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2-Amino-3-methylimidazo[4,5-f]quinoline

National Cancer Institute

Source

National Cancer Institute. *2-Amino-3-methylimidazo[4,5-f]quinoline*. NCI Thesaurus. Code C44309.

A synthetic, light tan crystalline solid that is soluble in dimethylsulfoxide and methanol. It is produced in small quantities for research purposes. 2-Amino-3-methylimidazo[4,5-f]quinoline is formed naturally during the cooking of muscle-derived foods (meat and fish). Levels of this chemical produced in this manner are dependent on cooking temperature, cooking time and method of cooking (direct or indirect). 2-Amino-3-methylimidazo[4,5-f]quinoline has also been detected in processed food flavorings, beer, wine, and cigarette smoke. It is reasonably anticipated to be a human carcinogen. (NCI05)