

# **Regulation for Food Additives and Contaminants & Residues**

**-Canada-**

# **Regulation for Food Additives**

## DIVISION 16

### Food Additives

**B.16.001** A quantitative statement of the amount of each additive present or directions for use that, if followed, will produce a food that will not contain such additives in excess of the maximum levels of use prescribed by these Regulations shall be shown, grouped together with the list of ingredients, of any substance or mixture of substances for use as a food additive.

**B.16.002** A request that a food additive be added to or a change made in the Tables following section B.16.100 shall be accompanied by a submission to the Minister in a form, manner and content satisfactory to him and shall include

- (a) a description of the food additive, including its chemical name and the name under which it is proposed to be sold, its method of manufacture, its chemical and physical properties, its composition and its specifications and, where that information is not available, a detailed explanation;
- (b) a statement of the amount of the food additive proposed for use, and the purpose for which it is proposed, together with all directions, recommendations and suggestions for use;
- (c) where necessary, in the opinion of the Minister, an acceptable method of analysis suitable for regulatory purposes that will determine the amount of the food additive and of any substance resulting from the use of the food additive in the finished food;
- (d) data establishing that the food additive will have the intended physical or other technical effect;
- (e) detailed reports of tests made to establish the safety of the food additive under the conditions of use recommended;
- (f) data to indicate the residues that may remain in or upon the finished food when the food additive is used in accordance with good manufacturing practice;

## TITRE 16

### Additifs alimentaires

**B.16.001** En ce qui concerne toute substance ou tout mélange de substances à utiliser comme additif alimentaire, l'indication, soit de la quantité de chacun des additifs présents, soit du mode d'emploi donnant comme résultat un aliment qui ne contient pas ces additifs dans une proportion supérieure aux limites de tolérance prescrites par le présent règlement, doit être groupée avec la liste d'ingrédients.

**B.16.002** Toute demande tendant à ajouter un additif alimentaire, ou à modifier de quelque façon les tableaux qui suivent l'article B.16.100 doit être accompagnée d'une présentation au ministre, dans une forme, d'une teneur et d'une manière que le ministre jugera satisfaisantes, et doit comprendre

- a) une description de l'additif alimentaire, y compris son nom chimique et le nom sous lequel on se propose de le vendre, la méthode de fabrication qui s'y applique, ses propriétés physiques et chimiques, sa composition, et ses caractères distinctifs, ou, lorsque ces renseignements ne sont pas disponibles, une explication détaillée;
- b) la déclaration de la quantité d'additif alimentaire que l'on projette d'utiliser, les fins proposées pour son emploi, ainsi que le détail du mode d'emploi, des recommandations et conseils quant à son usage;
- c) lorsque de l'avis du ministre cela sera nécessaire, une méthode d'analyse acceptable qui convienne aux fins de contrôle et de réglementation, et qui permette de déterminer la quantité d'additif alimentaire et de toute autre substance résultant de son emploi, dans le produit alimentaire fini;
- d) les données établissant que l'additif alimentaire aura l'effet physique, ou tout autre effet technique, qui est prévu;
- e) les rapports détaillés de toutes les épreuves effectuées pour établir l'innocuité de l'additif alimentaire, dans les conditions recommandées pour son usage;
- f) les données indiquant les quantités de résidus qui peuvent rester dans ou sur le produit alimentaire fini, lorsque l'additif est utilisé conformément aux bonnes pratiques industrielles;

(g) a proposed maximum limit for residues of the food additive in or upon the finished food;

(h) specimens of the labelling proposed for the food additive; and

(i) a sample of the food additive in the form in which it is proposed to be used in foods, a sample of the active ingredient, and, on request a sample of food containing the food additive.

SOR/2018-69, s. 27.

**B.16.003** The Minister shall, within 90 days after the filing of a submission in accordance with section B.16.002, notify the person filing the submission whether or not it is his intention to recommend to the Governor-in-Council that the said food additive be so listed and the detail of any listing to be recommended.

**B.16.004** [Repealed, SOR/97-148, s. 6]

**B.16.006** Paragraph B.01.042(c) and paragraph B.01.043(a) do not apply to spices, seasonings, flavouring preparations, essential oils, oleoresins and natural extractives.

**B.16.007** No person shall sell a food containing a food additive other than a food additive provided for in sections B.01.042, B.01.043 and B.25.062.

SOR/87-640, s. 5.

**B.16.008** [Repealed, SOR/88-418, s. 5]

**B.16.100** No person shall sell any substance as a food additive unless the food additive is listed in one or more of the following Tables:

g) une limite de tolérance proposée, pour les résidus de l'additif alimentaire dans ou sur le produit alimentaire fini;

h) des échantillons des étiquettes proposées pour l'additif alimentaire; et

i) un échantillon de l'additif alimentaire dans la forme définitive prévue pour son usage, un échantillon de l'ingrédient actif et, sur demande, un échantillon de l'aliment qui renferme ledit additif alimentaire.

DORS/2018-69, art. 27.

**B.16.003** Dans un délai d'au plus 90 jours après avoir reçu une présentation en vertu de l'article B.16.002, le ministre doit faire savoir à la personne qui a soumis la présentation s'il a ou non l'intention de recommander au gouverneur en conseil que ledit additif soit ajouté à la liste, ainsi que le détail de cette inscription à la liste.

**B.16.004** [Abrogé, DORS/97-148, art. 6]

**B.16.006** L'alinéa B.01.042c) et l'alinéa B.01.043a), ne s'appliquent pas aux épices, aux condiments, aux préparations aromatisantes, aux huiles essentielles, aux matières extractives naturelles, ni aux oléorésines.

**B.16.007** Il est interdit de vendre un aliment qui contient un additif alimentaire autre que l'un de ceux visés aux articles B.01.042, B.01.043 et B.25.062.

DORS/87-640, art. 5.

**B.16.008** [Abrogé, DORS/88-418, art. 5]

**B.16.100** Est interdite la vente de toute substance comme additif alimentaire, à moins que ledit additif ne soit nommé à l'un ou plusieurs des tableaux ci-après :



# Lists of Permitted Food Additives

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The Lists of permitted food additives are Health Canada's official repository of substances that are permitted for use as additives in or on foods marketed in Canada.

[Lists](#)

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[Join Health Canada's Food Additives e-Notice](#), a free service to stay on top of issued advice as well as regulatory and scientific developments in the area of food additives in Canada.

## Lists

1. [List of Permitted Anticaking Agents](#)
2. [List of Permitted Bleaching, Maturing or Dough Conditioning Agents](#)
3. [List of Permitted Colouring Agents](#)
4. [List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents](#)
5. [List of Permitted Food Enzymes](#)
6. [List of Permitted Firming Agents](#)
7. [List of Permitted Glazing or Polishing Agents](#)
8. [List of Permitted Food Additives with Other Accepted Uses](#)
9. [List of Permitted Sweeteners](#)
10. [List of Permitted pH Adjusting Agents, Acid-Reacting Materials and Water Correcting Agents](#)

11. [List of Permitted Preservatives](#)
12. [List of Permitted Sequestering Agents](#)
13. [List of Permitted Starch Modifying Agents](#)
14. [List of Permitted Yeast Foods](#)
15. [List of Permitted Carrier or Extraction Solvents](#)

## [Archived Lists](#)

# Background

The 15 lists of permitted food additives are meant to replace the food additive tables housed under Division 16 of the *Food and Drug Regulations*. Each list is incorporated by reference into a [Marketing Authorization \(MA\)](#), which sets out the conditions and legal foundation for the use of the list.

Health Canada has yet to repeal the additive tables found in Division 16 of the Regulations. Until this occurs, two sets of additive lists will temporarily exist: the tables found in Division 16 of the Regulations and the Lists of permitted food additives. A [transition guide](#) has been created to provide stakeholders with further information on the lists as well as guidance on how to interpret and use them.

# Modifying the Lists

Companies interested in selling a food additive that does not appear on one of the lists or for a purpose, a level or in a food that is not described on the lists must file a food additive submission with Health Canada for assessment. "[A Guide for the Preparation of Submissions on Food Additives](#)" provides petitioners with detailed instructions including information requirements.

[Notice of Intent to Issue Food Marketing Authorization](#) [April 8, 2019]

## Notice of Intent to Issue a Food Marketing Authorization Amending the Marketing Authorization for Food Additives with Other Generally Accepted Uses [September 9, 2016]

# Food Additive Proposals

## New Food Additives

Upon completion of the scientific assessment, should the science support the submission, Health Canada will notify the public of its intent to modify the Lists of permitted food additives via a "Notice of Proposal" that will be posted on the Health Canada website for public consideration. Interested parties may provide comments on the proposal and, should new scientific or safety evidence be raised, revisions may be made. A "Notice of Modification" will be posted on the website once the proposal has been formally incorporated into the lists.

## Extensions of Use

Decisions for extensions of use are enabled in the incorporated lists immediately following the completion of a favourable scientific assessment. "Notices of Modification" will be issued signalling the formal adoption of the decision. Interested parties may provide comments on the decision. This approach mirrors the Interim Marketing Authorization (IMA) process which previously existed for extensions of use.

### Date modified:

2017-05-03

# 1. List of Permitted Anticaking Agents (Lists of Permitted Food Additives)

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This *List of Permitted Anticaking Agents* sets out authorized food additives that reduce adhesion of particles to maintain the texture of food. It is incorporated by reference in the *Marketing Authorization for Food Additives That May Be Used as Anticaking Agents*.

**Note:** A transition guide has been created to provide stakeholders with further information on the Lists of Permitted Food Additives as well as guidance on how to interpret and use these lists.

This list is the most current version and was published on 2012-10-30. Access archived versions of this list.

## List of Permitted Anticaking Agents

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
C.1	Calcium Aluminum Silicate	(1) Salt	(1) 1.0%, except in the case of fine grained salt 2.0%, in accordance with the requirement of paragraph B.17.001(1)(a)



		(2) Garlic salt; Onion salt	(2) 2.0% in accordance with the requirements of paragraphs B.07.020( <i>b</i> ) and B.07.027( <i>b</i> ) respectively
		(3) Unstandardized dry mixes	(3) Good Manufacturing Practice
<b>C.2</b>	Calcium Phosphate tribasic	(1) Salt	(1) 1.0%, except in the case of fine grained salt 2.0%, in accordance with the requirement of paragraph B.17.001(1)( <i>a</i> )
		(2) Garlic salt; Onion salt	(2) 2.0% in accordance with the requirements of paragraphs B.07.020( <i>b</i> ) and B.07.027( <i>b</i> ) respectively
		(3) Dry cure	(3) Good Manufacturing Practice
		(4) Unstandardized dry mixes	(4) Good Manufacturing Practice
		(5) Oil-soluble annatto	(5) Good Manufacturing Practice

		(6) Icing sugar	(6) If used either singly or in combination with Calcium Silicate, Magnesium Carbonate, Magnesium Silicate, Magnesium Stearate, Silicon Dioxide or Sodium Aluminum Silicate the total must not exceed 1.5%
<b>C.3</b>	Calcium Silicate	(1) Salt	(1) 1.0%, except in the case of fine grained salt 2.0%, in accordance with the requirement of paragraph B.17.001(1)(a)
		(2) Garlic salt; Onion salt	(2) 2.0% in accordance with the requirements of paragraphs B.07.020(b) and B.07.027(b) respectively
		(3) Baking Powder	(3) 5.0%
		(4) Dry cure	(4) Good Manufacturing Practice
		(5) Unstandardized dry mixes	(5) Good Manufacturing Practice

	<p>(6) Icing sugar</p>	<p>(6) If used either singly or in combination with Calcium Phosphate tribasic, Magnesium Carbonate, Magnesium Silicate, Magnesium Stearate, Silicon Dioxide or Sodium Aluminum Silicate the total must not exceed 1.5%</p>
	<p>(7) Meat Binder or (naming the meat product) Binder</p>	<p>(7) 1.0%</p>
	<p>(8) Grated or shredded cheddar cheese; Grated or shredded (naming the variety) cheese; Unstandardized grated or shredded cheese preparations</p>	<p>(8) If used singly or in combination with Microcrystalline Cellulose or Cellulose, the total amount not to exceed 2.0%</p>
	<p>(9) Dried egg-white (dried albumen); Dried whole egg; Dried whole egg mix; Dried yolk; Dried yolk mix</p>	<p>(9) 2.0%</p>

<b>C.4</b>	Calcium Stearate	(1) Salt	(1) 1.0%, except in the case of fine grained salt 2.0%, in accordance with the requirement of paragraph B.17.001(1)(a)
		(2) Garlic salt; Onion salt	(2) 2.0% in accordance with the requirements of paragraphs B.07.020(b) and B.07.027(b) respectively
		(3) Unstandardized dry mixes	(3) Good Manufacturing Practice
<b>C.5</b>	Cellulose	(1) Grated or shredded cheddar cheese; Grated or shredded (naming the variety) cheese; Unstandardized grated or shredded cheese preparations	(1) If used singly or in combination with Calcium silicate or Microcrystalline Cellulose, the total amount not to exceed 2.0%
		(2) Cheddar cheese curd; Varietal cheese curd	(2) If used singly or in combination with Microcrystalline Cellulose, the total amount not to exceed 1.0%

<b>M.1</b>	Magnesium Carbonate	(1) Salt (except when used in preparations of Meat and Meat By-products of Division 14)	(1) 1.0%, except in the case, of fine grained salt 2.0%, in accordance with the requirement of paragraph B.17.001(1)(a)
		(2) Garlic salt, Onion salt (except when used in preparations of Meat and Meat By-products of Division 14)	(2) 2.0% in accordance with the requirements of paragraphs B.07.020(b) and B.07.027(b) respectively
		(3) Unstandardized Dry Mixes (Except when used in preparations of Meat and Meat by-products of Division 14)	(3) Good Manufacturing Practice
		(4) Icing sugar	(4) If used either singly or in combination with Calcium Phosphate tribasic, Calcium Silicate, Magnesium Silicate, Magnesium Stearate, Silicon Dioxide or Sodium Aluminum Silicate the total must not exceed 1.5%

<b>M.2</b>	Magnesium Oxide	Unstandardized dry mixes (Except when used in preparations of Meat and Meat by-products of Division 14)	Good Manufacturing Practice
<b>M.3</b>	Magnesium Silicate	(1) Salt	(1) 1.0%, except in the case of fine grained salt 2.0%, in accordance with the requirement of paragraph B.17.001(1)(a)
		(2) Garlic salt; Onion salt	(2) 2.0% in accordance with the requirements of paragraphs B.07.020(b) and B.07.027(b) respectively
		(3) Unstandardized dry mixes	(3) Good Manufacturing Practice
		(4) Icing sugar	(4) If used either singly or in combination with Calcium Phosphate tribasic, Calcium Silicate, Magnesium Carbonate, Magnesium Stearate, Silicon Dioxide or Sodium Aluminum Silicate the total must not exceed 1.5%

<b>M.4</b>	Magnesium Stearate	(1) Salt	(1) 1.0%, except in the case of fine grained salt 2.0%, in accordance with the requirement of paragraph B.17.001(1)(a)
		(2) Garlic salt; Onion salt	(2) 2.0% in accordance with the requirements of paragraphs B.07.020(b) and B.07.027(b) respectively
		(3) Unstandardized dry mixes	(3) Good Manufacturing Practice
		(4) Icing sugar	(4) If used either singly or in combination with Calcium Phosphate tribasic, Calcium Silicate, Magnesium Carbonate, Magnesium Silicate, Silicon Dioxide or Sodium Aluminum Silicate the total must not exceed 1.5%

<b>M.5</b>	Microcrystalline Cellulose	(1) Grated or shredded cheddar cheese; Grated or shredded (naming the variety) cheese; Unstandardized grated or shredded cheese preparations	(1) If used singly or in combination with Calcium Silicate or Cellulose, the total amount not to exceed 2.0%
		(2) Cheddar cheese curd; Varietal cheese curd	(2) If used singly or in combination with cellulose, the total amount not to exceed 1.0%
<b>P.1</b>	Propylene Glycol	Salt	0.035%
<b>P.1.1</b>	Potassium Ferrocyanide, Trihydrate	Salt	If used singly or in combination with Sodium Ferrocyanide, decahydrate, the total amount not to exceed 13 p.p.m., calculated as Anhydrous Sodium Ferrocyanide
<b>S.1</b>	Silicon Dioxide	(1) Garlic salt; Onion salt	(1) 1.0% in accordance with the requirements of paragraphs B.07.020(b) and B.07.027(b) respectively



	(2) Celery Pepper; Celery Salt	(2) 0.5%
	(3) Unstandardized dry mixes	(3) Good Manufacturing Practice
	(4) Icing sugar	(4) If used either singly or in combination with Calcium Phosphate tribasic, Calcium Silicate, Magnesium Carbonate, Magnesium Silicate, Magnesium Stearate or Sodium Aluminum Silicate the total must not exceed 1.5%
	(5) Foods sold in tablet form	(5) Good Manufacturing Practice
	(6) Cayenne Pepper; Chili pepper; Chili Powder; Paprika; Red Pepper	(6) 2.0%
	(7) Salt	(7) 1.0%, except in the case of fine grained salt 2.0%, in accordance with the requirement of paragraph B.17.001(1)(a)

<b>S.2</b>	Sodium Aluminum Silicate	(1) Salt	(1) 1.0%, except in the case of fine grained salt 2.0%, in accordance with the requirement of paragraph B.17.001(1)(a)
		(2) Icing sugar	(2) If used either singly or in combination with Calcium Phosphate tribasic, Calcium Silicate, Magnesium Carbonate, Magnesium Silicate, Magnesium Stearate or Silicon Dioxide the total must not exceed 1.5%
		(3) Dried egg-white (dried albumen); Dried whole egg; Dried whole egg mix; Dried yolk; Dried yolk mix	(3) 2.0%
		(4) Garlic salt; Onion salt	(4) 2.0% in accordance with the requirements of paragraphs B.07.020(b) and B.07.027(b) respectively
		(5) Unstandardized dry mixes	(5) Good Manufacturing Practice

<b>S.3</b>	Sodium Ferrocyanide, decahydrate	Salt	If used singly or in combination with Potassium Ferrocyanide, trihydrate, the total amount not to exceed 13 p.p.m., calculated as Anhydrous Sodium Ferrocyanide
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**Date modified:**

2012-12-12

## 2. List of Permitted Bleaching, Maturing or Dough Conditioning Agents (Lists of Permitted Food Additives)

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This *List of Permitted Bleaching, Maturing or Dough Conditioning Agents* sets out authorized food additives that act on flour or dough to improve dough handling properties or baking quality or colour of bakery products. It is incorporated by reference in the [Marketing Authorization for Food Additives That May Be Used as Bleaching, Maturing or Dough Conditioning Agents](#).

**Note:** A [transition guide](#) has been created to provide stakeholders with further information on the Lists of Permitted Food Additives as well as guidance on how to interpret and use these lists.

This list is the most current version and was published on 2012-10-30. Access [archived versions](#) of this list.

### List of Permitted Bleaching, Maturing or Dough Conditioning Agents

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
A.1	Acetone Peroxide	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice

		(2) Unstandardized bakery products	(2) Good Manufacturing Practice
<b>A.1A</b>	[Repealed, SOR/79-660, s. 3]		
<b>A.2</b>	Ammonium Persulphate	(1) Flour; Whole wheat flour	(1) 250 p.p.m.
		(2) Bread	(2) 100 p.p.m. of flour in accordance with the requirements of section B.13.021
		(3) Unstandardized bakery products	(3) Good Manufacturing Practice
<b>A.2A</b>	Ascorbic Acid	(1) Bread; Flour; Whole wheat flour	(1) 200 p.p.m. of flour
		(2) Unstandardized bakery products	(2) 200 p.p.m. of flour
<b>A.3</b>	[Repealed, SOR/79-660, s. 4]		
<b>A.3A</b>	[Repealed, SOR/79-660, s. 4]		
<b>A.4</b>	Azodicarbonamide	Bread; Flour; Whole wheat flour	45 p.p.m. of flour

<b>B.1</b>	Benzoyl Peroxide	Flour; Whole wheat flour	150 p.p.m. in accordance with the requirements of sections B.13.001 and B.13.005
<b>C.1</b>	Calcium Iodate	(1) Bread	(1) 45 p.p.m. of flour in accordance with the requirements of section B.13.021
		(2) Unstandardized bakery products	(2) 45 p.p.m. of flour
<b>C.2</b>	Calcium Peroxide	(1) Bread	(1) 100 p.p.m. of flour in accordance with the requirements of section B.13.021
		(2) Unstandardized bakery products	(2) Good Manufacturing Practice
<b>C.3</b>	Calcium Stearoyl-2-Lactylate	(1) Bread	(1) 3,750 p.p.m. of flour in accordance with the requirements of section B.13.021
		(2) Unstandardized bakery products	(2) 3,750 p.p.m. of flour

		(3) Cake mixes	(3) 0.5% of dry weight of mix
<b>C.4</b>	Chlorine	Flour; Whole wheat flour	Good Manufacturing Practice
<b>C.5</b>	Chlorine Dioxide	Flour; Whole wheat flour	Good Manufacturing Practice
<b>C.6</b>	L-Cysteine Hydrochloride	(1) Bread; Flour; Whole wheat flour	(1) 90 p.p.m.
		(2) Unstandardized bakery products	(2) Good Manufacturing Practice
<b>P.1</b>	[Repealed, SOR/94-227, s. 4]		
<b>P.2</b>	Potassium Iodate	(1) Bread	(1) 45 p.p.m. of flour in accordance with the requirements of section B.13.021
		(2) Unstandardized bakery products	(2) 45 p.p.m. of flour
<b>P.3</b>	Potassium Persulphate	(1) Bread	(1) 100 p.p.m. of flour in accordance with the requirements of section B.13.021

		(2) Unstandardized bakery products	(2) Good Manufacturing Practice
<b>S.1</b>	Sodium Stearoyl-2- Lactylate	(1) Bread	(1) 3,750 p.p.m. of flour in accordance with the requirements of section B.13.021
		(2) Unstandardized bakery products	(2) 3,750 p.p.m. of flour
		(3) Pancakes and pancake mixes	(3) 0.3% of dry ingredient weight
		(4) Waffles and waffle mixes	(4) 0.3% of dry ingredient weight
		(5) Cake mixes	(5) 0.5% of dry weight of mix
<b>S.2</b>	Sodium Stearyl Fumarate	(1) Bread	(1) 5,000 p.p.m. of flour
		(2) Unstandardized bakery products	(2) 5,000 p.p.m. of flour
<b>S.3</b>	Sodium Sulphite	Biscuit dough	500 p.p.m. calculated as Sulphur Dioxide

**Date modified:**

2012-12-12



## 3. List of Permitted Colouring Agents (Lists of Permitted Food Additives)

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This List of Permitted Colouring Agents sets out authorized food additives that are used to add or restore colour to a food. It is incorporated by reference in the Marketing Authorization for Food Additives That May Be Used as Colouring Agents.

**Note:** A transition guide has been created to provide stakeholders with further information on the Lists of Permitted Food Additives as well as guidance on how to interpret and use these lists.

**Supersedes:** 2018-09-06

**Date issued:** 2019-03-20

Access archived versions of this list.

### List of Permitted Colouring Agents

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
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<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
1.	Alkanet; Aluminum Metal; Annatto; Anthocyanins; Beet Red; Canthaxanthin; Carbon Black; Carotene; Charcoal; Chlorophyll; Cochineal; Iron Oxide; Orchil; Paprika; Riboflavin; Saffron; Saunderswood; Silver Metal; Titanium Dioxide; Turmeric; Xanthophyll	<p>(1) Apple (or rhubarb) and (naming the fruit) jam; Bread; Butter; Concentrated (naming the fruit) juice except frozen concentrated orange juice; Fig marmalade with pectin; Fish roe (caviar); Ice cream mix; Ice milk mix; Icing sugar; Liqueur; Lobster paste; (naming the flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids; (naming the fruit) Jam with pectin; (naming the fruit) Jelly with pectin; Pickles; Pineapple marmalade with pectin; Relishes; Sherbet; Smoked fish; Tomato catsup</p> <p>(2) Unstandardized foods</p> <p>(3) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)</p>	<p>(1) Good Manufacturing Practice</p> <p>(2) Good Manufacturing Practice</p> <p>(3) Good Manufacturing Practice</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
1.1	Annatto	(1) Longaniza; Tocino	(1) 0.1% in accordance with the requirements of paragraph B.14.031(i) or subparagraph B.14.032(d) (xvi)
		(2) Sausage casings	(2) 1.0% (Residues of annatto in sausage prepared with such casings not to exceed 100 p.p.m.)
1.2	Annatto; Canthaxanthin; Carotene; Turmeric	Margarine	Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
1.3	Annatto; Carotene; Chlorophyll; Paprika; Riboflavin; Turmeric	Cheddar cheese; Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese; Cold-pack (naming the variety) cheese with (naming the added ingredients); Cream cheese with (naming the added ingredients); Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients); (naming the variety) Cheese	Good Manufacturing Practice
1.4	Carotene	(1) Dried whole egg; Dried yolk; Frozen whole egg; Frozen yolk; Liquid whole egg; Liquid yolk  (2) Vegetable fats and oils	(1) Good Manufacturing Practice in accordance with paragraphs B.22.034(b) and B.22.035(b)  (2) Good Manufacturing Practice in accordance with section B.09.001

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
1.5	Cochineal	Sausage casings	0.75% (Residues of cochineal in sausage prepared with such casings not to exceed 75 p.p.m.)
1.6	Iron oxide	Edible collagen film	Good Manufacturing Practice
1.7	Saunderswood	Packaged fish and meat products that are marinated or otherwise cold-processed (Division 21)	Good Manufacturing Practice
1A.	$\beta$ -apo- 8'-carotenal; Ethyl $\beta$ -apo- 8'-carotenoate	(1) Apple (or rhubarb) and (naming the fruit) jam; Bread; Butter; Concentrated (naming the fruit) juice except frozen concentrated orange juice; Fig marmalade with pectin; Fish roe (caviar); Ice cream mix; Ice milk mix; Icing sugar; Liqueur; Lobster paste; Margarine; (naming the flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids; (naming the fruit) Jam with pectin; (naming the fruit) Jelly with pectin; Pickles; Pineapple marmalade with pectin; Relishes; Sherbet; Smoked fish; Tomato catsup	(1) 35 p.p.m.
		(2) Unstandardized foods	(2) 35 p.p.m.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>(3) Cheddar cheese; Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese; Cold-pack (naming the variety) cheese with (naming the added ingredients); Cream cheese with (naming the added ingredients); Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients); (naming the variety) Cheese;</p>	<p>(3) 35 p.p.m., in accordance with the requirements of sections B.08.033, B.08.034, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8</p>
		<p>(4) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)</p>	<p>(4) 35 p.p.m.</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
2.	Caramel	<p>(1) Ale; Apple (or rhubarb) and (naming the fruit) jam; Beer; Bread; Brown bread; Butter; Cider; Cider vinegar; Concentrated (naming the fruit) juice except frozen concentrated orange juice; Fig marmalade with pectin; Fish roe (caviar); Hollands, Hollands gin, Geneva, Geneva Gin, Genever, Genever Gin or Dutch-type Gin; Honey wine; Ice cream mix; Ice milk mix; Icing sugar; Liqueur or Spirituous Cordial; Lobster paste; Malt liquor; Malt vinegar; Mincemeat; (naming the flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids; (naming the fruit) Jam with pectin; (naming the fruit) Jelly with pectin; (naming the percentage) Whole wheat bread; Pickles; Pineapple marmalade with pectin; Porter; Relishes; Rum; Sherbet; Smoked fish; Stout; Tomato catsup; Wine; Wine vinegar</p>	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice
		(3) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	(3) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(4) Sausage casings	(4) 15% (Residues of caramel in sausage prepared with such casings not to exceed 0.15%)
		(5) Cream cheese spread with (naming the added ingredients)	(5) 1.5%
		(6) Brandy; Whisky	(6) Good Manufacturing Practice in accordance with the requirements of sections B.02.050; B.02.051; B.02.052; B.02.053; B.02.054; B.02.055; B.02.056; B.02.057; B.02.058; B.02.010; B.02.013; B.02.016; B.02.018; B.02.020



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>3.</b>	Allura Red *; Amaranth *; Erythrosine *; Indigotine *; Sunset Yellow FCF *; Tartrazine *	(1) Apple (or rhubarb) and (naming the fruit) jam; Bread; Butter; Concentrated (naming the fruit) juice except frozen concentrated orange juice; Fig marmalade with pectin; Fish roe (caviar); Ice cream mix; Ice milk mix; Icing sugar; Liqueur; Lobster paste; (naming the flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids; (naming the fruit) Jam with pectin; (naming the fruit) Jelly with pectin; Pickles; Pineapple marmalade with pectin; Relishes; Sherbet; Smoked fish; Tomato catsup	(1) 300 p.p.m. singly or in combination in accordance with section B.06.002
		(2) Unstandardized foods	(2) 300 p.p.m. singly or in combination in accordance with section B.06.002
		(3) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	(3) 300 p.p.m. singly or in combination in accordance with section B.06.002
<b>3.1</b>	Allura Red *	Lumpfish caviar	1300 p.p.m. used singly

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
3.2	Allura Red <sup>*</sup> ; Sunset Yellow FCF <sup>*</sup>	Longaniza	80 p.p.m. allura red in accordance with the requirements of clause B.14.032(d) (xvi)(B) and 20 p.p.m. sunset yellow FCF in accordance with the requirements of clause B.14.032(d) (xvi)(C)
3.3	Erythrosine <sup>*</sup>	Salted anchovy; Salted scad; Salted shrimp	125 p.p.m. in accordance with the requirements of paragraph B.21.021(d)
3.4	Sunset Yellow FCF <sup>*</sup>	(1) Sausage casings	(1) 0.15% (Residues of sunset yellow FCF in sausage prepared with such casings not to exceed 15 p.p.m.)

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Cheese-flavoured corn snacks *	(2) 600 p.p.m. singly. If used in combination with other colouring agents listed in column 1 of items 3 and 4 of this list, the maximum level of use is 300 p.p.m. in accordance with paragraph B.06.002(c)
4.	Brilliant Blue FCF *; Fast Green FCF *	(1) Apple (or rhubarb) and (naming the fruit) jam; Bread; Butter; Concentrated (naming the fruit) juice except frozen concentrated orange juice; Fig marmalade with pectin; Fish roe (caviar); Ice cream mix; Ice milk mix; Icing sugar; Liqueur; Lobster paste; (naming the flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids; (naming the fruit) Jam with pectin; (naming the fruit) Jelly with pectin; Pickles; Pineapple marmalade with pectin; Relishes; Sherbet; Smoked fish; Tomato catsup	(1) 100 p.p.m. singly or in combination in accordance with section B.06.002

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized foods	(2) 100 p.p.m. singly or in combination in accordance with section B.06.002
		(3) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	(3) 100 p.p.m. singly or in combination in accordance with section B.06.002
<b>4.1</b>	Brilliant Blue FCF *	Feta cheese	0.10 p.p.m.
<b>5.</b>	Citrus Red No. 2 *	Skins of whole oranges	2 p.p.m.
<b>6.</b>	Ponceau SX *	Fruit Peel; Glacé fruits; Maraschino cherries	150 p.p.m.
<b>7.</b>	Gold	Unstandardized alcoholic beverages; Liqueur	Good Manufacturing Practice
<b>8.</b>	Sodium Copper Chlorophyllin	(1) Frozen novelties; Ice cream mix; Ice milk mix; Sherbet; Unstandardized confectionery; Unstandardized frozen desserts; Unstandardized mixes for frozen dairy products	(1) 300 p.p.m.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
9.	Allura Red *; Brilliant Blue FCF *; Sunset Yellow FCF *; Tartrazine *	Lumpfish caviar	A combination of 500 p.p.m. allura red, 450 p.p.m. brilliant blue FCF, 250 p.p.m. sunset yellow FCF and 100 p.p.m. tartrazine
10.	Potassium aluminum silicate-based iron oxide	(1) Chewing gum; Unstandardized confectionery	(1) 1.25%. If any combination of potassium aluminum silicate-based iron oxide, potassium aluminum silicate-based titanium dioxide or potassium aluminum silicate-based titanium dioxide and iron oxide is used, the total amount not to exceed 1.25%.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized alcoholic beverages	(2) 0.5%. If any combination of potassium aluminum silicate-based iron oxide, potassium aluminum silicate-based titanium dioxide or potassium aluminum silicate-based titanium dioxide and iron oxide is used, the total amount not to exceed 0.5%.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>(3) Gelatin desserts; Unstandardized bakery products</p>	<p>(3) 0.15%. If any combination of potassium aluminum silicate-based iron oxide, potassium aluminum silicate-based titanium dioxide or potassium aluminum silicate-based titanium dioxide and iron oxide is used, the total amount not to exceed 0.15%.</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(4) Colour formulations applied to the surface of bite sized chocolate, bite sized milk chocolate, bite sized sweet chocolate or bite sized white chocolate	(4) 0.15% of the chocolate product as consumed. If any combination of potassium aluminum silicate-based iron oxide, potassium aluminum silicate-based titanium dioxide or potassium aluminum silicate-based titanium dioxide and iron oxide is used, the total amount not to exceed 0.15% of the chocolate product as consumed.



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
11.	Potassium aluminum silicate-based titanium dioxide	(1) Chewing gum; Unstandardized confectionery	(1) 1.25%. If any combination of potassium aluminum silicate-based iron oxide, potassium aluminum silicate-based titanium dioxide or potassium aluminum silicate-based titanium dioxide and iron oxide is used, the total amount not to exceed 1.25%.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized alcoholic beverages	(2) 0.5%. If any combination of potassium aluminum silicate-based iron oxide, potassium aluminum silicate-based titanium dioxide or potassium aluminum silicate-based titanium dioxide and iron oxide is used, the total amount not to exceed 0.5%.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Gelatin desserts; Unstandardized bakery products	(3) 0.15%. If any combination of potassium aluminum silicate-based iron oxide, potassium aluminum silicate-based titanium dioxide or potassium aluminum silicate-based titanium dioxide and iron oxide is used, the total amount not to exceed 0.15%.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(4) Colour formulations applied to the surface of bite sized chocolate, bite sized milk chocolate, bite sized sweet chocolate or bite sized white chocolate	(4) 0.15% of the chocolate product as consumed. If any combination of potassium aluminum silicate-based iron oxide, potassium aluminum silicate-based titanium dioxide or potassium aluminum silicate-based titanium dioxide and iron oxide is used, the total amount not to exceed 0.15% of the chocolate product as consumed.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
12.	Potassium aluminum silicate-based titanium dioxide and iron oxide	(1) Chewing gum; Unstandardized confectionery	(1) 1.25%. If any combination of potassium aluminum silicate-based iron oxide, potassium aluminum silicate-based titanium dioxide or potassium aluminum silicate-based titanium dioxide and iron oxide is used, the total amount not to exceed 1.25%.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized alcoholic beverages	(2) 0.5%. If any combination of potassium aluminum silicate-based iron oxide, potassium aluminum silicate-based titanium dioxide or potassium aluminum silicate-based titanium dioxide and iron oxide is used, the total amount not to exceed 0.5%.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Gelatin desserts; Unstandardized bakery products	(3) 0.15%. If any combination of potassium aluminum silicate-based iron oxide, potassium aluminum silicate-based titanium dioxide or potassium aluminum silicate-based titanium dioxide and iron oxide is used, the total amount not to exceed 0.15%.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(4) Colour formulations applied to the surface of bite sized chocolate, bite sized milk chocolate, bite sized sweet chocolate or bite sized white chocolate	(4) 0.15% of the chocolate product as consumed. If any combination of potassium aluminum silicate-based iron oxide, potassium aluminum silicate-based titanium dioxide or potassium aluminum silicate-based titanium dioxide and iron oxide is used, the total amount not to exceed 0.15% of the chocolate product as consumed.



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
13.	Lycopene Extract from Tomato	(1) Dry beverage mixes except fruit-flavoured dry beverage mixes; Non-alcoholic carbonated water-based flavoured and sweetened beverages; Unstandardized coffee beverages; Unstandardized tea beverages; Unstandardized vegetable-based beverages	(1) 12 p.p.m. calculated as lycopene, in beverages as consumed
		(2) Frostings; Unstandardized confectionery	(2) 40 p.p.m. calculated as lycopene
		(3) Chewing gum; Unstandardized confectionery coatings	(3) 100 p.p.m. calculated as lycopene
		(4) Apple (or rhubarb) and (naming the fruit) jam; (naming the fruit) Jam with pectin; Pineapple marmalade with pectin; Unstandardized fruit spreads	(4) 10 p.p.m. calculated as lycopene
		(5) Mashed fruit for use in yogurt; Mashed fruit for use in yogurt-based beverages	(5) 30 p.p.m. calculated as lycopene
		(6) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Unstandardized dairy-based dips; Unstandardized dairy-based spreads	(6) 20 p.p.m. calculated as lycopene

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(7) Unstandardized dairy-based beverages; Unstandardized dairy-based dry beverage mixes	(7) 20 p.p.m. calculated as lycopene, in beverages as consumed
		(8) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	(8) 20 p.p.m. calculated as lycopene
		(9) Simulated meat products	(9) 30 p.p.m. calculated as lycopene
		(10) Unstandardized desserts; Sherbet	(10) 20 p.p.m. calculated as lycopene
		(11) Fillings; Filling mixes	(11) 20 p.p.m. calculated as lycopene, in fillings as consumed
		(12) Unstandardized dry sauce mixes; Unstandardized sauces	(12) 15 p.p.m. calculated as lycopene, in sauces as consumed

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
		(13) Ice cream mix	(13) 20 p.p.m. calculated as lycopene, in the ice cream made from the mix
		(14) Ice milk mix	(14) 20 p.p.m. calculated as lycopene, in the ice milk made from the mix
		(15) Non-carbonated unsweetened flavoured coloured water beverages	(15) 3 p.p.m. calculated as lycopene
14.	Calcium Carbonate; Ground Limestone	Unstandardized confectionery	Good Manufacturing Practice

**\*  
—** This colouring agent is a synthetic colour, as defined in B.06.001, Division 6, Part B of the Food and Drug Regulations. For the purposes of B.06.061, the synthetic colours identified in the List above are water soluble with the exception of Citrus Red No. 2.

**Date modified:**

2012-12-12

## 4. List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents (Lists of Permitted Food Additives)

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This List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents sets out authorized food additives used to form or maintain a uniform emulsion of two or more phases in a food, impart a particular food texture through the formation of a gel, maintain a uniform dispersion of two or more ingredients in a food, or modify the viscosity of a food. It is incorporated by reference in the Marketing Authorization for Food Additives That May Be Used as Emulsifying, Gelling, Stabilizing or Thickening Agents.

**Note:** A transition guide has been created to provide stakeholders with further information on the Lists of Permitted Food Additives as well as guidance on how to interpret and use these lists.

**Supersedes:** 2018-11-16

**Date issued:** 2019-03-05

Access archived versions of this list.

