maximum levels for certain substances in thermal process flavourings

### Part A:

#### Conditions for the production

- (a) The temperature of the products during processing shall not exceed 180 °C.
- (b) The duration of the thermal processing shall not exceed 15 minutes at 180 °C with correspondingly longer times at lower temperatures, i.e. a doubling of the heating time for each decrease of temperature by 10 °C, up to a maximum of 12 hours.
- (c) The pH during processing should not exceed the value of 8,0.

### Part B:

#### Maximum levels for certain substances

Substance	Maximum levels µg/kg
2-amino-3,4,8-trimethylimidazo [4,5-f] quinoxaline (4,8-DiMeIQx)	50
2-amino-1-methyl-6-phenylimidazol [4,5-b]pyridine (PhIP)	50

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