



Notice of Modification to the List of Permitted Food Enzymes to Enable the Use of Lipase from *Trichoderma reesei* Morph Lip3 in Bread, Flour, Whole Wheat Flour, Unstandardized Bakery Products, and Pasta

Reference Number: NOM/ADM-0134 [2019-06-27]

Background

Health Canada's Food Directorate completed a premarket safety assessment of a food additive submission seeking approval for the use of lipase from *Trichoderma reesei* Morph Lip3 in bread, flour, whole wheat flour, unstandardized bakery products, and pasta.

Lipase from other source organisms is already permitted for use in Canada as a food enzyme in a number of foods including those of interest to the petitioner.

The results of the premarket assessment support the safety and efficacy of lipase from *T. reesei* Morph Lip3 for its requested uses. Consequently, Health Canada has enabled the use of lipase from *T. reesei* Morph Lip3 described in the information document below by modifying the [List of Permitted Food Enzymes](#), effective **June 27, 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 Lipase from Trichoderma reesei Morph Lip3 in Bread, Flour, Whole Wheat Flour, Unstandardized Bakery Products, and Pasta* - Reference Number: NOM/ADM-0134, please [contact our publications office](#) or send an e-mail to hc.publications-publications.sc@canada.ca with the words "**hpfb BCS nom-adm-0134-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 lipase from *Trichoderma reesei* Morph Lip3. 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 "**Lipase (NOM-0134)**" in the subject line of your e-mail.

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

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Lipase	Animal pancreatic tissue; Aspergillus niger var.; Aspergillus oryzae var.; Edible forestomach tissue of calves, kids or lambs; Rhizopus oryzae var.	(1) Dairy-based flavouring preparations	(1) Good Manufacturing Practice
		(2) Dried egg-white (dried albumen); Liquid egg-white (liquid albumen)	(2) Good Manufacturing Practice
		(3) Cheddar cheese; (naming the variety) Cheese; Processed cheddar cheese	(3) Good Manufacturing Practice
		(4) Bread; Flour; Whole wheat flour	(4) Good Manufacturing Practice
		(5) Unstandardized bakery products	(5) Good Manufacturing Practice
		(6) Hydrolyzed animal, milk and vegetable protein	(6) Good Manufacturing Practice
	Aspergillus niger (LFS-54)	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
		(2) Unstandardized bakery products	(2) Good Manufacturing Practice
	Aspergillus niger (pCaHj600/MBin118#11)	Modified fats and oils	Good Manufacturing Practice
	Aspergillus oryzae (MLT-2) (pRML 787) (p3SR2); Rhizomucor miehei (Cooney and Emerson) (previous name: Mucor miehei (Cooney and Emerson)); Rhizopus niveus	(1) Modified fats and oils	(1) Good Manufacturing Practice
		(2) Cheddar cheese; (naming the variety) Cheese	(2) Good Manufacturing Practice
		(3) Dairy-based flavouring preparations	(3) Good Manufacturing Practice
		(4) Hydrolyzed animal, milk and vegetable protein	(4) Good Manufacturing Practice
	Aspergillus oryzae AI-11 (pBoel 960)	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
		(2) Unstandardized bakery products	(2) Good Manufacturing Practice
		(3) Modified fats and oils	(3) Good Manufacturing Practice
	Aspergillus oryzae BECh2#3 (pCaHj559); Aspergillus oryzae (MStr115) (pMStr20)	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
		(2) Unstandardized bakery products	(2) Good Manufacturing Practice
		(3) Modified lecithin	(3) Good Manufacturing Practice
		(4) Unstandardized egg products	(4) Good Manufacturing Practice
Candida cylindracea AE-LAYH	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice	
	(2) Dairy-based flavouring preparations	(2) Good Manufacturing Practice	
	(3) Modified fats and oils	(3) Good Manufacturing Practice	
	(4) Unstandardized bakery products	(4) Good Manufacturing Practice	
Candida rugosa; Mucor circinelloides f. circinelloides (previous name: Mucor javanicus); Penicillium roquefortii	Dairy-based flavouring preparations	Good Manufacturing Practice	
Penicillium camembertii	Edible fats and oils	Good Manufacturing Practice	
Trichoderma reesei RF10625	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice	
	(2) Unstandardized bakery products	(2) Good Manufacturing Practice	
Ogataea polymorpha B14-CBSsynt (also referred to as: Hansenula polymorpha B14-CBSsynt and Pichia angusta B14-CBSsynt); Trichoderma reesei Morph Lip3	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice	
	(2) Pasta	(2) Good Manufacturing Practice	
	(3) Unstandardized bakery products	(3) Good Manufacturing Practice	