### List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
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<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>A.1</b>	Acacia Gum	(1) Cream; French dressing; Mincemeat; (naming the flavour) Milk; Mustard pickles; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; Relishes; Salad dressing; (naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids	(1) Good Manufacturing Practice
		(2) Ice milk mix; Ice milk	(2) 0.5% in accordance with the requirements of section B.08.071

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Ice cream mix; Ice cream	(3) 0.5% in accordance with the requirements of section B.08.061
		(4) Sherbet	(4) 0.75% in accordance with the requirements of section B.08.063
		(5) Unstandardized foods	(5) Good Manufacturing Practice
		(6) Calorie-reduced margarine	(6) 0.5%. If used in combination with other food additives permitted by this list in this food except gelatin, lecithin, monoglycerides, mono- and diglycerides, and sorbitan tristearate, the total amount not to exceed 0.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(7) Canned asparagus; Canned green beans; Canned peas ; Canned wax beans	(7) 1.0% in accordance with the requirements of clause B.11.002(d)(viii)(C)
<b>A.1A</b>	Acacia Gum modified with octenyl succinic anhydride (OSA)	(1) French dressing; Icings; Salad dressing; Unstandardized dressings; Unstandardized sauces	(1) 1.0%
		(2) Unstandardized beverages	(2) 0.1%
		(3) Unstandardized flavouring preparations	(3) 0.05%
<b>A.2</b>	Acetylated Mono-glycerides	Unstandardized foods	Good Manufacturing Practice
<b>A.3</b>	Acetylated Tartaric Acid Esters of Mono- and Di-glycerides	(1) Bread	(1) 6,000 p.p.m. of flour
		(2) Unstandardized foods	(2) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Infant formulas based on crystalline amino acids	(3) 0.024% as consumed
<b>A.4</b>	Agar	(1) Brawn; Canned (naming the poultry); Cream; Headcheese; Meat binder or (naming the meat product) binder where sold for use in prepared meat or prepared meat by-product in which a gelling agent is a permitted ingredient; Meat by-product loaf; Meat loaf; Mustard pickles; (naming the flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids;	(1) Good Manufacturing Practice



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids; (naming the fruit) Jelly with pectin; Potted meat; Potted meat by-product; Relishes	
		(2) Ice milk mix; Ice milk	(2) 0.5% in accordance with the requirements of section B.08.071
		(3) Ice cream mix, Ice cream	(3) 0.5% in accordance with the requirements of section B.08.061
		(4) Sherbet	(4) 0.75% in accordance with the requirements of section B.08.063
		(5) Unstandardized foods	(5) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(6) Calorie-reduced margarine	(6) 0.5%. If used in combination with other food additives permitted by this list in this food except gelatin, lecithin, monoglycerides, mono- and diglycerides, and sorbitan tristearate, the total amount not to exceed 0.5%
		(7) Prepared fish or prepared meat (Division 21)	(7) Good Manufacturing Practice in accordance with the requirements of B.21.006

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>A.5</b>	Algin	<p>(1) Ale; Beer; Cream; French dressing; Malt liquor; Mustard pickles; (naming the flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids; Porter; Relishes; Salad dressing; Stout</p>	<p>(1) Good Manufacturing Practice</p>
		<p>(2) Infant formula</p>	<p>(2) 0.03% as consumed. If used in combination with carrageenan or guar gum or both, the total not to exceed 0.03%</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Cottage cheese; Creamed cottage cheese	(3) 0.5% in accordance with the requirements of sections B.08.051 and B.08.052
		(4) Sherbet	(4) 0.75% in accordance with the requirements of section B.08.063
		(5) Unstandardized foods	(5) Good Manufacturing Practice
		(6) Calorie-reduced margarine	(6) 0.5%. If used in combination with other food additives permitted by this list in this food except gelatin, lecithin, monoglycerides, mono- and diglycerides, and sorbitan tristearate, the total amount not to exceed 0.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(7) Sour cream	(7) 0.5%. If used in combination with other food additives permitted by this list in sour cream except monoglycerides, mono- and diglycerides, and sodium phosphate dibasic, the total amount not to exceed 0.5%
		(8) Canned asparagus; Canned green beans; Canned peas; Canned wax beans	(8) 1.0% in accordance with the requirements of clause B.11.002(d)(viii)(C)
		(9) Infant formula based on isolated amino acids or protein hydrolysates, or both	(9) 0.1% as consumed. If used in combination with carrageenan or guar gum or both, the total not to exceed 0.1%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(10) Lactose-free infant formula based on milk protein	(10) 0.05% as consumed. If used in combination with carrageenan or guar gum or both, the total not to exceed 0.05%
		(11) Ice cream mix; Ice cream	(11) 0.5% in accordance with the requirements of section B.08.061
		(12) Ice milk mix; Ice milk	(12) 0.5% in accordance with the requirements of section B.08.071
<b>A.6</b>	Alginic Acid	Same foods as listed for Algin	Same levels as prescribed for Algin
<b>A.7</b>	Ammonium Alginate	Same foods as listed for Algin	Same levels as prescribed for Algin
<b>A.8</b>	Ammonium Carrageenan	(1) Ale; Beer; Brawn; Canned (naming the poultry); Cream; French dressing;	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>Headcheese;  (naming the fruit)  Jelly with pectin;  Light beer; Malt liquor; Meat binder or (naming the meat product) binder where sold for use in prepared meat or prepared meat by-products in which a gelling agent is a permitted ingredient; Meat by-product loaf; Meat loaf; (naming the flavour) Milk; Mustard pickles; Porter; Potted meat; Potted meat by-product; Relishes; Salad dressing; (naming the flavour) Skim milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Skim milk with added milk solids; (naming the</p>	

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		flavour) Partly skimmed milk with added milk solids; Stout	
		(2) Cottage cheese; Creamed cottage cheese	(2) 0.5% in accordance with the requirements of sections B.08.051 and B.08.052
		(3) Evaporated milk	(3) 0.015%
		(4) Sherbet	(4) 0.75% in accordance with the requirements of section B.08.063
		(5) Concentrated partly skimmed milk; Evaporated partly skimmed milk	(5) 0.01%



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(6) Infant formula based on isolated amino acids or protein hydrolysates, or both	(6) 0.1% as consumed. If used in combination with algin or guar gum or both, the total not to exceed 0.1%
		(7) Infant formula	(7) 0.03% as consumed. If used in combination with algin or guar gum or both, the total not to exceed 0.03%
		(8) Unstandardized foods	(8) Good Manufacturing Practice
		(9) Calorie-reduced margarine	(9) 0.5%. If used in combination with other food additives permitted by this list in this food except gelatin, lecithin, monoglycerides, mono- and diglycerides, and sorbitan tristearate, the total amount not to exceed 0.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(10) Sour cream	(10) 0.5%. If used in combination with other food additives permitted by this list in sour cream except monoglycerides, mono- and diglycerides, and sodium phosphate dibasic, the total amount not to exceed 0.5%
		(11) Canned asparagus; Canned green beans; Canned peas; Canned wax beans	(11) 1.0% in accordance with the requirements of clause B.11.002(d)(viii)(C)

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(12) Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese with (naming the added ingredients); Cream cheese; Cream cheese with (naming the added ingredients)	(12) 0.5%. If used in combination with other food additives permitted by this list in these foods, the total amount not to exceed 0.5%
		(13) Lactose-free infant formula based on milk protein	(13) 0.05% as consumed. If used in combination with algin or guar gum or both, the total not to exceed 0.05%
		(14) Ice cream mix; Ice cream	(14) 0.5% in accordance with the requirements of section B.08.061

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(15) Ice milk mix; Ice milk	(15) 0.5% in accordance with the requirements of section B.08.071
		(16) Prepared fish or prepared meat (Division 21)	(16) Good Manufacturing Practice in accordance with the requirements of B.21.006
		(17) Cream cheese spread; Cream cheese spread with (naming the added ingredients)	(17) 0.5%. If used in combination with other food additives permitted by this list in these foods except phosphate salts, citrate salts, tartrate salts, or sodium gluconate, the total amount not to exceed 0.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(18) Processed cheese spread; Processed cheese spread with (naming the added ingredients)	(18) 0.5%. If used in combination with other food additives permitted by this list in these foods except citrate salts, lecithin, monoglycerides, mono- and diglycerides, phosphate salts, sodium gluconate, or tartrate salts, the total amount not to exceed 0.5%
<b>A.9</b>	Ammonium Furcelleran	Same foods as listed for Furcelleran	Same levels as prescribed for Furcelleran

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>A.9A</b>	Ammonium Salt of Phosphorylated Glyceride	(1) Bread; Cream; Mustard pickles; (naming the flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids; Relishes	(1) Good Manufacturing Practice
		(2) Ice milk mix; Ice milk	(2) 0.5% in accordance with the requirements of section B.08.071
		(3) Ice cream mix; Ice cream	(3) 0.5% in accordance with the requirements of section B.08.061

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(4) Sherbet	(4) 0.75% in accordance with the requirements of section B.08.063
		(5) Unstandardized foods	(5) Good Manufacturing Practice
		(6) Chocolate products; Cocoa products	(6) 0.7% in accordance with the requirements of sections B.04.006, B.04.007, B.04.008, B.04.009, B.04.010 and B.04.011
<b>A.10</b>	Arabino-galactan	(1) Essential oils; Pie filling mixes; Pudding mixes; Unstandardized beverage bases; Unstandardized beverage mixes; Unstandardized dressing	(1) Good Manufacturing Practice
<b>B.1</b>	Baker's yeast Glycan	Unstandardized foods	Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
C.1	Calcium Alginate	Same foods as listed for Algin	Same levels as prescribed for Algin
C.2	Calcium Carbonate	(1) Unstandardized Foods	(1) Good Manufacturing Practice
		(2) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	(2) Good Manufacturing Practice
C.3	Calcium Carrageenan	(1) Ale; Beer; Brawn; Canned (naming the poultry); Cream; French dressing; Headcheese; (naming the fruit) Jelly with pectin; Light beer; Malt liquor; Meat binder or (naming the meat product) binder where sold for use in prepared meat or prepared meat by-products in which a gelling	(1) Good Manufacturing Practice



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		agent is a permitted ingredient; Meat by-product loaf; Meat loaf; (naming the flavour) Milk; Mustard pickles; Porter; Potted meat; Potted meat by-product; Relishes; Salad dressing; (naming the flavour) Skim milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Skim milk with added milk solids; (naming the flavour) Partly skimmed milk with added milk solids; Stout	
		(2) Cottage cheese; Creamed cottage cheese	(2) 0.5% in accordance with the requirements of section B.08.051 and B.08.052

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Evaporated milk	(3) 0.015%
		(4) Sherbet	(4) 0.75% in accordance with the requirements of section B.08.063
		(5) Evaporated partly skimmed milk; Concentrated partly skimmed milk;	(5) 0.01%
		(6) Infant formula based on isolated amino acids or protein hydrolysates, or both	(6) 0.1% as consumed. If used in combination with algin or guar gum or both, the total not to exceed 0.1%
		(7) Infant formula	(7) 0.03% as consumed. If used in combination with algin or guar gum or both, the total not to exceed 0.03%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(8) Unstandardized foods	(8) Good Manufacturing Practice
		(9) Calorie-reduced margarine	(9) 0.5%. If used in combination with other food additives permitted by this list in this food except gelatin, lecithin, monoglycerides, mono- and diglycerides, and sorbitan tristearate, the total amount not to exceed 0.5%
		(10) Sour cream	(10) 0.5%. If used in combination with other food additives permitted by this list in sour cream except monoglycerides, mono- and diglycerides, and sodium phosphate dibasic, the total amount not to exceed 0.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(11) Canned asparagus; Canned green beans; Canned peas; Canned wax beans	(11) 1.0% in accordance with the requirements of clause B.11.002(d)(viii)(C)
		(12) Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese with (naming the added ingredients); Cream cheese; Cream cheese with (naming the added ingredients)	(12) 0.5%. If used in combination with other food additives permitted by this list in these foods, the total amount not to exceed 0.5%
		(13) Lactose-free infant formula based on milk protein	(13) 0.05% as consumed. If used in combination with algin or guar gum or both, the total not to exceed 0.05%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(14) Ice cream mix; Ice cream	(14) 0.5% in accordance with the requirements of section B.08.061
		(15) Ice milk mix; Ice milk	(15) 0.5% in accordance with the requirements of section B.08.071
		(16) Prepared fish or prepared meat (Division 21)	(16) Good Manufacturing Practice in accordance with the requirements of B.21.006
		(17) Cream cheese spread; Cream cheese spread with (naming the added ingredients)	(17) 0.5%. If used in combination with other food additives permitted by this list in these foods except phosphate salts, citrate salts, tartrate salts, or sodium gluconate, the total amount not to exceed 0.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(18) Processed cheese spread; Processed cheese spread with (naming the added ingredients)	(18) 0.5%. If used in combination with other food additives permitted by this list in these foods except citrate salts, lecithin, monoglycerides, mono- and diglycerides, phosphate salts, sodium gluconate, or tartrate salts, the total amount not to exceed 0.5%
<b>C.4</b>	Calcium Citrate	(1) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients);	(1) 4.0%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>Processed (naming the variety) cheese;            Processed (naming the variety) cheese with (naming the added ingredients)</p>	<p>phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the total amount of these salts not to exceed 4.0% when calculated as anhydrous salts and the total amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5%.</p>
		(2) Unstandardized foods	(2) Good Manufacturing Practice
<b>C.5</b>	Calcium Furcelleran	Same foods as listed for Furcelleran	Same levels as prescribed for Furcelleran
<b>C.6</b>	Calcium Gluconate	Unstandardized foods	Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>C.7</b>	Calcium Glycerophosphate	Unstandardized dessert mixes	Good Manufacturing Practice
<b>C.8</b>	Calcium Hypophosphite	Unstandardized dessert mixes	Good Manufacturing Practice
<b>C.9</b>	Calcium Phosphate, dibasic	(1) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	(1) 3.5%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
			sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.
		(2) Unstandardized foods	(2) Good Manufacturing Practice
<b>C.10</b>	Calcium Phosphate, tribasic	Unstandardized foods	Good Manufacturing Practice
<b>C.11</b>	Calcium Sulphate	(1) Ice milk mix; Ice milk	(1) 0.5% in accordance with the requirements of section B.08.071
		(2) Ice cream mix; Ice cream	(2) 0.5% in accordance with the requirements of section B.08.061
		(3) Sherbet	(3) 0.75% in accordance with the requirements of section B.08.063

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(4) Unstandardized foods	(4) Good Manufacturing Practice
		(5) Creamed cottage cheese	(5) 0.05% in accordance with the requirements of section B.08.052
		(6) Cream for whipping, heat-treated above 100°C	(6) 0.005%
		(7) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	(7) 0.06%
<b>C.12</b>	Calcium Tartrate	Unstandardized foods	Good Manufacturing Practice
<b>C.13</b>	Carboxymethyl Cellulose	Same foods as listed for Sodium Carboxymethyl Cellulose	Same levels as prescribed for Sodium Carboxymethyl Cellulose

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>C.14</b>	Carob Bean Gum	(1) Cream; French dressing; Mincemeat; Mustard pickles; (naming the flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids; Relishes; Salad dressing	(1) Good Manufacturing Practice
		(2) Cottage cheese; Creamed cottage cheese;	(2) 0.5% in accordance with the requirements of sections B.08.051 and B.08.052

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Ice cream mix; Ice cream	(3) 0.5% in accordance with the requirements of section B.08.061
		(4) Ice milk mix; Ice milk	(4) 0.5% in accordance with the requirements of section B.08.071
		(5) Calorie-reduced margarine	(5) 0.5%. If used in combination with other food additives permitted by this list in this food except gelatin, lecithin, monoglycerides, mono- and diglycerides, and sorbitan tristearate, the total amount not to exceed 0.5%
		(6) Sherbet	(6) 0.75% in accordance with the requirements of section B.08.063

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(7) Sour cream	(7) If used in combination with other food additives permitted by this list in sour cream except monoglycerides, mono- and diglycerides, and sodium phosphate dibasic, the total amount not to exceed 0.5%
		(8) Unstandardized foods	(8) Good Manufacturing Practice
		(9) Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese with (naming the added ingredients); Cream cheese; Cream cheese with (naming the added ingredients)	(9) 0.5%. If used in combination with other food additives permitted by this list in these foods, the total amount not to exceed 0.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(10) Cream cheese spread; Cream cheese spread with (naming the added ingredients)	(10) 0.5%. If used in combination with other food additives permitted by this list in these foods except phosphate salts, citrate salts, tartrate salts, or sodium gluconate, the total amount not to exceed 0.5%
		(11) Processed cheese spread; Processed cheese spread with (naming the added ingredients)	(11) 0.5%. If used in combination with other food additives permitted by this list in these foods except citrate salts, lecithin, monoglycerides, mono- and diglycerides, phosphate salts, sodium gluconate, or tartrate salts, the total amount not to exceed 0.5%
<b>C.15</b>	Carrageenan	(1) Ale; Beer; Brawn; Canned (naming the poultry);	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>Cream; French dressing;  Headcheese;  (naming the fruit)  Jelly with pectin;  Light beer; Malt liquor; Meat binder or (naming the meat product) binder where sold for use in prepared meat or prepared meat by-products in which a gelling agent is a permitted ingredient; Meat by-product loaf; Meat loaf; (naming the flavour) Milk; Mustard pickles; Porter; Potted meat; Potted meat by-product; Relishes; Salad dressing; (naming the flavour) Skim milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Skim milk</p>	

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		with added milk solids; (naming the flavour) Partly skimmed milk with added milk solids; Stout; Squid meat intended for processing	
		(2) Cottage cheese; Creamed cottage cheese	(2) 0.5% in accordance with the requirements of sections B.08.051 and B.08.052
		(3) Evaporated milk	(3) 0.015%
		(4) Sherbet	(4) 0.75% in accordance with the requirements of section B.08.063
		(5) Concentrated partly skimmed milk; Evaporated partly skimmed milk; Frozen fish fillets; Frozen prepared fish fillets	(5) 0.01%



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(6) Infant formula based on isolated amino acids or protein hydrolysates, or both	(6) 0.1% as consumed. If used in combination with algin or guar gum or both, the total not to exceed 0.1%
		(7) Infant formula	(7) 0.03% as consumed. If used in combination with algin or guar gum or both, the total not to exceed 0.03%
		(8) Unstandardized foods	(8) Good Manufacturing Practice
		(9) Calorie-reduced margarine	(9) 0.5%. If used in combination with other food additives permitted by this list in this food except gelatin, lecithin, monoglycerides, mono- and diglycerides, and sorbitan tristearate, the total amount not to exceed 0.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(10) Sour cream	(10) 0.5%. If used in combination with other food additives permitted by this list in sour cream except monoglycerides, mono- and diglycerides, and sodium phosphate dibasic, the total amount not to exceed 0.5%
		(11) Canned asparagus; Canned green beans; Canned peas; Canned wax beans	(11) 1.0% in accordance with the requirements of clause B.11.002(d)(viii)(C)

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(12) Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese with (naming the added ingredients); Cream cheese; Cream cheese with (naming the added ingredients)	(12) 0.5%. If used in combination with other food additives permitted by this list in these foods, the total amount not to exceed 0.5%
		(13) Lactose-free infant formula based on milk protein	(13) 0.05% as consumed. If used in combination with algin or guar gum or both, the total not to exceed 0.05%
		(14) Ice cream mix; Ice cream	(14) 0.5% in accordance with the requirements of section B.08.061

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(15) Ice milk mix; Ice milk	(15) 0.5% in accordance with the requirements of section B.08.071
		(16) Prepared fish or prepared meat (Division 21)	(16) Good Manufacturing Practice in accordance with the requirements of B.21.006
		(17) Cream cheese spread; Cream cheese spread with (naming the added ingredients)	(17) 0.5%. If used in combination with other food additives permitted by this list in these foods except phosphate salts, citrate salts, tartrate salts, or sodium gluconate, the total amount not to exceed 0.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(18) Processed cheese spread; Processed cheese spread with (naming the added ingredients)	(18) 0.5%. If used in combination with other food additives permitted by this list in these foods except citrate salts, lecithin, monoglycerides, mono- and diglycerides, phosphate salts, sodium gluconate, or tartrate salts, the total amount not to exceed 0.5%
<b>C.17</b>	Cellulose Gum	Same foods as listed for Sodium Carboxymethyl Cellulose	Same levels as prescribed for Sodium Carboxymethyl Cellulose
<b>C.18</b>	Citric Acid Esters of Mono- and Di-glycerides	(1) Infant formula based on crystalline amino acids or protein hydrolysates, or both	(1) 0.155% as consumed
		(2) Unstandardized foods	(2) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>F.1</b>	Furcelleran	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice
		(3) Calorie-reduced margarine	(3) 0.5%. If used in combination with other food additives permitted by this list in this food except gelatin, lecithin, monoglycerides, mono- and diglycerides, and sorbitan tristearate, the total amount not to exceed 0.5%
		(4) Canned asparagus; Canned green beans; Canned peas; Canned waxed beans	(4) 1.0% in accordance with the requirements of clause B.11.002(d)(viii)(C)
<b>G.1</b>	Gelatin	(1) Brawn; Canned (naming the	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		poultry); Cream; Headcheese; Meat binder or (naming the meat product) binder where sold for use in prepared meat or prepared meat by-product in which a gelling agent is a permitted ingredient; Meat by-product loaf; Meat loaf; Mustard pickles; (naming the flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids; (naming the fruit) Jelly with pectin; Potted meat; Potted meat	

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		by-product; Prepared hams, shoulders, butts, picnics and backs; Relishes	
		(2) Cottage cheese; Creamed cottage cheese	(2) 0.5% in accordance with the requirements of sections B.08.051 and B.08.052
		(3) Sherbet	(3) 0.75% in accordance with the requirements of section B.08.063
		(4) Sour cream	(4) If used in combination with other food additives permitted by this list in sour cream except monoglycerides, mono- and diglycerides, and sodium phosphate dibasic, the total amount not to exceed 0.5%



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(5) Unstandardized Foods	(5) Good Manufacturing Practice
		(6) Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese with (naming the added ingredients); Cream cheese; Cream cheese with (naming the added ingredients)	(6) 0.5%. If used in combination with other food additives permitted by this list in these foods, the total amount not to exceed 0.5%
		(7) Ice cream mix; Ice cream	(7) 0.5% in accordance with the requirements of section B.08.061
		(8) Ice milk mix; Ice milk	(8) 0.5% in accordance with the requirements of section B.08.071

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(9) Prepared fish or prepared meat (Division 21)	(9) Good Manufacturing Practice in accordance with the requirements of B.21.006
		(10) Calorie-reduced margarine	(10) 1.0%
		(11) Cream cheese spread; Cream cheese spread with (naming the added ingredients)	(11) 0.5%. If used in combination with other food additives permitted by this list in these foods except phosphate salts, citrate salts, tartrate salts, or sodium gluconate, the total amount not to exceed 0.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(12) Processed cheese spread; Processed cheese spread with (naming the added ingredients)	(12) 0.5%. If used in combination with other food additives permitted by this list in these foods except citrate salts, lecithin, monoglycerides, mono- and diglycerides, phosphate salts, sodium gluconate, or tartrate salts, the total amount not to exceed 0.5%
<b>G.2</b>	Gellan Gum	(1) Frostings; Unstandardized confectionery	(1) 0.5%
		(2) Aspics; Unstandardized fruit spreads; Unstandardized processed fruit products	(2) 0.3%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Calorie-reduced margarine	(3) 0.25%. If used in combination with other food additives permitted by this list in this food except gelatin, lecithin, monoglycerides, mono- and diglycerides, and sorbitan tristearate, the total amount not to exceed 0.5%
		(4) Unstandardized dairy products	(4) 0.15%
		(5) Filling mixes; Fillings; French dressing; Pudding mixes; Puddings; Salad dressing; Unstandardized dressings; Unstandardized gelatins	(5) 0.1%
		(6) Baking mixes; Unstandardized bakery products	(6) 0.1% of the dry mix

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(7) Topping mixes; Toppings; Unstandardized sauces; Unstandardized table syrups	(7) 0.05%
		(8) Unstandardized beverages	(8) 0.08%
		(9) Snack foods	(9) 0.1%
		(10) Reduced fats spreads	(10) 0.25%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(11) (naming the flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids	(11) 0.15%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>G.3</b>	Guar Gum	(1) Bread; Cream; French dressing; Mincemeat; Mustard pickles; (naming the flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids; Relishes; Salad dressing	(1) Good Manufacturing Practice
		(2) Cottage cheese; Creamed cottage cheese;	(2) 0.5% in accordance with the requirements of sections B.08.051 and B.08.052

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Infant formula	(3) 0.03% as consumed. If used in combination with algin or carrageenan or both, the total not to exceed 0.03%
		(4) Sherbet	(4) 0.75% in accordance with the requirements of section B.08.063
		(5) Unstandardized foods	(5) Good Manufacturing Practice
		(6) Calorie-reduced margarine	(6) 0.5%. If used in combination with other food additives permitted by this list in this food except gelatin, lecithin, monoglycerides, mono- and diglycerides, and sorbitan tristearate, the total amount not to exceed 0.5%



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(7) Sour cream	(7) 0.5%. If used in combination with other food additives permitted by this list in sour cream except monoglycerides, mono- and diglycerides, and sodium phosphate dibasic, the total amount not to exceed 0.5%
		(8) Canned asparagus; Canned green beans; Canned peas; Canned waxed beans	(8) 1.0% in accordance with the requirements of clause B.11.002(d)(viii)(C)

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(9) Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese with (naming the added ingredients); Cream cheese; Cream cheese with (naming the added ingredients)	(9) 0.5%. If used in combination with other food additives permitted by this list in these foods, the total amount not to exceed 0.5%
		(10) Infant formula based on isolated amino acids or protein hydrolysates, or both	(10) 0.1% as consumed. If used in combination with algin or carrageenan or both, the total not to exceed 0.1%
		(11) Lactose-free infant formula based on milk protein	(11) 0.05% as consumed. If used in combination with algin or carrageenan or both, the total not to exceed 0.05%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(12) Ice cream mix; Ice cream	(12) 0.5% in accordance with the requirements of section B.08.061
		(13) Ice milk mix; Ice milk	(13) 0.5% in accordance with the requirements of section B.08.071
		(14) Cream cheese spread; Cream cheese spread with (naming the added ingredients)	(14) 0.5%. If used in combination with other food additives permitted by this list in these foods except phosphate salts, citrate salts, tartrate salts, or sodium gluconate, the total amount not to exceed 0.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(15) Processed cheese spread; Processed cheese spread with (naming the added ingredients)	(15) 0.5%. If used in combination with other food additives permitted by this list in these foods except citrate salts, lecithin, monoglycerides, mono- and diglycerides, phosphate salts, sodium gluconate, or tartrate salts, the total amount not to exceed 0.5%
<b>G.4</b>	Gum Arabic	Same foods as listed for Acacia Gum	Same level as prescribed for Acacia Gum
<b>H.1</b>	Hydroxylated Lecithin	(1) Chocolate products; Cocoa products	(1) 1.0% in accordance with the requirements of sections B.04.006, B.04.007, B.04.008, B.04.009, B.04.010 and B.04.011
		(2) Unstandardized foods	(2) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>H.1A</b>	Hydroxypropyl Cellulose	Unstandardized foods	Good Manufacturing Practice
<b>H.2</b>	Hydroxypropyl Methylcellulose	(1) French dressing; (naming the flavour) Milk; Mustard pickles; Relishes; (naming the flavour) Skim milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Skim milk with added milk solids; (naming the flavour) Partly skimmed milk with added milk solids; Salad dressing	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice
<b>I.1</b>	Irish Moss Gelose	Same foods as listed for Carrageenan	Same levels as prescribed for Carrageenan

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>K.1</b>	Karaya Gum	(1) French dressing; (naming the flavour) Milk; Mustard pickles; Relishes; (naming the flavour) Skim milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Skim milk with added milk solids; (naming the flavour) Partly skimmed milk with added milk solids; Salad dressing	(1) Good Manufacturing Practice
		(2) Cottage cheese; Creamed cottage cheese	(2) 0.5% in accordance with the requirements of sections B.08.051 and B.08.052
		(3) Sherbet	(3) 0.75% in accordance with the requirements of section B.08.063

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(4) Unstandardized foods	(4) Good Manufacturing Practice
		(5) Calorie-reduced margarine	(5) 0.5%. If used in combination with other food additives permitted by this list in this food except gelatin, lecithin, monoglycerides, mono- and diglycerides, and sorbitan tristearate, the total amount not to exceed 0.5%
		(6) Ice cream mix; Ice cream	(6) 0.5% in accordance with the requirements of section B.08.061
		(7) Ice milk mix; Ice milk	(7) 0.5% in accordance with the requirements of section B.08.071

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>L.1</b>	Lactylated Mono- and Di-glycerides	(1) Shortening	(1) 8.0% (except that the total combined mono- and di-glycerides and lactylated mono- and di-glycerides must not exceed 20.0% of the shortening)
		(2) Unstandardized foods	(2) 8.0% of the fat content
		(3) Whipped yogurt	(3) 0.5%
<b>L.1A</b>	Lactylic Esters of Fatty Acids	Unstandardized foods	Good Manufacturing Practice



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>L.2</b>	Lecithin	(1) Bread; Cream; (naming the flavour) Milk; Mustard pickles; Relishes; (naming the flavour) Skim milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Skim milk with added milk solids; (naming the flavour) Partly skimmed milk with added milk solids	(1) Good Manufacturing Practice
		(2) Ice milk mix; Ice milk	(2) 0.5%, singly or in combination with other emulsifiers
		(3) Infant formula	(3) 0.3% as consumed
		(4) Sherbet	(4) 0.75% in accordance with the requirements of section B.08.063

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(5) Unstandardized foods	(5) Good Manufacturing Practice
		(6) Margarine	(6) 0.2%
		(7) Calorie-reduced margarine	(7) 0.5%
		(8) Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	(8) 0.2%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(9) Ice cream mix; Ice cream	(9) 0.5% in accordance with the requirements of section B.08.061
		(10) Milk powder	(10) 0.5%
		(11) Chocolate products; Cocoa products	(11) 1.0% in accordance with the requirements of sections B.04.006, B.04.007, B.04.008, B.04.009, B.04.010 and B.04.011
<b>L.3</b>	Locust Bean Gum	Same foods as listed for Carob Bean Gum	Same levels as prescribed for Carob Bean Gum
<b>M.1</b>	Magnesium Chloride	Tofu	0.3%, calculated as the anhydrous salt
<b>M.2</b>	Methylcellulose	(1) Ale; Beer; French dressing; Light beer; Malt liquor; Porter; Salad dressing; Stout	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized foods	(2) Good Manufacturing Practice
<b>M.3</b>	Methyl Ethyl Cellulose	Unstandardized foods	Good Manufacturing Practice
<b>M.4</b>	Monoglycerides	(1) Bread; Cream; Fish paste	(1) Good Manufacturing Practice
(2) Chocolate products; Cocoa products		(2) 1.5% in accordance with the requirements of sections B.04.006, B.04.007, B.04.008, B.04.009, B.04.010 and B.04.011.	
(3) Ice cream mix; Ice milk mix		(3) A total of 0.5% of stabilizing agents in accordance with the requirements of subparagraphs B.08.061(b)(vi) and B.08.071(b)(vi)	

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(4) Creamed cottage cheese	(4) Good Manufacturing Practice in accordance with the requirements of B.08.052
		(5) Infant formula	(5) 0.25% as consumed
		(6) Sausage casings	(6) 0.35% of the casing
		(7) Margarine	(7) 0.5%
		(8) Sherbet	(8) 0.75% in accordance with the requirements of section B.08.063
		(9) Shortening	(9) 10.0% (except that the total combined mono- and di-glycerides and lactylated mono- and di-glycerides must not exceed 20.0% of the shortening)

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(10) Sour Cream	(10) 0.3% in accordance with the requirements of section B.08.077
		(11) Unstandardized Foods	(11) Good Manufacturing Practice
		(12) Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	(12) 0.5% in accordance with the requirements of sections B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3 and B.08.041.4

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(13) Headcheese; Meat and meat by-product loaf; Meat by-product loaf; Meat binder; Meat loaf; Prepared meat; Prepared meat by-product; Prepared poultry meat; Prepared poultry meat by-product; Preserved meat; Preserved meat by-product; Preserved poultry meat; Preserved poultry meat by-product; Sausage; Unstandardized fish products	(13) Good Manufacturing Practice
<b>M.5</b>	Mono- and Di-glycerides	(1) Bread; Cream; Fish paste	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Chocolate products; Cocoa products	(2) 1.5% in accordance with the requirements of sections B.04.006, B.04.007, B.04.008, B.04.009, B.04.010 and B.04.011
		(3) Ice cream mix; Ice milk mix	(3) A total of 0.5% of stabilizing agents in accordance with the requirements of subparagraphs B.08.061(b)(vi) and B.08.071(b)(vi)
		(4) Cottage cheese; Creamed cottage cheese	(4) Good Manufacturing Practice in accordance with the requirements of sections B.08.051 and B.08.052
		(5) Infant formula	(5) 0.25% as consumed
		(6) Sausage casings	(6) 0.35% of the casing
		(7) Margarine	(7) 0.5%



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(8) Sherbet	(8) 0.75% in accordance with the requirements of section B.08.063
		(9) Shortening	(9) 10.0% (except that the total combined mono- and di-glycerides and lactylated mono- and di-glycerides must not exceed 20.0% of the shortening)
		(10) Sour cream	(10) 0.3% in accordance with the requirements of section B.08.077
		(11) Unstandardized Foods	(11) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(12) Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	(12) 0.5% in accordance with the requirements of sections B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3 and B.08.041.4
<b>M.6</b>	Monosodium Salts of Phosphorylated Mono- and Di-glycerides	Edible vegetable oil-based cookware coating emulsions	4.0%
<b>O.1</b>	Oat Gum	Unstandardized Foods	Good Manufacturing Practice
<b>P.1</b>	Pectin	(1) Apple (or rhubarb) and (naming the fruit) Jam; Cream; Fig marmalade with pectin; French	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>dressing;  Mincemeat;  Mustard pickles;  (naming the citrus fruit) Marmalade with pectin;  (naming the flavour) Milk;  (naming the flavour) Partly skimmed milk;  (naming the flavour) Partly skimmed milk with added milk solids;  (naming the flavour) Skim milk;  (naming the flavour) Skim milk with added milk solids; (naming the fruit) Jam with pectin; (naming the fruit) Jelly with pectin; Pineapple marmalade with pectin; Relishes;  Salad dressing</p>	

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Fig marmalade; (naming the fruit) Jelly; (naming the fruit) Jam; Pineapple marmalade	(2) Good Manufacturing Practice in accordance with the requirements of sections B.11.201, B.11.222 and B.11.240
		(3) Ice milk mix; Ice milk	(3) 0.5% in accordance with the requirements of section B.08.071
		(4) Sour cream	(4) 0.5%. If used in combination with other food additives permitted by this list in sour cream except monoglycerides, mono- and diglycerides, and sodium phosphate dibasic, the total amount not to exceed 0.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(5) Sherbet	(5) 0.75% in accordance with the requirements of section B.08.063
		(6) Unstandardized foods	(6) Good Manufacturing Practice
		(7) Ice cream mix; Ice cream	(7) 0.5% in accordance with the requirements of section B.08.061
<b>P.1A</b>	Polyglycerol Esters of Fatty Acids	(1) Unstandardized foods	(1) Good Manufacturing Practice
		(2) Vegetable oils	(2) 0.025%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Calorie-reduced margarine	(3) 0.2%. If used in combination with other food additives permitted by this list in this food except gelatin, lecithin, monoglycerides, mono- and diglycerides, and sorbitan tristearate, the total amount not to exceed 0.5%
<b>P.1B</b>	Polyglycerol Esters of Interesterified Castor Oil Fatty Acids	(1) Chocolate products	(1) 0.5% in accordance with the requirements of sections B.04.006, B.04.007, B.04.008 and B.04.009
		(2) Unstandardized chocolate flavoured confectionery coatings	(2) 0.25%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Edible vegetable oil-based pan coating emulsions for use on baking pans	(3) 2.0%
		(4) Unstandardized chocolate confectionery	(4) 0.5%
<b>P.2</b>	Polyoxyethylene (20) Sorbitan Monooleate (Polysorbate 80)	(1) Sherbet	(1) 0.1%. If Polyoxyethylene (20) sorbitan tristearate is also used, the total must not exceed 0.1%. If used in combination with other stabilizing agents, the total amount of combined stabilizing agents shall not exceed 0.75%
		(2) Unstandardized frozen desserts	(2) 0.1%
		(3) Pickles and relishes	(3) 0.05%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(4) Unstandardized beverage bases; Unstandardized beverage mixes	(4) 0.05% of the beverage. If sorbitan monostearate is also used the total must not exceed 0.05% of the beverage
		(5) Imitation dry cream mix	(5) 0.1%. If Polyoxyethylene (20) sorbitan monostearate, Polyoxyethylene (20) sorbitan tristearate or Sorbitan monostearate, either singly or in combination is also used, the total must not exceed 0.4%



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(6) Whipped vegetable oil topping	(6) 0.05%. If Polyoxyethylene (20) sorbitan monostearate, Polyoxyethylene (20) sorbitan tristearate or Sorbitan monostearate, either singly or in combination is also used, the total must not exceed 0.4%
		(7) Cake icing; Cake icing mix	(7) 0.5% of the finished cake icing. If Polyoxyethylene (20) sorbitan monostearate, or Sorbitan monostearate, either singly or in combination is also used, the total must not exceed 0.5% of the finished cake icing

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(8) Salt	(8) 10 p.p.m. in accordance with the requirements of section B.17.001
		(9) Whipped cream	(9) 0.1%
		(10) Breath freshener products	(10) 100 p.p.m.
		(11) Creamed cottage cheese	(11) 80 p.p.m. in accordance with the requirements of B.08.052
		(12) Spice oils and spice oleoresins for use in pumping pickle employed in the curing of preserved meat or preserved meat by-product (Division 14)	(12) 0.2% of the pumping pickle
		(13) Sausage casings	(13) 0.15% of the casing

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(14) Liquid Smoke Flavours	(14) Good Manufacturing Practice. Residues of Polysorbate 80 must not exceed 275 p.p.m. in the finished food
		(15) Vegetable oils	(15) 0.125%
		(16) Annatto formulations	(16) 25% of the total colour formulation
		(17) Turmeric formulations	(17) 50% of the total colour formulation
		(18) Liquid smoke flavour concentrate	(18) Good Manufacturing Practice. Residues of Polysorbate 80 must not exceed 0.3% in the finished food.
		(19) Unstandardized salad dressings	(19) 0.25%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(20) Ice cream mix; Ice cream	(20) 0.1%. If Polyoxyethylene (20) sorbitan tristearate is also used, the total must not exceed 0.1%. If used in combination with other stabilizing agents, the total amount of combined stabilizing agents shall not exceed 0.5%
		(21) Ice milk mix ; Ice milk	(21) 0.1%. If Polyoxyethylene (20) sorbitan tristearate is also used, the total must not exceed 0.1%. If used in combination with other stabilizing agents, the total amount of combined stabilizing agents shall not exceed 0.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(22) Seasonings for use in boneless (naming the poultry), brawn, canned (naming the poultry), headcheese, prepared meat (Division 14), prepared poultry meat, or preserved meat (Division 14)	(22) Good Manufacturing Practice. Residues of polysorbate 80 must not exceed 0.15% in the finished food containing the seasoning preparation
		(23) Rice-based ready-to-eat cereals	(23) 0.1%
<b>P.3</b>	Polyoxyethylene (20) Sorbitan Monostearate (Polysorbate 60)	(1) Imitation dry cream mix; Whipped vegetable oil topping	(1) 0.4%. If Polyoxyethylene (20) sorbitan tristearate, Sorbitan monostearate or Polyoxyethylene (20) sorbitan monooleate, either singly or in combination is also used, the total must not exceed 0.4%, except that in the case of whipped vegetable oil topping

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
			<p>a combination of Polyoxyethylene (20) sorbitan monostearate and Sorbitan monostearate may be used in excess of 0.4%, if the amount of the Polyoxyethylene (20) sorbitan monostearate does not exceed 0.77% and the amount of Sorbitan monostearate does not exceed 0.27% of the whipped vegetable oil topping</p>
		(2) Cakes	<p>(2) 0.5% on a dry weight basis. If Polyoxyethylene (20) sorbitan tristearate is also used, the total must not exceed 0.5% on a dry weight basis</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Cakes; Cake mixes	(3) 0.5% on a dry weight basis. If Sorbitan monostearate is also used, the total must not exceed 0.7% on a dry weight basis
		(4) Unstandardized confectionery coatings and unstandardized moulded confectionery products for use as confectionery or in baking	(4) 0.5%. If any combination of Polyoxyethylene (20) Sorbitan tristearate, Sorbitan monostearate or Sorbitan tristearate are all used the total must not exceed 1.0%
		(5) Cake icing; Cake icing mix	(5) 0.5% of the finished cake icing. If Sorbitan monostearate or Polyoxyethylene (20) sorbitan mono-oleate either singly or in combination is also used, the total must not exceed 0.5% of the finished cake icing

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(6) Pie fillings; Puddings	(6) 0.5% on a dry weight basis
		(7) Unstandardized beverage bases; Unstandardized beverage mixes	(7) 0.05% of the beverage. If Sorbitan monostearate is also used the total must not exceed 0.05% of the beverage
		(8) Sour Cream Substitute	(8) 0.1%
		(9) Unstandardized dressings; Unstandardized prepared canned cooking sauces	(9) 0.3%
		(10) Fat base formulation for self-basting of poultry by injection	(10) 0.25%
		(11) Unstandardized dips; Unstandardized sandwich spreads	(11) 0.2%



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(12) Dry soup base or mix	(12) 250 p.p.m. in soup as consumed
		(13) Dry batter coating mixes	(13) 0.5% of the dry mix
		(14) Prepared alcoholic cocktails	(14) 120 p.p.m. in beverage as consumed
		(15) Vegetable oil creaming agent; Vegetable oil topping mix	(15) 0.4%. If Polyoxyethylene (20) sorbitan tristearate or Sorbitan monostearate, either singly or in combination is also used, the total must not exceed 0.4%
		(16) Canned coconut milk	(16) 0.05%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>P.4</b>	Polyoxyethylene (20) Sorbitan Tristearate (Polysorbate 65)	(1) (Naming the flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids	(1) 0.5%
		(2) Sherbet	(2) 0.1%. If Polyoxyethylene (20) sorbitan monooleate is also used, the total must not exceed 0.1%. If used in combination with other stabilizing agents, the total amount of combined stabilizing agents shall not exceed 0.75%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Unstandardized frozen desserts	(3) 0.1%
		(4) Cakes	(4) 0.3% on a dry weight basis. If Polyoxyethylene (20) sorbitan monostearate is also used, the total must not exceed 0.5% on a dry weight basis
		(5) Unstandardized confectionery coatings	(5) 0.5%. If any combination of Polyoxyethylene (20) sorbitan monostearate, Sorbitan monostearate, or Sorbitan tristearate are also used, the total must not exceed 1.0%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(6) Unstandardized beverage bases; Unstandardized beverage mixes	(6) 0.05% of the beverage. If Sorbitan monostearate is also used, the total must not exceed 0.05% of the beverage
		(7) Imitation dry cream mix; Whipped vegetable oil topping	(7) 0.4%. If Polyoxyethylene (20) sorbitan monostearate, Sorbitan monostearate or Polyoxyethylene (20) sorbitan monooleate, either singly or in combination is also used, the total must not exceed 0.4%
		(8) Breath freshener products	(8) 200 p.p.m.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(9) Ice cream mix; Ice cream	(9) 0.1%. If Polyoxyethylene (20) sorbitan monooleate is also used, the total must not exceed 0.1%. If used in combination with other stabilizing agents, the total amount of combined stabilizing agents shall not exceed 0.5%
		(10) Ice milk mix; Ice milk	(10) 0.1%. If Polyoxyethylene (20) sorbitan monooleate is also used, the total must not exceed 0.1%. If used in combination with other stabilizing agents, the total amount of combined stabilizing agents shall not exceed 0.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(11) Vegetable oil creaming agent; Vegetable oil topping mix	(11) 0.4%. If Polyoxyethylene (20) sorbitan monostearate or Sorbitan monostearate, either singly or in combination is also used, the total must not exceed 0.4%
<b>P.5</b>	Polyoxyethylene (8) Stearate	Unstandardized bakery products	0.4%
<b>P.6</b>	Potassium Alginate	Same foods as listed for Algin	Same levels as prescribed for Algin
<b>P.7</b>	Potassium Carrageenan	(1) Ale; Beer; Brawn; Canned (naming the poultry); Cream; French dressing; Headcheese; (naming the fruit) Jelly with pectin; Light beer; Malt liquor; Meat binder or (naming the meat product) binder where sold for use in prepared	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>meat or prepared meat by-products in which a gelling agent is a permitted ingredient; Meat by-product loaf; Meat loaf; (naming the flavour) Milk; Mustard pickles; Porter; Potted meat; Potted meat by-product; Relishes; Salad dressing; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids; Stout</p>	

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Cottage cheese; Creamed cottage cheese	(2) 0.5% in accordance with the requirements of sections B.08.051 and B.08.052
		(3) Evaporated milk	(3) 0.015%
		(4) Sherbet	(4) 0.75% in accordance with the requirements of section B.08.063
		(5) Concentrated partly skimmed milk; Evaporated partly skimmed milk	(5) 0.01%
		(6) Infant formula based on isolated amino acids or protein hydrolysates, or both	(6) 0.1% as consumed. If used in combination with algin or guar gum or both, the total not to exceed 0.1%



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(7) Infant formula	(7) 0.03% as consumed. If used in combination with algin or guar gum or both, the total not to exceed 0.03%
		(8) Unstandardized foods	(8) Good Manufacturing Practice
		(9) Calorie-reduced margarine	(9) 0.5%. If used in combination with other food additives permitted by this list in this food except gelatin, lecithin, monoglycerides, mono- and diglycerides, and sorbitan tristearate, the total amount not to exceed 0.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(10) Sour cream	(10) 0.5%. If used in combination with other food additives permitted by this list in sour cream except monoglycerides, mono- and diglycerides, and sodium phosphate dibasic, the total amount not to exceed 0.5%
		(11) Canned asparagus; Canned green beans; Canned peas; Canned wax beans	(11) 1.0% in accordance with the requirements of clause B.11.002(d)(viii)(C)

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(12) Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese with (naming the added ingredients); Cream cheese; Cream cheese with (naming the added ingredients)	(12) 0.5%. If used in combination with other food additives permitted by this list in these foods, the total amount not to exceed 0.5%
		(13) Lactose-free infant formula based on milk protein	(13) 0.05% as consumed. If used in combination with algin or guar gum or both, the total not to exceed 0.05%
		(14) Prepared fish or prepared meat (Division 21)	(14) Good Manufacturing Practice in accordance with the requirements of section B.21.006

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(15) Ice cream mix; Ice cream	(15) 0.5% in accordance with the requirements in of section B.08.061
		(16) Ice milk mix; Ice milk	(16) 0.5% in accordance with the requirements of section B.08.071
		(17) Cream cheese spread; Cream cheese spread with (naming the added ingredients)	(17) 0.5%. If used in combination with other food additives permitted by this list in these foods except phosphate salts, citrate salts, tartrate salts, or sodium gluconate, the total amount not to exceed 0.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(18) Processed cheese spread; Processed cheese spread with (naming the added ingredients)	(18) 0.5%. If used in combination with other food additives permitted by this list in these foods except citrate salts, lecithin, monoglycerides, mono- and diglycerides, phosphate salts, sodium gluconate, or tartrate salts, the total amount not to exceed 0.5%
<b>P.8</b>	Potassium Chloride	Unstandardized foods	Good Manufacturing Practice
<b>P.9</b>	Potassium Citrate	(1) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with	(1) 4.0%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(naming the added ingredients)' Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.
<b>P.10</b>	Potassium Furcelleran	Same foods as listed for Furcelleran	Same levels as prescribed for Furcelleran
<b>P.11</b>	Potassium Phosphate, dibasic	(1) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese	(1) 3.5%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>food; Processed cheese food with *naming the added ingredients);            Processed cheese spread; Processed cheese spread with (naming the added ingredients);            Processed (naming the variety) cheese;            Processed (naming the variety) cheese with (naming the added ingredients)</p>	<p>tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.</p>
<b>P.11A</b>	Potassium Phosphate, tribasic	(1) Cream cheese spread; Cream cheese spread with	(1) 3.5%. If any combination of calcium phosphate

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>(naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)</p>	<p>dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.</p>



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized foods	(2) Good Manufacturing Practice
<b>P.11B</b>	Potassium Pyrophosphate, tetrabasic	(1) A blend of prepared fish and prepared meat referred to in paragraph B.21.006 ( <i>n</i> )	(1) 0.15% calculated as sodium phosphate, dibasic. If any combination of potassium pyrophosphate tetrabasic, potassium tripolyphosphate, sodium acid pyrophosphate, sodium hexametaphosphate, sodium potassium hexametaphosphate, sodium potassium tripolyphosphate, sodium pyrophosphate tetrabasic, sodium tripolyphosphate or sodium pyrophosphate tribasic is used, total added phosphate not to exceed 0.4%, calculated as sodium phosphate, dibasic.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized foods	(2) Good Manufacturing Practice
<b>P.11C</b>	Potassium Tripolyphosphate	A blend of prepared fish and prepared meat referred to in paragraph B.21.006 (n)	0.15% calculated as sodium phosphate, dibasic. If any combination of potassium pyrophosphate tetrabasic, potassium tripolyphosphate, sodium acid pyrophosphate, sodium hexametaphosphate, sodium potassium hexametaphosphate, sodium potassium tripolyphosphate, sodium pyrophosphate tetrabasic, sodium tripolyphosphate or sodium pyrophosphate tribasic is used, total added phosphate not to exceed 0.4%, calculated as sodium phosphate, dibasic.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>P.12</b>	Propylene Glycol Alginate	(1) Ale; Beer; French dressing; Light beer; Malt liquor; Mustard pickles; Porter; Relishes; Salad dressing; Stout	(1) Good Manufacturing Practice
		(2) Cottage cheese; Creamed cottage cheese	(2) 0.5% in accordance with the requirements of sections B.08.051 and B.08.052
		(3) Sherbet	(3) 0.75% in accordance with the requirements of section B.08.063
		(4) Unstandardized foods	(4) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(5) Calorie-reduced margarine	(5) 0.5%. If used in combination with other food additives permitted by this list in this food except gelatin, lecithin, monoglycerides, mono- and diglycerides, and sorbitan tristearate, the total amount not to exceed 0.5%
		(6) Sour cream	(6) 0.5%. If used in combination with other food additives permitted by this list in sour cream except monoglycerides, mono- and diglycerides, and sodium phosphate dibasic, the total amount not to exceed 0.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(7) Canned asparagus; Canned green beans; Canned peas; Canned wax beans	(7) 1.0% in accordance with the requirements of clause B.11.002(d)(viii)(C)
		(8) Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese with (naming the added ingredients); Cream cheese; Cream cheese with (naming the added ingredients)	(8) 0.5%. If used in combination with other food additives permitted by this list in these foods, the total amount not to exceed 0.5%
		(9) Ice cream mix; Ice cream	(9) 0.5% in accordance with the requirements of section B.08.061
		(10) Ice milk mix; Ice milk	(10) 0.5% in accordance with the requirements of section B.08.071

