

# Health Canada's Notice of Modification to the List of Permitted Food Additives with Other Accepted Uses to Enable the Use of Cellulose, Powdered in Horseradish and Mustard Powder (Wasabi-like Powder) - Reference Number: NOM/ADM-0135 [2019-07-05]

---

## Background

Health Canada's Food Directorate completed a premarket safety assessment of a food additive submission seeking approval for the use of powdered cellulose as a bulking and texturizing agent in horseradish and mustard powder (wasabi-like powder).

Powdered cellulose is already permitted for use in Canada as an anticaking agent and a bulking agent in a variety of standardized and unstandardized foods.

The results of the premarket assessment support the safety of powdered cellulose for its requested uses. Consequently, Health Canada has enabled the use of cellulose, powdered described in the information document below by modifying the [List of Permitted Food Additives with Other Accepted Uses](#), effective **July 5, 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 *Health Canada's Notice of Modification to the List of Permitted Food Additives with Other Accepted Uses to Enable the Use of Cellulose, Powdered in Horseradish and Mustard Powder (Wasabi-like Powder)* - Reference Number: NOM/ADM-0135, please [contact our publications office](#) or send an e-mail to [hc.publications-publications.sc@canada.ca](mailto:hc.publications-publications.sc@canada.ca) with the words "**hpfb BCS nom-adm-0135-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 powdered cellulose. 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 "**cellulose, powdered (NOM-0135)**" in the subject line of your e-mail.

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

251 Sir Frederick Banting Driveway

Tunney's Pasture, PL: 2202C

Ottawa, Ontario K1A 0L2

E-mail: [hc.bcs-bipc.sc@canada.ca](mailto:hc.bcs-bipc.sc@canada.ca)

## Supporting Information

[Food Additives](#)

C.13.1	Cellulose, Powdered	(1) Batter and breading	(1) Bulking agent	(1) 1%
		(2) Canapé toast	(2) Bulking agent	(2) 2%
		(3) Unstandardized confectionery that meet the conditions set out in column 2 of item 3 of the table following section B.01.513 for the subject "Reduced in energy" set out in column 1	(3) Bulking agent	(3) 25%
		(4) Unstandardized edible ices	(4) Bulking agent	(4) 3%
		(5) Fillings	(5) Bulking agent	(5) 0.5%
		(6) Foods sold in tablet form	(6) Bulking agent	(6) 50%
		(7) Icings	(7) Bulking agent	(7) 1%
		(8) Seasonings	(8) Bulking agent	(8) 3%
		(9) Sweet baked goods	(9) Bulking agent	(9) 8%
		(10) Dry mixes for sweet baked goods	(10) Bulking agent	(10) 8% in product as consumed
		(11) Horseradish and mustard powder (wasabi-like powder)	(11) Bulking agent; Texturizing agent	(11) 8%