

ANNEX I

Community list of flavourings and source materials approved for use in and on foods

ANNEX II

List of traditional food preparation processes

Chopping	Coating
Heating, cooking, baking, frying (up to 240 °C at atmospheric pressure) and pressure cooking (up to 120 °C)	Cooling
Cutting	Distillation/rectification
Drying	Emulsification
Evaporation	Extraction, incl. solvent extraction in accordance with Directive 88/344/EEC
Fermentation	Filtration
Grinding	
Infusion	Maceration
Microbiological processes	Mixing
Peeling	Percolation
Pressing	Refrigeration/Freezing
Roasting/Grilling	Squeezing
Steeping	

ANNEX III

Presence of certain substances

Part A:

Substances which shall not be added as such to food

Agaric acid

Alain

Capsaicin

1,2-Benzopyrone, coumarin

Hypericine

Status: This is the original version (as it was originally adopted).

Beta-asarone

1-Allyl-4-methoxybenzene, estragole

Hydrocyanic acid

Menthofuran

4-Allyl-1,2-dimethoxybenzene, methyleugenol

Pulegone

Quassin

1-Allyl-3,4-methylene dioxy benzene, safrole

Teucrin A

Thujone (alpha and beta)

Part B:

Maximum levels of certain substances, naturally present in flavourings and food ingredients with flavouring properties, in certain compound food as consumed to which flavourings and/or food ingredients with flavouring properties have been added

Name of the substance	Compound food in which the presence of the substance is restricted	Maximum level mg/kg
Beta-asarone	Alcoholic beverages	1,0
1-Allyl-4-methoxybenzene, Estragol ^a	Dairy products	50
	Processed fruits, vegetables (incl. mushrooms, fungi, roots, tubers, pulses and legumes), nuts and seeds	50
	Fish products	50
	Non-alcoholic beverages	10
Hydrocyanic acid	Nougat, marzipan or its substitutes or similar products	50
	Canned stone fruits	5
	Alcoholic beverages	35

a The maximum levels shall not apply where a compound food contains no added flavourings and the only food ingredients with flavouring properties which have been added are fresh, dried or frozen herbs and spices. After consultation with the Member States and the Authority, based on data made available by the Member States and on the newest scientific information, and taking into account the use of herbs and spices and natural flavouring preparations, the Commission, if appropriate, proposes amendments to this derogation.

b As defined in Annex II, paragraph 30 of Regulation (EC) No 110/2008.

c As defined in Annex II, paragraph 32 of Regulation (EC) No 110/2008.

Status: This is the original version (as it was originally adopted).

Menthofuran	Mint/peppermint containing confectionery, except micro breath freshening confectionery	500
	Micro breath freshening confectionery	3 000
	Chewing gum	1 000
	Mint/peppermint containing alcoholic beverages	200
4-Allyl-1,2-dimethoxybenzene, Methyleugenol ^a	Dairy products	20
	Meat preparations and meat products, including poultry and game	15
	Fish preparations and fish products	10
	Soups and sauces	60
	Ready-to-eat savouries	20
	Non-alcoholic beverages	1
Pulegone	Mint/peppermint containing confectionery, except micro breath freshening confectionery	250
	Micro breath freshening confectionery	2 000
	Chewing gum	350
	Mint/peppermint containing non-alcoholic beverages	20
	Mint/peppermint containing alcoholic beverages	100
Quassin	Non-alcoholic beverages	0,5
	Bakery wares	1
	Alcoholic beverages	1,5
1-Allyl-3,4-methylene dioxybenzene, safrole ^a	Meat preparations and meat products, including poultry and game	15

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	Fish preparations and fish products	15
	Soups and sauces	25
	Non-alcoholic beverages	1
Teucrin A	Bitter-tasting spirit drinks or bitter ^b	5
	Liqueurs ^c with a bitter taste	5
	Other alcoholic beverages	2
Thujone (alpha and beta)	Alcoholic beverages, except those produced from Artemisia species	10
	Alcoholic beverages produced from Artemisia species	35
	Non-alcoholic beverages produced from Artemisia species	0,5
Coumarin	Traditional and/or seasonal bakery ware containing a reference to cinnamon in the labelling	50
	Breakfast cereals including muesli	20
	Fine bakery ware, with the exception of traditional and/or seasonal bakery ware containing a reference to cinnamon in the labelling	15
	Desserts	5

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b As defined in Annex II, paragraph 30 of Regulation (EC) No 110/2008.

c As defined in Annex II, paragraph 32 of Regulation (EC) No 110/2008.

ANNEX IV

List of source materials to which restrictions apply for their use in the production of flavourings and food ingredients with flavouring properties

Part A:

Source materials which shall not be used for the production of flavourings and food ingredients with flavouring properties

Source material	
Latin name	Common name
Tetraploid form of <i>Acorus calamus</i> L.	Tetraploid form of Calamus

Part B:

Conditions of use for flavourings and food ingredients with flavouring properties produced from certain source materials

Source material		Conditions of use
Latin name	Common name	
<i>Quassia amara</i> L. and <i>Picrasma excelsa</i> (Sw)	Quassia	Flavourings and food ingredients with flavouring properties produced from the source material may only be used for the production of beverages and bakery wares
<i>Laricifomes officinales</i> (Vill.: Fr) Kotl. et Pouz or <i>Fomes officinalis</i>	White agaric mushroom	Flavourings and food ingredients with flavouring properties produced from the source material may only be used for the production of alcoholic beverages
<i>Hypericum perforatum</i> L.	St John's wort	
<i>Teucrium chamaedrys</i> L.	Wall germander	

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.

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- (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