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(11) Cream cheese spread; Cream cheese spread with (naming the added ingredients)	(11) 0.5%. If used in combination with other food additives permitted by this list in these foods except phosphate salts, citrate salts, tartrate salts, or sodium gluconate, the total amount not to exceed 0.5%
		(12) Processed cheese spread; Processed cheese spread with (naming the added ingredients)	(12) 0.5%. If used in combination with other food additives permitted by this list in these foods except citrate salts, lecithin, monoglycerides, mono- and diglycerides, phosphate salts, sodium gluconate, or tartrate salts, the total amount not to exceed 0.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>P.13</b>	Propylene Glycol Ether of Methylcellulose	Same foods as listed for Hydroxypropyl Methylcellulose	Same levels as prescribed for Hydroxypropyl Methylcellulose
<b>P.14</b>	Propylene Glycol Mono Fatty Acid Esters	(1) Ice cream mix	(1) 0.35% of the ice cream made from the mix
		(2) Unstandardized foods	(2) Good Manufacturing Practice
		(3) Ice milk mix	(3) 0.35% of the ice milk made from the mix
<b>Q.1</b>	Quillaia extract (Type 2)	(1) Oil-based colouring formulations or unstandardized oil-based ingredients for use in chewing gum, non-carbonated water-based flavoured and sweetened beverages or unstandardized flavoured alcoholic beverages	(1) Good Manufacturing Practice. The total amount of quillaia extract (Type 2) in the finished food not to exceed 50 p.p.m., calculated as saponin.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>(2) Oil-based colouring formulations or unstandardized oil-based ingredients for use in dry sauce mixes, dry soup mixes, marinades for meat (Division 14) and poultry, ready-to-drink tea, savoury snack food, unstandardized beverage mixes, unstandardized carbonated non-alcoholic beverages or unstandardized vegetable juice</p>	<p>(2) Good Manufacturing Practice. The total amount of quillaia extract (Type 2) in the finished food not to exceed 25 p.p.m., calculated as saponin.</p>



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Oil-based colouring formulations or unstandardized oil-based ingredients for use in caffeinated energy drinks, sports drinks or beverages with vitamin and mineral nutrients added, except beverages with vitamins added in accordance with Part D of the <i>Food and Drug Regulations</i>	(3) Good Manufacturing Practice. The total amount of quillaia extract (Type 2) in the finished food not to exceed 130 p.p.m., calculated as saponin.
		(4) Unstandardized oil-based flavouring preparations	(4) Good Manufacturing Practice
<b>S.1</b>	Sodium Acid Pyrophosphate	(1) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed	(1) 3.5%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)</p>	<p>pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) A blend of prepared fish and prepared meat referred to in paragraph B.21.006 (n)	(2) 0.15% calculated as sodium phosphate, dibasic. If any combination of potassium pyrophosphate tetrabasic, potassium tripolyphosphate, sodium acid pyrophosphate, sodium hexametaphosphate, sodium potassium hexametaphosphate, sodium potassium tripolyphosphate, sodium pyrophosphate tetrabasic, sodium tripolyphosphate or sodium pyrophosphate tribasic is used, total added phosphate not to exceed 0.4%, calculated as sodium phosphate, dibasic.
<b>S.2</b>	Sodium Alginate	(1) Same foods as listed for Algin	(1) Same levels as prescribed for Algin

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Coarse crystal salt	(2) 15 p.p.m.
		(3) Glaze for frozen fish	(3) Good Manufacturing Practice
		(4) Headcheese; Meat and meat by-product loaf; Meat binder; Meat by-product loaf; Meat loaf; Prepared meat; Prepared meat by-product; Prepared poultry meat; Prepared poultry meat by-product; Preserved meat; Preserved meat by-product; Preserved poultry meat; Preserved poultry meat by-product; Sausage; Unstandardized fish products	(4) Good Manufacturing Practice
<b>S.2A</b>	Sodium Aluminum Phosphate	(1) Cream cheese spread; Cream cheese spread with	(1) 3.5%. If any combination of calcium phosphate

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>(naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)</p>	<p>dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>S.3</b>	Sodium Carboxymethyl Cellulose	(1) Cream; French dressing; Mustard pickles; (naming the flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids; Relishes; Salad dressing	(1) Good Manufacturing Practice
		(2) Cottage cheese; Creamed cottage cheese	(2) 0.5% in accordance with the requirements of sections B.08.051 and B.08.052
		(3) Sherbet	(3) 0.75% in accordance with the requirements of section B.08.063

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(4) Unstandardized foods	(4) Good Manufacturing Practice
		(5) Glaze for frozen fish	(5) Good Manufacturing Practice
		(6) Processed cheese food; Processed cheese food with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	(6) 0.5% in accordance with the requirements of sections B.08.040, B.08.041, B.08.041.1, B.08.041.2

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>(7) Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese with (naming the added ingredients); Cream cheese; Cream cheese with (naming the added ingredients); Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients)</p>	<p>(7) 0.5%, in accordance with the requirements of sections B.08.035, B.08.037, B.08.038, B.08.039, B.08.041.3, B.08.041.4, B.08.041.6, B.08.041.7 and B.08.041.8</p>
		<p>(8) Ice cream mix; Ice cream</p>	<p>(8) 0.5% in accordance with the requirements of section B.08.061</p>



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(9) Ice milk mix; Ice milk	(9) 0.5% in accordance with the requirements of section B.08.071
<b>S.4</b>	Sodium Carrageenan	(1) Ale; Beer; Brawn; Canned (naming the poultry); Cream; French dressing; Headcheese; (naming the fruit) Jelly with pectin; Light beer; Malt liquor; Meat binder or (naming the meat product) binder where sold for use in prepared meat or prepared meat by-products in which a gelling agent is a permitted ingredient; Meat by-product loaf; Meat loaf; (naming the flavour) Milk; Mustard pickles; Porter; Potted	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		meat; Potted meat by-product; Relishes; Salad dressing; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids; Stout	
		(2) Cottage cheese; Creamed cottage cheese	(2) 0.5% in accordance with the requirements of sections B.08.051 and B.08.052
		(3) Evaporated milk	(3) 0.015%
		(4) Sherbet	(4) 0.75% in accordance with the requirements of section B.08.063

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(5) Concentrated partly skimmed milk; Evaporated partly skimmed milk	(5) 0.01%
		(6) Infant formula based on isolated amino acids or protein hydrolysates, or both	(6) 0.1% as consumed. If used in combination with algin or guar gum or both, the total not to exceed 0.1%
		(7) Infant formula	(7) 0.03% as consumed. If used in combination with algin or guar gum or both, the total not to exceed 0.03%
		(8) Unstandardized foods	(8) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(9) Calorie-reduced margarine	(9) 0.5%. If used in combination with other food additives permitted by this list in this food except gelatin, lecithin, monoglycerides, mono- and diglycerides, and sorbitan tristearate, the total amount not to exceed 0.5%
		(10) Sour cream	(10) 0.5%. If used in combination with other food additives permitted by this list in sour cream except monoglycerides, mono- and diglycerides, and sodium phosphate dibasic, the total amount not to exceed 0.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(11) Canned asparagus; Canned green beans; Canned peas; Canned wax beans	(11) 1.0% in accordance with the requirements of clause B.11.002(d)(viii)(C)
		(12) Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese with (naming the added ingredients); Cream cheese; Cream cheese with (naming the added ingredients)	(12) 0.5%. If used in combination with other food additives permitted by this list in these foods, the total amount not to exceed 0.5%
		(13) Lactose-free infant formula based on milk protein	(13) 0.05% as consumed. If used in combination with algin or guar gum or both, the total not to exceed 0.05%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(14) Prepared fish or prepared meat (Division 21)	(14) Good Manufacturing Practice in accordance with the requirements of section B.21.006
		(15) Ice cream mix; Ice cream	(15) 0.5% in accordance with the requirements of section B.08.061
		(16) Ice milk mix; Ice milk	(16) 0.5% in accordance with the requirements of section B.08.071
		(17) Cream cheese spread; Cream cheese spread with (naming the added ingredients)	(17) 0.5%. If used in combination with other food additives permitted by this list in these foods except phosphate salts, citrate salts, tartrate salts, or sodium gluconate, the total amount not to exceed 0.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(18) Processed cheese spread; Processed cheese spread with (naming the added ingredients)	(18) 0.5%. If used in combination with other food additives permitted by this list in these foods except citrate salts, lecithin, monoglycerides, mono- and diglycerides, phosphate salts, sodium gluconate, or tartrate salts, the total amount not to exceed 0.5%
<b>S.5</b>	Sodium Cellulose Glycolate	Same foods as listed for Sodium Carboxymethyl Cellulose	Same levels as prescribed for Sodium Carboxymethyl Cellulose
<b>S.6</b>	Sodium Citrate	(1) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients);	(1) 4.0%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>Processed cheese spread; Processed cheese spread with (naming the added ingredients);</p> <p>Processed (naming the variety) cheese;</p> <p>Processed (naming the variety) cheese with (naming the added ingredients)</p>	<p>hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.</p>



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Evaporated milk; evaporated partly skimmed milk or concentrated partly skimmed milk; evaporated skim milk or concentrated skim milk	(2) 0.1% singly or in combination with sodium phosphate, dibasic
		(3) Ice milk mix; Ice milk	(3) 0.5% in accordance with the requirements of section B.08.071
		(4) Sherbet	(4) 0.75% in accordance with the requirements of section B.08.063
		(5) Ice cream mix; Ice cream	(5) 0.5% in accordance with the requirements of section B.08.061
<b>S.7</b>	Sodium Furcelleran	Same foods as listed for Furcelleran	Same levels as prescribed for Furcelleran
<b>S.8</b>	Sodium	(1)	(1)

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
	Gluconate	<p>Cream chees spread;            Cream cheese spread with (naming the added ingredients);            Processed cheese food; Processed cheese food with (naming the added ingredients);            Processed cheese spread; Processed cheese spread with (naming the added ingredients);            Processed (naming the variety) cheese;            Processed (naming the variety) cheese with (naming the added ingredients)</p>	<p>4.0%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
			total anhydrous salts not to exceed 4.0%.
<b>S.9</b>	Sodium Hexameta-phosphate	(1) Mustard pickles; Relishes	(1) Good Manufacturing Practice
		(2) Ice milk; Ice milk mix	(2) 0.5% in accordance with the requirements of section B.08.071
		(3) Infant formula	(3) 0.05% in the product as consumed. If used in combination with sodium potassium hexametaphosphate, total amount not to exceed 0.05% in the product as consumed, calculated as sodium hexametaphosphate.
		(4) Sherbet	(4) 0.75% in accordance with the requirements of section B.08.063

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(5) Unstandardized foods	(5) Good Manufacturing Practice
		(6) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	(6) 3.5%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
			used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>(7) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)</p>	<p>(7) 0.15% calculated as sodium phosphate, dibasic. If any combination of potassium pyrophosphate tetrabasic, potassium tripolyphosphate, sodium acid pyrophosphate, sodium hexametaphosphate, sodium potassium hexametaphosphate, sodium potassium tripolyphosphate, sodium pyrophosphate tetrabasic, sodium tripolyphosphate or sodium pyrophosphate tribasic is used, total added phosphate not to exceed 0.4%, calculated as sodium phosphate, dibasic.</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(8) Ice cream mix; Ice cream	(8) 0.5% in accordance with the requirements of section B.08.061
<b>S.11</b>	Sodium Phosphate, dibasic	(1) Mustard pickles; (naming the flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids; Relishes	(1) Good Manufacturing Practice
		(2) Cottage cheese; Creamed cottage cheese	(2) 0.5% in accordance with the requirements of sections B.08.051 and B.08.052

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Evaporated milk; evaporated partly skimmed milk or concentrated partly skimmed milk; evaporated skim milk or concentrated skim milk	(3) 0.1% singly or in combination with sodium citrate
		(4) Sour cream	(4) 0.05% in accordance with the requirements of clause B.08.077(b)(vii) (C)
		(5) Unstandardized Foods	(5) Good Manufacturing Practice
		(6) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients);	(6) 3.5%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)</p>	<p>hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.</p>
<b>S.12</b>	Sodium Phosphate, monobasic	<p>(1) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed</p>	<p>(1) 3.5%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>cheese food with (naming the added ingredients), Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)</p>	<p>pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.</p>
		(2) Unstandardized foods	(2) Good Manufacturing Practice
<b>S.13</b>	Sodium	(1)	(1)

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
	Phosphate, tribasic	<p>Cream cheese spread; Cream cheese spread with (naming the added ingredients);</p> <p>Processed cheese food; Processed cheese food with (naming the added ingredients);</p> <p>Processed cheese spread; Processed cheese spread with (naming the added ingredients);</p> <p>Processed (naming the variety) cheese;</p> <p>Processed (naming the variety) cheese with (naming the added ingredients)</p>	<p>3.5%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
			total anhydrous salts not to exceed 4.0%.
<b>S.13A</b>	Sodium Potassium Hexameta-phosphate	<p>(2) Unstandardized foods</p> <p>(1) Mustard pickles; Relishes</p> <p>(2) Ice milk; Ice milk mix</p> <p>(3) Infant formula</p>	<p>(2) Good Manufacturing Practice</p> <p>(1) Good Manufacturing Practice</p> <p>(2) 0.5% in accordance with the requirements of section B.08.071</p> <p>(3) 0.05% in the product as consumed, calculated as sodium hexametaphosphate. If used in combination with sodium hexametaphosphate, total amount not to exceed 0.05% in the product as consumed, calculated as sodium hexametaphosphate.</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(4) Sherbet	(4) 0.75% in accordance with the requirements of section B.08.063
		(5) Unstandardized foods	(5) Good Manufacturing Practice
		(6) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	(6) 3.5%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
			citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>(7) A blend of prepared fish and prepared meat referred to in paragraph B.21.006 (n)</p>	<p>(7) 0.15% calculated as sodium phosphate, dibasic. If any combination of potassium pyrophosphate tetrabasic, potassium tripolyphosphate, sodium acid pyrophosphate, sodium hexametaphosphate, sodium potassium hexametaphosphate, sodium potassium tripolyphosphate, sodium pyrophosphate tetrabasic, sodium tripolyphosphate or sodium pyrophosphate tribasic is used, total added phosphate not to exceed 0.4%, calculated as sodium phosphate, dibasic.</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(8) Ice cream mix; Ice cream	(8) 0.5% in accordance with the requirements of section B.08.061
<b>S.14</b>	Sodium Potassium Tartrate	(1) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	(1) 4.0%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate,



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
			sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.
		(2) Unstandardized foods	(2) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>S.14A</b>	Sodium Potassium Tripolyphosphate	A blend of prepared fish and prepared meat referred to in paragraph B.21.006 (n)	0.15% calculated as sodium phosphate, dibasic. If any combination of potassium pyrophosphate tetrabasic, potassium tripolyphosphate, sodium acid pyrophosphate, sodium hexametaphosphate, sodium potassium hexametaphosphate, sodium potassium tripolyphosphate, sodium pyrophosphate tetrabasic, sodium tripolyphosphate or sodium pyrophosphate tribasic is used, total added phosphate not to exceed 0.4%, calculated as sodium phosphate, dibasic.
<b>S.15</b>	Sodium Pyrophosphate, tetrabasic	(1) Cream cheese spread; Cream cheese spread with	(1) 3.5%. If any combination of calcium phosphate

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)</p>	<p>dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized foods	(2) Good Manufacturing Practice
		(3) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	(3) 0.15% calculated as sodium phosphate, dibasic. If any combination of potassium pyrophosphate tetrabasic, potassium tripolyphosphate, sodium acid pyrophosphate, sodium hexametaphosphate, sodium potassium hexametaphosphate, sodium potassium tripolyphosphate, sodium pyrophosphate tetrabasic, sodium tripolyphosphate or sodium pyrophosphate tribasic is used, total added phosphate not to exceed 0.4%, calculated as sodium phosphate, dibasic.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>S.15A</b>	Sodium pyrophosphate, tribasic	A blend of prepared fish and prepared meat referred to in paragraph B.21.006 ( <i>n</i> )	0.15% calculated as sodium phosphate, dibasic. If any combination of potassium pyrophosphate tetrabasic, potassium tripolyphosphate, sodium acid pyrophosphate, sodium hexametaphosphate, sodium potassium hexametaphosphate, sodium potassium tripolyphosphate, sodium pyrophosphate tetrabasic, sodium tripolyphosphate or sodium pyrophosphate tribasic is used, total added phosphate not to exceed 0.4%, calculated as sodium phosphate, dibasic.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>S.15B</b>	Sodium Stearoyl-2-Lactylate	(1) Icing and icing mixes (2) Fillings and filling mixes (3) Puddings and pudding mixes (4) Sour cream substitutes (5) Vegetable oil creaming agents (6) Batter mix (7) Unstandardized cream-based liquors (8) French dressing; Salad dressing (9) Soups	(1) 0.4% of dry ingredient weight (2) 0.5% of dry ingredient weight (3) 0.2% of the finished product (4) 1.0% of dry ingredient weight (5) 2.0% of dry ingredient weight (6) 0.75% of dry ingredient weight (7) 0.35% of the finished product (8) 0.4% of the finished product (9) 0.2% of the finished product

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>S.15C</b>	Sodium Stearate	(1) Fillings; Icings; Unstandardized bakery products; Unstandardized confectionery	(1) Good Manufacturing Practice
<b>S.16</b>	Sodium Tartrate	(1) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	(1) 4.0%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
			potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>S.16A</b>	Sodium Tripolyphosphate	A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	0.15% calculated as sodium phosphate, dibasic. If any combination of potassium pyrophosphate tetrabasic, potassium tripolyphosphate, sodium acid pyrophosphate, sodium hexametaphosphate, sodium potassium hexametaphosphate, sodium potassium tripolyphosphate, sodium pyrophosphate tetrabasic, sodium tripolyphosphate or sodium pyrophosphate tribasic is used, total added phosphate not to exceed 0.4%, calculated as sodium phosphate, dibasic.
<b>S.18</b>	Sorbitan Monostearate	(1) Imitation dry cream mix; Whipped vegetable oil topping	(1) 0.4%. If Polyoxyethylene (20) sorbitan tristearate,

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
			<p>Polyoxyethylene (20) sorbitan monostearate or Polyoxyethylene (20) sorbitan monooleate, either singly or in combination is also used, the total must not exceed 0.4%, except that in the case of whipped vegetable oil topping a combination of Sorbitan monostearate and Polyoxyethylene (20) sorbitan monostearate may be used in excess of 0.4% if the amount of Sorbitan monostearate does not exceed 0.27% and the amount of Polyoxyethylene (20) sorbitan monostearate does not exceed 0.77% of the weight of the whipped vegetable oil topping</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Cake; Cake mix	(2) 0.6% on a dry weight basis. If Polyoxyethylene (20) sorbitan monostearate is also used, the total must not exceed 0.7% on a dry weight basis
		(3) Unstandardized confectionery coatings and unstandardized moulded confectionery products for use as confectionery or in baking	(3) 1.0%. If any combination of Polyoxyethylene (20) sorbitan monostearate, Polyoxyethylene (20) sorbitan tristearate or Sorbitan tristearate are also used, the total must not exceed 1.0%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(4) Cake icing; Cake icing mix	(4) 0.5% of the finished cake icing. If Polyoxyethylene (20) sorbitan monooleate or Polyoxyethylene (20) sorbitan monostearate, either singly or in combination is also used, the total must not exceed 0.5% of the finished cake icing

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(5) Unstandardized beverage bases; Unstandardized beverage mixes	(5) 0.05% of the beverage. If Polyoxyethylene (20) sorbitan monooleate is also used, the total must not exceed 0.05% of the beverage. If Polyoxyethylene (20) sorbitan monostearate is also used, the total must not exceed 0.05% of the beverage. If Polyoxyethylene (20) sorbitan tristearate is also used, the total must not exceed 0.05% of the beverage
		(6) Dry soup base or mix	(6) 250 p.p.m. in soup as consumed

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(7) Dried yeast	(7) 1.5% (Residues of sorbitan monostearate in bread and other yeast leavened bakery products not to exceed 0.05%).
		(8) Chocolate products	(8) 1.0% in accordance with the requirements of sections B.04.006, B.04.007, B.04.008 and B.04.009
		(9) Puddings	(9) 0.5%
		(10) Vegetable oil creaming agent; Vegetable oil topping mix	(10) 0.4%. If Polyoxyethylene (20) sorbitan tristearate or Polyoxyethylene (20) sorbitan monostearate either singly or in combination is also used, the total must not exceed 0.4%
<b>S.18A</b>	Sorbitan trioleate	Sausage casings	0.35% of the casing

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>S.18B</b>	Sorbitan Tristearate	(1) Margarine; Shortening	(1) 1.0%
		(2) Unstandardized confectionery coatings and unstandardized moulded confectionery products for use as a confectionery or in baking	(2) 1.0% If any combination of Polyoxyethylene (20) sorbitan monostearate, Polyoxyethylene (20) sorbitan tristearate or Sorbitan monostearate are also used, the total must not exceed 1.0%
		(3) Ice cream mix	(3) 0.035% of the ice cream made from the mix
		(4) Unstandardized frozen desserts	(4) 0.035%
<b>S.19</b>	Stearyl Monoglyceridyl Citrate	Shortening	Good Manufacturing Practice
<b>S.20</b>	Sucrose Esters of Fatty Acids	(1) Carotenoid colour preparations	(1) 1.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized confectionery; Unstandardized confectionery coatings	(2) 0.5%
		(3) Whipped vegetable oil topping	(3) 1%
		(4) Unstandardized frozen dessert coatings	(4) 2%
		(5) Unstandardized frozen non-dairy desserts	(5) 0.1%
		(6) Unstandardized dairy-based beverages	(6) 0.07%
		(7) Dry sauce bases or mixes; Dry soup bases or mixes	(7) 0.5% of the dry weight of base or mix



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>S.21</b>	Sucrose Monoesters of Lauric, Palmitic or Stearic Acid	Unstandardized beverages; Unstandardized beverage concentrates; Unstandardized beverage mixes	0.0145% in beverages as consumed
<b>T.2</b>	[Repealed, SOR/2006-91, s. 5]		

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>T.2A</b>	Tamarind gum	<p>(1)            Cream; French dressing;            Mincemeat;            Mustard pickles;            (naming the flavour) Milk;            (naming the flavour) Partly skimmed milk;            (naming the flavour) Partly skimmed milk with added milk solids;            (naming the flavour) Skim milk;            (naming the flavour) Skim milk with added milk solids; (naming the fruit) Jelly with pectin; Relishes;            Salad dressing</p>	<p>(1)            Good Manufacturing Practice</p>
		<p>(2)            Cottage cheese;            Creamed cottage cheese</p>	<p>(2)            0.5% in accordance with the requirements of sections B.08.051 and B.08.052</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Ice cream mix	(3) 0.5% in accordance with the requirements of section B.08.061
		(4) Ice milk mix	(4) 0.5% in accordance with the requirements of section B.08.071
		(5) Calorie-reduced margarine	(5) 0.5%. If used in combination with other food additives permitted by this list in this food except gelatin, lecithin, monoglycerides, mono- and diglycerides, and sorbitan tristearate, the total amount not to exceed 0.5%
		(6) Sherbet	(6) 0.75%. If used in combination with other stabilizing agents, the total amount not to exceed 0.75%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(7) Sour cream	(7) 0.5%. If used in combination with other food additives permitted by this list in sour cream except monoglycerides, mono- and diglycerides, and sodium phosphate dibasic, the total amount not to exceed 0.5%
		(8) Unstandardized foods	(8) Good Manufacturing Practice
		(9) Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese with (naming the added ingredients); Cream cheese; Cream cheese with (naming the added ingredients)	(9) 0.5%. If used in combination with other food additives permitted by this list in these foods, the total amount not to exceed 0.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(10) Cream cheese spread; Cream cheese spread with (naming the added ingredients)	(10) 0.5%. If used in combination with other food additives permitted by this list in these foods except phosphate salts, citrate salts, tartrate salts, or sodium gluconate, the total amount not to exceed 0.5%
		(11) Processed cheese spread; Processed cheese spread with (naming the added ingredients)	(11) 0.5%. If used in combination with other food additives permitted by this list in these foods except citrate salts, lecithin, monoglycerides, mono- and diglycerides, phosphate salts, sodium gluconate, or tartrate salts, the total amount not to exceed 0.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>T.2B</b>	Tara Gum	<p>(1) Bread; Cream; French dressing; Mustard pickles; (naming the flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids; Relishes; Salad dressing</p>	<p>(1) Good Manufacturing Practice</p>
		<p>(2) Cottage cheese; Creamed cottage cheese</p>	<p>(2) 0.5% in accordance with the requirements of sections B.08.051 and B.08.052</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Ice cream mix	(3) 0.5% in accordance with the requirements of section B.08.061
		(4) Ice milk mix	(4) 0.5% in accordance with the requirements of section B.08.071
		(5) Calorie-reduced margarine	(5) 0.5%. If used in combination with other food additives permitted by this list in this food except gelatin, lecithin, monoglycerides, mono- and diglycerides, and sorbitan tristearate, the total amount not to exceed 0.5%
		(6) Sherbet	(6) 0.75%. If used in combination with other stabilizing agents, the total amount not to exceed 0.75%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(7) Sour cream	(7) 0.5%. If used in combination with other food additives permitted by this list in sour cream except monoglycerides, mono- and diglycerides, and sodium phosphate dibasic, the total amount not to exceed 0.5%
		(8) Unstandardized foods	(8) Good Manufacturing Practice
		(9) Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese with (naming the added ingredients); Cream cheese; Cream cheese with (naming the added ingredients)	(9) 0.5%. If used in combination with other food additives permitted by this list in these foods, the total amount not to exceed 0.5%



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(10) Cream cheese spread; Cream cheese spread with (naming the added ingredients)	(10) 0.5%. If used in combination with other food additives permitted by this list in these foods except phosphate salts, citrate salts, tartrate salts, or sodium gluconate, the total amount not to exceed 0.5%
		(11) Processed cheese spread; Processed cheese spread with (naming the added ingredients)	(11) 0.5%. If used in combination with other food additives permitted by this list in these foods except citrate salts, lecithin, monoglycerides, mono- and diglycerides, phosphate salts, sodium gluconate, or tartrate salts, the total amount not to exceed 0.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>T.3</b>	Tragacanth Gum	(1) French dressing; Mustard pickles; Salad dressing; Relishes	(1) Good Manufacturing Practice
		(2) Cottage cheese; Creamed cottage cheese	(2) 0.5% in accordance with the requirements of sections B.08.051 and B.08.052
		(3) Sherbet	(3) 0.75% in accordance with the requirements of section B.08.063
		(4) Lumpfish Caviar	(4) 1.0%
		(5) Unstandardized foods	(5) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(6) Calorie-reduced margarine	(6) 0.5%. If used in combination with other food additives permitted by this list in this food except gelatin, lecithin, monoglycerides, mono- and diglycerides, and sorbitan tristearate, the total amount not to exceed 0.5%
		(7) Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese with (naming the added ingredients); Cream cheese; Cream cheese with (naming the added ingredients)	(7) 0.5%. If used in combination with other food additives permitted by this list in these foods, the total amount not to exceed 0.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(8) Minced prepared fish or prepared meat, other than lumpfish caviar; Minced preserved fish or preserved meat (Division 21)	(8) 0.75%
		(9) Ice cream mix; Ice cream	(9) 0.5% in accordance with the requirements of section B.08.061
		(10) Ice milk mix; Ice milk	(10) 0.5% in accordance with the requirements of section B.08.071
		(11) Cream cheese spread; Cream cheese spread with (naming the added ingredients)	(11) 0.5%. If used in combination with other food additives permitted by this list in these foods except phosphate salts, citrate salts, tartrate salts, or sodium gluconate, the total amount not to exceed 0.5%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(12) Processed cheese spread; Processed cheese spread with (naming the added ingredients)	(12) 0.5%. If used in combination with other food additives permitted by this list in these foods except citrate salts, lecithin, monoglycerides, mono- and diglycerides, phosphate salts, sodium gluconate, or tartrate salts, the total amount not to exceed 0.5%
<b>X.1</b>	Xanthan Gum	(1) French Dressing; Mincemeat; Salad Dressing; Unstandardized Foods	(1) Good Manufacturing Practice
		(2) Cottage Cheese; Creamed Cottage Cheese	(2) 0.5% in accordance with the requirements of sections B.08.051 and B.08.052

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Calorie-reduced margarine	(3) 0.5%. If used in combination with other food additives permitted by this list in this food except gelatin, lecithin, monoglycerides, mono- and diglycerides, and sorbitan tristearate, the total amount not to exceed 0.5%
		(4) Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese with (naming the added ingredients); Cream cheese; Cream cheese with (naming the added ingredients)	(4) 0.5%. If used in combination with other food additives permitted by this list in these foods, the total amount not to exceed 0.5%
		(5) Mustard pickles; Relishes	(5) 0.1%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(6) Ice cream mix	(6) 0.1%. If used in combination with microcrystalline cellulose and other stabilizing agents permitted by this list in this food, the total amount not exceed 0.5% of the ice cream made from the mix
		(7) Ice milk mix	(7) 0.1%. If used in combination with other stabilizing agents permitted by this list in this food, the total amount not exceed 0.5% of the ice milk made from the mix
		(8) Sherbet	(8) 0.1% or, if used in combination with other stabilizing agents, the total amount of combined stabilizing agents shall not exceed 0.75%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(9) Cream for whipping, heat-treated above 100°C	(9) 0.02%
		(10) Sour cream	(10) 0.5%. If used in combination with other food additives permitted by this list in sour cream except monoglycerides, mono- and diglycerides, and sodium phosphate dibasic, the total amount not to exceed 0.5%
		(11) Fish roe (caviar)	(11) Good Manufacturing Practice
		(12) Infant formula based on isolated amino acids or protein hydrolysates, or both	(12) 0.075% as consumed



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(13) Cream cheese spread; Cream cheese spread with (naming the added ingredients)	(13) 0.5%. If used in combination with other food additives permitted by this list in these foods except phosphate salts, citrate salts, tartrate salts, or sodium gluconate, the total amount not to exceed 0.5%
		(14) Processed cheese spread; Processed cheese spread with (naming the added ingredients)	(14) 0.5%. If used in combination with other food additives permitted by this list in these foods except citrate salts, lecithin, monoglycerides, mono- and diglycerides, phosphate salts, sodium gluconate, or tartrate salts, the total amount not to exceed 0.5%

**Date modified:**

2012-12-12

## 5. List of Permitted Food Enzymes (Lists of Permitted Food Additives)

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This List of Permitted Food Enzymes sets out the authorized food enzymes that are capable of catalyzing a chemical reaction and that are used as a food additive. It is incorporated by reference in the [Marketing Authorization for Food Additives That May Be Used as Food Enzymes](#).

**Note:** A [transition guide](#) has been created to provide stakeholders with further information on the Lists of Permitted Food Additives as well as guidance on how to interpret and use these lists.

**Supersedes:** 2019-02-26

**Date issued:** 2019-03-18

Access [archived versions](#) of this list.

### List of Permitted Food Enzymes

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
A.01	α-Acetolactate decarboxylase	Bacillus subtilis ToC46 (pUW235)	(1) Brewers' Mash	(1) Good Manufacturing Practice
			(2) Distillers' Mash	(2) Good Manufacturing Practice
A.02	Aminopeptidase	Lactococcus lactis	(1) Cheddar cheese; (naming the variety) Cheese	(1) Good Manufacturing Practice

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(2) Dairy-based flavouring preparations	(2) Good Manufacturing Practice
			(3) Hydrolyzed animal, milk and vegetable protein	(3) Good Manufacturing Practice
A.1	Amylase	Aspergillus niger var.; Aspergillus oryzae var.; Bacillus amyloliquefaciens var.; Bacillus subtilis var.; Rhizopus oryzae var.; Barley Malt	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
			(2) Bread; Flour; Whole wheat flour	(2) Good Manufacturing Practice
			(3) Cider; Wine	(3) Good Manufacturing Practice
			(4) Chocolate syrups	(4) Good Manufacturing Practice
			(5) Distillers' Mash	(5) Good Manufacturing Practice
			(6) Malt-flavoured dried breakfast cereals	(6) Good Manufacturing Practice
			(7) Single-strength fruit juices	(7) Good Manufacturing Practice

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(8) Pre-cooked (instant) breakfast cereals	(8) Good Manufacturing Practice
			(9) Starch used in the production of dextrins, dextrose, glucose (glucose syrup), glucose solids (dried glucose syrup) or maltose	(9) Good Manufacturing Practice
			(10) Unstandardized bakery products	(10) Good Manufacturing Practice
			(11) Plant-based beverages	(11) Good Manufacturing Practice
			(12) Infant cereal products	(12) Good Manufacturing Practice
		Aspergillus niger STz18-9 (pHUda7)	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
			(2) Distillers' Mash	(2) Good Manufacturing Practice

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(3) Starch used in the production of dextrins, dextrose, glucose (glucose syrup), glucose solids (dried glucose syrup) or maltose	(3) Good Manufacturing Practice
		Bacillus amyloliquefaciens EBA 20 (pUBH2); Bacillus licheniformis; Bacillus licheniformis BML 592 (pAmyAmp); Bacillus licheniformis BML 730 (pAmyAmp); Bacillus licheniformis LA 57 (pDN1981); Bacillus licheniformis LAT8 (pLAT3); Bacillus licheniformis LiH 1159 (pLiH1108); Bacillus licheniformis LiH 1464 (pLiH1346); Bacillus licheniformis MOL2083 (pCA164-LE399); Bacillus licheniformis PL 1303 (pPL1117)	(1) Distillers' Mash	(1) Good Manufacturing Practice
			(2) Starch used in the production of dextrins, dextrose, glucose (glucose syrup), glucose solids (dried glucose syrup) or maltose	(2) Good Manufacturing Practice
			(3) Brewers' mash	(3) Good Manufacturing Practice
		Bacillus licheniformis 3253 (pCatH-3253); Bacillus licheniformis 3266 (pCatH-3266ori1); Bacillus stearothermophilus; Bacillus subtilis B1.109 (pCPC800)	(1) Starch used in the production of dextrins, dextrose, glucose (glucose syrup), glucose solids (dried glucose syrup) or maltose	(1) Good Manufacturing Practice

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(2) Distillers' Mash	(2) Good Manufacturing Practice
			(3) Brewers' Mash	(3) Good Manufacturing Practice
			(4) Bread; Flour; Whole wheat flour	(4) Good Manufacturing Practice
			(5) Unstandardized bakery products	(5) Good Manufacturing Practice
		Bacillus subtilis B1.109 (pCPC720) (ATCC 39, 705)	(1) Starch used in the production of dextrans, dextrose, glucose (glucose syrup), glucose solids (dried glucose syrup) or maltose	(1) Good Manufacturing Practice
		Bacillus licheniformis MDT06-228	(1) Bread	(1) Good Manufacturing Practice
			(2) Unstandardized bakery products	(2) Good Manufacturing Practice
		Bacillus licheniformis JS1252	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(2) Unstandardized bakery products	(2) Good Manufacturing Practice
		Pseudomonas fluorescens DC88	(1) Starch used in the production of dextrans, dextrose, glucose (glucose syrup), glucose solids (dried glucose syrup) or maltose	(1) Good Manufacturing Practice
			(2) Distillers' Mash	(2) Good Manufacturing Practice
		Bacillus subtilis NBA (DS 68703)	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
			(2) Unstandardized bakery products	(2) Good Manufacturing Practice
<b>A.2</b>	Amylase (maltogenic)	Bacillus licheniformis MDT06-221	(1) Bread; Flour; Whole wheat flour	(1) Good manufacturing practice
			(2) Pasta	(2) Good manufacturing practice
			(3) Unstandardized bakery products	(3) Good manufacturing practice
		Bacillus subtilis BRG-1 (pBRG1); Bacillus subtilis DN1413 (pDN1413); Bacillus subtilis LFA 63 (pLFA63); Bacillus subtilis RB-147 (pRB147)	(1) Starch used in the production of dextrans, dextrose, glucose (glucose syrup), glucose solids (dried glucose syrup) or maltose	(1) Good manufacturing practice

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(2) Bread; Flour; Whole wheat flour	(2) Good manufacturing practice
			(3) Unstandardized bakery products	(3) Good manufacturing practice
		Bacillus subtilis BS154; Bacillus subtilis RF12029	(1) Bread; Flour; Whole wheat flour	(1) Good manufacturing practice
			(2) Unstandardized bakery products	(2) Good manufacturing practice
A.3	Asparaginase	Aspergillus niger AGN7-41	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
			(2) Unstandardized foods	(2) Good Manufacturing Practice
		Aspergillus niger ASP72	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
			(2) Unstandardized foods	(2) Good Manufacturing Practice



Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(3) Blackstrap molasses destined for the manufacture of confectionery glazes for snack foods	(3) Good Manufacturing Practice
			(4) Green coffee	(4) Good Manufacturing Practice
		Aspergillus oryzae (pCaHj621/BECh2#10); Bacillus subtilis MOL2940	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
			(2) Unstandardized foods	(2) Good Manufacturing Practice
			(3) Green Coffee	(3) Good Manufacturing Practice
<b>B.1</b>	Bovine Rennet	Aqueous extracts from the fourth stomach of adult bovine animals, sheep and goats	Cheddar cheese; Cottage cheese; Cream cheese; Cream cheese spread; Cream cheese spread with (naming the added ingredients); Cream cheese with (naming the added ingredients); (naming the variety) Cheese	Good Manufacturing Practice
<b>B.2</b>	Bromelain	The pineapples Ananas comosus and Ananas bracteatus	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted Source</b>	<b>Column 3 Permitted in or Upon</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
			(2) Bread; Flour; Whole wheat flour	(2) Good Manufacturing Practice
			(3) Sausage casings	(3) Good Manufacturing Practice
			(4) Hydrolyzed animal, milk and vegetable protein	(4) Good Manufacturing Practice
			(5) Cuts of prepared meat; Cuts of prepared poultry meat	(5) Good Manufacturing Practice
			(6) Meat tenderizing preparations	(6) Good Manufacturing Practice
			(7) Pumping pickle for the curing of beef cuts	(7) Good Manufacturing Practice in accordance with paragraph B.14.009(g)
			(8) Sugar wafers, waffles, pancakes	(8) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted Source</b>	<b>Column 3 Permitted in or Upon</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
C.01	Carboxypeptidase	Aspergillus niger PEG-1	Cheddar cheese; Dairy-based flavouring preparations; Mascarpone; (naming the variety) Cheese; Preserved meat (Division 14); Sausage	Good Manufacturing Practice
C.1	Catalase	Aspergillus niger var.; Micrococcus lysodeikticus; Bovine (Bos taurus) liver	(1) Soft drinks	(1) Good Manufacturing Practice
			(2) Liquid egg-white (liquid albumen), liquid whole egg or liquid yolk, destined for drying	(2) Good Manufacturing Practice in accordance with the requirements of B.22.034, B.22.035 and B.22.036
			(3) Liquid whey treated with hydrogen peroxide in accordance with item H.1 of the List of Permitted Food Additives With Other Accepted Uses	(3) Good Manufacturing Practice
C.2	Cellulase	Aspergillus niger var.	(1) Distillers' Mash	(1) Good Manufacturing Practice

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(2) Liquid coffee concentrate	(2) Good Manufacturing Practice
			(3) Natural flavour and colour extractives; Spice extracts	(3) Good Manufacturing Practice
		Rasamsonia emersonii (previous name: Talaromyces emersonii)	Brewers' Mash	Good Manufacturing Practice
		Trichoderma longibrachiatum QM9414 (previous name: Trichoderma reesei QM9414)	(1) Single-strength fruit juices	(1) Good Manufacturing Practice
			(2) Tea leaves for the production of tea solids	(2) Good Manufacturing Practice
		Trichoderma longibrachiatum A83 (previous name: Trichoderma reesei A83)	(1) Apple juice; Grape juice; Grapefruit juice; Lemon juice; Lime juice; (Naming the fruit) juice; Orange juice; Pineapple juice	(1) Good Manufacturing Practice
			(2) Bread; Flour; Whole wheat flour	(2) Good Manufacturing Practice
			(3) Unstandardized bakery products	(3) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted Source</b>	<b>Column 3 Permitted in or Upon</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
<b>C.3</b>	(i) Chymosin A	Escherichia coli K-12, GE81 (pPFZ87A)	(1) Cheddar cheese; (naming the variety) cheese; Cottage cheese; Cream cheese; Cream cheese with (naming the added ingredients); Cream cheese spread; Cream cheese spread with (naming the added ingredients); Sour cream	(1) Good Manufacturing Practice
			(2) Unstandardized milk-based dessert preparations	(2) Good Manufacturing Practice
	(ii) Chymosin B	Aspergillus niger var. awamori, GCC0349 (pGAMpR); Kluyveromyces marxianus var. lactis, DS1182 (pKS105)	(1) Cheddar cheese; (naming the variety) cheese; Cottage cheese; Cream cheese; Cream cheese with (naming the added ingredients); Cream cheese spread; Cream cheese spread with (naming the added ingredients); Sour cream	(1) Good Manufacturing Practice
			(2) Unstandardized milk-based dessert preparations	(2) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted Source</b>	<b>Column 3 Permitted in or Upon</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
		Kluyveromyces lactis CIN	(1) Cheddar cheese; (naming the variety) Cheese; Cottage cheese; Cream cheese; Cream cheese with (naming the added ingredients); Cream cheese spread; Cream cheese spread with (naming the added ingredients); Sour cream	(1) Good Manufacturing Practice
			(2) Unstandardized milk- based dessert preparations	(2) Good Manufacturing Practice
			(3) Kefir; Quark; Yogurt	(3) Good Manufacturing Practice
	(iii) Chymosin	Aspergillus niger var. awamori (pCCEX3)	(1) Cheddar cheese; (naming the variety) cheese Cottage cheese; Cream cheese; Cream cheese spread; Cream cheese spread with (naming the added ingredients); Cream cheese with (naming the added ingredients); Sour cream	(1) Good Manufacturing Practice
			(2) Unstandardized milk- based dessert preparations	(2) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted Source</b>	<b>Column 3 Permitted in or Upon</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
<b>C.4</b>	Cyprosin	Cynara cardunculus L. var. altilis DC.	Cottage cheese; Cream cheese; Cream cheese with (naming the added ingredients); (naming the variety) Cheese	Good Manufacturing Practice
<b>F.1</b>	Ficin	Latex of fig tree (Ficus sp.)	<p>(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout</p> <p>(2) Sausage casings</p> <p>(3) Hydrolyzed animal, milk and vegetable protein</p> <p>(4) Cuts of prepared meat; Cuts of prepared poultry meat</p> <p>(5) Meat tenderizing preparations</p> <p>(6) Pumping pickle for the curing of beef cuts</p>	<p>(1) Good Manufacturing Practice</p> <p>(2) Good Manufacturing Practice</p> <p>(3) Good Manufacturing Practice</p> <p>(4) Good Manufacturing Practice</p> <p>(5) Good Manufacturing Practice</p> <p>(6) Good Manufacturing Practice in accordance with paragraph B.14.009(g)</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted Source</b>	<b>Column 3 Permitted in or Upon</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
<b>G.1</b>	Glucoamylase (Amyloglucosidase; Acid maltase)	Aspergillus niger var.; Aspergillus oryzae var.; Rhizopus oryzae var.	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
			(2) Bread; Flour; Whole wheat flour	(2) Good Manufacturing Practice
			(3) Chocolate syrups	(3) Good Manufacturing Practice
			(4) Distillers' Mash	(4) Good Manufacturing Practice
			(5) Pre-cooked (instant) breakfast cereals	(5) Good Manufacturing Practice
			(6) Starch used in the production of dextrins, dextrose, glucose (glucose syrup), glucose solids (dried glucose syrup) or maltose	(6) Good Manufacturing Practice
			(7) Unstandardized bakery products	(7) Good Manufacturing Practice
		Aspergillus niger 126- PE001-32	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice



Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(2) Unstandardized bakery products	(2) Good Manufacturing Practice
			(3) Breakfast cereals	(3) Good Manufacturing Practice
			(4) Infant cereal products	(4) Good Manufacturing Practice
		Aspergillus niger	(1) Apple juice; Banana juice; Grape juice; Grapefruit juice; Lemon juice; Lime juice or lime fruit juice; Orange juice; Pear juice; Pineapple juice	(1) Good Manufacturing Practice
			(2) Infant cereal products	(2) Good Manufacturing Practice
		Aspergillus niger STz18-9 (pHUda7)	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
			(2) Distillers' Mash	(2) Good Manufacturing Practice

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(3) Starch used in the production of dextrans, dextrose, glucose (glucose syrup), glucose solids (dried glucose syrup) or maltose	(3) Good Manufacturing Practice
		Aspergillus niger 41SAM2-54	(1) Ale; Beer; Light Beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
			(2) Bread; Flour; Whole wheat flour	(2) Good Manufacturing Practice
			(3) Breakfast cereals	(3) Good Manufacturing Practice
			(4) Brewers' mash	(4) Good Manufacturing Practice
			(5) Distillers' mash	(5) Good Manufacturing Practice
			(6) Infant cereal products	(6) Good Manufacturing Practice
			(7) Single-strength fruit juices; Single-strength vegetable juices	(7) Good Manufacturing Practice

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(8) Unstandardized bakery products	(8) Good Manufacturing Practice
		Rhizopus niveus var.	(1) Distillers' Mash	(1) Good Manufacturing Practice
			(2) Mash destined for vinegar manufacture	(2) Good Manufacturing Practice
		Rhizopus delemar var. multiplicisporus	(1) Brewers' Mash	(1) Good Manufacturing Practice
			(2) Distillers' Mash	(2) Good Manufacturing Practice
			(3) Mash destined for vinegar manufacture	(3) Good Manufacturing Practice
			(4) Starch used in the production of dextrins, dextrose, glucose (glucose syrup), glucose solids (dried glucose syrup) or maltose	(4) Good Manufacturing Practice
<b>G.2</b>	Glucanase	Aspergillus niger var.; Bacillus amyloliquefaciens var.; Bacillus subtilis var.	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(2) Corn for degermination	(2) Good Manufacturing Practice
			(3) Distillers' Mash	(3) Good Manufacturing Practice
			(4) Mash destined for vinegar manufacture	(4) Good Manufacturing Practice
			(5) Unstandardized bakery products	(5) Good Manufacturing Practice
		Disporotrichum dimorphosporum DXL-1; Rasamsonia emersonii (previous name: Talaromyces emersonii)	Brewers' Mash	Good Manufacturing Practice
		Humicola insolens var.	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
			(2) Distillers' Mash	(2) Good Manufacturing Practice
		Trichoderma reesei A83	Apple Juice; Grape juice; Grapefruit juice; Lemon juice; Lime juice; (Naming the fruit) juice; Orange juice; Pineapple juice	Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted Source</b>	<b>Column 3 Permitted in or Upon</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
<b>G.3</b>	Glucose oxidase	Aspergillus niger ZGL528-72	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
			(2) Unstandardized bakery products	(2) Good Manufacturing Practice
		Aspergillus niger var.; Aspergillus oryzae Mtl-72 (pHUda107)	(1) Soft drinks	(1) Good Manufacturing Practice
			(2) Liquid egg-white (liquid albumen), liquid whole egg or liquid yolk, destined for drying	(2) Good Manufacturing Practice in accordance with paragraphs B.22.034(b), B.22.035(b) and B.22.036(b)
			(3) Bread; Flour; Whole wheat flour	(3) Good manufacturing practice
			(4) Unstandardized bakery products	(4) Good manufacturing practice
		Trichoderma reesei RF11400	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(2) Liquid egg-white (liquid albumen), liquid whole egg or liquid yolk, destined for drying	(2) Good Manufacturing Practice
			(3) Pasta	(3) Good Manufacturing Practice
			(4) Unstandardized bakery products	(4) Good Manufacturing Practice
<b>G.4</b>	Glucose Isomerase	Actinoplanes missouriensis var.; Bacillus coagulans var.; Microbacterium arborescens NRRL B-11022; Streptomyces murinus DSM 3252; Streptomyces olivaceus var.; Streptomyces olivochromogenes var.; Streptomyces rubiginosus ATCC No. 21,175; Streptomyces rubiginosus SYC 5406 (pSYC5239)	Glucose (glucose syrup) to be partially or completely isomerized to fructose	Good Manufacturing Practice
<b>H.1</b>	Hemicellulase	Bacillus amyloliquefaciens var.; Bacillus subtilis var.	(1) Distillers' Mash	(1) Good Manufacturing Practice
			(2) Liquid coffee concentrate	(2) Good Manufacturing Practice

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(3) Mash destined for vinegar manufacture	(3) Good Manufacturing Practice
<b>H.2</b>	Hexose oxidase	Ogataea polymorpha B13-HOX4-Mut45 (previous name: Hansenula polymorpha (B13-HOX4-Mut45))	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
			(2) Unstandardized bakery products	(2) Good Manufacturing Practice
			(3) Milk, partly skimmed milk, skim milk and sterilized milk, heat-treated to at least 100°C	(3) Good Manufacturing Practice
			(4) Part skim pizza mozzarella cheese; Pizza mozzarella cheese	(4) Good Manufacturing Practice
<b>I.01</b>	Inulinase	Aspergillus niger var. Tieghem	Inulin	Good Manufacturing Practice
<b>I.1</b>	Invertase	Aspergillus japonicus	Sucrose used in the production of fructooligosaccharides	Good Manufacturing Practice
		Saccharomyces sp.	(1) Unstandardized soft-centred and liquid-centred confectionery	(1) Good Manufacturing Practice
			(2) Unstandardized bakery products	(2) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted Source</b>	<b>Column 3 Permitted in or Upon</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
L.1	Lactase	Bacillus subtilis CB108	(1) Lactose-reducing enzyme preparations	(1) Good Manufacturing Practice
			(2) (naming the flavour) Malted milk; (naming the flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skimmed milk with added milk solids	(2) Good Manufacturing Practice
			(3) Milk destined for use in ice cream mix	(3) Good Manufacturing Practice
			(4) Whey	(4) Good Manufacturing Practice
			(5) Yogurt	(5) Good Manufacturing Practice
		Bacillus licheniformis PP3930	(1) Lactose-reducing enzyme preparations	(1) Good Manufacturing Practice
			(2) Milk destined for use in ice cream mix	(2) Good Manufacturing Practice



Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(3) (naming the flavour) Malted milk; (naming the flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skimmed milk with added milk solids	(3) Good Manufacturing Practice
		Aspergillus niger var.;	(1) Lactose-reducing enzyme preparations	(1) Good Manufacturing Practice
		Aspergillus oryzae var.;	(2) Milk destined for use in ice cream mix	(2) Good Manufacturing Practice
		Kluyveromyces fragilis(Kluyveromyces marxianus var. marxianus);	(3) Bread; Flour; Whole wheat flour	(3) Good Manufacturing Practice
		Kluyveromyces lactis(Kluyveromyces marxianus var. lactis);		
		Saccharomyces sp.		

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(4) (naming the flavour) Malted milk; (naming the flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skimmed milk with added milk solids	(4) Good Manufacturing Practice
		Cell-free extracts from <i>Candida pseudotropicalis</i>	(1) Milk destined for use in ice cream mix	(1) Good Manufacturing Practice
			(2) Yogurt	(2) Good Manufacturing Practice
			(3) Whey	(3) Good Manufacturing Practice

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(4) (naming the flavour) Malted milk; (naming the flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skimmed milk with added milk solids	(4) Good Manufacturing Practice
L.2	Lipase	Animal pancreatic tissue; <i>Aspergillus niger</i> var.; <i>Aspergillus oryzae</i> var.; Edible forestomach tissue of calves, kids or lambs; <i>Rhizopus oryzae</i> var.	(1) Dairy-based flavouring preparations  (2) Dried egg-white (dried albumen); Liquid egg-white ( liquid albumen)  (3) Cheddar cheese; (naming the variety) Cheese; Processed cheddar cheese  (4) Bread; Flour; Whole wheat flour  (5) Unstandardized bakery products	(1) Good Manufacturing Practice  (2) Good Manufacturing Practice  (3) Good Manufacturing Practice  (4) Good Manufacturing Practice  (5) Good Manufacturing Practice

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(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

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(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

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(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:	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
		Hansenula polymorpha B14-CBSsynt and Pichia angusta B14-CBSsynt)	(2) Pasta	(2) Good Manufacturing Practice
			(3) Unstandardized bakery products	(3) Good Manufacturing Practice
<b>L.3</b>	Lipoxidase	Soyabean whey or meal	Bread; Flour; Whole wheat flour	Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted Source</b>	<b>Column 3 Permitted in or Upon</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
L.4	Lysozyme	Egg-white	Cheddar cheese; (naming the variety) Cheese	Good Manufacturing Practice
M.01	Mannanase	Aspergillus niger AE-HCM	Liquid coffee concentrate	Good Manufacturing Practice
M.1	Milk coagulating enzyme	Mucor pusillus Lindt by pure culture fermentation process or Aspergillus oryzae RET-1 (pBoel777)	(1) Cheddar cheese; Cottage cheese; (naming the variety) Cheese; Sour cream	(1) Good Manufacturing Practice
			(2) Dairy-based flavouring preparations	(2) Good Manufacturing Practice
			(3) Hydrolyzed animal, milk and vegetable protein	(3) Good Manufacturing Practice
		Rhizomucor miehei (Cooney and Emerson) (previous name: Mucor miehei (Cooney and Emerson))	(1) Cheddar cheese; Cottage cheese; (naming the variety) Cheese; Sour cream	(1) Good Manufacturing Practice
			(2) Dairy-based flavouring preparations	(2) Good Manufacturing Practice
			(3) Hydrolyzed animal, milk and vegetable protein	(3) Good Manufacturing Practice
			(4) Cheese analogues	(4) Good Manufacturing Practice

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
		Endothia parasitica by pure culture fermentation processes	<p>(1) Emmentaler (Emmental, Swiss) Cheese</p> <p>(2) Parmesan Cheese</p> <p>(3) Romano Cheese</p> <p>(4) Mozzarella (Scamorza) Cheese</p> <p>(5) Part Skim Mozzarella (Part Skim Scamorza) Cheese</p>	<p>(1) Good Manufacturing Practice</p> <p>(2) Good Manufacturing Practice</p> <p>(3) Good Manufacturing Practice</p> <p>(4) Good Manufacturing Practice</p> <p>(5) Good Manufacturing Practice</p>
<b>P.1</b>	Pancreatin	Pancreas of the hog ( <i>Sus scrofa</i> ) or ox ( <i>Bos taurus</i> )	<p>(1) Dried egg-white (dried albumen); Liquid egg-white (liquid albumen)</p> <p>(2) Pre-cooked (instant) breakfast cereals</p> <p>(3) Starch used in the production of dextrans, dextrose, glucose (glucose syrup), glucose solids (dried glucose syrup) or maltose</p>	<p>(1) Good Manufacturing Practice</p> <p>(2) Good Manufacturing Practice</p> <p>(3) Good Manufacturing Practice</p>



Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(4) Hydrolyzed animal, milk and vegetable proteins	(4) Good Manufacturing Practice
P.2	Papain	Fruit of the papaya Carica papaya L. (Fam. Caricaceae)	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
			(2) Beef before slaughter	(2) Good Manufacturing Practice
			(3) Sausage casings; Water-soluble edible collagen films	(3) Good Manufacturing Practice
			(4) Hydrolyzed animal, milk and vegetable protein	(4) Good Manufacturing Practice
			(5) Cuts of prepared meat; Cuts of prepared poultry meat	(5) Good Manufacturing Practice
			(6) Meat tenderizing preparations	(6) Good Manufacturing Practice
			(7) Pre-cooked (instant) breakfast cereals	(7) Good Manufacturing Practice
			(8) Pumping pickle for the curing of beef cuts	(8) Good Manufacturing Practice

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(9) Unstandardized bakery products	(9) Good Manufacturing Practice
<b>P.3</b>	Pectinase	Aspergillus niger var.; Rhizopus oryzae var.	(1) Cider; Wine	(1) Good Manufacturing Practice
			(2) Distillers' Mash	(2) Good Manufacturing Practice
			(3) Single-strength fruit juices	(3) Good Manufacturing Practice
			(4) Natural flavour and colour extractives	(4) Good Manufacturing Practice
			(5) Skins of citrus fruits destined for jam, marmalade and candied fruit production	(5) Good Manufacturing Practice
			(6) Vegetable stock for use in soups	(6) Good Manufacturing Practice
			(7) Tea leaves for the production of tea solids	(7) Good Manufacturing Practice

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
		Aspergillus oryzae Km-1-1 (pA2PEI)	(1) Cider; Wine	(1) Good Manufacturing Practice
			(2) Single-strength fruit juices	(2) Good Manufacturing Practice
			(3) Unstandardized fruit and vegetable products	(3) Good Manufacturing Practice
		Trichoderma reesei RF6197; Trichoderma reesei RF6201	(1) Single-strength fruit juices	(1) Good Manufacturing Practice
			(2) Unstandardized fruit and vegetable products	(2) Good Manufacturing Practice
			(3) Wine	(3) Good Manufacturing Practice
<b>P.4</b>	Pentosanase	Aspergillus niger var.; Bacillus amyloliquefaciens var.; Bacillus subtilis var.	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
			(2) Corn for degermination	(2) Good Manufacturing Practice
			(3) Distillers' Mash	(3) Good Manufacturing Practice

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(4) Mash destined for vinegar manufacture	(4) Good Manufacturing Practice
			(5) Unstandardized bakery products	(5) Good Manufacturing Practice
			(6) Bread; Flour; Whole wheat flour	(6) Good Manufacturing Practice
		Trichoderma reesei(QM9414)	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
		Trichoderma reesei(QM9414)	(2) Distiller's Mash	(2) Good Manufacturing Practice
		Trichoderma reesei(QM9414)	(3) Unstandardized bakery products	(3) Good Manufacturing Practice
P.5	Pepsin	Glandular layer of porcine stomach	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(2) Cheddar cheese; Cottage cheese; Cream cheese; Cream cheese spread; Cream cheese spread with (naming the added ingredients); Cream cheese with (naming the added ingredients); (naming the variety) Cheese	(2) Good Manufacturing Practice
			(3) Defatted soya flour	(3) Good Manufacturing Practice
			(4) Pre-cooked (instant) breakfast cereals	(4) Good Manufacturing Practice
			(5) Hydrolyzed animal, milk and vegetable proteins	(5) Good Manufacturing Practice
<b>P.5.1</b>	Peroxidase	Aspergillus niger MOX-54	Liquid whey treated with hydrogen peroxide in accordance with item H.1 of the List of Permitted Food Additives With Other Accepted Uses	Good Manufacturing Practice
<b>P.5.2</b>	Phospholipase	Streptomyces violaceoruber	(1) Modified lecithin	(1) Good Manufacturing Practice

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(2) Unstandardized egg products	(2) Good Manufacturing Practice
		Aspergillus oryzae (pPFJo142)	Cheddar cheese; (naming the variety) Cheese	Good Manufacturing Practice
		Aspergillus niger (PLA-54)	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
			(2) Unstandardized bakery products	(2) Good Manufacturing Practice
			(3) Unstandardized egg yolk; Unstandardized whole egg	(3) Good Manufacturing Practice
			(4) Modified lecithin	(4) Good Manufacturing Practice
<b>P.6</b>	Protease	Geobacillus stearothermophilus TP7	Hydrolyzed animal, milk and vegetable protein	Good Manufacturing Practice
			(2) Hydrolyzed yeast	(2) Good Manufacturing Practice
		Fusarium venenatum WTY939-8-3	(1) Hydrolyzed animal, milk and vegetable protein	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted Source</b>	<b>Column 3 Permitted in or Upon</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
		Aspergillus niger var.; Aspergillus oryzae var.; Bacillus amyloliquefaciens var.; Bacillus subtilis var.	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
			(2) Bread; Flour; Whole wheat flour	(2) Good Manufacturing Practice
			(3) Dairy-based flavouring preparations	(3) Good Manufacturing Practice
			(4) Distillers' Mash	(4) Good Manufacturing Practice
			(5) Sausage casings	(5) Good Manufacturing Practice
			(6) Hydrolyzed animal, milk and vegetable protein	(6) Good Manufacturing Practice
			(7) Industrial spray-dried cheese powder	(7) Good Manufacturing Practice
			(8) Cuts of prepared meat; Cuts of prepared poultry meat	(8) Good Manufacturing Practice
			(9) Meat tenderizing preparations	(9) Good Manufacturing Practice

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(10) Pre-cooked (instant) breakfast cereals	(10) Good Manufacturing Practice
			(11) Unstandardized bakery products	(11) Good Manufacturing Practice
			(12) Colby cheese	(12) Good Manufacturing Practice
			(13) Plant-based beverages	(13) Good Manufacturing Practice
		Micrococcus caseolyticus var.	(naming the variety) Cheese	Good Manufacturing Practice
		Bacillus licheniformis (Cx)	Hydrolyzed animal, milk and vegetable protein	Good Manufacturing Practice
		Bacillus licheniformis S10-34zEK4	Hydrolyzed animal, milk and vegetable protein	Good Manufacturing Practice
		Aspergillus melleus	Hydrolyzed animal, milk and vegetable protein	Good Manufacturing Practice
		Aspergillus oryzae var.	Cheddar cheese; Cheddar cheese for processing (granular curd cheese; Stirred curd cheese; Washed curd cheese)	Good Manufacturing Practice



Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
		Bacillus subtilis Raa1102	(1) Bread; Flour; Whole Wheat Flour	(1) Good Manufacturing Practice
			(2) Unstandardized bakery products	(2) Good Manufacturing Practice
P.6.1	Protein-glutaminase	<i>Chryseobacterium proteolyticum</i> AE-PG	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
			(2) Hydrolyzed animal, milk and vegetable protein	(2) Good Manufacturing Practice
			(3) Pasta	(3) Good Manufacturing Practice
			(4) Plant-based beverages	(4) Good Manufacturing Practice
			(5) Unstandardized bakery products	(5) Good Manufacturing Practice
			(6) Unstandardized dairy products	(6) Good Manufacturing Practice
			(7) Yeast extract	(7) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted Source</b>	<b>Column 3 Permitted in or Upon</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
<b>P.7</b>	Pullulanase	Bacillus acidopullulyticus NCIB 11647; Bacillus licheniformis SE2-Pul-int211 (pUBCDEBR A11DNSI)	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
			(2) Starch used in the production of dextrans, dextrose, fructose syrups and solids, glucose (glucose syrup), glucose solids (dried glucose syrup) or maltose	(2) Good Manufacturing Practice
			(3) Unstandardized bakery products	(3) Good Manufacturing Practice
		Bacillus licheniformis BMP 139 (pR11Amp)	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
			(2) Brewers' Mash	(2) Good Manufacturing Practice
			(3) Starch used in the production of dextrans, dextrose, fructose syrups and solids, glucose (glucose syrup), glucose solids (dried glucose syrup) or maltose	(3) Good Manufacturing Practice

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(4) Unstandardized bakery products	(4) Good Manufacturing Practice
		Bacillus subtilis B1-163 (pEB301)	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
			(2) Brewers' Mash	(2) Good Manufacturing Practice
			(3) Distillers' Mash	(3) Good Manufacturing Practice
			(4) Starch used in the production of dextrans, dextrose, fructose syrups and solids, glucose (glucose syrup), glucose solids (dried glucose syrup) or maltose	(4) Good Manufacturing Practice
			(5) Unstandardized bakery products	(5) Good Manufacturing Practice
		Bacillus subtilis RB121 (pDG268)	(1) Brewers' Mash	(1) Good Manufacturing Practice

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(2) Distillers' Mash	(2) Good Manufacturing Practice
			(3) Starch used in the production of dextrins, dextrose, glucose (glucose syrup), glucose solids (dried glucose syrup) or maltose	(3) Good Manufacturing Practice
<b>R.1</b>	Rennet	Aqueous extracts from the fourth stomach of calves, kids or lambs	(1) Cheddar cheese; Cottage cheese; Cream cheese; Cream cheese spread; Cream cheese spread with (naming the added ingredients); Cream cheese with (naming the added ingredients); (naming the variety) Cheese; Sour cream	(1) Good Manufacturing Practice
			(2) Unstandardized milk based dessert preparations	(2) Good Manufacturing Practice
<b>T.01</b>	Transglutaminase	Streptoverticillium mobaraense S-8112	(1) Unstandardized prepared fish products	(1) Good Manufacturing Practice
			(2) Simulated meat products	(2) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted Source</b>	<b>Column 3 Permitted in or Upon</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
			(3) Unstandardized cheese products	(3) Good Manufacturing Practice
			(4) Unstandardized processed cheese products	(4) Good Manufacturing Practice
			(5) Unstandardized cream cheese products	(5) Good Manufacturing Practice
			(6) Yogurt	(6) Good Manufacturing Practice
			(7) Unstandardized frozen dairy desserts	(7) Good Manufacturing Practice
			(8) [Removed, 2017-02-15, (See NOM/ADM-0086)]	
			(9) Bread; Flour; Whole wheat flour	(9) Good Manufacturing Practice
			(10) Unstandardized bakery products	(10) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted Source</b>	<b>Column 3 Permitted in or Upon</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
			(11) Brawn; Headcheese; Meat by-product loaf; Meat loaf; (naming the prepared meat or prepared meat by-product) with (naming the non-meat ingredients); Prepared meat (Division 14); Prepared meat by-product; Preserved meat (Division 14); Preserved meat by-product; Pumping pickle, cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product; Sausage	(11) Good Manufacturing Practice
			(12) Prepared poultry meat; Prepared poultry meat by-product; Preserved poultry meat; Preserved poultry meat by-product	(12) Good Manufacturing Practice
<b>T.1</b>	Trypsin	Pancreas of the hog (Sus scrofa)	Hydrolyzed animal, milk and vegetable proteins	Good Manufacturing Practice
<b>U.1</b>	Urease	Lactobacillus fermentum	Sake; Wine	Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted Source</b>	<b>Column 3 Permitted in or Upon</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
<b>X.1</b>	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

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
			(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

**Date modified:**

2019-03-18



## 6. List of Permitted Firming Agents (Lists of Permitted Food Additives)

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This *List of Permitted Firming Agents* sets out the authorized food additives that are used to make or keep a food firm or crisp. It is incorporated by reference in the *Marketing Authorization for Food Additives That May Be Used as Firming Agents*.

**Note:** A transition guide has been created to provide stakeholders with further information on the Lists of Permitted Food Additives as well as guidance on how to interpret and use these lists.

This list is the most current version and was published on 2012-10-30. Access archived versions of this list.

### List of Permitted Firming Agents

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
A.1	Aluminum Sulphate	(1) Canned crabmeat, lobster, salmon, shrimp and tuna; Pickles and relishes	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice

<b>A.2</b>	Ammonium Aluminum Sulphate	(1) Pickles and relishes	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice
<b>C.1</b>	Calcium Chloride	(1) Canned apples	(1) 0.026% calculated as calcium
		(2) Canned grapefruit	(2) 0.035% of the total calcium content, whether added or otherwise present
		(3) Cheddar cheese; (naming the variety) cheese	(3) 0.02% of the milk and milk products used
		(4) Cottage cheese	(4) Good Manufacturing Practice
		(5) Glaze for frozen fish	(5) Good Manufacturing Practice
		(6) Olives	(6) 1.5% of the brine
		(7) Pickles and relishes	(7) 0.4%

		(8) Canned (naming the vegetable); Tomatoes	(8) 0.026% calculated as calcium, and in the case of canned peas 0.035% calculated as calcium
		(9) Unstandardized foods	(9) Good Manufacturing Practice
		(10) Canned apricots	(10) 0.022% calculated as calcium
		(11) Frozen apples	(11) 0.026% calculated as calcium in accordance with the requirements of section B.11.102
<b>C.2</b>	Calcium Citrate	(1) Canned vegetables; Tomatoes	(1) 0.026% calculated as calcium
		(2) Canned apples	(2) 0.026% calculated as calcium
		(3) Unstandardized foods	(3) Good Manufacturing Practice
		(4) Frozen apples; Frozen sliced apples	(4) 0.026% calculated as calcium in accordance with the requirements of section B.11.102

<b>C.3</b>	Calcium Gluconate	Unstandardized foods	Good Manufacturing Practice
<b>C.3A</b>	Calcium Lactate	(1) Canned grapefruit	(1) 0.035% of the total calcium content, whether added or otherwise present
		(2) Canned peas	(2) 0.035% calculated as calcium
<b>C.4</b>	Calcium Phosphate, dibasic	Unstandardized foods	Good Manufacturing Practice
<b>C.5</b>	Calcium Phosphate, monobasic	(1) Canned vegetables; Tomatoes	(1) 0.026% calculated as calcium
		(2) Canned apples	(2) 0.026% calculated as calcium
		(3) Unstandardized foods	(3) Good Manufacturing Practice
		(4) Frozen apples	(4) 0.026% calculated as calcium in accordance with the requirements of B.11.102
<b>C.6</b>	Calcium Sulphate	(1) Canned vegetables; Tomatoes	(1) 0.026% calculated as calcium

		(2) Canned apples	(2) 0.026% calculated as calcium
		(3) Frozen apples	(3) 0.026% calculated as calcium in accordance with the requirements of B.11.102
<b>P.1</b>	Potassium Aluminum Sulphate	(1) Pickles and relishes	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice
		(3) Sea urchin roe	(3) 350 p.p.m. calculated as aluminum
<b>S.1</b>	Sodium Aluminum Sulphate	(1) Pickles and relishes	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice

**Date modified:**

2012-12-12

# 7. List of Permitted Glazing or Polishing Agents (Lists of Permitted Food Additives)

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This *List of Permitted Glazing or Polishing Agents* sets out authorized food additives that, when applied to the external surface of a food, impart a shiny appearance or provide a protective coating. It is incorporated by reference in the *Marketing Authorization for Food Additives That May Be Used as Glazing or Polishing Agents*.

**Note:** A transition guide has been created to provide stakeholders with further information on the Lists of Permitted Food Additives as well as guidance on how to interpret and use these lists.

This list is the most current version and was published on 2012-10-30. Access archived versions of this list.

## List of Permitted Glazing or Polishing Agents

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
A.1	Acetylated Monoglycerides	(1) Unstandardized confectionery	(1) 0.4%
		(2) Glaze for frozen fish	(2) Good Manufacturing Practice

<b>B.1</b>	Beeswax	Unstandardized confectionery	0.4%
<b>C.1</b>	Carnauba Wax	Unstandardized confectionery	0.4%
<b>C.2</b>	Candelilla Wax	Unstandardized confectionery	0.4%
<b>G.1</b>	Gum Arabic	Unstandardized confectionery	0.4%
<b>G.2</b>	Gum Benzoin	Unstandardized confectionery	0.4%
<b>M.1</b>	Magnesium Silicate	Unstandardized confectionery	0.4%
<b>M.2</b>	Mineral Oil	Unstandardized confectionery	0.15%
<b>P.1</b>	Petrolatum	Unstandardized confectionery	0.15%
<b>S.1</b>	Shellac	Cake decorations; Unstandardized confectionery	0.4%
<b>S.2</b>	Spermaceti Wax	Unstandardized confectionery	0.4%
<b>Z.1</b>	Zein	Unstandardized confectionery	1.0%

**Date modified:**

2012-12-12

## 8. List of Permitted Food Additives with Other Accepted Uses (Lists of Permitted Food Additives)

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This List of Permitted Food Additives with Other Accepted Uses sets out authorized miscellaneous food additives. This list is incorporated by reference in the [Marketing Authorization for Food Additives with Other Accepted Uses](#).

**Note:** A [transition guide](#) has been created to provide stakeholders with further information on the Lists of Permitted Food Additives as well as guidance on how to interpret and use these lists.

**Supersedes:** 2017-06-01

**Date issued:** 2018-08-27

Access [archived versions](#) of this list.

### List of Permitted Food Additives with Other Accepted Uses

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Purpose of Use	Column 4 Maximum Level of Use and Other Conditions
A.01	Acacia Gum	Ale; Beer; Light beer; Malt liquor; Porter; Stout; Wine	Fining agent	Good Manufacturing Practice
A.1	Acetylated Monoglycerides	Unstandardized foods	Coating; Release agent	Good Manufacturing Practice
A.1.01	Agar	Wine	Fining agent	Good Manufacturing Practice



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Purpose of Use</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
<b>A.1.1</b>	Aluminum Sulphate	Dried egg-white (dried albumen); Dried whole egg; Dried yolk; Frozen egg-white (frozen albumen); Frozen whole egg; Frozen yolk; Liquid egg-white (liquid albumen); Liquid whole egg; Liquid yolk	To stabilize albumen during pasteurization	0.036%
<b>A.2</b>	Ammonium Persulphate	Brewer's yeast	Antimicrobial agent	0.1%
<b>A.3</b>	[Repealed, SOR/93-276, s. 4]			
<b>A.4</b>	[Repealed, SOR/93-276, s. 5]			
<b>B.2</b>	Beeswax	Unstandardized foods	Antisticking agent	0.4%
<b>B.2.1</b>	Benzoyl Peroxide	Liquid whey destined for the manufacture of dried whey products other than those for use in infant formula	To decolourize	100 p.p.m.
<b>B.3</b>	Brominated vegetable oil	(Naming the flavour) Flavour for use in beverages containing citrus or spruce oils	Density adjusting agent	15 p.p.m. in beverages containing citrus or spruce oils as consumed
<b>B.4</b>	n-Butane	Edible vegetable oil-based or lecithin-based pan coatings or a mixture of both	Propellant	Good Manufacturing Practice
<b>C.1</b>	Caffeine	(1) Cola type beverages	(1) To characterize the product	(1) 200 p.p.m. in the finished product

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Purpose of Use	Column 4 Maximum Level of Use and Other Conditions	
		(2) Non-alcoholic carbonated water-based flavoured and sweetened beverages other than cola type beverages	(2) To characterize the product	(2) When used singly or in combination with caffeine citrate, 150 p.p.m., calculated as caffeine, in the finished product	
C.2	Caffeine Citrate	(1) Cola type beverages	(1) To characterize the product	(1) 200 p.p.m. calculated as caffeine, in the finished product	
		(2) Non-alcoholic carbonated water-based flavoured and sweetened beverages other than cola type beverages	(2) To characterize the product	(2) When used singly or in combination with caffeine, 150 p.p.m., calculated as caffeine, in the finished product	
C.3	Calcium Carbonate	(1) Flour; Whole wheat flour	(1) Carrier of benzoyl peroxide	(1) 900 p.p.m., in accordance with subparagraphs B.13.001(e)(vi) and B.13.005(d)(vi)	
		(2) [Repealed, SOR/94-227, s. 5]			
		(3) Unstandardized confectionery	(3) Creaming and fixing agent	(3) Good Manufacturing Practice	
		(4) Chewing gum	(4) Filler	(4) Good Manufacturing Practice	
		(5) Unstandardized foods	(5) Carrier and dusting agent	(5) Good Manufacturing Practice	
C.3.01	Calcium Chloride	Sausage having an edible coating	To stabilize the edible coating	Good Manufacturing Practice	

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Purpose of Use	Column 4 Maximum Level of Use and Other Conditions
C.3A	Calcium Lactate	(1) Egg albumen (delysozymized)	(1) Restoration of functional properties	(1) Good Manufacturing Practice (Quantity of calcium added not to exceed that lost during processing)
		(2) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	(2) To modify texture	(2) Good Manufacturing Practice
		(3) Sausage having an edible coating	(3) To stabilize the edible coating	(3) Good Manufacturing Practice
C.4	Calcium Oxide	(1) Frozen crustaceans and molluscs	(1) To facilitate the removal of extraneous matter and to reduce moisture loss during cooking	(1) When used in combination with sodium chloride (salt) and sodium hydroxide in solution, calcium oxide not to exceed 30 p.p.m.
		(2) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	(2) To modify texture	(2) Good Manufacturing Practice
C.5	Calcium Phosphate dibasic	(1) Flour; Whole wheat flour	(1) Carrier of benzoyl peroxide	(1) 900 p.p.m. in accordance with subparagraphs B.13.001(e)(vi) and B.13.005(d)(vi)
		(2) [Repealed, SOR/94-227, s. 6]		

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Purpose of Use	Column 4 Maximum Level of Use and Other Conditions
C.6	Calcium Phosphate, tribasic	(1) Flour; Whole wheat flour	(1) Carrier of benzoyl peroxide	(1) 900 p.p.m. in accordance with subparagraphs B.13.001(e)(vi) and B.13.005(d)(vi)
		(2) [Repealed, SOR/94-227, s. 7]		
		(3) Liquid whey destined for the manufacture of dried whey products other than those for use in infant formula	(3) Carrier of benzoyl peroxide	(3) 0.04% of dried whey product
		(4) Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredient)	(4) To improve colour, texture, consistency and spreadability	(4) 1.0%
C.7	Calcium Silicate	Oil-soluble annatto	Carrier	Good Manufacturing Practice in accordance with the requirements of section B.06.021
C.8	Calcium Stearate	Unstandardized confectionery	Release agent	Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Purpose of Use</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
<b>C.9</b>	Calcium Stearoyl- 2-Lactylate	(1) Frozen egg-white (frozen albumen); Liquid egg-white (liquid albumen)	(1) Whipping agent	(1) 0.05%
		(2) Dried egg-white (dried albumen)	(2) Whipping agent	(2) 0.5%
		(3) Vegetable fat toppings	(3) Whipping agent	(3) 0.3%
		(4) Dehydrated potatoes	(4) Conditioning agent	(4) 0.2% of dry weight
<b>C.10</b>	Calcium Sulphate	(1) Flour; Whole wheat flour	(1) Carrier of benzoyl peroxide	(1) 900 p.p.m. in accordance with subparagraphs B.13.001(e)(vi) and B.13.005(d)(vi)
		(2) [Repealed, SOR/94-227, s. 8]		
		(3) Baking powder	(3) Neutral filler	(3) Good Manufacturing Practice in accordance with the requirements of section B.03.002
		(4) Liquid whey destined for the manufacture of dried whey products, other than those for use in infant formula	(4) Carrier of benzoyl peroxide	(4) 0.3% of the dried whey product

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Purpose of Use</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
<b>C.11</b>	Carbon Dioxide	(1) Ale; Beer; Carbonated (naming the fruit) juice; Cider; Light beer; Malt liquor; Porter; Stout; Water represented as mineral water or spring water; Wines	(1) Carbonation	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Carbonation and pressure dispensing agent	(2) Good Manufacturing Practice
		(3) Cottage Cheese; Creamed Cottage Cheese	(3) To extend durable life	(3) Good Manufacturing Practice
<b>C.11.1</b>	Carboxymethyl Cellulose, cross-linked (Sodium Carboxymethyl Cellulose, cross-linked)	Table-top sweetener tablets that contain acesulfame-potassium, aspartame, erythritol, neotame or sucralose	Tablet disintegration	Good Manufacturing Practice
<b>C.11.2</b>	Carnauba Wax	Broth, except broth that is used in canned (naming the poultry) (Division 22)	Antifoaming agent	6 p.p.m.
<b>C.12</b>	Castor Oil	Unstandardized confectionery	Release agent	Good Manufacturing Practice
<b>C.13</b>	[Repealed, SOR/2010-142, s. 35]			
<b>C.13.1</b>	Cellulose, Powdered	(1) Batter and breading	(1) Bulking agent	(1) 1%
		(2) Canapé toast	(2) Bulking agent	(2) 2%

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Purpose of Use	Column 4 Maximum Level of Use and Other Conditions
		(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
<b>C.14A</b>	Chloropentafluoroethane	Unstandardized foods	Pressure dispensing and aerating agent	Good Manufacturing Practice
<b>C.15</b>	Citric Acid	(1) Beef blood	(1) Anticoagulant	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Culture nutrient	(2) Good Manufacturing Practice

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Purpose of Use	Column 4 Maximum Level of Use and Other Conditions
C.16	Copper gluconate	Breath freshener products	To characterize the product	50 p.p.m.
C.17	Copper Sulphate	(1) Wine	(1) Finning agent	(1) In such quantity that the content of copper in the finished product shall not exceed 0.0001%
		(2) Preserved duck eggs	(2) In the alkaline soaking solution to assist in the preservation process	(2) 0.0005%, calculated as copper, in the edible portion of the finished product
D.1	Dimethylpolysiloxane Formulations	(1) Apple (or rhubarb) and (naming the fruit) Jam; Fats and oils; Fig marmalade; Fig marmalade with pectin; (naming the fruit) Jam; (naming the fruit) Jam with pectin; (naming the fruit) Jelly; (naming the fruit) Jelly with pectin; (naming the citrus fruit) Marmalade; (naming the citrus fruit) Marmalade with pectin; Pineapple marmalade; Pineapple marmalade with pectin; Reconstituted lemon juice; Reconstituted lime juice; Shortening; Skim milk powder; Wine	(1) Antifoaming agent	(1) 10 p.p.m. of dimethylpolysiloxane



Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Purpose of Use	Column 4 Maximum Level of Use and Other Conditions
		(2) Blends of pineapple juice with other fruit juices; Canned pineapple (when pineapple juice is used as the packing medium); Pineapple juice	(2) Antifoaming agent	(2) 10 p.p.m. of dimethylpolysiloxane
		(3) Surfaces that come in contact with food	(3) Release agent	(3) Good Manufacturing Practice (Residue of dimethylpolysiloxane in food not to exceed 10 p.p.m.)
		(4) Unstandardized foods	(4) Antifoaming agent	(4) 10 p.p.m. of dimethylpolysiloxane
		(5) Wort used in the manufacture of Ale, Beer, Light beer, Malt liquor, Porter and Stout	(5) Antifoaming agent	(5) 10 p.p.m. of dimethylpolysiloxane
<b>D.3</b>	Diocetyl sodium sulfosuccinate	(1) Fumaric acid-acidulated dry beverage bases	(1) Wetting agent	(1) 10 p.p.m. in the finished drink
		(2) Sausage casings	(2) Reduce casing breakage	(2) 200 p.p.m. of the casing
<b>E.1</b>	Ethoxyquin	Ground chili pepper; Paprika	To promote colour retention	100 p.p.m.
<b>E.2</b>	Ethylene Oxide	Removed, 2017-10-12, ( <a href="#">See NOM/ADM-0107</a> )		
<b>F.1</b>	Ferrous Gluconate	Ripe olives	Colour retention	Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Purpose of Use</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
<b>G.1</b>	Gelatin	Beer; Cider; Wine	Fining agent	Good Manufacturing Practice
<b>G.2</b>	[Repealed, SOR/89-175, s. 2]			
<b>G.2A</b>	Glucono delta lactone	(1) Cooked sausage, Meat Loaf	(1) To accelerate colour fixing	(1) 0.5%
		(2) Dry Sausage	(2) To assist in curing	(2) Good Manufacturing Practice
<b>G.3</b>	Glycerol	(1) Meat curing compounds; Sausage casings	(1) Humectant	(1) Good Manufacturing Practice
		(2) Preserved meats (Division 14)	(2) Glaze for preserved meats	(2) Good Manufacturing Practice
		(3) Unstandardized foods	(3) Humectant; Plasticizer	(3) Good Manufacturing Practice
<b>G.3.1</b>	Glycerol ester of gum rosin	Beverages containing citrus or spruce oils	Density adjusting agent	100 p.p.m. If glycerol ester of tall oil rosin or glycerol ester of wood rosin or both are also used, the total must not exceed 100 p.p.m.
<b>G.3.2</b>	Glycerol ester of tall oil rosin	Beverages containing citrus or spruce oils	Density adjusting agent	100 p.p.m. If glycerol ester of gum rosin or glycerol ester of wood rosin or both are also used, the total must not exceed 100 p.p.m.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Purpose of Use</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
<b>G.4</b>	Glycerol ester of wood rosin	Beverages containing citrus or spruce oils	Density adjusting agent	100 p.p.m. If glycerol ester of gum rosin or glycerol ester of tall oil rosin or both are also used, the total must not exceed 100 p.p.m.
<b>H.1</b>	Hydrogen Peroxide	(1) Brewers' mash	(1) Clarification aid	(1) 135 p.p.m. in the mash
		(2) Liquid whey destined for the manufacture of dried whey products	(2) To decolourize and maintain pH	(2) 100 p.p.m. (see also subitem C.1(3) and item P.5.1 of the List of Permitted Food Enzymes)
		(3) Oat hulls used in the manufacture of oat hull fibre	(3) Bleaching agent	(3) Good Manufacturing Practice
<b>I.</b>	Isobutane	Edible vegetable oil-based or lecithin-based pan coatings or a mixture of both	Propellant	Good Manufacturing Practice
<b>I.1</b>	Ice Structuring Protein Type III HPLC 12 from <i>Saccharomyces cerevisiae</i> CEN.PK K338	(1) Unstandardized edible ices; Unstandardized frozen desserts	(1) To modify texture	(1) 100 p.p.m.
		(2) Ice cream; Ice milk; Sherbet	(2) To modify texture	(2) 100 p.p.m.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Purpose of Use</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
<b>L.01</b>	Lactococcus lactis DSM 11037	Modified atmosphere-packed preserved meat (Division 14); Modified atmosphere-packed preserved meat by-product; Modified atmosphere-packed preserved sausage; Vacuum-packed preserved meat (Division 14); Vacuum-packed preserved meat by-product; Vacuum-packed preserved sausage	Oxygen scavenger	Good Manufacturing Practice
<b>L.1</b>	Lactylic Esters of Fatty Acids	Unstandardized foods	Plasticizing agent	Good Manufacturing Practice
<b>L.2</b>	Lanolin	Chewing gum	Plasticizing agent	Good Manufacturing Practice
<b>L.3</b>	Lecithin	(1) Surfaces that come in contact with food	(1) Release agent	(1) Good Manufacturing Practice
		(2) Infant cereal products	(2) Release agent	(2) 1.75% as consumed
<b>L.4</b>	L-Leucine	Table-top sweetener tablets that contain acesulfame-potassium, aspartame, erythritol, neotame or sucralose	Lubricant or binder in tablet manufacture	Good Manufacturing Practice
<b>M.1</b>	Magnesium Aluminum Silicate	Chewing gum	Dusting agent	Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Purpose of Use</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
<b>M.2</b>	Magnesium Carbonate	(1) Flour, Whole wheat flour	(1) Carrier of benzoyl peroxide	(1) 900 p.p.m. in accordance with subparagraphs B.13.001(e)(vi) and B.13.005(d)(vi)
		(2) [Repealed, SOR/94-227, s. 9]		
		(3) Unstandardized confectionery	(3) Release agent	(3) Good Manufacturing Practice
<b>M.2A</b>	Magnesium Chloride	Egg albumen (delysozymized)	Restoration of functional properties	Good Manufacturing Practice (Quantity of magnesium added not to exceed that lost during processing)
<b>M.3</b>	Magnesium Silicate	(1) Unstandardized confectionery	(1) Release agent	(1) Good Manufacturing Practice
		(2) Chewing gum	(2) Dusting agent	(2) Good Manufacturing Practice
		(3) Rice	(3) Coating	(3) Good Manufacturing Practice
<b>M.4</b>	Magnesium Stearate	(1) Unstandardized confectionery	(1) Release agent	(1) Good Manufacturing Practice
		(2) Foods sold in tablet form	(2) Binding agent	(2) Good Manufacturing Practice
<b>M.4A</b>	Magnesium Sulphate	Egg albumen (delysozymized)	Restoration of functional properties	Good Manufacturing Practice (Quantity of magnesium added not to exceed that lost during processing)
<b>M.5A</b>	[Repealed, SOR/93-276, s. 6]			

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Purpose of Use	Column 4 Maximum Level of Use and Other Conditions
M.5C	Methyl Ethyl Cellulose	Unstandardized foods	Aerating agent	Good Manufacturing Practice
M.6	Microcrystalline Cellulose	(1) Ice milk mix	(1) Bodying and texturizing agent	(1) 1.5%
		(2) Sherbet	(2) Bodying and texturizing agent	(2) 0.5%
		(3) Unstandardized foods 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) Filler	(3) Good Manufacturing Practice
		(4) Whipped vegetable oil topping	(4) Bodying and texturizing agent	(4) 1.5%
		(5) Unstandardized frozen desserts	(5) Bodying and texturizing agent	(5) 0.5%
		(6) Unstandardized dips; Unstandardized sandwich spreads	(6) Bodying and texturizing agent	(6) 3.0%
		(7) Unstandardized foods other than those unstandardized foods referred to in this item	(7) Bodying and texturizing agent	(7) 2.0%

