

Notice of Modification to the List of Permitted Food Enzymes to Enable the Use of Xylanase from *Trichoderma reesei* (LOVxInA#568.4) in Bread, Flour, Whole Wheat Flour and Unstandardized Bakery Products

Reference Number: NOM/ADM-0141 [2019-11-21]

Background

Health Canada's Food Directorate completed a premarket safety assessment of a food additive submission seeking approval for the use of Xylanase from *Trichoderma reesei* (LOVxInA#568.4) in Bread, Flour, Whole Wheat Flour and Unstandardized Bakery Products.

The results of the Food Directorate's evaluation of available scientific data support the safety of xylanase from *T. reesei* (LOVxInA#568.4) when used as requested by the petitioner. Therefore, Health Canada has modified the [List of Permitted Food Enzymes](#), effective **November 21, 2019**.

The purpose of this communication is to publically announce the Department's decision in this regard and to provide the appropriate contact information for any inquiries or for those wishing to submit any new scientific information relevant to the safety of this food additive.

Information Document

To obtain an electronic copy of the Health Canada's Notice of Modification to the *List of Permitted Food Enzymes* to Enable the Use of Xylanase from *Trichoderma reesei* (LOVxInA#568.4) in Bread, Flour, Whole Wheat Flour and Unstandardized Bakery Products. - Reference Number: NOM/ADM-0141, please [contact our publications office](#) or send an e-mail to hc.publications-publications.sc@canada.ca with the words "**hpfb BCS nom-adm-0141-eng**" in the subject line of your e-mail.

Contact Information

Health Canada's Food Directorate is committed to reviewing any new scientific information on the safety in use of any permitted food additive, including Xylanase from *Trichoderma reesei* (LOVxInA#568.4). Anyone wishing to submit new scientific information on the use of this additive or to submit any inquiries on this modification may do so in writing, by regular mail or electronically. If you wish to contact the Food Directorate electronically, please use the words "**Xylanase (NOM-0141)**" in the subject line of your e-mail.

[Bureau of Chemical Safety, Food Directorate](#)

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Supporting Information

[Food Additives](#)

X.1	Xylanase	Aspergillus oryzae Fa 1-1 (pA2X1TI)	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
			(2) Unstandardized bakery products	(2) Good Manufacturing Practice
		Aspergillus oryzae JaL 339 (pJaL537); Bacillus subtilis DIDK 0115 (pUB110 OIS2)	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
			(2) Unstandardized bakery products	(2) Good Manufacturing Practice
		Aspergillus niger (XYL-2)(pXYL3); Bacillus subtilis (XAS); Trichoderma reesei A83	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
			(2) Unstandardized bakery products	(2) Good Manufacturing Practice
		Bacillus licheniformis strain HyGe329	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
			(2) Unstandardized bakery products	(2) Good Manufacturing Practice
		Bacillus subtilis CF 307 (pJHPaprE-xynAss-BS3xylanase#1)	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
			(2) Unstandardized bakery products	(2) Good Manufacturing Practice
		Bacillus subtilis Giza3508	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
			(2) Unstandardized bakery products	(2) Good Manufacturing Practice
		Bacillus subtilis RH 6000	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
			(2) Unstandardized bakery products	(2) Good Manufacturing Practice
		Disporotrichum dimorphosporum DXL-1; Rasamsonia emersonii (previous name: Talaromyces emersonii)	Brewers' Mash	Good Manufacturing Practice
		Trichoderma reesei (LOVxlnA#568.4)	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
			(2) Unstandardized bakery products	(2) Good Manufacturing Practice