NOTIFICATION

Addendum

The following communication, received on 6 April 2023, is being circulated at the request of the Delegation of Canada.

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| Notice of Modification to the *List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents* to Correct Conditions of Use for Food Additives in Sour Cream |
| In 2020, Health Canada extended the use of potassium phosphate, dibasic to the same foods and at the same maximum levels of use as was permitted for sodium phosphate, dibasic. One of the new uses for potassium phosphate, dibasic was in sour cream as was set out for sodium phosphate, dibasic in the *List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents*.This list also sets out permitted uses for certain other food additives in sour cream. For 14 of the food additives, the list sets out a condition of use in Column 3 that limits the total amount of the food additives permitted in sour cream when they are used in combination. Sodium phosphate, dibasic is excluded from this in-combination condition of use. Potassium phosphate, dibasic should similarly have been excluded when it was authorized for use in sour cream in 2020.Also, Column 3 of the French version of the *List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents* correctly set outs that carob bean gum and gelatin can each be used singly in sour cream at a maximum level of use of 0.5%. This maximum level of use for these two additives, used singly, was missing from the English version of the list.This Notice describes the action Health Canada has taken to correct these errors by modifying the *List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents*, effective 31 March 2023.The purpose of the information document is to publicly announce the Department's decision in this regard and to provide the appropriate contact information for those wishing to submit an inquiry.[https://members.wto.org/crnattachments/2023/SPS/CAN/23\_8783\_00\_e.pdf](https://members.wto.org/crnattachments/2023/SPS/CAN/23_8783_00_e.pdf%22%20%5Ct%20%22_blank)<https://members.wto.org/crnattachments/2023/SPS/CAN/23_8783_00_f.pdf> |
| **This addendum concerns a:** |
| [ ] Modification of final date for comments |
| [ ] Notification of adoption, publication or entry into force of regulation |
| [ ] Modification of content and/or scope of previously notified draft regulation |
| [ ] Withdrawal of proposed regulation |
| [ ] Change in proposed date of adoption, publication or date of entry into force |
| [**X**] Other: Correct Conditions of Use for Food Additives in Sour Cream. |
| **Comment period: *(If the addendum extends the scope of the previously notified measure in terms of products and/or potentially affected Members, a new deadline for receipt of comments should be provided, normally of at least 60 calendar days. Under other circumstances, such as extension of originally announced final date for comments, the comment period provided in the addendum may vary.)*** |
| [ ] Sixty days from the date of circulation of the addendum to the notification and/or *(dd/mm/yy)*: Not applicable |
| **Agency or authority designated to handle comments: [****] National Notification Authority, [****] National Enquiry Point. Address, fax number and e-mail address (if available) of other body:** |
|  |
| **Text(s) available from: [****] National Notification Authority, [****X] National Enquiry Point. Address, fax number and e-mail address (if available) of other body:** |
| The *Notice of Modification to the List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents to Correct Conditions of Use for Food Additives in Sour Cream* is available through:<https://www.canada.ca/en/health-canada/services/food-nutrition/public-involvement-partnerships/notice-modification-list-permitted-emulsifying-gelling-stabilizing-thickening-agents-correct-conditions-food-additives-sour-cream.html> (English)<https://www.canada.ca/fr/sante-canada/services/aliments-nutrition/participation-public-partenariats/avis-modification-liste-agents-emulsifiants-gelifiants-stabilisants-epaississants-autorises-corriger-conditions-utilisation-additifs-alimentaires-creme-sure.html> (French)Canada's Notification Authority and Enquiry PointTechnical Barriers and Regulations DivisionGlobal Affairs Canada111 Sussex DriveOttawa, Ontario, K1A 0G2CanadaTel: +(343) 203 4273Fax: +(613) 943 0346E-mail: enquirypoint@international.gc.ca |

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