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Purpose of Use	Column 4 Maximum Level of Use and Other Conditions
		(8) Ice cream mix	(8) Bodying and texturizing agent	(8) 0.5% or, if used in combination with stabilizing agents, the combined amount shall not exceed 0.5% of the ice cream made from the mix
		(9) Table-top sweetener tablets containing aspartame	(9) Tablet disintegration	(9) 2.2%
		(10) Cream for whipping	(10) Stabilizing and thickening agent	(10) 0.2%
		(11) Breath freshener products	(11) Bodying and texturizing agent	(11) 9.0%
		(12) Sausage casings	(12) Bodying and texturizing agent	(12) Good Manufacturing Practice
<b>M.7</b>	Mineral Oil	(1) Bakery products; Seeded raisins; Unstandardized confectionery	(1) Release agent	(1) 0.3%. If petrolatum is also used as a release agent in bakery products the total of any combination of petrolatum and mineral oil must not exceed 0.15%
		(2) Fresh fruits and vegetables	(2) Coating	(2) 0.3%

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Purpose of Use	Column 4 Maximum Level of Use and Other Conditions
		(3) Sausage casings	(3) Lubricant	(3) 5.0%. Residues of mineral oil in a raw sausage prepared with such casings not to exceed 200 p.p.m.; in cooked sausage, 30 p.p.m.
		(4) Salt Substitute	(4) Binding agent and protective coating	(4) 0.6%
<b>M.8</b>	Monoacetin	Unstandardized bakery products	Plasticizer	Good Manufacturing Practice
<b>M.9</b>	Mono- and di-glycerides	(1) Apple (or rhubarb) and (naming the fruit) Jam; Fats and oils; Fig marmalade; Fig marmalade with pectin; (naming the fruit) Jam; (naming the fruit) Jam with pectin; (naming the fruit) Jelly; (naming the fruit) Jelly with pectin; (naming the citrus fruit) Marmalade; (naming the citrus fruit) Marmalade with pectin; Pineapple marmalade; Pineapple marmalade with pectin	(1) Antifoaming agent	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Antifoaming agent; Humectant; Release agent	(2) Good Manufacturing Practice



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Purpose of Use</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
<b>M.10</b>	Mono-glycerides	Unstandardized foods	Antifoaming agent; Humectant; Release agent	Good Manufacturing Practice
<b>N.1</b>	Nitrogen	(1) Cream cheese; Cream cheese spread; Cream cheese spread with (naming the added ingredients); Cream cheese with (naming the added ingredients)	(1) To improve spreadability	(1) Good Manufacturing Practice
		(2) Margarine	(2) To improve spreadability	(2) Good Manufacturing Practice
		(3) Unstandardized foods	(3) Pressure dispensing agent	(3) Good Manufacturing Practice
<b>N.2</b>	Nitrous Oxide	Unstandardized foods	Pressure dispensing agent	Good Manufacturing Practice
<b>O.1</b>	Octafluorocyclobutane	Unstandardized foods	Pressure dispensing and aerating agent	Good Manufacturing Practice
<b>O.2</b>	Oxystearin	Cotton seed oil; Peanut oil; Soy bean oil	To inhibit crystal formation	0.125%
<b>O.3</b>	Ozone	(1) Cider	(1) Maturing agent	(1) Good Manufacturing Practice
		(2) Water represented as mineral water or spring water	(2) Chemosterilant	(2) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Purpose of Use</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
		(3) Wine	(3) Maturing agent	(3) Good Manufacturing Practice
<b>P.1</b>	Pancreas Extract	Acid producing bacterial cultures	To control bacteriophages	Good Manufacturing Practice
<b>P.1A</b>	Paraffin Wax	(1) Fresh fruits and vegetables	(1) Coating	(1) 0.3%
		(2) Cheese and turnips	(2) Coating	(2) Good Manufacturing Practice
<b>P.2</b>	Petrolatum	(1) Bakery products	(1) Release agent	(1) 0.15%. If mineral oil is also used as a release agent the total of any combination of petrolatum and mineral oil must not exceed 0.15%
		(2) Fresh fruits and vegetables	(2) Coating	(2) 0.3%
<b>P.2A</b>	Polyethylene glycol (molecular weight 3000-9000)	(1) Soft drinks	(1) Antifoaming agent	(1) 10 p.p.m.
		(2) Table-top sweetener tablets containing aspartame	(2) Lubricant	(2) 1.0%
		(3) L-Lysine tablets	(3) Tablet binder	(3) 7.0%
<b>P.2B</b>	Polydextrose	Unstandardized foods	Bodying and texturizing agent	Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Purpose of Use</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
<b>P.3</b>	Polyvinylpyrrolidone	(1) Ale; Beer; Cider; Light beer; Malt liquor; Porter; Stout; Wine	(1) Fining agent	(1) 2 p.p.m. in the finished product
		(2) Table-top sweetener tablets containing aspartame	(2) Tablet binder	(2) 0.3%
		(3) Colour lake dispersions for use in unstandardized confectionery in tablet form	(3) Viscosity reduction agent and stabilizer in colour lake dispersions	(3) Good Manufacturing Practice (Residues of polyvinylpyrrolidone not to exceed 100 p.p.m. in the finished foods)
<b>P.4</b>	Potassium Aluminum Sulphate	Flour; Whole wheat flour	Carrier of benzoyl peroxide	900 p.p.m., in accordance with subparagraphs B.13.001(e)(vi) and B.13.005(d)(vi)
<b>P.4.1</b>	Potassium Ferrocyanide	Wine	Fining agent	Good Manufacturing Practice
<b>P.4.2</b>	Potassium Ferrocyanide, trihydrate	Dendritic salt	As an adjuvant in the production of dendritic salt crystals	If used singly or in combination with sodium ferrocyanide, decahydrate, the total amount not to exceed 13 p.p.m., calculated as anhydrous sodium ferrocyanide
<b>P.5</b>	Potassium Stearate	(1) Chewing gum	(1) Plasticizing agent	(1) Good Manufacturing Practice
		(2) Emulsifying preparations containing propylene glycol monoesters	(2) Stabilizing agent	(2) 2.0%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Purpose of Use</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
<b>P.5.1</b>	Potassium Pyrophosphate, tetrabasic	Frozen clams; Frozen cooked shrimp; Frozen crab; Frozen fish fillets; Frozen lobster; Frozen minced fish; Frozen shrimp; Frozen squid	To reduce processing losses and to reduce thaw drip	Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic
<b>P.5.2</b>	Potassium Tripolyphosphate	Frozen clams; Frozen cooked shrimp; Frozen crab; Frozen fish fillets; Frozen lobster; Frozen minced fish; Frozen shrimp; Frozen squid	To reduce processing losses and to reduce thaw drip	Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic
<b>P.6</b>	Propane	Unstandardized foods	Pressure dispensing and aerating agent	Good Manufacturing Practice
<b>P.7</b>	Propylene Glycol	(1) Oil-soluble annatto	(1) Solvent	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Humectant	(2) Good Manufacturing Practice
<b>Q.1</b>	Quillaia Extract	Beverage bases; Beverage mixes; Soft drinks	Foaming Agent	Good Manufacturing Practice
<b>S.1</b>	Saponin	Beverage bases; Beverage mixes; Soft drinks	Foaming agent	Good Manufacturing Practice
<b>S.1.01</b>	Silicon Dioxide	(1) Edible vegetable oil-based cookware coating emulsions	(1) Suspending agent	(1) 2.0% of preparation
		(2) Colouring agent formulations	(2) Colour stabilizer	(2) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Purpose of Use</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
<b>S.1.1</b>	Sodium Acid Pyrophosphate	Frozen clams; Frozen cooked shrimp; Frozen crab; Frozen fish fillets; Frozen lobster; Frozen minced fish; Frozen shrimp; Frozen squid	To reduce processing losses and to reduce thaw drip	Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic
<b>S.2</b>	Sodium Aluminum Sulphate	Flour; Whole wheat flour	Carrier of benzoyl peroxide	900 p.p.m. in accordance with subparagraphs B.13.001(e)(vi) and B.13.005(d)(vi)
<b>S.3</b>	Sodium Bicarbonate	(1) Unstandardized confectionery	(1) Aerating agent	(1) Good Manufacturing Practice
		(2) Salt	(2) To stabilize potassium iodide in salt	(2) Good Manufacturing Practice in accordance with the requirements of section B.17.003
<b>S.3A</b>	Sodium Carbonate	In combination with sodium hexametaphosphate or sodium potassium hexametaphosphate, or both, for use in or upon frozen clams, frozen cooked shrimp, frozen crab, frozen fish fillets, frozen lobster, frozen minced fish, frozen shrimp or frozen squid	To reduce processing losses and to reduce thaw drip	15% of the combination of sodium carbonate and one of sodium hexametaphosphate or sodium potassium hexametaphosphate, or both
<b>S.3B</b>	Sodium Carboxymethyl Cellulose	(1) Sausage casings	(1) Coating to enable peeling	(1) 0.25% of the casing
		(2) Wine	(2) To inhibit crystal formation	(2) 0.01%

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Purpose of Use	Column 4 Maximum Level of Use and Other Conditions
		(3) Canned mandarin oranges	(3) To inhibit crystal formation	(3) Good Manufacturing Practice
S.4	Sodium Citrate	(1) Beef blood	(1) Anticoagulant	(1) 0.5%
		(2) Sour cream	(2) Flavour precursor	(2) 0.1%
		(3) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	(3) To modify texture	(3) Good Manufacturing Practice
S.5	Sodium Ferrocyanide, decahydrate	Dendritic salt	As an adjuvant in the production of dendritic salt crystals	If used singly or in combination with potassium ferrocyanide, trihydrate, the total amount not to exceed 13 p.p.m., calculated as anhydrous sodium ferrocyanide
S.6	Sodium Hexametaphosphate	(1) Beef blood	(1) Anti-coagulant	(1) 0.2%. If used in combination with sodium potassium hexametaphosphate, the total amount not to exceed 0.2%, calculated as sodium hexametaphosphate.

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Purpose of Use	Column 4 Maximum Level of Use and Other Conditions
		(2) Frozen clams; Frozen cooked shrimp; Frozen crab; Frozen fish fillets; Frozen lobster; Frozen minced fish; Frozen shrimp; Frozen squid	(2) To reduce processing losses and to reduce thaw drip	(2) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic
		(3) Gelatin intended for marshmallow compositions	(3) Whipping agent	(3) 2%. If used in combination with sodium potassium hexametaphosphate, the total amount not to exceed 2%, calculated as sodium hexametaphosphate.
<b>S.6A</b>	Sodium Hydroxide	Frozen crustaceans and molluscs	To facilitate the removal of extraneous matter and to reduce moisture loss during cooking	When used in combination with sodium chloride (salt) and calcium oxide in solution, sodium hydroxide not to exceed 70 p.p.m.
<b>S.6.01</b>	Sodium Hydrogen Malate	(1) Unstandardized flavouring preparations to be used in or upon chewing gum, dry beverage mixes or unstandardized confectionery	(1) Coating	(1) 1.5% in the finished product
		(2) Unstandardized flavouring preparations to be used in or upon gelatin dessert powders	(2) Coating	(2) 0.5% in the finished product
<b>S.6.1</b>	Sodium Lauryl Sulphate	(1) Dried egg-white (dried albumen)	(1) Whipping agent	(1) 0.1%

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Purpose of Use	Column 4 Maximum Level of Use and Other Conditions
		(2) Frozen egg-white (frozen albumen); Liquid egg-white (liquid albumen)	(2) Whipping agent	(2) 0.0125%
		(3) Gelatin intended for marshmallow compositions	(3) Whipping agent	(3) 0.5%
<b>S.6.2</b>	Sodium Potassium Copper Chlorophyllin	Breath freshener products	To characterize the product	700 p.p.m.
<b>S.7</b>	Sodium Phosphate, dibasic	(1) Glaze for frozen fish	(1) To prevent cracking of glaze	(1) Good Manufacturing Practice
		(2) Frozen mushrooms	(2) To prevent discolouration	(2) Good Manufacturing Practice
<b>S.7.01</b>	Sodium Potassium Hexametaphosphate	(1) Beef blood	(1) Anti-coagulant	(1) 0.2% calculated as sodium hexametaphosphate. If used in combination with sodium hexametaphosphate, the total amount not to exceed 0.2%, calculated as sodium hexametaphosphate.
		(2) Frozen clams; Frozen cooked shrimp; Frozen crab; Frozen fish fillets; Frozen lobster; Frozen minced fish; Frozen shrimp; Frozen squid	(2) To reduce processing losses and to reduce thaw drip	(2) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic



Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Purpose of Use	Column 4 Maximum Level of Use and Other Conditions
		(3) Gelatin intended for marshmallow compositions	(3) Whipping agent	(3) 2% calculated as sodium hexametaphosphate. If used in combination with sodium potassium hexametaphosphate, the total amount not to exceed 2%, calculated as sodium hexametaphosphate.
<b>S.7.02</b>	Sodium Potassium tripolyphosphate	Frozen clams; Frozen cooked shrimp; Frozen crab; Frozen fish fillets; Frozen lobster; Frozen minced fish; Frozen shrimp; Frozen squid	To reduce processing losses and to reduce thaw drip	Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic
<b>S.7.1</b>	Sodium Pyrophosphate, tetrabasic	Frozen clams; Frozen cooked shrimp; Frozen crab; Frozen fish fillets; Frozen lobster; Frozen minced fish; Frozen shrimp; Frozen squid	To reduce processing losses and to reduce thaw drip	Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic
<b>S.7.2</b>	Sodium Pyrophosphate, tribasic	Frozen clams; Frozen cooked shrimp; Frozen crab; Frozen fish fillets; Frozen lobster; Frozen minced fish; Frozen shrimp; Frozen squid	To reduce processing losses and to reduce thaw drip	Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic
<b>S.8</b>	Sodium Silicate	Canned drinking water	Corrosion inhibitor	Good Manufacturing Practice
<b>S.9</b>	Sodium Stearate	Chewing gum	Plasticizing agent	Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Purpose of Use</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
<b>S.9A</b>	Sodium Stearoyl-2-Lactylate	(1) Frozen egg-white (frozen albumen); Liquid egg-white (liquid albumen)	(1) Whipping agent	(1) 0.05%
		(2) Dried egg-white (dried albumen)	(2) Whipping agent	(2) 0.5%
		(3) Oil toppings or topping mixes	(3) Whipping agent	(3) 0.3%
		(4) Dehydrated potatoes	(4) Conditioning agent	(4) 0.2% of dry weight
		(5) Whipped yogurt	(5) Whipping agent	(5) 0.05%
<b>S.9B</b>	Sodium Sulphate	Frozen mushrooms	To prevent discolouration	Good Manufacturing Practice
<b>S.9C</b>	Sodium Sulphite	Canned flaked tuna	To prevent discolouration	300 p.p.m.
<b>S.10</b>	Sodium Thiosulphate	Salt	To stabilize potassium iodine in salt	Good Manufacturing Practice in accordance with the requirements of B.17.003
<b>S.11</b>	Sodium Tripolyphosphate	Frozen clams; Frozen cooked shrimp; Frozen crab; Frozen fish fillets; Frozen lobster; Frozen minced fish; Frozen shrimp; Frozen squid	To reduce processing losses and to reduce thaw drip	Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic
<b>S.12</b>	[Repealed, SOR/93-276, s. 8]			
<b>S.13</b>	Stannous Chloride	(1) Asparagus packed in glass containers or fully lined (lacquered) cans	(1) Flavour and colour stabilizer	(1) 25 p.p.m. calculated as tin

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Purpose of Use</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
		(2) Canned carbonated soft drinks; Concentrated fruit juices except frozen concentrated orange juice; Lemon juice; Lime juice	(2) Flavour and colour stabilizer	(2) Good Manufacturing Practice
<b>S.14</b>	Stearic Acid	(1) Unstandardized confectionery	(1) Release agent	(1) Good Manufacturing Practice
		(2) Chewing gum	(2) Plasticizing agent	(2) Good Manufacturing Practice
		(3) Foods sold in tablet form	(3) Release agent and lubricant	(3) Good Manufacturing Practice
		(4) Pre-cooked (instant) breakfast cereals	(4) Antifoaming agent	(4) Good Manufacturing Practice
<b>S.15</b>	Sodium Methyl Sulphate	Pectin	A processing aid, the result of methylation of pectin by sulfuric acid and methyl alcohol and neutralized by sodium bicarbonate	0.1% of pectin
<b>S.15A</b>	[Repealed, SOR/93-276, s. 9]			
<b>S.16</b>	Sucrose Acetate Isobutyrate	(Naming the flavour) Flavour for use in beverages containing citrus or spruce oils	Density adjusting agent	300 p.p.m. in beverages containing citrus or spruce oils as consumed
<b>S.17</b>	Sulphuric Acid	Coffee beans	To improve the extraction yield of coffee solids	Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Purpose of Use</b>	<b>Column 4 Maximum Level of Use and Other Conditions</b>
<b>T.1</b>	Talc	(1) Dried split legumes; Rice	(1) Coating agent	(1) Good Manufacturing Practice
		(2) Chewing gum base	(2) Filler	(2) Good Manufacturing Practice
		(3) Chewing gum	(3) Dusting agent	(3) Good Manufacturing Practice
<b>T.2</b>	Tannic Acid	(1) Chewing gum	(1) To reduce adhesion	(1) Good Manufacturing Practice
		(2) Cider; Honey wine; Wine	(2) Finning agent	(2) 200 p.p.m.
		(3) Ale; Beer; Malt liquor; Porter; Stout	(3) Finning agent	(3) 10 p.p.m.
<b>T.2A</b>	[Repealed, SOR/93-276, s. 10]			
<b>T.3</b>	Triacetin	Cake mixes	Wetting agent	Good Manufacturing Practice
<b>T.4</b>	Triethyl Citrate	Dried egg-white (dried albumen); Frozen egg-white (frozen albumen); Liquid egg-white (liquid albumen)	Whipping agent	0.25%
<b>X.1</b>	[Repealed, SOR/93-276, s. 11]			
<b>Y.1</b>	Yeast Mannoproteins	Wine	To inhibit crystal formation	0.04%

**Date modified:**

2019-03-18

# 9. List of Permitted Sweeteners (Lists of Permitted Food Additives)

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This List of Permitted Sweeteners sets out authorized food additives that are used to impart a sweet taste to a food. It is incorporated by reference in the [Marketing Authorization for Food Additives That May Be Used as Sweeteners](#).

**Note:** A [transition guide](#) has been created to provide stakeholders with further information on the Lists of Permitted Food Additives as well as guidance on how to interpret and use these lists.

**Supersedes:** 2019-04-03

**Date issued:** 2019-05-14

Access [archived versions](#) of this list.

## List of Permitted Sweeteners

<b>Item No.</b>	<b>Column 1 - Additive</b>	<b>Column 2 - Permitted in or Upon</b>	<b>Column 3 - Maximum Level of Use and Other Conditions</b>
<b>A.02</b>	Advantame	(1) Table-top sweeteners	(1) Good Manufacturing Practice
		(2) Baking mixes; Unstandardized bakery products	(2) 18 p.p.m. in products as consumed

<b>Item No.</b>	<b>Column 1 - Additive</b>	<b>Column 2 - Permitted in or Upon</b>	<b>Column 3 - Maximum Level of Use and Other Conditions</b>
		(3) Breakfast cereals; Nut spreads; Peanut spreads; Unstandardized fruit spreads; Unstandardized purées; Unstandardized table syrups	(3) 10 p.p.m.
		(4) Unstandardized beverages except unstandardized coffee beverages and unstandardized tea beverages; Unstandardized beverage concentrates except unstandardized coffee beverage concentrates and unstandardized tea beverage concentrates; Unstandardized beverage mixes except unstandardized coffee beverage mixes and unstandardized tea beverage mixes; Unstandardized desserts; Unstandardized dessert mixes	(4) 10 p.p.m. in products as consumed
		(5) Unstandardized coffee beverages; Unstandardized coffee beverage concentrates; Unstandardized coffee beverage mixes; Unstandardized tea beverages; Unstandardized tea beverage concentrates; Unstandardized tea beverage mixes	(5) 3 p.p.m. in beverages as consumed
		(6) Breath freshener products; Chewing gum	(6) 400 p.p.m.
		(7) Confectionery glazes for snack foods; Sweetened seasonings or coating mixes for snack foods; Unstandardized confectionery; Unstandardized confectionery coatings	(7) 20 p.p.m.
		(8) Fillings; Filling mixes; Toppings; Topping mixes	(8) 20 p.p.m. in products as consumed
		(9) Marinades	(9) 3 p.p.m.

<b>Item No.</b>	<b>Column 1 - Additive</b>	<b>Column 2 - Permitted in or Upon</b>	<b>Column 3 - Maximum Level of Use and Other Conditions</b>
		(10) Unstandardized salad dressings	(10) 5 p.p.m.
		(11) Unstandardized condiments; Unstandardized sauces	(11) 4 p.p.m.
		(12) Broths; Soups; Soup mixes	(12) 2 p.p.m. in products as consumed
		(13) Dietetic confectionery; Dietetic confectionery coatings	(13) 60 p.p.m.
		(14) Yogurt	(14) 6 p.p.m.
<b>A.01</b>	Acesulfame potassium	(1) Table-top sweeteners	(1) Good Manufacturing Practice
		(2) Unstandardized carbonated beverages	(2) 0.025% in beverages as consumed
		(3) Unstandardized beverage concentrates; Unstandardized beverage mixes; Unstandardized beverages; Unstandardized dairy beverages	(3) 0.05% in beverages as consumed
		(4) Filling mixes; Fillings; Topping mixes; Toppings; Unstandardized dessert mixes; Unstandardized desserts; Yogurt	(4) 0.1% in products as consumed
		(5) Breath freshener products (except chewing gum)	(5) 0.35%
		(6) Unstandardized fruit spreads	(6) 0.1%
		(7) Unstandardized salad dressings	(7) 0.05%
		(8) Unstandardized confectionery	(8) 0.25%

<b>Item No.</b>	<b>Column 1 - Additive</b>	<b>Column 2 - Permitted in or Upon</b>	<b>Column 3 - Maximum Level of Use and Other Conditions</b>
		(9) Baking mixes; Unstandardized bakery products	(9) 0.1% in products as consumed
		(10) Canned (naming the fruit); Unstandardized canned fruit	(10) 0.007%
		(11) Chewing gum	(11) 0.5%
<b>A.1</b>	Aspartame	(1) Table-top sweeteners	(1) Good Manufacturing Practice
		(2) Breakfast cereals	(2) 0.5%
		(3) Unstandardized beverage concentrates; Unstandardized beverage mixes; Unstandardized beverages	(3) 0.1% in beverages as consumed
		(4) Filling mixes; Fillings; Topping mixes; Toppings; Unstandardized dessert mixes; Unstandardized desserts; Yogurt	(4) 0.3% in products as consumed
		(5) Breath freshener products; Chewing gum	(5) 1.0%
		(6) Unstandardized fruit spreads; Unstandardized purées; Unstandardized sauces; Unstandardized table syrups	(6) 0.2%
		(7) Nut spreads; Peanut spreads; Unstandardized salad dressings	(7) 0.05%
		(8) Unstandardized condiments	(8) 0.2%
		(9) Confectionery glazes for snack foods; Sweetened seasonings or coating mixes for snack foods	(9) 0.1%



<b>Item No.</b>	<b>Column 1 - Additive</b>	<b>Column 2 - Permitted in or Upon</b>	<b>Column 3 - Maximum Level of Use and Other Conditions</b>
		(10) Unstandardized confectionery; Unstandardized confectionery coatings	(10) 0.3%
<b>A.2</b>	Aspartame, encapsulated to prevent degradation during baking	Baking mixes; Unstandardized bakery products	0.4% in product as consumed
<b>C.1</b>	Calcium saccharin	Same foods as listed for Saccharin	Same levels and conditions as prescribed for saccharin
<b>E.1</b>	Erythritol	(1) Table-top sweeteners	(1) Good Manufacturing Practice
		(2) Dietetic beverages	(2) 3.5%
		(3) Fat-based cream fillings and toppings	(3) 60%
		(4) Dietetic cookies and wafers	(4) 7%
		(5) Soft candies	(5) 40%
		(6) Hard candies	(6) 99%
		(7) Chewing gum	(7) 75%
		(8) Baking mixes; Unstandardized bakery products	(8) 10%
		(9) Cakes; Cookies	(9) 10%
		(10) Unstandardized fruit spreads	(10) 14%
		(11) Unstandardized dairy-based beverages	(11) 2.5%
		(12) Unstandardized frozen desserts	(12) 5%

<b>Item No.</b>	<b>Column 1 - Additive</b>	<b>Column 2 - Permitted in or Upon</b>	<b>Column 3 - Maximum Level of Use and Other Conditions</b>
		(13) Cream fillings; Custard fillings; Fruit fillings; Puddings	(13) 10%
		(14) Syrups; Toppings	(14) 15%
		(15) Fruit-based smoothie beverages; Yogurt	(15) 7%
		(16) Unstandardized alcoholic beverages	(16) 3.5%
		(17) Non-alcoholic carbonated water-based fruit-flavoured and sweetened beverages other than cola type beverages	(17) 1.5%
		(18) Meal replacement dry beverage mixes	(18) 0.51% in beverages as consumed
		(19) Nutritional supplement bars; Nutritional supplement pre-cooked (instant) breakfast cereals	(19) 0.03%
		(20) Nutritional supplement dry beverage mixes	(20) 0.03% in beverages as consumed
		(21) Food thickener products	(21) 2.0%
<b>H.1</b>	Hydrogenated starch hydrolysates	Unstandardized foods	Good Manufacturing Practice
<b>I.1</b>	Isomalt	Unstandardized foods	Good Manufacturing Practice
<b>L.1</b>	Lactitol	Unstandardized foods	Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 - Additive</b>	<b>Column 2 - Permitted in or Upon</b>	<b>Column 3 - Maximum Level of Use and Other Conditions</b>
<b>M.1</b>	Maltitol	Unstandardized foods	Good Manufacturing Practice
<b>M.2</b>	Maltitol syrup	Unstandardized foods	Good Manufacturing Practice
<b>M.3</b>	Mannitol	Unstandardized foods	Good Manufacturing Practice
<b>M.4</b>	Monk fruit extract	Table-top sweeteners	0.8% calculated as mogroside V
<b>N.1</b>	Neotame	(1) Table-top sweeteners	(1) Good Manufacturing Practice
		(2) Breakfast cereals	(2) 0.016%
		(3) Unstandardized beverage concentrates; Unstandardized beverage mixes; Unstandardized beverages	(3) 0.003% in beverages as consumed
		(4) Filling mixes; Fillings; Topping mixes; Toppings; Unstandardized dessert mixes; Unstandardized desserts; Yogurt	(4) 0.01% in products as consumed
		(5) Breath freshener products; Chewing gum	(5) 0.032%
		(6) Unstandardized fruit spreads; Unstandardized purées; Unstandardized sauces; Unstandardized table syrups	(6) 0.007%
		(7) Nut spreads; Peanut spreads; Unstandardized salad dressings	(7) 0.002%

<b>Item No.</b>	<b>Column 1 - Additive</b>	<b>Column 2 - Permitted in or Upon</b>	<b>Column 3 - Maximum Level of Use and Other Conditions</b>
		(8) Unstandardized condiments	(8) 0.007%
		(9) Confectionery glazes for snack foods; Sweetened seasonings or coating mixes for snack foods	(9) 0.0032%
		(10) Unstandardized confectionery; Unstandardized confectionery coatings	(10) 0.01%
		(11) Baking mixes; Unstandardized bakery products	(11) 0.013% in products as consumed
<b>P.1</b>	Potassium saccharin	Same foods as listed for Saccharin	Same levels and conditions as prescribed for saccharin
<b>S.1</b>	Sorbitol	(1) A blend of prepared fish and prepared meat referred to in paragraph B.21.006 (n)	(1) 6.0%
		(2) Unstandardized foods	(2) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 - Additive</b>	<b>Column 2 - Permitted in or Upon</b>	<b>Column 3 - Maximum Level of Use and Other Conditions</b>
S.01	Saccharin	(1) Breath freshener products	(1) 0.15% calculated as saccharin. If any combination of saccharin, calcium saccharin, potassium saccharin or sodium saccharin is used, the total amount not to exceed 0.15%, calculated as saccharin.
		(2) Unstandardized canned fruit	(2) 0.01% calculated as saccharin. If any combination of saccharin, calcium saccharin, potassium saccharin or sodium saccharin is used, the total amount not to exceed 0.01%, calculated as saccharin.

<b>Item No.</b>	<b>Column 1 - Additive</b>	<b>Column 2 - Permitted in or Upon</b>	<b>Column 3 - Maximum Level of Use and Other Conditions</b>
		(3) Chewing gum	(3) 0.25% calculated as saccharin. If any combination of saccharin, calcium saccharin, potassium saccharin or sodium saccharin is used, the total amount not to exceed 0.25%, calculated as saccharin.
		(4) Unstandardized frozen desserts	(4) 0.0025% calculated as saccharin. If any combination of saccharin, calcium saccharin, potassium saccharin or sodium saccharin is used, the total amount not to exceed 0.0025%, calculated as saccharin.

<b>Item No.</b>	<b>Column 1 - Additive</b>	<b>Column 2 - Permitted in or Upon</b>	<b>Column 3 - Maximum Level of Use and Other Conditions</b>
		(5) Toppings; Topping Mixes	(5) 0.09% calculated as saccharin. If any combination of saccharin, calcium saccharin, potassium saccharin or sodium saccharin is used, the total amount not to exceed 0.09%, calculated as saccharin.
		(6) Unstandardized alcoholic liqueurs	(6) 0.12% calculated as saccharin. If any combination of saccharin, calcium saccharin, potassium saccharin or sodium saccharin is used, the total amount not to exceed 0.12%, calculated as saccharin.

<b>Item No.</b>	<b>Column 1 - Additive</b>	<b>Column 2 - Permitted in or Upon</b>	<b>Column 3 - Maximum Level of Use and Other Conditions</b>
		(7) Unstandardized carbonated non-alcoholic beverages	(7) 0.03% calculated as saccharin. If any combination of saccharin, calcium saccharin, potassium saccharin or sodium saccharin is used, the total amount not to exceed 0.03%, calculated as saccharin.
		(8) Unstandardized fruit spreads	(8) 0.02% calculated as saccharin. If any combination of saccharin, calcium saccharin, potassium saccharin or sodium saccharin is used, the total amount not to exceed 0.02%, calculated as saccharin.



<b>Item No.</b>	<b>Column 1 - Additive</b>	<b>Column 2 - Permitted in or Upon</b>	<b>Column 3 - Maximum Level of Use and Other Conditions</b>
		(9) Preoperative beverages	(9) 0.03% calculated as saccharin. If any combination of saccharin, calcium saccharin, potassium saccharin or sodium saccharin is used, the total amount not to exceed 0.03%, calculated as saccharin.
		(10) Table-top sweeteners	(10) Good Manufacturing Practice
<b>S.01.1</b>	Sodium Saccharin	Same foods as listed for saccharin	Same levels and conditions as prescribed for saccharin
<b>S.1.1</b>	Sorbitol syrup	Unstandardized foods	Good Manufacturing Practice
<b>S.1.2</b>	Steviol glycosides from: <i>Stevia rebaudiana</i> Bertoni; <i>Saccharomyces cerevisiae</i> CD15380; <i>Saccharomyces</i>	(1) Table-top sweeteners	(1) Good Manufacturing Practice

Item No.	Column 1 - Additive	Column 2 - Permitted in or Upon	Column 3 - Maximum Level of Use and Other Conditions
	<p><i>cerevisiae</i> CD15407</p>	<p>(2) Breakfast cereals; Confectionery glazes for snack foods; Nut spreads; Peanut spreads; Sweetened seasonings or coating mixes for snack foods; Unstandardized chocolate confectionery; Unstandardized chocolate flavoured confectionery coatings; Unstandardized fruit spreads; Unstandardized purées; Unstandardized salad dressings; Unstandardized sauces; Unstandardized table syrups</p>	<p>(2) 0.035% (calculated as steviol equivalents)</p>
		<p>(3) Unstandardized beverage concentrates; Unstandardized beverages; Unstandardized beverage mixes</p>	<p>(3) 0.02% (calculated as steviol equivalents) in beverages as consumed</p>
		<p>(4) Baking mixes; Filling mixes; Fillings; Topping mixes; Toppings; Unstandardized bakery products; Unstandardized dessert mixes; Unstandardized desserts; Yogurt</p>	<p>(4) 0.035% (calculated as steviol equivalents) in products as consumed</p>
		<p>(5) Breath freshener products; Chewing gum</p>	<p>(5) 0.35% (calculated as steviol equivalents)</p>
		<p>(6) Unstandardized condiments</p>	<p>(6) 0.013% (calculated as steviol equivalents)</p>

<b>Item No.</b>	<b>Column 1 - Additive</b>	<b>Column 2 - Permitted in or Upon</b>	<b>Column 3 - Maximum Level of Use and Other Conditions</b>
		(7) Unstandardized confectionery (except unstandardized chocolate confectionery); Unstandardized confectionery coatings (except unstandardized chocolate flavoured confectionery coatings)	(7) 0.07% (calculated as steviol equivalents)
		(8) Meal replacement bars; Nutritional supplement bars	(8) 0.02% (calculated as steviol equivalents)
		(9) Unstandardized snack bars	(9) 0.04% (calculated as steviol equivalents)
		(10) Canned (naming the fruit); Unstandardized canned fruit	(10) 0.012% (calculated as steviol equivalents)
<b>S.2</b>	Sucralose	(1) Table-top sweeteners	(1) Good Manufacturing Practice
		(2) Breakfast cereals	(2) 0.1%
		(3) Unstandardized beverage concentrates; Unstandardized beverage mixes; Unstandardized beverages; Unstandardized dairy beverages	(3) 0.025% in beverages as consumed
		(4) Filling mixes; Fillings; Topping mixes; Toppings; Unstandardized dessert mixes; Unstandardized desserts; Yogurt	(4) 0.025% in products as consumed
		(5) Breath freshener products; Chewing gum	(5) 2.5%

<b>Item No.</b>	<b>Column 1 - Additive</b>	<b>Column 2 - Permitted in or Upon</b>	<b>Column 3 - Maximum Level of Use and Other Conditions</b>
		(6) Unstandardized fruit spreads	(6) 0.045%
		(7) Unstandardized condiments; Unstandardized salad dressings	(7) 0.04%
		(8) Confectionery glazes for snack foods; Sweetened seasonings or coating mixes for snack foods; Unstandardized confectionery; Unstandardized confectionery coatings	(8) 0.07%
		(9) Baking mixes; Unstandardized bakery products	(9) 0.065% in products as consumed
		(10) Unstandardized processed fruit and vegetable products, except unstandardized canned fruit	(10) 0.015%
		(11) Unstandardized alcoholic beverages	(11) 0.07%
		(12) Pudding mixes; Puddings	(12) 0.04% in products as consumed
		(13) Unstandardized table syrups	(13) 0.15%
		(14) Canned (naming the fruit); Unstandardized canned fruit	(14) 0.025%
		(15) Pickles; Relishes	(15) 0.015%
		(16) Protein isolate- and uncooked cornstarch-based snack bars	(16) 0.2%
		(17) Nutritional supplement bars	(17) 0.045%
		(18) Nutritional supplement dry soup mixes	(18) 0.03% in soups as consumed

<b>Item No.</b>	<b>Column 1 - Additive</b>	<b>Column 2 - Permitted in or Upon</b>	<b>Column 3 - Maximum Level of Use and Other Conditions</b>
<b>T.1</b>	Thaumatococcus	(1) Breath freshener products; Chewing gum	(1) 500 p.p.m.
		(2) Salt substitutes	(2) 400 p.p.m.
		(3) (naming the flavour) Flavour referred to in section B.10.005; Unstandardized flavouring preparations	(3) 100 p.p.m.
<b>X.1</b>	Xylitol	Unstandardized foods	Good Manufacturing Practice

# 10. List of Permitted pH Adjusting Agents, Acid-Reacting Materials and Water Correcting Agents (Lists of Permitted Food Additives)

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This List of Permitted pH Adjusting Agents, Acid-Reacting Materials and Water Correcting Agents sets out authorized food additives that are used to alter or control the acidity or alkalinity of a food or to prevent a food from drying out. It is incorporated by reference in the [Marketing Authorization for Food Additives That May Be Used as pH Adjusting Agents, Acid-Reacting Materials and Water Correcting Agents](#).

**Note:** A [transition guide](#) has been created to provide stakeholders with further information on the Lists of Permitted Food Additives as well as guidance on how to interpret and use these lists.

**Supersedes:** 2018-11-16

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Access [archived versions](#) of this list.

## List of Permitted pH Adjusting Agents, Acid-Reacting Materials and Water Correcting Agents

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>A.1</b>	Acetic Acid	(1) Cold-pack cheese food; Cold-pack (naming the variety) cheese; Cold-pack (naming the variety) cheese with (naming the added ingredients); Cold-pack cheese food with (naming the added ingredients); Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients); (naming the variety) Whey cheese	(1) Good Manufacturing Practice
		(2) Canned Asparagus	(2) Good Manufacturing Practice
		(3) Gelatin	(3) Good Manufacturing Practice
		(4) Unstandardized foods	(4) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>A.2</b>	Adipic Acid	Unstandardized foods	Good Manufacturing Practice
<b>A.3</b>	Ammonium Aluminum Sulphate	(1) Baking powder	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice
<b>A.4</b>	Ammonium Bicarbonate	(1) Cocoa products	(1) Sufficient to process the cocoa products in accordance with the requirements of section B.04.005
		(2) Unstandardized foods	(2) Good Manufacturing Practice



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>A.5</b>	Ammonium Carbonate	(1) Cocoa products	(1) Sufficient to process the cocoa products in accordance with the requirements of section B.04.005
		(2) Unstandardized foods	(2) Good Manufacturing Practice
<b>A.6</b>	Ammonium Citrate, dibasic	Unstandardized foods	Good Manufacturing Practice
<b>A.7</b>	Ammonium Citrate, monobasic	Unstandardized foods	Good Manufacturing Practice
<b>A.8</b>	Ammonium Hydroxide	(1) Cocoa products	(1) Sufficient to process the cocoa products in accordance with the requirements of section B.04.005
		(2) Gelatin	(2) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Unstandardized foods	(3) Good Manufacturing Practice
<b>A.9</b>	Ammonium Phosphate, dibasic	(1) Ale; Bacterial cultures; Baking powder; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
		(2) Unstandardized bakery products	(2) Good Manufacturing Practice
<b>A.10</b>	Ammonium Phosphate, monobasic	(1) Ale; Bacterial cultures; Baking powder; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
		(2) Unstandardized bakery products	(2) Good Manufacturing Practice
		(3) Uncultured buttermilk	(3) 0.1%
<b>C.1</b>	Calcium Acetate	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice
<b>C.1A</b>	Calcium Acid Pyrophosphate	(1) Baking powder	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized foods	(2) Good Manufacturing Practice
<b>C.2</b>	Calcium Carbonate	(1) Ice cream mix; Ice milk mix	(1) Good Manufacturing Practice
		(2) Cold-pack cheese food; Cold-pack (naming the variety) cheese; Cold-pack (naming the variety) cheese with (naming the added ingredients); Cold-pack cheese food with (naming the added ingredients); Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients); (naming the variety) Whey cheese	(2) Good Manufacturing Practice
		(3) Grape juice	(3) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(4) Unstandardized foods	(4) Good Manufacturing Practice
		(5) Cocoa products	(5) Sufficient to process the cocoa products in accordance with the requirements of section B.04.005
		(6) Wine	(6) Good Manufacturing Practice in accordance with the requirements of section B.02.100
		(7) Infant cereal products	(7) Good Manufacturing Practice
<b>C.3</b>	Calcium Chloride	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized foods	(2) Good Manufacturing Practice
<b>C.4</b>	Calcium Citrate	(1) Infant formula	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice
<b>C.5</b>	Calcium Fumarate	Unstandardized foods	Good Manufacturing Practice
<b>C.6</b>	Calcium Gluconate	Unstandardized foods	Good Manufacturing Practice
<b>C.7</b>	Calcium Hydroxide	(1) Ale; Beer; Ice cream mix; Ice milk mix; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
		(2) Canned peas	(2) 0.01% in accordance with the requirements of section B.11.002
		(3) Infant formula	(3) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(4) Grape Juice	(4) Good Manufacturing Practice
		(5) Unstandardized foods	(5) Good Manufacturing Practice
<b>C.8</b>	Calcium Lactate	(1) Baking powder	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice
<b>C.9</b>	Calcium Oxide	(1) Ale; Beer; Ice cream mix; Ice milk mix; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice
<b>C.10</b>	Calcium Phosphate, dibasic	Unstandardized foods	Good Manufacturing Practice
<b>C.11</b>	Calcium Phosphate, monobasic	(1) Ale; Baking powder; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized foods	(2) Good Manufacturing Practice
<b>C.12</b>	Calcium Phosphate, tribasic	Unstandardized foods	Good Manufacturing Practice
<b>C.13</b>	Calcium Sulphate	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
		(2) Wine	(2) Good Manufacturing Practice in accordance with the requirements of section B.02.100
<b>C.13A</b>	Carbon Dioxide	(Naming the variety) Cheese	Good Manufacturing Practice in accordance with the requirements of section B.08.033
<b>C.14</b>	Citric Acid	(1) Ale; Beer; Cider; Honey wine; Malt liquor; Porter; Stout; Wine	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>(2)  Apple (or rhubarb) and (naming the fruit) jam; Apricot nectar; Beans; Beans with pork; Canned mushrooms; Canned (naming the fruit); Canned (naming the vegetable); Canned tomatoes; Concentrated tomato paste; Fig marmalade; Fig marmalade with pectin; Frozen mushrooms; Frozen (naming the fruit); Frozen (naming the vegetable); Grape juice; Mincemeat; (naming the citrus fruit) Marmalade; (naming the citrus fruit) Marmalade with pectin; (naming the fruit) Jam; (naming the fruit) Jam with pectin; (naming the fruit) Jelly; (naming the fruit) Jelly with pectin; Olives; Peach nectar; Pear nectar; Pickles; Pineapple marmalade; Pineapple marmalade with pectin; Relishes; Tomato juice; Tomato paste; Tomato pulp; Tomato puree</p>	<p>(2)  Good Manufacturing Practice</p>



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Dried egg-white (dried albumen); Dried whole egg; Dried yolk; Frozen crustaceans; Frozen egg-white (frozen albumen); Frozen fish; Frozen fish fillets; Frozen marine mammals; Frozen minced fish; Frozen molluscs; Frozen whole egg; Frozen yolk; Gelatin; Glaze for frozen fish; Liquid egg-white (liquid albumen); Liquid whole egg; Liquid yolk; Other Frozen marine invertebrates; Prepared fish or prepared meat (Division 21); Preserved fish or preserved meat (Division 21)	(3) Good Manufacturing Practice
		(4) Cocoa products	(4) 1.0%, singly or in combination with tartaric acid, calculated on a fat-free basis

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(5) Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese; Cold-pack (naming the variety) cheese with (naming the added ingredients); Cottage cheese; Cream cheese spread; Cream cheese spread with (naming the added ingredients); Creamed cottage cheese; Ice cream mix; Ice milk mix; Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients); Sherbet; (naming the variety) Whey cheese;	(5) Good Manufacturing Practice
		(6) French dressing; Margarine; Mayonnaise; Salad dressing	(6) Good Manufacturing Practice
		(7) Infant formula	(7) Good Manufacturing Practice
		(8) Unstandardized foods	(8) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(9) Blackstrap molasses destined for the manufacture of confectionery glazes for snack foods, treated with asparaginase in accordance with item A.3 of the <i>List of Permitted Food Enzymes</i>	(9) Good Manufacturing Practice
<b>C.15</b>	Cream of Tartar	Same foods as listed for Potassium Acid Tartrate	Same levels as prescribed for Potassium Acid Tartrate
<b>F.1</b>	Fumaric Acid	(1) Gelatin	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice
		(3) Wine	(3) Good Manufacturing Practice
<b>G.1</b>	Gluconic Acid	Unstandardized foods	Good Manufacturing Practice
<b>G.2</b>	Glucono-delta-lactone	Unstandardized foods	Good Manufacturing Practice
<b>H.1</b>	Hydrochloric Acid	(1) Ale; Beer; Gelatin; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Infant formula	(2) Good Manufacturing Practice
		(3) Bakery fillings; Flavour emulsions; Icings	(3) Good Manufacturing Practice
<b>L.1</b>	Lactic Acid	(1) Ale; Baking powder; Beer; Bread; Cider; Cottage cheese; Creamed cottage cheese; Dried egg-white (dried albumen); Dried whole egg; Dried yolk; French dressing; Frozen egg-white (frozen albumen); Frozen whole egg; Frozen yolk; Ice cream mix; Ice milk mix; Liquid egg-white (liquid albumen); Liquid whole egg; Liquid yolk; Malt liquor; Mayonnaise; Olives; Pickles; Porter; Relishes; Salad dressing; Sherbet; Stout	(1) Good Manufacturing Practice
		(2) Canned pears; Canned strawberries	(2) Good Manufacturing Practice
		(3) Margarine	(3) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(4) Cold-pack cheese food; Cold-pack (naming the variety) cheese; Cold-pack (naming the variety) cheese with (naming the added ingredients); Cold-pack cheese food with (naming the added ingredients); Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients); (naming the variety) Whey cheese	(4) Good Manufacturing Practice
		(5) Unstandardized foods	(5) Good Manufacturing Practice
		(6) Wine	(6) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>M.2</b>	Magnesium Carbonate	(1) Cocoa products	(1) Sufficient to process the cocoa products in accordance with the requirements of section B.04.005
		(2) Ice cream mix; Ice milk mix	(2) Good Manufacturing Practice
		(3) Unstandardized foods	(3) Good Manufacturing Practice
<b>M.3</b>	Magnesium Citrate	Soft drinks	Good Manufacturing Practice
<b>M.4</b>	Magnesium Fumarate	Unstandardized foods	Good Manufacturing Practice
<b>M.5</b>	Magnesium Hydroxide	(1) Canned peas	(1) 0.05% in accordance with the requirements of section B.11.002

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Cocoa products	(2) Sufficient to process the cocoa products in accordance with the requirements of section B.04.005
		(3) Gelatin; Ice cream mix; Ice milk mix	(3) Good Manufacturing Practice
		(4) Bacterial cultures	(4) Good Manufacturing Practice
<b>M.6</b>	Magnesium Oxide	Ice cream mix; Ice milk mix	Good Manufacturing Practice
<b>M.6A</b>	Magnesium Phosphate	Bacterial cultures	Good Manufacturing Practice
<b>M.7</b>	Magnesium Sulphate	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
		(2) Bacterial cultures	(2) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>M.8</b>	Malic Acid	(1) Apple (or rhubarb) and (naming the fruit) jam; Apricot nectar; Canned asparagus; Fig marmalade; Fig marmalade with pectin; Frozen (naming the fruit); (naming the fruit) Jam; (naming the fruit) Jam with pectin; (naming the fruit) Jelly; (naming the fruit) Jelly with pectin; (naming the citrus fruit) Marmalade; (naming the citrus fruit) Marmalade with pectin; Peach nectar; Pear nectar; Pineapple marmalade; Pineapple marmalade with pectin	(1) Good Manufacturing Practice
		(2) Canned applesauce; Canned pears; Canned strawberries	(2) Good Manufacturing Practice



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Cold-pack cheese food; Cold-pack (naming the variety) cheese; Cold-pack (naming the variety) cheese with (naming the added ingredients); Cold-pack cheese food with (naming the added ingredients); Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients); (naming the variety) Whey cheese	(3) Good Manufacturing Practice
		(4) Unstandardized foods	(4) Good Manufacturing Practice
		(5) Wine	(5) Good Manufacturing Practice
<b>M.8A</b>	Manganese Sulphate	Bacterial cultures	Good Manufacturing Practice
<b>M.9</b>	Metatartaric Acid	Wine	0.01%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>P.1</b>	Phosphoric Acid	(1) Ale; Beer; Cottage Cheese; Creamed cottage cheese; Gelatin; Light beer; Malt liquor; Monoglycerides and mono- and di-glycerides; Porter; Stout	(1) Good Manufacturing Practice
		(2) Cold-pack cheese food; Cold-pack (naming the variety) cheese; Cold-pack (naming the variety) cheese with (naming the added ingredients); Cold-pack cheese food with (naming the added ingredients); Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients); (naming the variety) Whey cheese	(2) Good Manufacturing Practice
		(3) Fish protein	(3) Good Manufacturing Practice
		(4) Unstandardized foods	(4) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(5) Cocoa products	(5) 0.5%, expressed as P <sub>2</sub> O <sub>5</sub> , calculated on a fat-free basis
<b>P.2</b>	Potassium Acid Tartrate	(1) Baking powder; Honey wine	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice
		(3) Wine	(3) 0.42%
<b>P.3</b>	Potassium Aluminum Sulphate	(1) Ale; Baking powder; Beer; Light beer; Malt liquor; Oil-soluble annatto; Porter; Stout	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice
<b>P.4</b>	Potassium Bicarbonate	(1) Baking powder; Malted milk; Malted milk powder	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Cocoa products	(2) Sufficient to process the cocoa products in accordance with the requirements of section B.04.005
		(3) Cold-pack cheese food; Cold-pack (naming the variety) cheese; Cold-pack (naming the variety) cheese with (naming the added ingredients); Cold-pack cheese food with (naming the added ingredients); Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients); (naming the variety) Whey cheese	(3) Good Manufacturing Practice
		(4) Infant formula	(4) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(5) Margarine	(5) Good Manufacturing Practice
		(6) Unstandardized foods	(6) Good Manufacturing Practice
		(7) Wine	(7) Good Manufacturing Practice
<b>P.5</b>	Potassium Carbonate	(1) Cocoa products	(1) Sufficient to process the cocoa products in accordance with the requirements of section B.04.005

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Cold-pack cheese food; Cold-pack (naming the variety) cheese; Cold-pack (naming the variety) cheese with (naming the added ingredients); Cold-pack cheese food with (naming the added ingredients); Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients); (naming the variety) Whey cheese	(2) Good Manufacturing Practice
		(3) Margarine	(3) Good Manufacturing Practice
		(4) Unstandardized foods	(4) Good Manufacturing Practice
		(5) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	(5) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(6) Wine	(6) Good Manufacturing Practice
<b>P.6</b>	Potassium Chloride	Ale; Beer; Light beer; Malt liquor; Porter; Stout	Good Manufacturing Practice
<b>P.7</b>	Potassium Citrate	(1) Infant formula	(1) Good Manufacturing Practice
		(2) Margarine	(2) Good Manufacturing Practice
		(3) Unstandardized foods	(3) Good Manufacturing Practice
		(4) Wine	(4) Good Manufacturing Practice
<b>P.8</b>	Potassium Fumarate	Unstandardized foods	Good Manufacturing Practice
<b>P.9</b>	Potassium Hydroxide	(1) Oil-soluble annatto	(1) 1.0%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Cocoa products	(2) Sufficient to process the cocoa products in accordance with the requirements of section B.04.005
		(3) Ice cream mix; Ice milk mix; Pumping pickle, cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product	(3) Good Manufacturing Practice
		(4) Infant formula	(4) Good Manufacturing Practice
		(5) Margarine	(5) Good Manufacturing Practice
		(6) Grape juice	(6) Good Manufacturing Practice
		(7) Unstandardized foods	(7) Good Manufacturing Practice



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>P.9A</b>	Potassium Lactate	(1) Margarine	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice
<b>P.10</b>	Potassium Phosphate, dibasic	Unstandardized foods	Good Manufacturing Practice
<b>P.10A</b>	Potassium Phosphate, tribasic	(1) Ale; Beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice
<b>P.10B</b>	Potassium Pyrophosphate, tetrabasic	Unstandardized foods	Good Manufacturing Practice
<b>P.11</b>	Potassium Sulphate	Ale; Beer; Light beer; Malt liquor; Porter; Stout	Good Manufacturing Practice
<b>P.12</b>	Potassium Tartrate	Cider	Good Manufacturing Practice
<b>P.13</b>	Potassium Tripolyphosphate	Unstandardized foods	Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>S.1</b>	Sodium Acetate	Unstandardized foods	Good Manufacturing Practice
<b>S.2</b>	Sodium Acid Pyrophosphate	(1) Baking powder	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice
<b>S.3</b>	Sodium Acid Tartrate	Baking Powder	Good Manufacturing Practice
<b>S.4</b>	Sodium Aluminum Phosphate	Unstandardized foods	Good Manufacturing Practice
<b>S.5</b>	Sodium Aluminum Sulphate	(1) Baking powder	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
S.6	Sodium Bicarbonate	<p>(1)  Apple (or rhubarb) and (naming the fruit) jam; Baking powder; Dried egg-white (dried albumen); Dried whole egg; Dried yolk; Fig marmalade; Fig marmalade with pectin; Frozen egg-white (frozen albumen); Frozen whole egg; Frozen yolk; Ice cream mix; Ice milk mix; Liquid egg-white (liquid albumen); Liquid whole egg; Liquid yolk; Malted milk powder; (naming the citrus fruit) Marmalade; (naming the citrus fruit) Marmalade with pectin; (naming the fruit) Jam; (naming the fruit) Jam with pectin; (naming the fruit) Jelly; (naming the fruit) Jelly with pectin; Oil-soluble annatto; Pineapple marmalade; Pineapple marmalade with pectin; Pumping pickle, cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product</p>	<p>(1)  Good Manufacturing Practice</p>
		<p>(2)  Cocoa products</p>	<p>(2)  Sufficient to process the cocoa products in accordance with the requirements of section B.04.005</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Cold-pack cheese food; Cold-pack (naming the variety) cheese; Cold-pack (naming the variety) cheese with (naming the added ingredients); Cold-pack cheese food with (naming the added ingredients); Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients); (naming the variety) Whey cheese	(3) Good Manufacturing Practice
		(4) Infant formula	(4) Good Manufacturing Practice
		(5) Margarine	(5) Good Manufacturing Practice
		(6) Unstandardized foods	(6) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>S.7</b>	Sodium Bisulphate	(1) Ale; Beer; Canned applesauce; Canned carrots; Canned corn; Canned green beans; Canned mushrooms; Canned olives; Canned peaches; Canned peas; Canned pears; Canned pickles; Canned sweet potatoes; Canned relish; Canned tomatoes; Canned yams; Canned pineapple; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice
		(3) Cream cheese spread; Processed cheddar cheese; Processed cheese food; Processed cream cheese; Processed Gouda cheese; Processed Jack cheese; Processed Monterey cheese; Processed Mozzarella cheese; Processed Muenster cheese	(3) Good Manufacturing Practice
		(4) Mayonnaise; Salad Dressing	(4) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
S.8	Sodium Carbonate	(1) Apple (or rhubarb) and (naming the fruit) jam; Dried egg-white (dried albumen); Dried whole egg; Dried yolk; Fig marmalade; Fig marmalade with pectin; Frozen egg-white (frozen albumen); Frozen whole egg; Frozen yolk; Gelatin; Ice cream mix; Ice milk mix; Liquid egg-white (liquid albumen); Liquid whole egg; Liquid yolk; Meat binder or (naming the meat product) binder where sold for use in preserved meat or preserved meat by-product; (naming the citrus fruit) Marmalade; (naming the citrus fruit) Marmalade with pectin; (naming the fruit) Jam; (naming the fruit) Jam with pectin; (naming the fruit) Jelly; (naming the fruit) Jelly with pectin; Pineapple marmalade; Pineapple marmalade with pectin	(1) Good Manufacturing Practice
		(2) Cocoa products	(2) Sufficient to process the cocoa products in accordance with the requirements of section B.04.005

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Cold-pack cheese food; Cold-pack (naming the variety) cheese; Cold-pack (naming the variety) cheese with (naming the added ingredients); Cold-pack cheese food with (naming the added ingredients); Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients); (naming the variety) Whey cheese	(3) Good Manufacturing Practice
		(4) Margarine	(4) Good Manufacturing Practice
		(5) Unstandardized foods	(5) Good Manufacturing Practice
		(6) Squid meat intended for processing	(6) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>S.9</b>	Sodium Citrate	(1) Apple (or rhubarb) and (naming the fruit) jam; Cottage cheese; Cream; Creamed cottage cheese; Ice cream mix; Ice milk mix; (naming the fruit) Jam; (naming the fruit) Jam with pectin; (naming the fruit) Jelly; (naming the fruit) Jelly with pectin; (naming the citrus fruit) Marmalade; (naming the citrus fruit) Marmalade with pectin; Pineapple marmalade or Fig marmalade; Pineapple marmalade with pectin or Fig marmalade with pectin; Sherbet	(1) Good Manufacturing Practice
		(2) Infant formula	(2) Good Manufacturing Practice
		(3) Unstandardized foods	(3) Good Manufacturing Practice
		(4) Margarine	(4) Good Manufacturing Practice



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(5) Frozen crustaceans; Frozen fish; Frozen fish fillets; Frozen marine mammals; Frozen minced fish; Frozen molluscs; Glaze for frozen fish; Other Frozen marine invertebrates; Prepared fish or prepared meat (Division 21); Preserved fish or preserved meat (Division 21)	(5) Good Manufacturing Practice
<b>S.12</b>	Sodium Fumarate	Unstandardized foods	Good Manufacturing Practice
<b>S.13</b>	Sodium Gluconate	Unstandardized foods	Good Manufacturing Practice
<b>S.14</b>	Sodium Hexametaphosphate	Unstandardized foods	Good Manufacturing Practice
<b>S.15</b>	Sodium Hydroxide	(1) Cocoa products	(1) Sufficient to process the cocoa products in accordance with the requirements of section B.04.005

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Gelatin; Ice cream mix; Ice milk mix; (naming the flavour) Partly skimmed milk; (naming the flavour) Skim milk; Pumping pickle, cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product	(2) Good Manufacturing Practice
		(3) Infant formula	(3) Good Manufacturing Practice
		(4) Margarine	(4) Good Manufacturing Practice
		(5) Unstandardized foods	(5) Good Manufacturing Practice
		(6) (Naming the variety) Whey cheese; Whey cheese	(6) Good Manufacturing Practice
		(7) Frozen egg-white (frozen albumen); Liquid egg-white (liquid albumen)	(7) Good Manufacturing Practice
<b>S.16</b>	Sodium Lactate	(1) Margarine	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized foods	(2) Good Manufacturing Practice
<b>S.17</b>	Sodium Phosphate, dibasic	(1) Ale; Bacterial culture; Beer; Cream; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice
<b>S.18</b>	Sodium Phosphate, monobasic	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice
<b>S.19</b>	Sodium Phosphate, tribasic	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice
<b>S.19A</b>	Sodium Potassium Hexametaphosphate	Unstandardized foods	Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>S.20</b>	Sodium Potassium Tartrate	(1) Apple (or rhubarb) and (naming the fruit) jam; (naming the fruit) Jam with pectin; (naming the fruit) Jelly; (naming the fruit) Jelly with pectin; (naming the citrus fruit) Marmalade; (naming the citrus fruit) Marmalade with pectin; Pineapple marmalade or Fig marmalade; Pineapple marmalade with pectin or Fig marmalade with pectin	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice
		(3) Margarine	(3) Good Manufacturing Practice
<b>S.20A</b>	Sodium Potassium Tripolyphosphate	Unstandardized foods	Good Manufacturing Practice
<b>S.21</b>	Sodium Pyrophosphate, tetrabasic	Unstandardized foods	Good Manufacturing Practice
<b>S.22</b>	Sodium Tripolyphosphate	Unstandardized foods	Good Manufacturing Practice
<b>S.23</b>	Sulphuric Acid	Ale; Beer; Light beer; Malt liquor; Porter; Stout	Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
S.24	Sulphurous Acid	Gelatin	Good Manufacturing Practice provided the finished product does not contain more than 500 p.p.m. calculated as sulphur dioxide
T.1	Tartaric Acid	(1) Ale; Apple (or rhubarb) and (naming the fruit) jam; Baking powder; Beer; Canned asparagus; Cider; Fig marmalade; Fig marmalade with pectin; French dressing; Gelatin; Honey wine; Ice cream mix; Ice milk mix; (naming the fruit) Jam; (naming the fruit) Jam with pectin; (naming the fruit) Jelly; (naming the fruit) Jelly with pectin; Light beer; Malt liquor; (naming the citrus fruit) Marmalade; (naming the citrus fruit) Marmalade with pectin; Mayonnaise; Pineapple marmalade; Pineapple marmalade with pectin; Porter; Salad dressing; Sherbet; Stout; Wine	(1) Good Manufacturing Practice
		(2) Canned pears; Canned strawberries	(2) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Cold-pack cheese food; Cold-pack (naming the variety) cheese; Cold-pack (naming the variety) cheese with (naming the added ingredients); Cold-pack cheese food with (naming the added ingredients); Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients); (naming the variety) Whey cheese	(3) Good Manufacturing Practice
		(4) Margarine	(4) Good Manufacturing Practice
		(5) Unstandardized foods	(5) Good Manufacturing Practice
		(6) Cocoa products	(6) 1%, singly or in combination with citric acid, calculated on a fat-free basis

# 11. List of Permitted Preservatives (Lists of Permitted Food Additives)

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This List of Permitted Preservatives sets out authorized food additives used to control micro-organisms or oxidation in food. It is incorporated by reference in the [Marketing Authorization for Food Additives That May Be Used as Preservatives](#).

**Note:** A [transition guide](#) has been created to provide stakeholders with further information on the Lists of Permitted Food Additives as well as guidance on how to interpret and use these lists.

**Supersedes:** 2018-05-25

**Date issued:** 2018-11-16

Access [archived versions](#) of this list.

## List of Permitted Preservatives

[Part 1 - Class 1 Preservatives](#)

[Part 2 - Class 2 Preservatives](#)

[Part 3 - Class 3 Preservatives](#)

[Part 4 - Class 4 Preservatives](#)

### Part 1 - Class 1 Preservatives

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
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<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>A.1</b>	Acetic Acid	(1) Preserved fish; Preserved meat; Preserved meat by-product; Preserved poultry meat; Preserved poultry meat by-product; Pumping pickle, cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>A.2</b>	Ascorbic Acid	(1) Ale; Beer; Canned mushrooms; Canned tuna; Cider; Frozen minced fish; Frozen (naming the fruit); Glaze for frozen fish; Headcheese; Light beer; Malt liquor; Meat binder or (naming the meat product) binder where sold for use in preserved meat and preserved meat by-product (Division 14 only); Porter; Preserved fish; Preserved meat; Preserved meat by-product; Preserved poultry meat; Preserved poultry meat by-product; Pumping pickle, cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product; Stout; Wine	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Canned (naming the fruit); Canned (naming the vegetable)	(3) Good Manufacturing Practice
<b>C.1</b>	Calcium Ascorbate	(1) Ale; Beer; Canned mushrooms; Canned tuna; Canned white asparagus; Cider; Frozen (naming the fruit); Frozen minced fish; Glaze for frozen fish; Headcheese; Light beer; Malt liquor; Meat binder or (naming the meat product) binder where sold for use in preserved meat and preserved meat by-product (Division 14 only); Porter; Preserved fish; Preserved meat; Preserved meat by-product; Preserved poultry meat; Preserved poultry meat by-product; Pumping pickle, cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product; Stout; Wine	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Canned applesauce	(2) If used either singly or in combination with Iso-Ascorbic Acid, the total not to exceed 150 p.p.m.
		(3) Canned peaches	(3) 550 p.p.m.
		(4) Unstandardized foods	(4) Good Manufacturing practice
		(5) Canned mandarin oranges	(5) 400 p.p.m.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>E.1</b>	Erythorbic Acid	(1) Ale; Beer; Cider; Frozen minced fish; Frozen (naming the fruit); Glaze for frozen fish; Headcheese; Light beer; Malt liquor; Meat binder or (naming the meat product) binder where sold for use in preserved meat and preserved meat by-product (Division 14 only); Porter; Preserved fish; Preserved meat; Preserved meat by-product; Preserved poultry meat; Preserved poultry meat by-product; Pumping pickle, cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product; Stout; Wine	(1) Good Manufacturing Practice
		(2) Canned applesauce	(2) 150 p.p.m.
		(3) Unstandardized foods	(3) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>I.1</b>	Iso-Ascorbic Acid	Same foods as listed for Erythorbic Acid	Same levels as prescribed for Erythorbic Acid
<b>P.1</b>	Potassium Nitrate	(1) Meat binder for dry sausage, semi-dry sausage, preserved meat and preserved meat by-products prepared by slow cure processes (Division 14)	(1) When the meat binder is used in accordance with label instructions, whether potassium nitrate is added alone or in combination with sodium nitrate, the total amount of such nitrates thereby added to each batch of dry sausage, semi-dry sausage, preserved meat or preserved meat by-products shall not exceed 0.32 ounce per 100 pounds or 200 parts per million, calculated prior to any smoking, cooking or fermentation When potassium nitrate is included in

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
			a meat binder that is sold for use in preserved meat or preserved meat by-products, it must be packaged separately from any spice or seasoning
		(2) Cover pickle and dry cure employed in the curing of preserved meat and preserved meat by-products prepared by slow cure processes (Division 14)	(2) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Dry sausage, semi-dry sausage, preserved meat and preserved meat by-products prepared by slow cure processes (Division 14)	(3) Where potassium nitrate is added alone or in combination with sodium nitrate, the total amount of such nitrates added to each batch of dry sausage, semi-dry sausage, preserved meat or preserved meat by-products shall not exceed 0.32 ounces per 100 pounds or 200 parts per million, calculated prior to any smoking, cooking or fermentation

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(4) Ripened cheese, containing not more than 68% moisture on a fat free basis during manufacture of which the lactic acid fermentation and salting is completed later than 12 hours after coagulation of the curd by food enzymes and where the added salt is applied externally to the cheese as dry salt or in the form of brine	(4) If used singly or in combination with sodium nitrate, the total not to exceed 200 p.p.m of the milk and milk products used to make the cheese. Residue in the finished cheese not to exceed 50 p.p.m.
		(5) Mold ripened cheese packed in hermetically sealed containers	(5) If used singly or in combination with sodium nitrate, the total not to exceed 200 p.p.m. of the milk and milk products used to make the cheese. Residue in the finished cheese not to exceed 50 p.p.m.
<b>P.2</b>	Potassium Nitrite	(1) Meat binder, pumping pickle, cover pickle and dry cure employed in the curing of preserved meat and	(1) When the meat binder, pumping pickle, cover pickle or dry cure is used



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b> preserved meat by-products (Division 14)	<b>Column 3 Maximum Level of Use and Other Conditions</b>
			<p>in accordance with label instructions, whether potassium nitrite is added alone or in combination with sodium nitrite, the total amount of such nitrites thereby added to each batch of preserved meat or preserved meat by-products shall not exceed 0.32 ounce per 100 pounds or 200 parts per million calculated prior to any smoking, cooking or fermentation</p> <p>When potassium nitrite is included in a meat binder, pumping pickle, cover pickle or dry cure, that is sold for use in preserved meat or preserved meat by-products, it must be packaged</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Preserved meat, except side bacon, and preserved meat by-products (Division 14)	separately from any spice or seasoning  (2) Where potassium nitrite is added alone or in combination with sodium nitrite, the total amount of such nitrites added to each batch of preserved meat, except side bacon, or preserved meat by-products, shall not exceed 0.32 ounce per 100 pounds or 200 parts per million, calculated prior to any smoking, cooking or fermentation

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Side bacon	(3) Where potassium nitrite is added alone or in combination with sodium nitrite, the total amount of such nitrites added to each batch of side bacon shall not exceed 0.19 ounce per 100 pounds or 120 parts per million, calculated prior to any smoking, cooking or fermentation

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(4) Preserved poultry meat and preserved poultry meat by-products (Division 22)	(4) Where potassium nitrite is added alone or in combination with sodium nitrite, the total amount of such nitrites added to each batch of preserved poultry meat or preserved poultry meat by-products shall not exceed 0.32 ounce per 100 pounds or 200 parts per million, calculated prior to any smoking, cooking or fermentation

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>S.1</b>	Sodium Ascorbate	(1) Ale; Beer; Canned mushrooms; Canned tuna; Canned white asparagus; Cider; Frozen minced fish; Frozen (naming the fruit); Glaze for frozen fish; Headcheese; Light beer; Malt liquor; Meat binder or (naming the meat product) binder where sold for use in preserved meat and preserved meat by-product (Division 14 only); Porter; Preserved fish; Preserved meat; Preserved meat by-product; Preserved poultry meat; Preserved poultry meat by-product; Pumping pickle, cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product; Stout; Wine	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized preparations of (a) meat and meat by-product (Division 14); and (b) poultry meat and poultry meat by-product (Division 22)	(2) Good Manufacturing Practice
		(3) Canned peaches	(3) 550 p.p.m.
		(4) Unstandardized foods	(4) Good Manufacturing practice
		(5) Canned mandarin oranges	(5) 400 p.p.m.
<b>S.2</b>	Sodium Erythorbate	(1) Same foods as listed for Erythorbic Acid	(1) Same levels as prescribed for Erythorbic Acid
		(2) Canned clams	(2) 350 p.p.m.
<b>S.3</b>	Sodium Iso-Ascorbate	Same foods as listed for Erythorbic Acid	Same levels as prescribed for Erythorbic Acid
<b>S.4</b>	Sodium Nitrate	(1) Meat binder for dry	(1) When the meat

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		sausage, semi-dry sausage, preserved meat and preserved meat by-products prepared by slow cure processes (Division 14)	<p>binder is used in accordance with label instructions, whether sodium nitrate is added alone or in combination with potassium nitrate, the total amount of such nitrates thereby added to each batch of dry sausage, semi-dry sausage, preserved meat or preserved meat by-products shall not exceed 0.32 ounce per 100 pounds or 200 parts per million, calculated prior to any smoking, cooking or fermentation</p> <p>When sodium nitrate is included in a meat binder that is sold for use in preserved meat or preserved meat by-products, it must be packaged</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Cover pickle and dry cure employed in the curing of preserved meat and preserved meat by-products prepared by slow cure processes (Division 14)	separately from any spice or seasoning  (2) When the cover pickle or dry cure is used in accordance with label instructions, whether sodium nitrate is added alone or in combination with potassium nitrate, the total amount of such nitrates thereby added to each batch of preserved meat or preserved meat by-products shall not exceed 0.32 ounce per 100 pounds or 200 parts per million, calculated prior to any smoking, cooking or fermentation When sodium nitrate is included in cover pickle or dry cure, that is sold for use in preserved



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
			meat or preserved meat by-products, it must be packaged separately from any spice or seasoning
		(3) Dry sausage, semi-dry sausage, preserved meat and preserved meat by-products prepared by the slow cure processes (Division 14)	(3) Where sodium nitrate is added alone or in combination with potassium nitrate, the total amount of such nitrates added to each batch of dry sausage, semi-dry sausage, preserved meat or preserved meat by-products shall not exceed 0.32 ounce per 100 pounds or 200 parts per million, calculated prior to any smoking, cooking or fermentation

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(4) Ripened cheese, containing not more than 68% moisture on a fat free basis during manufacture of which the lactic acid fermentation and salting is completed later than 12 hours after coagulation of the curd by food enzymes and where the added salt is applied externally to the cheese as dry salt or in the form of brine	(4) If used singly or in combination with potassium nitrate, the total not to exceed 200 p.p.m. of the milk and milk products used to make the cheese. Residue in the finished cheese not to exceed 50 p.p.m.
		(5) Mold ripened cheese packed in hermetically sealed containers	(5) If used singly or in combination with potassium nitrate, the total not to exceed 200 p.p.m. of the milk and milk products used to make the cheese. Residue in the finished cheese not to exceed 50 p.p.m.
<b>S.5</b>	Sodium Nitrite	(1) Meat binder, pumping pickle, cover pickle and dry cure employed in the curing of preserved meat and	(1) When the meat binder, pumping pickle, cover pickle or dry cure is used

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		preserved meat by-products (Division 14)	<p>in accordance with label instructions, whether sodium nitrite is added alone or in combination with potassium nitrite, the total amount of such nitrites thereby added to each batch of preserved meat or preserved meat by-products shall not exceed 0.32 ounce per 100 pounds or 200 parts per million, calculated prior to any smoking, cooking or fermentation</p> <p>When sodium nitrite is included in a meat binder, pumping pickle, cover pickle or dry cure, that is sold for use in preserved meat or meat by-products, it must be packaged</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Preserved meat, except side bacon, and preserved meat by-products (Division 14)	separately from any spice or seasoning  (2) Where sodium nitrite is added alone or in combination with potassium nitrite, the total amount of such nitrites added to each batch of preserved meat, except side bacon, or preserved meat by-products, shall not exceed 0.32 ounce per 100 pounds or 200 parts per million, calculated prior to any smoking, cooking or fermentation

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Side bacon	(3) Where sodium nitrite is added alone or in combination with potassium nitrite, the total amount of such nitrites added to each batch of side bacon shall not exceed 0.19 ounce per 100 pounds or 120 parts per million, calculated prior to any smoking, cooking or fermentation

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(4) Preserved poultry meat and preserved poultry meat by-products (Division 22)	(4) Where sodium nitrite is added alone or in combination with potassium nitrite, the total amount of such nitrites added to each batch of preserved poultry meat or preserved poultry meat by-products shall not exceed 0.32 ounce per 100 pounds or 200 parts per million, calculated prior to any smoking, cooking or fermentation
		(5) Preserved marine mammal meat	(5) 200 p.p.m.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>W.1</b>	Wood Smoke	<p>(1) Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese; Cold-pack (naming the variety) cheese with (naming the added ingredients); (naming the variety) Cheese; Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)</p>	<p>(1) Good Manufacturing Practice</p>
		<p>(2) Preserved fish; Preserved meat (Divisions 14 and 21); Preserved meat by-product; Preserved poultry meat; Preserved poultry meat by-product; Sausage</p>	<p>(2) Good Manufacturing Practice</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Unstandardized foods	(3) Good Manufacturing Practice

## Part 2 - Class 2 Preservatives

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>B.1</b>	Benzoic Acid	(1) Apple (or rhubarb) and (naming the fruit) jam; Concentrated (naming the fruit) juice except frozen concentrated orange juice; Fig marmalade with pectin; Mincemeat; (naming the citrus fruit) Marmalade with pectin; (naming the fruit) Jam; (naming the	(1) 1,000 p.p.m.



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		fruit) Jam with pectin; (naming the fruit) Jelly with pectin; (naming the fruit) Juice; (naming the fruits) Juice; Packaged fish and meat products that are marinated or otherwise cold-processed (Division 21); Pickles; Pineapple marmalade with pectin; Relishes; Tomato catsup; Tomato paste; Tomato pulp; Tomato puree	

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Division 14); (b) fish and meat (Division 21); and (c) poultry meat and poultry meat by-product (Division 22)]	(2) 1,000 p.p.m.
		(3) Margarine	(3) If used singly or in combination with Sorbic Acid, the total shall not exceed 1,000 p.p.m
<b>C.1</b>	Calcium Sorbate	Same foods as listed for Sorbic acid	Same levels as prescribed for Sorbic Acid

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>C.1A</b>	<i>Carnobacterium divergens</i> M35	Sliced ready-to-eat cold-smoked salmon; Sliced ready-to-eat cold-smoked trout	Good Manufacturing Practice
<b>C.2</b>	<i>Carnobacterium maltaromaticum</i> CB1	(1) [Removed, 2017-06-01, (See NOM/ADM-0097)]	
		(2) [Removed, 2017-06-01, (See NOM/ADM-0097)]	
		(3) [Removed, 2017-06-01, (See NOM/ADM-0097)]	
		(4) [Removed, 2017-06-01, (See NOM/ADM-0097)]	
		(5) Brawn; Headcheese; Luncheon meat; Meat by-product loaf; Meat loaf; Meat lunch; Potted meat; Potted meat by-product; Prepared meat, except uncooked preserved meat	(5) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>(Division 14); Prepared meat by-product, except uncooked preserved meat by-product; Preserved meat, except uncooked preserved meat (Division 14); Preserved meat by-product, except uncooked preserved meat by-product; Sausage, except uncooked cured sausage and uncooked fermented sausage</p>	

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>(6)            Prepared poultry meat, except uncooked preserved poultry meat;            Prepared poultry meat by-product, except uncooked preserved poultry meat by-product;            Preserved poultry meat, except uncooked preserved poultry meat;            Preserved poultry meat by-product, except uncooked preserved poultry meat by-product</p>	<p>(6)            Good Manufacturing Practice</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>E.1</b>	Ethyl lauroyl arginate	(1) Unstandardized non-alcoholic water- based beverages	(1) 50 p.p.m. calculated as ethyl-N-alpha-dodecanoyl-L-arginate hydrochloride
		(2) Cheddar cheese; Meat by-product loaf; Meat loaf; (naming the variety) Cheese; (naming the variety) Whey cheese; Pie fillings; Potted meat; Potted meat by-product; Prepared fish or prepared meat (Division 21); Prepared meat; Prepared meat by-product; Prepared poultry meat; Prepared poultry meat by-product;	(2) 200 p.p.m. calculated as ethyl-N-alpha-dodecanoyl-L-arginate hydrochloride

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>Preserved fish or preserved meat (Division 21); Preserved meat;</p> <p>Preserved meat by- product;</p> <p>Preserved poultry meat;</p> <p>Preserved poultry meat by-product;</p> <p>Processed (naming the variety) cheese;</p> <p>Processed (naming the variety) cheese with (naming the added ingredients);</p> <p>Sausage;</p> <p>Soups; Tomato catsup;</p> <p>Unstandardized dips;</p> <p>Unstandardized sauces; Whey cheese</p>	

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>H.1</b>	4-Hexylresorcinol	Crustaceans	Good Manufacturing Practice. Residues in the edible portion of the uncooked product not to exceed 1.0 p.p.m.
<b>L.1</b>	<i>Leuconostoc carnosum</i> 4010	Vacuum-packed bologna; Vacuum-packed cervelat; Vacuum-packed frankfurters; Vacuum-packed mortadella; Vacuum-packed wieners	Good Manufacturing Practice
<b>M.1</b>	Methyl- <i>p</i> -hydroxy Benzoate	(1) Apple (or rhubarb) and (naming the fruit) jam; Concentrated (naming the fruit) juice except frozen concentrated orange juice; Fig marmalade with pectin;	(1) 1,000 p.p.m.



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>Mincemeat;  (naming the citrus fruit)  Marmalade with pectin;  (naming the fruit) Jam;  (naming the fruit) Jam with pectin; (naming the fruit) Jelly with pectin;  (naming the fruit) Juice;  (naming the fruits) Juice;  Packaged fish and meat products that are marinated or otherwise cold-processed (Division 21);  Pickles;  Pineapple marmalade with pectin;  Relishes;  Tomato catsup;  Tomato paste;  Tomato pulp;  Tomato puree</p>	

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14); (b) fish and meat (Division 21); and (c) poultry meat by-product (Division 22)]	(2) 1,000 p.p.m.
<b>M.2</b>	Methyl Paraben	Same foods as listed for Methyl- <i>p</i> -hydroxy Benzoate	Same levels as prescribed for Methyl- <i>p</i> -hydroxy Benzoate
<b>N.1</b>	Nisin	(1) Baking mixes containing egg; Brine for hard-boiled egg; Liquid whole egg; Liquid whole egg mix	(1) 15 p.p.m

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>(2)            Concentrated (naming the fruit) juice;            (naming the fruit) Juice;            (naming the fruits) Juice;            Unstandardized beverages containing fruit juice;            Unstandardized beverage concentrates containing fruit juice</p>	<p>(2)            2.5 p.p.m. in products as consumed</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>(3)            Meat Loaf;            Ready-to-eat prepared meat (Division 14);            Ready-to-eat prepared meat by-product;            Ready-to-eat prepared poultry meat;            Ready-to-eat prepared poultry meat by-product;            Ready-to-eat preserved meat (Division 14);            Ready-to-eat preserved meat by-product;            Ready-to-eat preserved poultry meat;            Ready-to-eat preserved poultry meat by-product;            Ready-to-eat smoked fish;            Sausage</p>	<p>(3)            25 p.p.m.</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(4) Refrigerated cooked potato-based products	(4) 12.5 p.p.m.
		(5) Unstandardized heat-treated low-acid sauces	(5) 6.25 p.p.m.
		(6) Unstandardized processed cheese products	(6) 30 p.p.m.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>P.01</b>	Potassium Acetate	(1) Brawn; Headcheese; Meat by-product loaf; Meat loaf; Potted meat; Potted meat by-product; Prepared meat; Prepared meat by-product; Prepared poultry meat; Prepared poultry meat by-product; Preserved meat; Preserved meat by product; Preserved poultry meat; Preserved poultry meat by-product; Sausage	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized preparations of (a) meat and meat by-product (Division 14); and (b) poultry meat and poultry meat by-product (Division 22)	(2) Good Manufacturing Practice
<b>P.1</b>	Potassium Benzoate	Same foods as listed for Benzoic Acid	1,000 p.p.m. calculated as Benzoic Acid
<b>P.2</b>	Potassium Bisulphite	Same foods as listed for Sulphurous Acid	Same levels as prescribed for Sulphurous Acid

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>P.2.01</b>	Potassium Diacetate	(1) Brawn; Headcheese; Meat by-product loaf; Meat loaf; Potted meat; Potted meat by-product; Prepared meat; Prepared meat by-product; Prepared poultry meat; Prepared poultry meat by-product; Preserved meat; Preserved meat by-product; Preserved poultry meat; Preserved poultry meat by-product; Sausage	(1) 0.25% of final product weight. If used in combination with sodium diacetate, the total not to exceed 0.25% of final product weight.



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized preparations of (a) meat and meat by-product (Division 14); and (b) poultry meat and poultry meat by-product (Division 22)	(2) 0.25% of final product weight. If used in combination with sodium diacetate, the total not to exceed 0.25% of final product weight.
<b>P.2.1</b>	Potassium Lactate	(1) Injection or cover solution for the curing of poultry meat or poultry meat by-product; Prepared meat; Prepared meat by-product; Prepared poultry meat; Prepared poultry meat by-product; Preserved meat; Preserved meat by-product;	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		Preserved poultry meat; Preserved poultry meat by-product; Pumping pickle or cover pickle employed in the curing of preserved meat or preserved meat by-product; Sausage	

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Solid cut meat; Solid cut poultry meat	(2) Good Manufacturing Practice provided that: (a) i) when sold as a cooked product, the solid cut meat or solid cut poultry meat contains a meat protein content of not less than 12 per cent; ii) when sold as an uncooked product, the solid cut meat or solid cut poultry meat contains a meat protein content of not less than 10 per cent; (b) a bone or a visible fat layer is not included in any calculation used to determine meat protein content for the purposes noted in (a) i) and (a) ii) above; and (c) the potassium lactate is not used in the fluids of a chill tank in which a whole or any part of a dressed poultry carcass is placed

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Prepared fish or prepared meat, except canned prepared fish and canned prepared meat (Division 21); Preserved fish or preserved meat (Division 21)	(3) Good Manufacturing Practice
		(4) Unstandardized preparations of fish and meat (Division 21)	(4) Good Manufacturing Practice
<b>P.3</b>	Potassium Metabisulphite	Same foods as listed for Sulphurous Acid	Same levels as prescribed for Sulphurous Acid
<b>P.4</b>	Potassium Sorbate	Same foods as listed for Sorbic Acid	Same levels as prescribed for Sorbic Acid

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>P.4.1</b>	Propionic acid	Ready-to-eat prepared meat (Division 14); Ready-to-eat prepared meat by-product; Ready-to-eat prepared poultry meat; Ready-to-eat prepared poultry meat by-product; Ready-to-eat preserved meat (Division 14); Ready-to-eat preserved meat by-product; Ready-to-eat preserved poultry meat; Ready-to-eat preserved poultry meat by-product; Wieners	2,500 p.p.m. If used in combination with sodium propionate, the total not to exceed 2,500 p.p.m. calculated as propionic acid
<b>P.5</b>	Propyl-p-hydroxy Benzoate	(1) Apple (or rhubarb) and (naming the fruit) jam;	(1) 1,000 p.p.m.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>Concentrated (naming the fruit) juice except frozen concentrated orange juice;            Fig marmalade with pectin;            Mincemeat; (naming the citrus fruit)            Marmalade with pectin; (naming the fruit) Jam;            (naming the fruit) Jam with pectin; (naming the fruit) Jelly with pectin;            (naming the fruit) Juice; (naming the fruits) Juice;            Packaged fish and meat products that are marinated or otherwise cold-processed (Division 21);            Pickles;            Pineapple</p>	

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		marmalade with pectin; Relishes; Tomato catsup; Tomato paste; Tomato pulp; Tomato puree	
		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Division 14); (b) fish and meat (Division 21); and (c) poultry meat and poultry meat by-product (Division 22)]	(2) 1,000 p.p.m.
<b>P.6</b>	Propyl Paraben	Same foods as listed for Propyl-p-hydroxy Benzoate	Same levels as prescribed for Propyl-p-hydroxy Benzoate

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>S.01</b>	Sodium Acetate	(1) Brawn; Headcheese; Meat by-product loaf; Meat loaf; Potted meat; Potted meat by-product; Prepared meat; Prepared meat by-product; Prepared poultry meat; Prepared poultry meat by-product; Preserved meat; Preserved meat by-product; Preserved poultry meat; Preserved poultry meat by-product; Sausage	(1) Good Manufacturing Practice



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized preparations of (a) meat and meat by-product (Division 14); and (b) poultry meat and poultry meat by-product (Division 22)	(2) Good Manufacturing Practice
<b>S.1</b>	Sodium Benzoate	Same foods as listed for Benzoic Acid	1,000 p.p.m. calculated as Benzoic Acid
<b>S.2</b>	Sodium Bisulphite	Same foods as listed for Sulphurous Acid	Same levels as prescribed for Sulphurous Acid

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
S.2.1	Sodium Diacetate	(1) Brawn; Headcheese; Meat by-product loaf; Meat loaf; Potted meat; Potted meat by-product; Prepared meat; Prepared meat by-product; Prepared poultry meat; Prepared poultry meat by-product; Preserved meat; Preserved meat by-product; Preserved poultry meat; Preserved poultry meat by-product; Sausage	(1) 0.25% of final product weight. If used in combination with potassium diacetate, the total not to exceed 0.25% of final product weight.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized preparations of (a) meat and meat by-product (Division 14); and (b) poultry meat and poultry meat by-product (Division 22)	(2) 0.25% of final product weight. If used in combination with potassium diacetate, the total not to exceed 0.25% of final product weight.
		(3) Prepared fish or prepared meat (Division 21); Preserved fish or preserved meat (Division 21)	(3) 0.25% of final product weight
		(4) Unstandardized preparations of fish and meat (Division 21)	(4) 0.25% of final product weight
<b>S.2.2</b>	Sodium Lactate	(1) Injection or cover solution for the curing of poultry meat	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>or poultry meat by-product;            Prepared meat;            Prepared meat by-product;            Prepared poultry meat;            Prepared poultry meat by-product;            Preserved meat;            Preserved meat by-product;            Preserved poultry meat;            Preserved poultry meat by-product;            Pumping pickle or cover pickle employed in the curing of preserved meat or preserved meat by-product;            Sausage</p>	

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Solid cut meat; Solid cut poultry meat	(2) Good Manufacturing Practice provided that: (a) i) when sold as a cooked product, the solid cut meat or solid cut poultry meat contains a meat protein content of not less than 12 per cent; ii) when sold as an uncooked product, the solid cut meat or solid cut poultry meat contains a meat protein content of not less than 10 per cent; (b) a bone or a visible fat layer is not included in any calculation used to determine meat protein content for the purposes noted in (a) i) and (a) ii) above; and (c) the sodium lactate is not used in the fluids of a chilling tank in which a whole or any part of a dressed poultry carcass is placed

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Prepared fish or prepared meat, except canned prepared fish and canned prepared meat (Division 21); Preserved fish or preserved meat (Division 21)	(3) Good Manufacturing Practice
		(4) Unstandardized preparations of fish and meat (Division 21)	(4) Good Manufacturing Practice
<b>S.3</b>	Sodium Metabisulphite	(1) Same foods as listed of Sulphurous Acid	(1) Same levels as prescribed for Sulphurous Acid

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Canned sea snails	(2) Good Manufacturing Practice, provided that residues in the edible portion of the uncooked product do not exceed 100 p.p.m., calculated as sulphur dioxide
<b>S.3.1</b>	Sodium propionate	Same foods as listed in Part 2 of this List for Propionic Acid	2,500 p.p.m. calculated as propionic acid. If used in combination with propionic acid, the total not to exceed 2,500 p.p.m. calculated as propionic acid
<b>S.4</b>	Sodium Salt of Methyl- <i>p</i> -hydroxy Benzoic Acid	Same foods as listed for Methyl- <i>p</i> -hydroxy Benzoate	1,000 p.p.m. calculated as Methyl- <i>p</i> -hydroxy Benzoate
<b>S.5</b>	Sodium Salt of Propyl- <i>p</i> -hydroxy Benzoic Acid	Same foods as listed for Propyl- <i>p</i> -hydroxy Benzoate	1,000 p.p.m. calculated as Propyl- <i>p</i> -hydroxy Benzoate
<b>S.6</b>	Sodium Sorbate	Same foods as listed for Sorbic Acid	Same levels as prescribed for Sorbic Acid

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>S.7</b>	Sodium Sulphite	Same foods as listed for Sulphurous Acid	Same levels as prescribed for Sulphurous Acid
<b>S.8</b>	Sodium Dithionite	Same foods as listed for Sulphurous Acid	Same levels as prescribed for Sulphurous Acid
<b>S.9</b>	Sorbic Acid	(1) Apple (or rhubarb) and (naming the fruit) jam; Cold-processed smoked and salted fish paste; Concentrated (naming the fruit) juice except frozen concentrated orange juice; Fig marmalade with pectin; Mincemeat; (naming the citrus fruit) Marmalade with pectin; (naming the fruit) Jam;	(1) 1,000 p.p.m.



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>(naming the fruit) Jam with pectin; (naming the fruit) Jelly with pectin; (naming the fruit) Juice; (naming the fruits) Juice; (naming the source of the glucose) Syrup; Pickles; Pineapple marmalade with pectin; Relishes; Smoked or salted dried fish; Tomato catsup; Tomato paste; Tomato pulp; Tomato puree</p>	

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized foods (except unstandardized preparations of (a) meat and meat by-product (Division 14); (b) fish and meat (Division 21); and (c) poultry meat and poultry meat by-product (Division 22)]	(2) 1,000 p.p.m.
		(3) Olive brine	(3) 300 p.p.m.
		(4) Margarine	(4) If used singly or in combination with Benzoic Acid, the total shall not exceed 1,000 p.p.m.
		(5) Unstandardized salad dressings	(5) 3,350 p.p.m.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>S.10</b>	Sulphurous Acid	(1) Cider; Honey wine; Wine	(1) 70 p.p.m. in the free state or 350 p.p.m. in the combined state calculated as sulphur dioxide in accordance with the requirements of sections B.02.100, B.02.106 and B.02.120
		(2) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(2) 15 p.p.m. calculated as sulphur dioxide
		(3) Apple (or rhubarb) and (naming the fruit) jam; Concentrated (naming the fruit) juice except frozen concentrated orange juice; Fancy molasses; Fig marmalade with pectin; Frozen sliced apples; Gelatin; Mincemeat;	(3) 500 p.p.m. calculated as sulphur dioxide

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		<p>(naming the citrus fruit)  Marmalade with pectin;  (naming the fruit) Jam;  (naming the fruit) Jam with pectin; (naming the fruit) Jelly with pectin;  (naming the fruit) Juice;  (naming the fruits) Juice;  (naming the source of the glucose) Syrup;  Pickles;  Pineapple marmalade with pectin;  Refiners' molasses;  Relishes; Table molasses;  Tomato catsup;  Tomato paste;  Tomato pulp;  Tomato puree</p>	

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(4) Unstandardized beverages	(4) 100 p.p.m. calculated as sulphur dioxide
		(5) Dried fruits and vegetables	(5) 2,500 p.p.m. calculated as sulphur dioxide
		(6) Unstandardized foods [except in food recognized as a source of thiamine and except unstandardized preparations of (a) meat and meat by-product (Division 14); (b) fish and meat (Division 21); and (c) poultry meat and poultry meat by-product (Division 22)]	(6) 500 p.p.m. calculated as sulphur dioxide
		(7) Frozen mushrooms	(7) 90 p.p.m. calculated as sulphur dioxide

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(8) Dextrose Anhydrous; Dextrose Monohydrate	(8) 20 p.p.m. calculated as sulphur dioxide
		(9) Glucose or glucose syrup	(9) 40 p.p.m. except glucose or glucose syrup for the manufacture of sugar confectionery not more than 400 p.p.m. calculated as sulphur dioxide
		(10) Glucose solids or dried glucose syrup	(10) 40 p.p.m. except glucose solids or dried glucose syrup for the manufacture of sugar confectionary not more than 150 p.p.m. calculated as sulphur dioxide
		(11) Crustaceans	(11) Good Manufacturing Practice. Residues in the edible portion of the uncooked product not to exceed 100 p.p.m., calculated as sulphur dioxide.

## Part 3 - Class 3 Preservatives

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use</b>
<b>C.1</b>	Calcium Propionate	(1) Same foods as listed in Part 3 of this List for Propionic Acid	(1) 2,000 p.p.m. calculated as Propionic Acid
		(2) Roti; Soft flour tortillas	(2) 4,000 p.p.m.
<b>C.2</b>	Calcium Sorbate	Same foods as listed for Sorbic Acid	Same maximum levels of use as listed for Sorbic Acid
<b>D.1</b>	Dimethyl dicarbonate	(1) Unstandardized water-based non-alcoholic beverages	(1) 250 p.p.m.
		(2) Wine	(2) 200 p.p.m.
<b>N.1</b>	Natamycin	(1) The surface of (naming the variety) cheese and cheddar cheese	(1) 20 p.p.m. in accordance with the requirements of sections B.08.033 and B.08.034

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use</b>
		(2) The surface of grated or shredded (naming the variety) cheese and grated or shredded cheddar cheese	(2) 10 p.p.m. in accordance with the requirements of sections B.08.033 and B.08.034
<b>P.1</b>	Potassium Sorbate	(1) Same foods as listed for Sorbic Acid	(1) Same maximum levels of use as listed for Sorbic Acid
		(2) Roti; Soft flour tortillas	(2) 5,000 p.p.m.
		(3) Cakes; Croissants; Danish pastries; Muffins	(3) 3,500 p.p.m.
<b>P.2</b>	Propionic Acid	(1) Bread	(1) 2,000 p.p.m.



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use</b>
		<p>(2)            Cheddar cheese; Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese; Cold-pack (naming the variety) cheese with (naming the added ingredients); Cream cheese; Cream cheese with (naming the added ingredients); Cream cheese spread; Cream cheese spread with (naming the added ingredients); (naming the variety) Cheese; Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)</p>	<p>(2)            2,000 p.p.m. or 3,000 p.p.m., as the case may be, in accordance with the requirements of sections B.08.033, B.08.034, B.08.035, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use</b>
		(3) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Division 14); (b) fish and meat (Division 21); and (c) poultry meat and poultry meat by-product (Division 22)]	(3) 2,000 p.p.m.
<b>S.1</b>	Sodium Diacetate	(1) Bread	(1) 3,000 p.p.m.
		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Division 14); (b) fish and meat (Division 21); and (c) poultry meat and poultry meat by-product (Division 22)]	(2) 3,000 p.p.m.
<b>S.2</b>	Sodium Propionate	Same foods as listed in Part 3 of this List for Propionic Acid	2,000 p.p.m. calculated as Propionic Acid
<b>S.3</b>	Sodium Sorbate	(1) Bread	(1) Same maximum level of use as listed for Sorbic Acid

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use</b>
		<p>(2) Cheddar cheese; Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese; Cold-pack (naming the variety) cheese with (naming the added ingredients); Cream cheese; Cream cheese with (naming the added ingredients); Cream cheese spread; Cream cheese spread with (naming the added ingredients); (naming the variety) Cheese; Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)</p>	<p>(2) Same maximum level of use as listed for Sorbic Acid</p>
		<p>(3) Cider; Wine; Honey wine</p>	<p>(3) Same maximum level of use as listed for Sorbic Acid</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use</b>
		(4) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Division 14); (b) fish and meat (Division 21); and (c) poultry meat and poultry meat by-products (Division 22)]	(4) Same maximum level of use as listed for Sorbic Acid
<b>S.4</b>	Sorbic Acid	(1) Bread	(1) 1,000 p.p.m.

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use</b>
		<p>(2) Cheddar cheese; Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese; Cold-pack (naming the variety) cheese with (naming the added ingredients); Cream cheese; Cream cheese with (naming the added ingredients); Cream cheese spread; Cream cheese spread with (naming the added ingredients); (naming the variety) Cheese; Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)</p>	<p>(2) 3,000 p.p.m. in accordance with the requirements of sections B.08.033, B.08.034, B.08.035, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8</p>
		<p>(3) Cider; Wine; Honey Wine</p>	<p>(3) 500 p.p.m. in accordance with the requirements of B.02.100, B.02.106 and B.02.120</p>

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use</b>
		(4) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Division 14); (b) fish and meat (Division 21); and (c) poultry meat and poultry meat by-products (Division 22)]	(4) 1,000 p.p.m.
		(5) Unstandardized processed cheese products	(5) 3,000 p.p.m. If calcium sorbate or potassium sorbate is also used, the total must not exceed 3,000 p.p.m., calculated as sorbic acid

#### **Part 4 - Class 4 Preservatives**

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
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<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>A.1</b>	Ascorbic Acid	(1) Fats and oils other than milk fat, Olive oil and suet; Lard; Monoglycerides and diglycerides; Shortening	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice
		(3) Olives	(3) Good Manufacturing Practice
<b>A.2</b>	Ascorbyl Palmitate	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Monoglycerides and diglycerides; Shortening	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Division 14); (b) fish and meat (Division 21); and (c) poultry meat and poultry meat by-product (Division 22)]	(2) Good Manufacturing Practice
		(3) Margarine	(3) 0.02% of the fat content. If ascorbyl stearate is also used the total must not exceed 0.02% of the fat content
		(4) Infant formula	(4) 0.001% as consumed



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>A.3</b>	Ascorbyl Stearate	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Monoglycerides and diglycerides; Shortening	(1) Good Manufacturing Practice
		(2) Margarine	(2) 0.02% of the fat content. If ascorbyl palmitate is also used the total must not exceed 0.02% of the fat content
<b>B.1</b>	Butylated Hydroxyanisole (a mixture of 2-tertiarybutyl-4-hydroxyanisole and 3-tertiarybutyl-4-hydroxyanisole)	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Shortening	(1) 0.02%. If butylated hydroxytoluene, propyl gallate or tertiary butyl hydroquinone, singly or in combination, is also used, the total must not exceed 0.02%
		(2) Dehydrated potato products; Dried breakfast cereals	(2) 0.005%. If butylated hydroxytoluene or propyl gallate or both are also used, the total must not exceed 0.005%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Chewing gum	(3) 0.02%. If butylated hydroxytoluene or propyl gallate or both are also used, the total must not exceed 0.02%
		(4) Citrus oil flavours; Dry flavours; Essential oils;	(4) 0.125%. If butylated hydroxytoluene or propyl gallate or both are also used, the total must not exceed 0.125%
		(5) Citrus oils	(5) 0.5%. If butylated hydroxytoluene or propyl gallate or both are also used, the total must not exceed 0.5%
		(6) Partially defatted beef fatty tissue; Partially defatted pork fatty tissue	(6) 0.0065%. If butylated hydroxytoluene is also used the total must not exceed 0.0065%
		(7) Vitamin A liquids for addition to food	(7) 5 mg/1,000,000 International Units

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(8) Dry beverage mixes; Dry dessert and confectionery mixes	(8) 0.009%
		(9) Active dry yeast	(9) 0.1%
		(10) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Division 14); (b) fish and meat (Division 21); and (c) poultry meat and poultry meat by-product (Division 22)]	(10) 0.02% of the fat or the oil content of the food. If butylated hydroxytoluene or propyl gallate or both are also used, the total must not exceed 0.02% of the fat or the oil content of the food
		(11) Dry Vitamin D preparations for addition to food	(11) 10 mg/1,000,000 International Units

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(12) Margarine	(12) 0.01% of the fat content. If butylated hydroxytoluene or propyl gallate or both are also used the total must not exceed 0.01% of the fat content
		(13) Dried cooked poultry meat	(13) 0.015% of the fat content. If propyl gallate or citric acid or both are also used, the total must not exceed 0.015% of the fat content.
<b>B.2</b>	Butylated Hydroxytoluene (3,5-ditertiarybutyl-4-hydroxytoluene)	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Shortening	(1) 0.02%. If butylated hydroxyanisole, propyl gallate or tertiary butyl hydroquinone, singly or in combination, is also used, the total must not exceed 0.02%
		(2) Dehydrated potato products; Dried breakfast cereals	(2) 0.005%. If butylated hydroxyanisole or propyl gallate or both are also used, the total must not exceed 0.005%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Chewing gum	(3) 0.02%. If butylated hydroxyanisole or propyl gallate or both are also used, the total must not exceed 0.02%
		(4) Citrus oil flavours; Dry flavours; Essential oils	(4) 0.125%. If butylated hydroxyanisole or propyl gallate or both are also used, the total must not exceed 0.125%
		(5) Citrus oils	(5) 0.5%. If butylated hydroxyanisole or propyl gallate or both are also used, the total must not exceed 0.5%
		(6) Partially defatted beef fatty tissue; Partially defatted pork fatty tissue	(6) 0.0065%. If butylated hydroxyanisole is also used the total must not exceed 0.0065%
		(7) Vitamin A liquids for addition to food	(7) 5 mg/1,000,000 International Units

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(8) Parboiled rice	(8) 0.0035%
		(9) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-products (Division 14); (b) fish and meat (Division 21); and (c) poultry meat and poultry meat by-product (Division 22)]	(9) 0.02% of the fat or the oil content of the food. If butylated hydroxyanisole or propyl gallate or both are also used, the total must not exceed 0.02% of the fat or the oil content of the food
		(10) Dry Vitamin D preparations for addition to food	(10) 10 mg/1,000,000 Internatinal Units
		(11) Margarine	(11) 0.01% of the fat content. If butylated hydroxyanisole or propyl gallate or both are also used the total must not exceed 0.01% of the fat content

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>C.1</b>	Citric Acid	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Monoglycerides and diglycerides; Shortening	(1) Good Manufacturing Practice
		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Division 14); (b) fish and meat (Division 21); and (c) poultry meat and poultry meat by-product (Division 22)]	(2) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Dried cooked poultry meat	(3) 0.015% of the fat content. If butylated hydroxyanisole or propyl gallate or both are also used, the total must not exceed 0.015% of the fat content.
<b>C.1.01</b>	Citric Acid Esters of Mono- and Diglycerides	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Monoglycerides and diglycerides; Shortening	(1) Good Manufacturing Practice



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Division 14); (b) fish and meat (Division 21); and (c) poultry meat and poultry meat by-product (Division 22)]	(2) Good Manufacturing Practice
		(3) Margarine	(3) 0.01% of the fat content. If monoglyceride citrate, monoisopropyl citrate or stearyl citrate, singly or in combination, is also used, the total must not exceed 0.01% of the fat content
<b>C.1.1</b>	L-Cysteine	Nutritional supplements set out in section B.24.201	Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>C.2</b>	L-Cysteine Hydrochloride	Sulphite replacement formulations for prepared fruits and vegetables	Good Manufacturing Practice
<b>G.1</b>	Gum Guaiacum	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Monoglycerides and diglycerides; Shortening	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Division 14); (b) fish and meat (Division 21); and (c) poultry meat and poultry meat by-product (Division 22)]	(2) Good Manufacturing Practice
<b>L.1</b>	Lecithin	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Monoglycerides and diglycerides; Shortening	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Division 14); (b) fish and meat (Division 21); and (c) poultry meat and poultry meat by-product (Division 22)]	(2) Good Manufacturing Practice
<b>L.2</b>	Lecithin Citrate	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Monoglycerides and diglycerides; Shortening	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Division 14); (b) fish and meat (Division 21); and (c) poultry meat and poultry meat by-product (Division 22)]	(2) Good Manufacturing Practice
<b>M.1</b>	Monoglyceride Citrate	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Monoglycerides and diglycerides; Shortening	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Division 14); (b) fish and meat (Division 21); and (c) poultry meat and poultry meat by-product (Division 22)]	(2) Good Manufacturing Practice
		(3) Margarine	(3) 0.01% of the fat content. If citric acid esters of mono- and diglycerides, monoisopropyl citrate or stearyl citrate, singly or in combination, is also used, the total must not exceed 0.01% of the fat content

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>M.2</b>	Monoisopropyl Citrate	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Monoglycerides and diglycerides; Shortening	(1) Good Manufacturing Practice
		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Division 14); (b) fish and meat (Division 21); and (c) poultry meat and poultry meat by-product (Division 22)]	(2) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(3) Margarine	(3) 0.01% of the fat content. If citric acid esters of mono- and diglycerides, monoglyceride citrate or stearyl citrate, singly or in combination, is also used, the total must not exceed 0.01% of the fat content
<b>P.1</b>	Propyl Gallate	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Shortening	(1) 0.02%. If butylated hydroxyanisole, butylated hydroxytoluene or tertiary butyl hydroquinone, singly or in combination, is also used, the total must not exceed 0.02%
		(2) Dehydrated potato products; Dried breakfast cereals	(2) 0.005%. If butylated hydroxyanisole or butylated hydroxytoluene or both are also used, the total must not exceed 0.005%
		(3) Chewing gum	(3) 0.02%. If butylated hydroxyanisole or butylated hydroxytoluene or both are also used, the total must not exceed 0.02%



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(4) Dry flavours; Essential oils	(4) 0.125%. If butylated hydroxyanisole or butylated hydroxytoluene or both are also used, the total must not exceed 0.125%
		(5) Citrus oils	(5) 0.5%. If butylated hydroxyanisole or butylated hydroxytoluene or both are also used, the total must not exceed 0.5%
		(6) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Division 14); (b) fish and meat (Division 21); and (c) poultry meat and poultry meat by-product (Division 22)]	(6) 0.02% of the fat or the oil content of the food. If butylated hydroxyanisole or butylated hydroxytoluene or both are also used, the total must not exceed 0.02% of the fat or the oil content of the food

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(7) Margarine	(7) 0.01% of the fat content. If butylated hydroxyanisole or butylated hydroxytoluene or both are also used the total must not exceed 0.01% of the fat content
		(8) Dried cooked poultry meat	(8) 0.015% of the fat content. If butylated hydroxyanisole or citric acid or both are also used the total must not exceed 0.015% of the fat content.
<b>S.1</b>	Sodium metabisulphite	Olives	100 p.p.m. calculated as sulphur dioxide
<b>T.1</b>	Tartaric Acid	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Monoglycerides and diglycerides; Shortening	(1) Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Division 14); (b) fish and meat (Division 21); and (c) poultry meat and poultry meat by-product (Division 22)]	(2) Good Manufacturing Practice
<b>T.1A</b>	Tertiary Butyl Hydroquinone	Fats and oils other than milk fat, olive oil and suet; Lard; Shortening	0.02%. If butylated hydroxyanisole, butylated hydroxytoluene or propyl gallate, singly or in combination, is also used, the total must not exceed 0.02%

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>T.2</b>	Tocopherols (alpha-tocopherol; tocopherols concentrate, mixed)	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Monoglycerides and diglycerides; Shortening	(1) Good Manufacturing Practice
		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Division 14); (b) fish and meat (Division 21); and (c) poultry meat and poultry meat by-product (Division 22)]	(2) Good Manufacturing Practice
		(3) Infant formula	(3) 0.001% as consumed

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		(4) Frozen fish fillets; Frozen prepared fish fillets	(4) 300 mg/kg
		(5) Olive oil	(5) Good Manufacturing Practice in accordance with the requirements of B.09.003
		(6) Dried cooked poultry meat	(6) 0.03% of fat content

## 12. List of Permitted Sequestering Agents (Lists of Permitted Food Additives)

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This List of Permitted Sequestering Agents sets out authorized food additives that are used to control the availability of cations. It is incorporated by reference in the [Marketing Authorization for Food Additives That May Be Used as Sequestering Agents](#).

**Note:** A [transition guide](#) has been created to provide stakeholders with further information on the Lists of Permitted Food Additives as well as guidance on how to interpret and use these lists.

**Supersedes:** 2018-11-16

**Date issued:** 2019-03-05

Access [archived versions](#) of this list.

### List of Permitted Sequestering Agents

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
<b>A.1</b>	Ammonium Citrate, dibasic	Unstandardized foods	Good Manufacturing Practice
<b>A.2</b>	Ammonium Citrate, monobasic	Unstandardized foods	Good Manufacturing Practice
<b>C.1</b>	Calcium Citrate	Unstandardized foods	Good Manufacturing Practice

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
<b>C.2</b>	Calcium Disodium Ethylenediaminetetraacetate (Calcium Disodium EDTA)	(1) Ale; Beer; Malt liquor; Porter; Stout	(1) 25 p.p.m. calculated as the anhydrous form
		(2) French dressing; Mayonnaise; Salad dressing; Unstandardized dressings; Unstandardized sauces	(2) 75 p.p.m. calculated as the anhydrous form
		(3) Potato salad; Unstandardized sandwich spreads	(3) 100 p.p.m. calculated as the anhydrous form
		(4) Canned shrimp; Canned tuna	(4) 250 p.p.m. calculated as the anhydrous form
		(5) Canned crabmeat; Canned lobster; Canned salmon	(5) 275 p.p.m. calculated as the anhydrous form
		(6) Margarine	(6) 75 p.p.m. calculated as the anhydrous form

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
		(7) Canned clams	(7) 340 p.p.m. calculated as the anhydrous form
		(8) Canned legumes except canned green beans, canned peas and canned wax beans	(8) 365 p.p.m. calculated as the anhydrous form in accordance with the requirements of B.11.002
		(9) Canned sea snails; Canned snails	(9) 300 p.p.m. calculated as the anhydrous form



<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
		<p>(10) Unstandardized beverage concentrates, except unstandardized dairy beverage concentrates and unstandardized alcoholic beverage concentrates; Unstandardized beverage mixes, except unstandardized dairy beverage mixes and unstandardized alcoholic beverage mixes; Unstandardized beverages, except unstandardized dairy beverages and unstandardized alcoholic beverages</p>	<p>(10) 33 p.p.m., as consumed, calculated as the anhydrous form</p>

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
		(11) Pasteurized sous-vide potatoes	(11) 100 p.p.m., singly or in combination with disodium EDTA, calculated as the anhydrous disodium EDTA form
		(12) Beans; Beans with pork	(12) 365 p.p.m. calculated as the anhydrous form
<b>C.3</b>	Repealed SOR/2012-43, s. 43		
<b>C.4</b>	Calcium Phosphate, monobasic	(1) Ice cream mix; Ice milk mix; Sherbet	(1) Good Manufacturing Practice
		(2) Unstandardized dairy products	(2) Good Manufacturing Practice
<b>C.5</b>	Calcium Phosphate, tribasic	Ice cream mix; Ice milk mix	Good Manufacturing Practice
<b>C.6</b>	Calcium Phytate	Glazed fruit	Good Manufacturing Practice

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
<b>C.7</b>	Citric Acid	(1) Pumping pickle, cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
		(3) Frozen crustaceans; Frozen fish; Frozen fish fillets; Frozen marine mammals; Frozen minced fish; Frozen molluscs; Glaze for frozen fish; Prepared fish or prepared meat (Division 21) except in the case of frozen pre-cooked battered or breaded fish products; Preserved fish or preserved meat (Division 21); Other Frozen marine invertebrates	(3) Good Manufacturing Practice
		(4) Frozen pre-cooked battered or breaded fish products	(4) 0.1% in accordance with the requirements of section B.21.006

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
<b>D.1</b>	Disodium Ethylenediaminetetraacetate (Disodium EDTA)	(1) Dressing and sauces	(1) 70 p.p.m.
		(2) Unstandardized sandwich spreads	(2) 90 p.p.m
		(3) Canned legumes except canned green beans, canned peas and canned wax beans	(3) 165 p.p.m. in accordance with the requirements of B.11.002
		(4) Dried banana products	(4) 265 p.p.m
		(5) Aqueous suspensions of colour lake preparations for use in coating confectionery tablets	(5) 1% of the colour preparation

Item No:	Column 1 Additive	Column 2 Permitted In or Upon	Column 3 Maximum Level of use and Other Conditions
		(6) Pasteurized sous-vide potatoes	(6) 100 p.p.m., singly or in combination with calcium disodium EDTA, calculated as anhydrous disodium EDTA
		(7) Edible coating for sausages	(7) 80 p.p.m. in the edible coating, calculated on the basis of the whole sausage
		(8) Beans; Beans with pork	(8) 165 p.p.m
<b>D.2</b>	Repealed, SOR/2012-43, s. 45		
<b>G.1</b>	Glycine	Mono- and diglycerides	0.02%
<b>P.1</b>	Phosphoric Acid	Mono- and diglycerides	0.02%
<b>P.2</b>	Potassium Phosphate, monobasic	Same foods as listed for Sodium Phosphate, dibasic	Same levels and conditions as listed for Sodium Phosphate, dibasic
<b>P.3</b>	Potassium Pyrophosphate, tetrabasic	(1) Injection or cover solution for the curing of	(1) Good Manufacturing Practice. Total added

Item No:	Column 1 Additive	poultry or poultry meat Column 2 Permitted In or Upon	Column 3 Maximum Level of use and Other Conditions
		(2)	<p>phosphate in the cured poultry or cured poultry meat not to exceed 0.5%, calculated as sodium phosphate, dibasic. If the cured poultry or cured poultry meat containing added phosphate is cooked solid cut poultry meat, it must contain a meat protein content of not less than 12%. If the cured poultry or cured poultry meat containing added phosphate is uncooked solid cut poultry meat, it must contain a meat protein content of not less than 10%. A bone or visible fat layer shall not be included in the calculation used to determine the meat protein content of the cooked or uncooked solid cut poultry meat.</p> <p>(2)</p>

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
		Pumping pickle for the curing of pork, beef and lamb cuts	<p>Good Manufacturing Practice.</p> <p>Total added phosphate in the cured pork, beef or lamb cut not to exceed 0.5%, calculated as sodium phosphate, dibasic.</p> <p>Except for side bacon, Wiltshire bacon, pork jowls, salt pork and salt beef, if the cured pork, beef or lamb cut containing added phosphate is cooked solid cut meat, it must contain a meat protein content of not less than 12%.</p> <p>Except for side bacon, Wiltshire bacon, pork jowls, salt pork and salt beef, if the cured pork, beef or lamb cut containing added phosphate is uncooked solid cut meat, it must contain a meat protein content of not less than 10%.</p> <p>A bone or visible fat</p>



<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
			layer shall not be included in the calculation used to determine the meat protein content of the cooked or uncooked solid cut meat.
		(3) Prepared meat for which a minimum total protein content or a minimum meat protein content is prescribed in Division 14; Prepared meat by-product for which a minimum total protein content or a minimum meat protein content is prescribed in Division 14; Prepared poultry meat for which a minimum total protein content or a minimum	(3) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic.

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
		meat protein requirement is prescribed in Division 22; Prepared poultry meat by-product for which a minimum total protein content or a minimum meat protein requirement is prescribed in Division 22	

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
		(4) Solid cut meat except side bacon, Wiltshire bacon, pork jowls, salt pork and salt beef	(4) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic. If cooked, the solid cut meat containing added phosphate must contain a meat protein content of not less than 12%. If uncooked, the solid cut meat containing added phosphate must contain a meat protein content of not less than 10%. A bone or visible fat layer shall not be included in the calculation used to determine the meat protein content of the cooked or uncooked solid cut meat.
		(5) Side bacon; Wiltshire bacon; Pork jowls; Salt pork; Salt beef	(5) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic.

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
		(6) Solid cut poultry meat	(6) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic. If cooked, the solid cut poultry meat containing added phosphate must contain a meat protein content of not less than 12%. If uncooked, the solid cut poultry meat containing added phosphate must contain a meat protein content of not less than 10%. A bone or visible fat layer shall not be included in the calculation used to determine the meat protein content of the cooked or uncooked solid cut poultry meat.
		(7) Meat tenderizers	(7) Good Manufacturing Practice

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
		(8) Canned seafoods	(8) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic
		(9) Unstandardized foods	(9) Good Manufacturing Practice
<b>P.4</b>	Potassium Phosphate, dibasic	(1) Injection or cover solution for the curing of poultry or poultry meat	(1) Good Manufacturing Practice. Total added phosphate in the cured poultry or cured poultry meat not to exceed 0.5%, calculated as sodium phosphate, dibasic. If the cured poultry or cured poultry meat containing added phosphate is cooked solid cut poultry meat, it must contain a meat protein content of not less than 12%. If the cured poultry or cured poultry meat containing added phosphate is uncooked solid cut

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
			<p>poultry meat, it must contain a meat protein content of not less than 10%. A bone or visible fat layer shall not be included in the calculation used to determine the meat protein content of the cooked or uncooked solid cut poultry meat.</p>
		<p>(2) Pumping pickle for the curing of pork, beef and lamb cuts</p>	<p>(2) Good Manufacturing Practice. Total added phosphate in the cured pork, beef or lamb cut not to exceed 0.5%, calculated as sodium phosphate, dibasic. Except for side bacon, Wiltshire bacon, pork jowls, salt pork and salt beef, if the cured pork, beef or lamb cut containing added phosphate is cooked solid cut meat, it must contain a meat protein content of</p>

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
			<p>not less than 12%. Except for side bacon, Wiltshire bacon, pork jowls, salt pork and salt beef, if the cured pork, beef or lamb cut containing added phosphate is uncooked solid cut meat, it must contain a meat protein content of not less than 10%. A bone or visible fat layer shall not be included in the calculation used to determine the meat protein content of the cooked or uncooked solid cut meat.</p>
		<p>(3) Prepared meat for which a minimum total protein content or a minimum meat protein content is prescribed in Division 14; Prepared meat</p>	<p>(3) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic.</p>

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
		<p>by-product for which a minimum total protein content or a minimum meat protein content is prescribed in Division 14;            Prepared poultry meat for which a minimum total protein content or a minimum meat protein requirement is prescribed in Division 22;            Prepared poultry meat by-product for which a minimum total protein content or a minimum meat protein requirement is prescribed in Division 22</p>	



<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
		(4) Solid cut meat except side bacon, Wiltshire bacon, pork jowls, salt pork and salt beef	(4) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic. If cooked, the solid cut meat containing added phosphate must contain a meat protein content of not less than 12%. If uncooked, the solid cut meat containing added phosphate must contain a meat protein content of not less than 10%. A bone or visible fat layer shall not be included in the calculation used to determine the meat protein content of the cooked or uncooked solid cut meat.
		(5) Side bacon; Wiltshire bacon; Pork jowls; Salt pork; Salt beef	(5) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic.

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
		(6) Solid cut poultry meat	(6) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic. If cooked, the solid cut poultry meat containing added phosphate must contain a meat protein content of not less than 12%. If uncooked, the solid cut poultry meat containing added phosphate must contain a meat protein content of not less than 10%. A bone or visible fat layer shall not be included in the calculation used to determine the meat protein content of the cooked or uncooked solid cut poultry meat.
		(7) Meat tenderizers	(7) Good Manufacturing Practice

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
<b>P.5</b>	Potassium Tripolyphosphate	(1) Same foods as listed for Potassium Pyrophosphate, tetrabasic	(1) Same levels and conditions as listed for Potassium Pyrophosphate, tetrabasic
		(2) [Removed, 2019-03-04, (See NOM/ADM-0128)]	
<b>S.1</b>	Sodium Acid Pyrophosphate	(1) Same foods as listed for Potassium Pyrophosphate, tetrabasic	(1) Same levels and conditions as listed for Potassium Pyrophosphate, tetrabasic
		(2) [Removed, 2019-03-04, (See NOM/ADM-0128)]	
		(3) Ice cream mix; Ice milk mix	(3) Good Manufacturing Practice

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
<b>S.2</b>	Sodium Citrate	(1) Ice cream mix; Ice milk mix; Pumping pickle, cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product; Sherbet	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
		(3) Frozen crustaceans; Frozen fish; Frozen fish fillets; Frozen marine mammals; Frozen minced fish; Frozen molluscs; Glaze for frozen fish; Prepared fish or prepared meat (Division 21); Preserved fish or preserved meat (Division 21); Other Frozen marine invertebrates	(3) Good Manufacturing Practice
<b>S.3</b>	Sodium Hexametaphosphate	(1) Same foods as listed for Potassium Pyrophosphate, tetrabasic	(1) Same levels and conditions as listed for Potassium Pyrophosphate, tetrabasic
		(2) [Removed, 2019-03-04, (See NOM/ADM-0128)]	
		(3) Ice cream mix; Ice milk mix	(3) Good Manufacturing Practice

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
		(4) Liquid whey destined for the manufacture of concentrated or dried whey products	(4) 800 p.p.m. in the concentrated or dried whey products. If used in combination with sodium-potassium hexametaphosphate, the total amount not to exceed 800 p.p.m. in the concentrated or dried whey product, calculated as sodium hexametaphosphate.
<b>S.4</b>	Sodium Phosphate, dibasic	(1) Injection or cover solution for the curing of poultry or poultry meat	(1) Good Manufacturing Practice. Total added phosphate in the cured poultry or cured poultry meat not to exceed 0.5%, calculated as sodium phosphate, dibasic. If the cured poultry or cured poultry meat containing added phosphate is cooked solid cut poultry meat, it must contain a meat protein content of not less than 12%.

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
			<p>If the cured poultry or cured poultry meat containing added phosphate is uncooked solid cut poultry meat, it must contain a meat protein content of not less than 10%. A bone or visible fat layer shall not be included in the calculation used to determine the meat protein content of the cooked or uncooked solid cut poultry meat.</p>
		<p>(2) Pumping pickle for the curing of pork, beef and lamb cuts</p>	<p>(2) Good Manufacturing Practice. Total added phosphate in the cured pork, beef or lamb cut not to exceed 0.5%, calculated as sodium phosphate, dibasic. Except for side bacon, Wiltshire bacon, pork jowls, salt pork and salt beef, if the cured pork, beef or lamb</p>

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
			<p>cut containing added phosphate is cooked solid cut meat, it must contain a meat protein content of not less than 12%. Except for side bacon, Wiltshire bacon, pork jowls, salt pork and salt beef, if the cured pork, beef or lamb cut containing added phosphate is uncooked solid cut meat, it must contain a meat protein content of not less than 10%. A bone or visible fat layer shall not be included in the calculation used to determine the meat protein content of the cooked or uncooked solid cut meat.</p>
		(3) Prepared meat for which a minimum total protein content or a minimum	(3) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic.



<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
		<p>meat protein content is prescribed in Division 14;            Prepared meat by-product for which a minimum total protein content or a minimum meat protein content is prescribed in Division 14;            Prepared poultry meat for which a minimum total protein content or a minimum meat protein requirement is prescribed in Division 22;            Prepared poultry meat by-product for which a minimum total protein content or a minimum meat protein requirement is prescribed in Division 22</p>	

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
		(4) Solid cut meat except side bacon, Wiltshire bacon, pork jowls, salt pork and salt beef	(4) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic. If cooked, the solid cut meat containing added phosphate must contain a meat protein content of not less than 12%. If uncooked, the solid cut meat containing added phosphate must contain a meat protein content of not less than 10%. A bone or visible fat layer shall not be included in the calculation used to determine the meat protein content of the cooked or uncooked solid cut meat.
		(5) Side bacon; Wiltshire bacon; Pork jowls; Salt pork; Salt beef	(5) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic.

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
		(6) Solid cut poultry meat	(6) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic. If cooked, the solid cut poultry meat containing added phosphate must contain a meat protein content of not less than 12%. If uncooked, the solid cut poultry meat containing added phosphate must contain a meat protein content of not less than 10%. A bone or visible fat layer shall not be included in the calculation used to determine the meat protein content of the cooked or uncooked solid cut poultry meat.
		(7) Meat tenderizers	(7) Good Manufacturing Practice

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
		(8) Unstandardized foods	(8) Good Manufacturing Practice
		(9) Ice cream mix; Ice milk mix; Sherbet	(9) Good Manufacturing Practice
<b>S.5</b>	Sodium Phosphate, monobasic	Same foods as listed for Sodium Phosphate, dibasic	Same levels and conditions as listed for Sodium Phosphate, dibasic
<b>S.5.1</b>	Sodium Potassium Hexametaphosphate	(1) Same foods as listed for Potassium Pyrophosphate, tetrabasic	(1) Same levels and conditions as listed for Potassium Pyrophosphate, tetrabasic
		(2) [Removed, 2019-03-04, (See NOM/ADM-0128)]	
		(3) Ice cream mix; Ice milk mix	(3) Good Manufacturing Practice

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
		(4) Liquid whey destined for the manufacture of concentrated or dried whey products	(4) 800 p.p.m. in the concentrated or dried whey products, calculated as sodium hexametaphosphate. If used in combination with sodium hexametaphosphate, the total amount not to exceed 800 p.p.m. in the concentrated or dried whey product, calculated as sodium hexametaphosphate.
<b>S.5.2</b>	Sodium Potassium Tripolyphosphate	(1) Same foods as listed for Potassium Pyrophosphate, tetrabasic	(1) Same levels and conditions as listed for Potassium Pyrophosphate, tetrabasic
<b>S.6</b>	Sodium Pyrophosphate, tetrabasic	(1) Same foods as listed for Potassium Pyrophosphate, tetrabasic	(1) Same levels and conditions as listed for Potassium Pyrophosphate, tetrabasic
		(2) [Removed, 2019-03-04, (See NOM/ADM-0128)]	

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
		(2) [Removed, 2019-03-04, (See NOM/ADM-0128)]	
		(3) Ice cream mix; Ice milk mix; Sherbet	(3) Good Manufacturing Practice
<b>S.6.1</b>	Sodium Pyrophosphate, tribasic	(1) Same foods as listed for Potassium Pyrophosphate, tetrabasic	(1) Same levels and conditions as listed for Potassium Pyrophosphate, tetrabasic
		(2) [Removed, 2019-03-04, (See NOM/ADM-0128)]	
<b>S.7</b>	Sodium Tripolyphosphate	(1) Same foods as listed for Potassium Pyrophosphate, tetrabasic	(1) Same levels and conditions as listed for Potassium Pyrophosphate, tetrabasic
		(2) [Removed, 2019-03-04, (See NOM/ADM-0128)]	

<b>Item No:</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted In or Upon</b>	<b>Column 3 Maximum Level of use and Other Conditions</b>
S.8	Stearyl Citrate	Margarine	0.01% of the fat content. If citric acid esters of mono- and di-glycerides, monoglyceride citrate or monoisopropyl citrate, singly or in combination, is also used, the total must not exceed 0.01% of the fat content

# 13. List of Permitted Starch-Modifying Agents (Lists of Permitted Food Additives)

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This *List of Permitted Starch-Modifying Agents* sets out authorized food additives that are used to modify the structural properties of a starch. It is incorporated by reference in the [Marketing Authorization for Food Additives That May Be Used as Starch-Modifying Agents](#).

**Note:** A [transition guide](#) has been created to provide stakeholders with further information on the Lists of Permitted Food Additives as well as guidance on how to interpret and use these lists.

**Supersedes:** 2015-04-14

**Date issued:** 2016-06-29

Access [archived versions](#) of this list.

## List of Permitted Starch-Modifying Agents

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
A.1	Acetic Anhydride	Starch	Good Manufacturing Practice
A.2	Adipic Acid	Starch	Good Manufacturing Practice
A.3	Aluminum Sulphate	Starch	Good Manufacturing Practice



<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>C.1</b>	Calcium Hypochlorite	Starch	Good Manufacturing Practice
<b>E.1</b>	Epichlorohydrin	[Removed, 2016-06-29, (See NOM/ADM-0074)]	
<b>H.1</b>	Hydrochloric Acid	Starch	Good Manufacturing Practice
<b>H.2</b>	Hydrogen Peroxide	Starch	Good Manufacturing Practice
<b>M.1</b>	Magnesium Sulphate	Starch	0.4%
<b>N.1</b>	Nitric Acid	Starch	Good Manufacturing Practice
<b>O.1</b>	Octenyl Succinic Anhydride (OSA)	Starch	Good Manufacturing Practice
<b>P.1</b>	Peracetic Acid	Starch	Good Manufacturing Practice
<b>P.2</b>	Phosphorus Oxychloride	Starch	Good Manufacturing Practice
<b>P.3</b>	Potassium Permanganate	Starch	50 p.p.m. of Manganese Sulphate calculated as Manganese
<b>P.3A</b>	Potassium Tripolyphosphate	Starch	Total residual phosphate not to exceed 0.4%, calculated as Phosphorus
<b>P.4</b>	Propylene Oxide	Starch	25%
<b>S.1</b>	Sodium Acetate	Starch	Good Manufacturing Practice

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>S.2</b>	Sodium Bicarbonate	Starch	Good Manufacturing Practice
<b>S.3</b>	Sodium Carbonate	Starch	Good Manufacturing Practice
<b>S.4</b>	Sodium Chlorite	Starch	Good Manufacturing Practice
<b>S.5</b>	Sodium Hydroxide	Starch	Good Manufacturing Practice
<b>S.6</b>	Sodium Hypochlorite	Starch	Good Manufacturing Practice
<b>S.6A</b>	Sodium Potassium Tripolyphosphate	Starch	Total residual phosphate not to exceed 0.4%, calculated as Phosphorus
<b>S.7</b>	Sodium Trimetaphosphate	Starch	400 p.p.m. calculated as Phosphorus
<b>S.7A</b>	Sodium Tripolyphosphate	Starch	Total residual phosphate not to exceed 0.4%, calculated as Phosphorus
<b>S.8</b>	Succinic Anhydride	Starch	Good Manufacturing Practice
<b>S.9</b>	Sulphuric Acid	Starch	Good Manufacturing Practice

**Date modified:**

2016-06-29

# 14. List of Permitted Yeast Foods (Lists of Permitted Food Additives)

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This *List of Permitted Yeast Foods* sets out authorized food additives that are used as nutrients to grow yeast. It is incorporated by reference in the *Marketing Authorization for Food Additives That May Be Used as Yeast Foods*.

**Note:** A transition guide has been created to provide stakeholders with further information on the Lists of Permitted Food Additives as well as guidance on how to interpret and use these lists.

**Supersedes:** 2012-10-30

**Date issued:** 2013-04-17

Access archived versions of this list.

## List of Permitted Yeast Foods

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
A.1	Ammonium Chloride	(1) Flour; Whole wheat flour	(1) 2,000 p.p.m. of the flour
		(2) Bread	(2) 2,500 p.p.m. of the flour. For combinations see paragraph B.13.021(m)

		(3) Unstandardized foods	(3) Good Manufacturing Practice
<b>A.2</b>	Ammonium Phosphate, dibasic	(1) Bread	(1) 2,500 p.p.m. of the flour. For combinations see paragraph B.13.021( <i>m</i> )
		(2) Cider; Honey wine; Wine	(2) Good Manufacturing Practice
		(3) Unstandardized bakery products	(3) Good Manufacturing Practice
<b>A.3</b>	Ammonium Phosphate, monobasic	(1) Bread	(1) 2,500 p.p.m. of the flour. For combinations see paragraph B.13.021( <i>m</i> )
		(2) Ale; Beer; Cider; Honey wine; Light beer; Malt liquor; Porter; Stout; Wine	(2) Good Manufacturing Practice
		(3) Unstandardized bakery products	(3) Good Manufacturing Practice
<b>A.4</b>	Ammonium Sulphate	(1) Bread	(1) 2,500 p.p.m. of the flour. For combinations see paragraph B.13.021( <i>m</i> )

		(2) Cider; Honey wine; Wine	(2) Good Manufacturing Practice
		(3) Unstandardized bakery products	(3) Good Manufacturing Practice
		(4) Ale; Beer; Malt liquor; Porter; Stout	(4) Good Manufacturing Practice
<b>C.1</b>	Calcium Carbonate	(1) Bread	(1) 2,500 p.p.m. of the flour. For combinations see paragraph B.13.021( <i>m</i> )
		(2) Unstandardized bakery products	(2) Good Manufacturing Practice
<b>C.2</b>	Calcium Chloride	Unstandardized bakery products	Good Manufacturing Practice
<b>C.3</b>	Calcium Citrate	Unstandardized bakery products	Good Manufacturing Practice
<b>C.4</b>	Calcium Lactate	(1) Bread	(1) 2,500 p.p.m. of the flour. For combinations see paragraph B.13.021( <i>m</i> )
		(2) Unstandardized bakery products	(2) Good Manufacturing Practice

<b>C.5</b>	Calcium Phosphate, dibasic	(1) Bread	(1) 2,500 p.p.m. of the flour. For combinations see paragraph B.13.021( <i>m</i> )
		(2) Unstandardized bakery products	(2) Good Manufacturing Practice
<b>C.6</b>	Calcium Phosphate, monobasic	(1) Bread	(1) 7,500 p.p.m. of flour
		(2) Flour	(2) 7,500 p.p.m. of flour
		(3) Unstandardized bakery products	(3) Good Manufacturing Practice
<b>C.7</b>	Calcium Phosphate, tribasic	Unstandardized bakery products	Good Manufacturing Practice
<b>C.8</b>	Calcium Sulphate	(1) Bread	(1) 5,000 p.p.m. of the flour
		(2) Unstandardized bakery products	(2) Good Manufacturing Practice
<b>F.1</b>	Ferrous Sulphate	Bacterial cultures	Good Manufacturing Practice
<b>M.1</b>	Manganese Sulphate	Ale; Beer; Light beer; Malt liquor; Porter; Stout	Good Manufacturing Practice

<b>P.1</b>	Phosphoric Acid	Ale; Beer; Light beer; Malt liquor; Porter; Stout	Good Manufacturing Practice
<b>P.2</b>	Potassium Chloride	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
		(2) Unstandardized bakery products	(2) Good Manufacturing Practice
<b>P.4</b>	Potassium Phosphate, dibasic	(1) Ale; Beer; Cider; Honey wine; Light beer; Malt liquor; Porter; Stout; Wine	(1) Good Manufacturing Practice
		(2) Unstandardized bakery products	(2) Good Manufacturing Practice
<b>P.5</b>	Potassium Phosphate, monobasic	Ale; Beer; Cider; Honey wine; Light beer; Malt liquor; Porter; Stout; Wine	Good Manufacturing Practice
<b>S.1</b>	Sodium Sulphate	Unstandardized bakery products	Good Manufacturing Practice
<b>U.1</b>	[Repealed, SOR/87-5, s. 1]		
<b>Z.1</b>	Zinc Sulphate	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice

		(2) Bacterial cultures	(2) Good Manufacturing Practice
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Document Reference Number: NOM/ADM-0008

**Date modified:**

2012-12-12



# 15. List of Permitted Carrier or Extraction Solvents (Lists of Permitted Food Additives)

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This *List of Permitted Carrier or Extraction Solvents* sets out authorized food additives used to dissolve, dilute, extract, disperse, deliver or otherwise physically modify a component, ingredient, food additive or other food, without exerting any other effect on its own. It is incorporated by reference in the *Marketing Authorization for Food Additives That May Be Used as Carrier or Extraction Solvents*.

**Note:** A transition guide has been created to provide stakeholders with further information on the Lists of Permitted Food Additives as well as guidance on how to interpret and use these lists.

**Supersedes:** 2015-09-03

**Date issued:** 2016-06-29

Access archived versions of this list.

## List of Permitted Carrier or Extraction Solvents

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Residue	Column 4 Maximum Level of Use and Other Conditions
1.	Acetone	(1) Spice extracts; Natural extractives	(1) 30 p.p.m.	

		(2) Meat and Egg Marking Inks		(2) Good Manufacturing Practice
<b>2.</b>	Benzyl Alcohol	(1) (naming the flavour) Flavour (Division 10)		(1) Good Manufacturing Practice
		(2) Unstandardized flavouring preparations		(2) Good Manufacturing Practice
<b>3.</b>	1,3-Butylene Glycol	(1) (naming the flavour) Flavour (Division 10)		(1) Good Manufacturing Practice
		(2) Unstandardized flavouring preparations		(2) Good Manufacturing Practice
<b>3.1</b>	Carbon Dioxide	(1) Green coffee beans and tea leaves for decaffeination purposes		(1) Good Manufacturing Practice

		<p>(2) Hop extract in accordance with subparagraph B.02.130(b)(v) and paragraph B.02.133(b); Natural extractives; (naming the flavour) Flavour (Division 10); Pre-isomerized hop extract in accordance with subparagraph B.02.134(1)(a) (ii); Spice extracts;</p>		<p>(2) Good Manufacturing Practice</p>
		<p>(3) Egg Products</p>		<p>(3) Good Manufacturing Practice</p>
		<p>(4) Cocoa powder</p>		<p>(4) Good Manufacturing Practice</p>

4.	Castor Oil	Annatto butter colour; Annatto margarine colour; Oil-soluble annatto;		Good Manufacturing Practice
4.1	Citric Acid Esters of Mono- and Di-glycerides	(1) Natural extractives; Spice extracts		(1) Good Manufacturing Practice
		(2) Unstandardized flavouring preparations		(2) Good Manufacturing Practice
5.	Ethyl Acetate	(1) Natural extractives; (naming the flavour) Flavour (Division 10); Spice extracts;		(1) Good Manufacturing Practice
		(2) Unstandardized flavouring preparations		(2) Good Manufacturing Practice
		(3) Green coffee beans for decaffeination purposes	(3) 10 p.p.m. in both roasted and decaffeinated soluble (instant) coffee	

		(4) Tea leaves for decaffeination purposes	(4) 50 p.p.m.	
6.	Ethyl Alcohol (Ethanol)	(1) Natural extractives; (naming the flavour) Flavour (Division 10); Spice extracts;		(1) Good Manufacturing Practice
		(2) Unstandardized flavouring preparations		(2) Good Manufacturing Practice
		(3) Colour mixtures and preparations (Division 6)		(3) Good Manufacturing Practice
		(4) Meat and Egg Marking Inks		(4) Good Manufacturing Practice
		(5) Food additive preparations		(5) Good Manufacturing Practice

		(6) Hop extract in accordance with subparagraph B.02.130(b)(v) and paragraph B.02.133(b); Pre-isomerized hop extract in accordance with subparagraph B.02.134(1)(a)(iii)		(6) Good Manufacturing Practice
<b>6.A</b>	Ethyl alcohol denatured with methanol	Vegetable oil seed meals	10 p.p.m. methanol	
<b>7.</b>	[Repealed, SOR/82-406, s. 1]			
<b>8.</b>	Glycerol (Glycerin)	(1) (naming the flavour) Extract; (naming the flavour) Essence; (naming the flavour) Flavour (Division 10)		(1) Good Manufacturing Practice
		(2) Unstandardized flavouring preparations		(2) Good Manufacturing Practice

		(3) Colour mixtures and preparations (Division 6)		(3) Good Manufacturing Practice
		(4) Food additive preparations		(4) Good Manufacturing Practice
<b>9.</b>	Glyceryl diacetate	(1) (naming the flavour) Flavour (Division 10)		(1) Good Manufacturing Practice
		(2) Unstandardized flavouring preparations		(2) Good Manufacturing Practice
<b>10.</b>	Glyceryl triacetate (Triacetin)	(1) (naming the flavour) Flavour (Division 10)		(1) Good Manufacturing Practice
		(2) Unstandardized flavouring preparations		(2) Good Manufacturing Practice
<b>11.</b>	Glyceryl tributyrate (Tributylin)	(1) (naming the flavour) Flavour (Division 10)		(1) Good Manufacturing Practice

		(2) Unstandardized flavouring preparations		(2) Good Manufacturing Practice
<b>12.</b>	Hexane	(1) Natural extractives; Spice extracts;	(1) 25 p.p.m.	
		(2) Hop extract in accordance with subparagraph B.02.130(b)(v) and paragraph B.02.133(a)	(2) 2.2%	
		(3) Vegetable fats and oils	(3) 10 p.p.m.	
		(4) Vegetable oil seed meals	(4) 10 p.p.m.	
		(5) Pre-isomerized hop extract in accordance with subparagraph B.02.134(1)(a)(i) and subsection B.02.134(2)	(5) 1.5 p.p.m. per percent iso- alpha acid content of the pre- isomerized hop extract	



<b>13.</b>	Isopropyl alcohol (Isopropanol)	(1) Natural extractives; Spice extracts	(1) 50 p.p.m.	
		(2) Fish protein	(2) 0.15%	
		(3) (naming the flavour) Flavour (Division 10)		(3) Good Manufacturing Practice
		(4) Unstandardized flavouring preparations		(4) Good Manufacturing Practice
		(5) Meat and Egg Marking Inks		(5) Good Manufacturing Practice
<b>14.</b>	Methyl Alcohol (methanol)	(1) Natural extractives; Spice extracts;	(1) 50 p.p.m.	
		(2) Hop extract in accordance with subparagraph B.02.130(b)(v) and paragraph B.02.133(a)	(2) 2.2%	

		(3) Meat and Egg Marking Inks		(3) Good Manufacturing Practice
		(4) Steviol glycosides	(4) 200 p.p.m.	
<b>14.1</b>	Methyl ethyl ketone (2- Butanone)	Natural extractives; Spice extracts	50 p.p.m.	
<b>15.</b>	Methylene Chloride (Dichloro- methane)	(1) Natural extractives; Spice extracts	(1) 30 p.p.m.	
		(2) Hop extract in accordance with subparagraph B.02.130(b)(v) and paragraph B.02.133(a)	(2) 2.2% in hop extract	

		(3) Green coffee beans and Tea leaves for decaffeination purposes	(3) 10 p.p.m. in decaffeinated roasted coffee, decaffeinated soluble (instant) coffee, decaffeinated tea leaves and decaffeinated instant tea	
<b>16.</b>	Monoglycerides and diglycerides	(1) (naming the flavour) Flavour (Division 10)		(1) Good Manufacturing Practice
		(2) Oil-soluble annatto; Annatto butter colour; Annatto margarine colour		(2) Good Manufacturing Practice
		(3) Unstandardized flavouring preparations		(3) Good Manufacturing Practice
		(4) Food additive preparations		(4) Good Manufacturing Practice

<b>17.</b>	Monoglyceride citrate	(1) Natural extractives; Spice extracts	(1) Good Manufacturing Practice
		(2) Unstandardized flavouring preparations	(2) Good Manufacturing Practice
<b>18.</b>	2-Nitropropane	[Removed, 2016-06-29, (See NOM/ADM-0074)]	
<b>19.</b>	1,2-Propylene glycol (1,2-propanediol)	(1) (naming the flavour) Extract; (naming the flavour) Essence; (naming the flavour) Flavour (Division 10)	(1) Good Manufacturing Practice
		(2) Oil-soluble annatto; Annatto butter colour; Annatto margarine colour	(2) Good Manufacturing Practice
		(3) Unstandardized flavouring preparations	(3) Good Manufacturing Practice

		(4) Colour mixtures and preparations (Division 6)		(4) Good Manufacturing Practice
		(5) Food additive preparations		(5) Good Manufacturing Practice
<b>20.</b>	Propylene glycol mono-esters and diesters of fat-forming fatty acids	Oil-soluble annatto; Annatto butter colour; Annatto margarine colour		Good Manufacturing Practice
<b>21.</b>	Triethyl citrate	(1) (naming the flavour) Flavour (Division 10)		(1) Good Manufacturing Practice
		(2) Unstandardized flavouring preparations		(2) Good Manufacturing Practice

Document Reference Numbers: NOM/ADM-0074; NOM/ADM-0059; NOM/ADM-0033

**Date modified:**

2016-06-29



# **Regulation for Contaminants & Residues**

## DIVISION 15

### Adulteration of Food

**B.15.001 (1)** A food referred to in column 2 of Part 1 of the *List of Contaminants and Other Adulterating Substances in Foods* is adulterated if the corresponding substance referred to, by name or class, in column 1 is present in or on the food.

**(2)** A food referred to in column 2 of Part 2 of the *List of Contaminants and Other Adulterating Substances in Foods* is adulterated if the corresponding substance referred to, by name or class, in column 1 is present in or on the food in an amount that exceeds the maximum level set out in column 3.

**(3)** If a substance referred to, by name or class, in column 1 in Part 2 the *List of Contaminants and Other Adulterating Substances in Foods* is present in or on the corresponding food referred to in column 2, the food is, in respect of the presence of the substance, exempt from the application of paragraph 4(1)(a) of the Act if the amount of the substance does not exceed the maximum level set out in column 3.

**(4)** Subsections (1) to (3) do not apply to a substance that is present in or on a food as

- (a)** a food additive;
- (b)** a pest control product as defined in subsection 2(1) of the *Pest Control Products Act* or its components or derivatives; or
- (c)** a veterinary drug or its metabolites.

SOR/78-404, s. 1; SOR/79-249, s. 1; SOR/2016-74, s. 7.

**B.15.002 (1)** Subject to subsection (2), a food is adulterated if

- (a)** a pest control product as defined in subsection 2(1) of the *Pest Control Products Act* or its components or derivatives, for which no maximum residue limit has been specified under sections 9 or 10 of that Act for that food, are present in or on the food, singly or in any combination, in an amount exceeding 0.1 part per million; or

## TITRE 15

### Falsification des produits alimentaires

**B.15.001 (1)** Un aliment visé à la colonne 2 de la partie 1 de la *Liste de contaminants et d'autres substances adultérantes dans les aliments* est falsifié si est présente dans l'aliment ou sur sa surface une substance dont le nom ou la catégorie figure à la colonne 1.

**(2)** Un aliment visé à la colonne 2 de la partie 2 de la *Liste de contaminants et d'autres substances adultérantes dans les aliments* est falsifié si est présente dans l'aliment ou sur sa surface une substance dont le nom ou la catégorie figure à la colonne 1 en une quantité dépassant la limite maximale prévue à la colonne 3.

**(3)** Un aliment visé à la colonne 2 de la partie 2 de la *Liste de contaminants et d'autres substances adultérantes dans les aliments* est soustrait à l'application de l'alinéa 4(1)a) de la Loi, en ce qui concerne une substance dont le nom ou la catégorie figure à la colonne 1, si la substance est présente dans l'aliment ou sur sa surface en une quantité ne dépassant pas la limite maximale prévue à la colonne 3.

**(4)** Les paragraphes (1) à (3) ne s'appliquent pas à une substance présente dans l'aliment ou sur sa surface, à titre, selon le cas :

- a)** d'additif alimentaire;
- b)** de produit antiparasitaire au sens du paragraphe 2(1) de la *Loi sur les produits antiparasitaires*, ou d'un de ses composants ou dérivés;
- c)** d'une drogue pour usage vétérinaire ou d'un de ses métabolites.

DORS/78-404, art. 1; DORS/79-249, art. 1; DORS/2016-74, art. 7.

**B.15.002 (1)** Sous réserve du paragraphe (2), un aliment est falsifié dans l'un ou l'autre des cas suivants :

- a)** des produits antiparasitaires au sens du paragraphe 2(1) de la *Loi sur les produits antiparasitaires* ou leurs composants ou dérivés, pour lesquels aucune limite maximale de résidus n'a été fixée en vertu des articles 9 ou 10 de cette loi pour l'aliment, sont présents — seuls ou en combinaison — dans l'aliment ou sur sa surface en une quantité supérieure à 0,1 partie par million;



(b) an agricultural chemical or its components or derivatives, other than a pest control product as defined in subsection 2(1) of the *Pest Control Products Act* or its components or derivatives, are present in or on the food, singly or in any combination, in an amount exceeding 0.1 part per million.

(2) A food is exempt from paragraph 4(1)(d) of the Act if the following agricultural chemicals, or their components or derivatives, are the only agricultural chemicals, or components or derivatives of agricultural chemicals, that are present in or on the food, singly or in any combination:

- (a) a fertilizer;
- (b) an adjuvant or a carrier of an agricultural chemical;
- (c) an inorganic bromide salt;
- (d) silicon dioxide;
- (e) sulphur;
- (f) viable spores of *Bacillus thuringiensis* Berliner; or
- (g) Kaolin.

(3) Subsection (2) does not apply to a food if there is present in or on the food an agricultural chemical, or a component or derivative of that agricultural chemical, referred to in that subsection that is a pest control product as defined in subsection 2(1) of the *Pest Control Products Act*, or a component or derivative of that product, in respect of which a maximum residue limit has been specified under sections 9 or 10 of that Act for that food.

(4) [Repealed, SOR/2008-181, s. 3]

SOR/78-404, s. 1; SOR/79-249, s. 1; SOR/81-83, s. 2; SOR/97-313, s. 2; SOR/98-98, s. 1; SOR/2005-67, s. 1; SOR/2008-181, s. 3; SOR/2008-182, s. 2.

**B.15.003** [Repealed, SOR/2016-74, s. 8]

(b) des produits chimiques agricoles ou des composants ou dérivés de ceux-ci, autres que les produits antiparasitaires au sens du paragraphe 2(1) de la *Loi sur les produits antiparasitaires* ou leurs composants ou dérivés, sont présents — seuls ou en combinaison — dans l'aliment ou sur sa surface en une quantité supérieure à 0,1 partie par million.

(2) L'aliment est exempté de l'application de l'alinéa 4(1)d) de la Loi si les produits chimiques agricoles ci-après ou leurs composants ou dérivés — seuls ou en combinaison — sont les seuls produits chimiques agricoles ou composants ou dérivés de ces produits présents dans l'aliment ou sur sa surface :

- a) un produit fertilisant;
- b) un adjuvant ou un véhicule de produit chimique agricole;
- c) un sel de bromure inorganique;
- d) du dioxyde de silicium;
- e) du soufre;
- f) des spores viables de *Bacillus thuringiensis* Berliner ou
- g) du kaolin.

(3) Le paragraphe (2) ne s'applique pas à l'aliment si est présent dans celui-ci, ou sur sa surface, tout produit chimique agricole visé à ce paragraphe, ou un de ses composants ou dérivés, qui est un produit antiparasitaire au sens du paragraphe 2(1) de la *Loi sur les produits antiparasitaires* ou un de ses composants ou dérivés pour lequel une limite maximale de résidus a été fixée en vertu des articles 9 ou 10 de cette loi pour l'aliment.

(4) [Abrogé, DORS/2008-181, art. 3]

DORS/78-404, art. 1; DORS/79-249, art. 1; DORS/81-83, art. 2; DORS/97-313, art. 2; DORS/98-98, art. 1; DORS/2005-67, art. 1; DORS/2008-181, art. 3; DORS/2008-182, art. 2.

**B.15.003** [Abrogé, DORS/2016-74, art. 8]



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> [Food Safety](#).

# Chemical Contaminants

Food contaminants and other adulterating substances are chemicals that may be present in foods at levels that could impact the overall safety and/or quality of foods. These substances can either be inadvertently present in foods or in some cases, have been intentionally added for fraudulent purposes.

Health Canada scientists are responsible for the assessment of risks to human health from exposure to food-borne chemical contaminants and other adulterating substances. [Health Canada](#) and the [Canadian Food Inspection Agency](#) (CFIA) conduct regular surveillance of the levels of chemical contaminants in the Canadian food supply. Health Canada uses this information to estimate dietary exposure of Canadians to these substances. Health Canada scientists also conduct research and evaluate scientific data in order to better understand the effects that chemicals can have on the human body. Each of these activities is an essential component of a [risk assessment](#), which is used to determine if dietary exposure to specific substances would result in a potential safety

## Quick Links

- [Arsenic](#)
- [Chemical Contaminants e-Notice](#)
- [Food-Related Health Risk Assessment](#)
- [Melamine](#)
- [Mercury](#).

concern. Risk assessments also provide a basis for developing appropriate strategies to mitigate the risk of adverse health effects from exposure to contaminants in foods.

Risk management strategies vary depending on the situation. These types of actions can include providing advice and guidance to Canadians on the risks and benefits of particular food choices, providing direction on how to reduce contaminant levels, or setting maximum levels for contaminants in foods. For certain adulterating substances, a "zero tolerance" approach may be taken, which means that no amount of the substance in question would be considered acceptable in foods.

## **! Health Canada's Maximum Levels for Chemical Contaminants in Foods**

are the maximum levels that are established by Health Canada and enforced by the Canadian Food Inspection Agency

### September 2016: Food Directorate Update: Path Forward for Contaminants and Other Adulterating Substances in Foods

Most chemical contaminants are inadvertently present in foods for one of many possible reasons, as summarised below:

#### **Environmental Contamination**

- Certain chemicals are manufactured for industrial use and because they are very stable, they do not break down easily. If released to the environment, they can enter the food chain.
- Other chemicals are naturally occurring, but industrial activities may increase their mobility, allowing them to enter the food chain at higher levels than would otherwise occur.

#### **Processing-Induced Contamination**

- Undesirable chemicals can be formed in certain foods during processing as a result of reactions between compounds that are natural components of the food.
- In some cases an undesirable chemical may be formed as a result of a food additive being intentionally added to food and reacting with another compound in the food.

### **Natural Toxins**

- Under certain conditions, some plants have the capacity to naturally produce compounds that are toxic to humans when ingested.
- Certain climatic conditions may favour the growth of toxin-producing fungi on food crops (toxins produced by fungi are called "mycotoxins").
- Shellfish may contain toxins as a result of filter-feeding on microscopic algae. In such a case, the algal toxin does not harm the shellfish but can be harmful to humans.

### **Accidental Point Source Contamination**

- Contamination during the preparation and packaging of processed foods.
- Contamination of raw food commodities where grown (in the case of plants) or where raised (in the case of animals).
- Contamination during transport or storage.

There are various programs in place, many of which have been developed by or with the support of the Canadian Food Inspection Agency (CFIA), that serve to guide those involved in food production, processing, and distribution in order to minimize the chances of accidental point sources of contamination. The CFIA's Food Safety Enhancement Program is an example of this.

### **Adulteration**

- Intentional addition of a chemical to a food for fraudulent purposes (e.g. intentionally substituting one ingredient for another and misrepresenting the final product)

**Date modified:**

2016-09-22

# Environmental Contaminants

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Environmental contaminants are chemicals that accidentally or deliberately enter the environment, often, but not always, as a result of human activities. Some of these contaminants may have been manufactured for industrial use and because they are very stable, they do not break down easily. If released to the environment, these contaminants may enter the food chain. Other environmental contaminants are naturally-occurring chemicals, but industrial activity may increase their mobility or increase the amount available to circulate in the environment, allowing them to enter the food chain at higher levels than would otherwise occur.

A wide variety of environmental contaminants have been detected in foods. These range from metals and "ionic" species like perchlorate to organic (carbon-based) substances, including the so-called "persistent organic pollutants" or POPs (named for their ability to exist in the environment for prolonged periods without breaking down). Legacy POPs such as PCBs have been banned for industrial or agricultural use in Canada for many years, but remain in the food chain. Other POPs have been more recently identified, having been found in the environment and the food chain (for example, brominated flame retardants).

- Lead
- Arsenic
- Bromate
- Brominated Flame Retardants
- Chlorinated Naphthalenes
- Dioxins and Furans
- Mercury.
- PCBs
- Perchlorate
- Perfluorinated Chemicals in Food

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2016-05-04

# Food-Processing-Induced Chemicals

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Undesirable chemicals can be formed in certain foods during processing as a result of reactions between compounds that are natural components of the food. In some cases an undesirable chemical may be formed as a result of a food additive being intentionally added to food and reacting with another compound in the food. When foods are heat-processed (baked, deep-fried, etc.), there are reactions that occur between components of the food, resulting in the desired flavour, appearance and texture of the food. However, some of these reactions can lead to the production of undesirable compounds. Similarly, certain storage or processing conditions may allow reactions to occur that otherwise would not. These reactions could generate potentially harmful compounds. Such chemicals can be collectively referred to as food-processing-induced chemicals. Some of these chemical reactions involve naturally-occurring components in the food, while other reactions may involve food additives, ingredients, or food packaging materials that were intentionally used.

In many cases, the presence of processing-induced chemicals in food cannot be avoided; however, understanding the processes by which these products are formed can allow us to optimize or adjust food preparation methods, formulae or processes, thereby reducing or eliminating the formation of such chemicals.

Examples of food-processing induced chemicals include:

- Acrylamide
- Benzene
- Chloropropanols
- Ethyl carbamate
- Furan
- Heterocyclic aromatic hydrocarbons
- Nitrosamines
- Polycyclic aromatic hydrocarbons (PAH's)
- Semicarbazide



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> [Food Safety](#) > [Chemical Contaminants](#)

# Melamine

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Melamine is a synthetic chemical used in a variety of industrial applications including the production of resins and foams, cleaning products, fertilizers and pesticides. It is not naturally occurring and is not allowed to be added to food.

Melamine is the same chemical that was implicated in the pet food recall in 2007. The issue of melamine presence in Chinese dairy products is considered a new and separate issue from the pet food recall.

Canada does not allow melamine to be used as a food ingredient. However, very low levels of melamine could be found in food due to its industrial uses, such as from pesticides and fertilizers. The levels of melamine from these sources would not represent a human Health Risk.



# Natural Toxins

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Natural toxins are chemicals that are naturally produced by living organisms. These toxins are not harmful to the organisms themselves but they may be toxic to other creatures, including humans, when eaten.

## Quick Links

- [Blue-Green Algae](#)
- [Cyanide in Bitter Apricot Kernels](#)
- [Escolar and Adverse Reactions](#)
- [Glycoalkaloids](#)
- [PSP Toxins](#)

Some plants have the capacity to naturally produce compounds that are toxic to humans when consumed. For example, under certain conditions, microscopic algae (tiny plants) in the ocean can produce compounds that are toxic to humans but not to shellfish that eat this algae. When people eat shellfish that contain these toxins, illness can quickly follow. There is an active monitoring program in place to ensure that shellfish sold to Canadians do not contain these "shellfish toxins". This monitoring program is jointly administered by the Department of Fisheries and Oceans, the Canadian Food Inspection Agency, and Environment Canada.

**Mycotoxins** are another group of natural toxins. The word mycotoxin is derived from the Greek word for fungus 'mykes' and the Latin word 'toxicum' meaning poison. Mycotoxins are toxic chemical products formed by fungi that can grow on crops in the field or after harvest. The foods that can be affected include cereals, nuts, fruit and dried fruit, coffee, cocoa, spices, oilseeds and milk. There are now more than 300 known mycotoxins of widely different chemical structures and differing modes of action - some target the kidney, liver, or immune system and some are carcinogenic. Common mycotoxins include aflatoxins, ochratoxin A, ergot alkaloids, fumonisins, patulin, trichothecenes (such as deoxynivalenol which is also known as vomitoxin) and zearalenone.



# List of Contaminants and other Adulterating Substances in Foods

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The List of Contaminants and Other Adulterating Substances in Foods is a two-part list setting out the conditions under which certain foods are adulterated. Part 1 of the List sets out prohibitions for certain substances listed in column 1, which stipulate that no amount is considered acceptable in the corresponding food(s) listed in column 2. Part 2 of the List comprises Maximum Levels (MLs) for various substances in certain foods. A food listed in column 2 of Part 2 is adulterated if the corresponding substance identified in column 1 is present in or on the food in an amount that exceeds the ML set out in column 3. The MLs in column 3 of Part 2 of the List apply only to the food(s) as described in column 2 of Part 2. If any food described in column 2, Part 2 of the List is also sold in a dried, concentrated or diluted form, but MLs have not been established for these alternative forms of the food listed in column 2, then any findings of elevated contaminant concentrations in these alternative forms will be assessed on a case-by-case basis.

This List is incorporated by reference into Division 15 of the Food and Drug Regulations. Additional MLs for other contaminants in foods are available in the List of Maximum Levels for Various Chemical Contaminants in Foods.

To help ensure that Canadians are not exposed to levels of chemical contaminants in their diet that may pose a health concern, as new scientific information becomes available, Part 1 and/or Part 2 of the List shown below may be modified by Health Canada's Bureau of Chemical Safety, Food Directorate. Changes to the List are made following

consultation with other federal government partners, as applicable, such as the Canadian Food Inspection Agency, and with relevant stakeholders and the public. Notification of any proposed changes to the List will be provided via a Notice of Proposal (NOP) and parallel World Trade Organization (WTO) notification. Changes to the List are announced via a Notice of Modification accompanied by a WTO notification.

This List is the most current version and was published on **September 17, 2018**.

# List of Contaminants and Other Adulterating Substances in Foods

## Part 1

Item No.	Column 1 Substance	Column 2 Food
1	Mineral oil	All foods, except foods requiring the use of mineral oil as part of good manufacturing practice <sup>1</sup>
2	Paraffin wax	All foods, except chewing gum with a paraffin wax base
3	Petrolatum	All foods
4	Coumarin, an extract of tonka beans, the seed of <i>Dipteryx odorata</i> Willd. or <i>Dipteryx oppositifolia</i> Willd.	All foods

1 See Part 2

<b>Item No.</b>	<b>Column 1 Substance</b>	<b>Column 2 Food</b>
5	Fatty acids and their salts containing chick-edema factor or other toxic factors	All foods
6	Dihydrosafrole	All foods
7	Isosafrole	All foods
8	Oil of American sassafras from <i>Sassafras albidum</i> (Nutt). Nees	All foods
9	Oil of Brazilian sassafras from <i>Ocotea cymbarum</i> H.B.K.	All foods
10	Oil of camphor sassafrassy from <i>Cinnamomum camphorum</i> Sieb.	All foods
11	Oil of micranthum from <i>Cinnamomum micranthum</i> Hayata	All foods
12	Safrole	All foods
13	Oil, extract or root of calamus from <i>Acorus calamus</i> L.	All foods
14	Ethylene thiourea	All foods, except fruits, vegetables and cereals <sup>1</sup>
15	Chlorinated dibenzo- <i>p</i> -dioxins, except 2,3,7,8-tetrachlorodibenzoparadioxin	All foods

1

See Part 2

<b>Item No.</b>	<b>Column 1 Substance</b>	<b>Column 2 Food</b>
16	2,3,7,8-tetrachlorodibenzoparadioxin	All foods, except fish <sup>1</sup>
17	Cinnamyl anthranilate	All foods
18	Partially hydrogenated oils	All foods
<u>1</u>	See Part 2	

## Part 2

<b>Item No.</b>	<b>Column 1 Substance</b>	<b>Column 2 Food <sup>1</sup></b>	<b>Column 3 Maximum Level</b>
1	Arsenic	(1) Fish protein	(1) 3.5 p.p.m. (parts per million)
		(2) Edible bone meal	(2) 1 p.p.m.
		(3) Beverages; Fruit juice; Fruit nectar	(3) 0.1 p.p.m. as consumed
<u>1</u>	Maximum levels also apply to the food when it is used as an ingredient in other foods.		

Item No.	Column 1 Substance	Column 2 Food <sup>1</sup>	Column 3 Maximum Level
		(4) Water in sealed containers	(4) 0.01 p.p.m.
2	Fluoride	(1) Edible bone meal	(1) 650 p.p.m.
		(2) Fish protein	(2) 150 p.p.m.
3	Lead	(1) Edible bone meal	(1) 10 p.p.m.
		(2) Tomato paste; Tomato sauce	(2) 1.5 p.p.m.
		(3) Fish protein; Whole tomatoes	(3) 0.5 p.p.m.
		(4) Beverages	(4) 0.2 p.p.m. as consumed
		(5) Evaporated milk; Condensed milk; Concentrated infant formula	(5) 0.15 p.p.m.
<u>1</u>	Maximum levels also apply to the food when it is used as an ingredient in other foods.		

<b>Item No.</b>	<b>Column 1 Substance</b>	<b>Column 2 Food <sup>1</sup></b>	<b>Column 3 Maximum Level</b>
		(6) Infant formula when ready-to-serve	(6) 0.08 p.p.m.
		(7) Fruit juice; Fruit nectar	(7) 0.05 p.p.m. as consumed
		(8) Water in sealed containers	(8) 0.01 p.p.m.
4	Tin	Canned foods	250 p.p.m.
5	Free gossypol	Cottonseed flour	450 p.p.m.
6	Aflatoxin	Nut; Nut products	15 p.p.b. (parts per billion) calculated on the basis of the nut meat portion.
7	Ethylene thiourea	Fruits; Vegetables; Cereals	0.05 p.p.m.
8	2,3,7,8-tetrachlorodibenzoparadioxin	Fish	20 p.p.t. (parts per trillion)

**1** Maximum levels also apply to the food when it is used as an ingredient in other foods.

Item No.	Column 1 Substance	Column 2 Food <sup>1</sup>	Column 3 Maximum Level
9	Mineral oil	Food requiring the use of mineral oil as part of good manufacturing practice	0.3%
10	Patulin	Apple juice; Unfermented apple cider	50 p.p.b. as consumed
11	Glycoalkaloids, total (sum of alpha-solanine and alpha-chaconine)	Potato tubers	200 p.p.m.
<hr/> <p><b>1</b> Maximum levels also apply to the food when it is used as an ingredient in other foods.</p> <hr/>			

**Document Reference Numbers:** NOM/ADM C-2018-1; NOM/ADM C-2018-2; NOM/ADM C-2017-2; NOM/ADM C-2017-1

## Archived Lists of Contaminants and Other Adulterating Substances in Foods

- [2018-01-25 to 2018-05-13](#)
- [2017-07-17 to 2018-01-24](#)
- [2017-07-20 to 2018-01-16](#)

**Date modified:**





# Food Directorate Update: Path Forward for Contaminants and Other Adulterating Substances in Foods

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**September 22, 2016**

To provide greater transparency and openness to further strengthen trust in the Health Canada's regulatory decisions, the department launched the Regulatory Transparency and Openness Framework to support Canada's Action Plan on Open Government 2012-2014. In line with the Regulatory Roadmap for Health Products and Food, Health Canada has undertaken a number of initiatives to create a more efficient, responsive and transparent regulatory framework for foods.

On May 4, 2016, amendments to the *Food and Drug Regulations* were made that modernized and rendered more efficient the setting of regulatory limits and prohibitions for contaminants and other adulterating substances in food. Specifically, these amendments consolidated the prohibitions and maximum levels (MLs) previously set out in sections B.01.046 and B.01.047 and Table I of Division 15 of the *Food and Drug Regulations* into a single list called the List of Contaminants and Other Adulterating Substances in Foods. This List, which is published on the Department's website, is incorporated by reference into section B.15.001, Division 15 of the Food and Drug Regulations. This amendment combined existing rules from the *Food and Drug Regulations* into a single list; no changes to the existing prohibitions or ML values were made. The authority to make changes to this List now lies with Health Canada, rather than the Governor in Council, thus enabling the Department to

realize efficiencies in acting on scientific decisions relating to contaminants and other adulterating substances in foods. Health Canada's "[Incorporation by Reference](#)" webpage provides some general information on how incorporation by reference works and how incorporated documents are modified.

Similar incorporated-by-reference lists and a transfer of the authority to make changes to these lists from the Governor in Council to the Department have been successfully implemented for [food additives](#) and veterinary drugs.

MLs for other chemical contaminants in foods are also housed in the [List of Maximum Levels for Various Chemical Contaminants in Foods](#), a separate list that has historically been maintained on Health Canada's website rather than in the *Food and Drug Regulations*.

On June 22, 2016, Health Canada's Food Directorate held a call with Canadian industry and government stakeholders in order to provide an overview of its intentions with respect to the consolidation of the above-noted two lists, and the planned review and update of certain MLs and prohibitions for contaminants and other adulterating substances in food.

The Food Directorate's first priority is to continue work to update certain MLs that are currently in the incorporated [List of Contaminants and Other Adulterating Substances in Foods](#) . [Technical consultations](#) have already taken place on proposals to lower MLs for lead in ready-to-serve fruit juice and nectar and lead and arsenic in all types of bottled water, as well as develop a separate, lower ML for arsenic in apple juice.

The Food Directorate will also be working towards the consolidation of the two lists, by eventually transferring the MLs from the *List of Maximum Levels for Various Chemical Contaminants in Foods* into the incorporated *List of Contaminants and Other Adulterating Substances in Foods* (the "incorporated list"). All MLs in the *List of Maximum Levels for Various*

*Chemical Contaminants in Foods* will be individually evaluated prior to transfer into the incorporated list. MLs that have been identified as not requiring an update, because the science supporting the existing level has not changed since its development, will be the first priority to transfer into the incorporated list. A review of MLs that may require updating prior to transfer to the incorporated list will also be initiated and any proposed changes to a given ML will be supported by a scientific assessment and will involve stakeholder consultation. Initial work to transfer MLs into the incorporated list will focus on the MLs for certain natural toxins as well as marine biotoxins.

Prohibitions in Part 1 of the *List of Contaminants and Other Adulterating Substances in Foods* will also be reviewed. Priority will be given to entries identified as being outdated or requiring clarification.

Development of new MLs for chemical contaminants and other adulterating substances in food will be considered on an ongoing, as-needed, basis in response to emerging food safety issues.

All proposals and notices of modifications to the MLs or prohibitions relating to chemical contaminants and other adulterating substances in food will be made publically available through Health Canada's [website](#). To receive notification of such proposals and notices of modifications, sign up for the [Chemical Contaminants e-Notice](#), a free notification service for issued advice as well as regulatory and scientific developments in the area of food chemical contaminants in Canada.

**Date modified:**

2016-09-22



# Health Canada's Maximum Levels for Chemical Contaminants in Foods

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## Setting Maximum Levels for Contaminants in Foods

Health Canada's Bureau of Chemical Safety, Food Directorate is responsible for the assessment of risk to human health from exposure to food-borne chemical contaminants. When a potential safety concern is identified, appropriate risk management measures must be taken to reduce the risk of adverse health effects from exposure to the chemical. One risk management measure is the development of maximum levels (MLs) for chemical contaminants in retail foods. Maximum levels are established by Health Canada and are enforceable by the Canadian Food Inspection Agency. Certain MLs appear as regulatory limits in the [List of](#)

*Contaminants and Other Adulterating Substances in Foods* whereas others are found as MLs in the *List of Maximum Levels for Various Chemical Contaminants in Foods*.

Maximum levels are established in an effort to reduce exposure to a particular contaminant. Exposure is affected by the concentration of the chemical in food and the amount of the food consumed. Therefore, both the concentration and the amount of food normally consumed must be considered when developing an ML. As a result, MLs for a particular chemical may differ depending on the food.

The toxicity of the chemical in question must also be taken into account in the establishment of MLs for contaminants in food, because different chemicals affect human health in different ways. For example, a certain level of exposure to one food contaminant may not have an adverse impact on human health, whereas similar exposure to a different contaminant may be very harmful.

When establishing MLs for contaminants in food, the primary concern is human safety, although the availability, nutritional value, and importance of the food in the Canadian diet are also considered.

There are a limited number of retail foods for which maximum contaminant levels have been developed. There are several reasons for this. The finding of a chemical in food does not automatically lead to the conclusion that there is an unacceptable health risk to humans. Most chemicals are found in food at such low levels that they do not pose a safety concern and therefore the establishment of MLs is not required. Levels of chemicals in food are monitored through regular surveillance activities by Health Canada and the Canadian Food Inspection Agency. Surveillance data are used to help identify potential contamination issues and, when warranted, appropriate risk management strategies are developed.

Even if a safety concern is identified and risk management action is required, the establishment of an ML may not necessarily be considered the best approach to reducing the risk associated with the food-borne chemical. For example, the presence of a contaminant in a food may be the result of an incident that was temporally or geographically isolated and that could have been avoided. In this case, appropriate risk management may involve removal of the contaminated food from retail shelves and corrective action at the food manufacturer or farm level to ensure that such contamination does not occur again. Short-term monitoring to ensure that the corrective action was successful would be required but the establishment of an ML may not be considered necessary.

The absence of an ML for a particular chemical contaminant does not mean that it is exempt from the *Food and Drugs Act* and *Food and Drug Regulations*. Paragraphs 4(1)(a) and (d), Part I, of the *Food and Drugs Act* state, respectively, that no person shall sell an article of food that has in or on it any poisonous or harmful substance or is adulterated. If an elevated concentration of a chemical contaminant is found in a food for which no ML exists, Health Canada may conduct a human health risk assessment to determine if there is a potential safety concern and whether risk management measures are required.

## **Lists of Canadian Maximum Levels**

Canadian maximum levels (MLs) are set out in two separate lists. The *List of Maximum Levels for Various Chemical Contaminants in Foods* comprises MLs established by Health Canada for contaminants and adulterating substances in certain foods. The *List of Contaminants and Other Adulterating Substances in Foods* sets out regulatory MLs and prohibitions.

Maximum levels are established by Health Canada and are enforceable by the Canadian Food Inspection Agency.

## **1. List of Contaminants and Other Adulterating Substances in Foods**

Incorporated by reference under Division 15 of the *Food and Drug Regulations*, this list sets out the regulatory MLs established by Health Canada for certain contaminants and other adulterating substances found in specific foods. It also includes regulatory prohibitions against the presence of certain substances in foods, with some exceptions. This List was first established on **4 May 2016**, consolidating information from B.01.046 and B.01.047 of Division 1, and Table 1, Division 15 of the *Food and Drug Regulations*.

### List of Contaminants and Other Adulterating Substances in Foods:

Incorporated by reference under Division 15 of the *Food and Drug Regulations*.

## **2. List of Maximum Levels for Various Chemical Contaminants in Foods**

This list has a history of being developed and maintained on Health Canada's website outside of the Food and Drug Regulations. These MLs were housed on the Department's website so that, relative to MLs that were in the Regulations, they could be updated as needed with greater ease and efficiency based on emerging scientific information. Health Canada intends to systematically review and then add, as appropriate, these MLs to the List of Contaminants and Other Adulterating Substances in Foods, thereby working toward the consolidation of all Health Canada MLs into a single list of regulatory MLs and prohibitions. This consolidation will take place over time and will involve public and stakeholder consultation.

With respect to other types of chemicals, pesticides are regulated under the Pest Control Products Act and maximum residue limits for pesticide residues in or on domestic and imported food are established by Health Canada's Pest Management Regulatory Agency. The Veterinary Drug Directorate develops maximum residue limits for veterinary drugs that could be present in a food derived from a food-producing animal that has been treated with such a drug.

**Table 1: Maximum levels for various chemical contaminants in specified foods sold in Canada**

<b>Contaminant</b>	<b>Maximum Level <sup>1</sup></b>	<b>Food</b>
Amnesic Shellfish Poisoning toxin (ASP) (Domoic acid)	20 mg/kg	In bivalve shellfish edible tissue
Deoxynivalenol (Vomitoxin)	2.0 mg/kg ( <i>under review</i> )	In uncleaned soft wheat for use in non-staple foods
	1.0 mg/kg ( <i>under review</i> )	In uncleaned soft wheat for use in baby foods
Diarrhetic Shellfish Poisoning toxins (DSP) (sum of okadaic acid and dinophysis toxins (DTX-1, DTX-2 and DTX-3))	1 mg/kg ( <i>under review</i> )	In bivalve shellfish digestive tissue
	0.2 mg/kg ( <i>under review</i> )	In bivalve shellfish edible tissue
Ethyl carbamate	30 µg/kg	In table wines
	100 µg/kg	In fortified wines
	150 µg/kg	In distilled spirits
	400 µg/kg	In fruit brandies and liqueurs



<b>Contaminant</b>	<b>Maximum Level <sup>1</sup></b>	<b>Food</b>
	200 µg/kg	In sake
Histamines	200 mg/kg	In anchovies, fermented fish sauces and pastes
	100 mg/kg	In other fish and fish products
3-MCPD (3-monochloropropane-1,2-diol)	1 mg/kg	In Asian-style sauces such as soy, oyster, mushroom sauces, etc.
Melamine	0.5 mg/kg (combined concentration of melamine and cyanuric acid) <i>(interim maximum level)</i>	In infant formula and sole source nutrition products, including meal replacement products
	2.5 mg/kg (combined concentration of melamine and cyanuric acid) <i>(interim maximum level)</i>	In food products containing milk and milk-derived ingredients, except infant formula and sole source nutrition products, including meal replacement products

<b>Contaminant</b>	<b>Maximum Level <sup>1</sup></b>	<b>Food</b>
Mercury	0.5 mg/kg	In the edible portion of all retail fish, with six exceptions (see the 1 ppm maximum level below). [See also advice on canned white/albacore tuna via the " <a href="#">Mercury webpage</a> "]
	1 mg/kg	The edible portion of escolar, orange roughy, marlin, fresh and frozen tuna, shark, and swordfish [See advice on these six types of fish via the " <a href="#">Mercury webpage</a> "]
PAHs (polycyclic aromatic hydrocarbons)	3 µg/kg B(a)P Toxic Equivalents B(a)P = benzo(a)pyrene	In olive-pomace oils (this is a unique type of oil, distinct from other olive oils such as virgin olive oil)
PCBs (polychlorinated biphenyls)	<i>(under review)</i>	Fish Meat & Dairy Products Eggs Poultry
Paralytic Shellfish Poisoning toxins (PSP)(saxitoxin equivalents)	0.8 mg/kg	In bivalve shellfish edible tissue
Pectenotoxins (PTX) (sum of PTX-1, PTX-2, PTX-3, PTX-4, PTX-6 and PTX-11)	1 mg/kg	In bivalve shellfish digestive tissue

<b>Contaminant</b>	<b>Maximum Level <sup>1</sup></b>	<b>Food</b>
	0.2 mg/kg	In bivalve shellfish edible tissue

<sup>1</sup> mg/kg (milligrams per kilogram) is equivalent to µg/g (micrograms per gram) and ppm (parts per million)

µg/kg (micrograms per kilogram) is equivalent to ng/g (nanograms per gram) and ppb (parts per billion)

Maximum levels for shellfish toxins, glycoalkaloids, and histamines are sometimes expressed as mg/100 g or µg/100 g

to convert an ML in mg/kg to mg/100 g:  
divide the value by 10 (e.g. 200 mg/kg = 20 mg/100 g)

to convert an ML in mg/kg to µg/100 g:  
multiply the value by 100 (e.g. 0.8 mg/kg = 80 µg/100 g)

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