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# Notice of Modification to the List of Permitted Food Enzymes to Enable the Use of $\beta$ amylase from *Bacillus flexus* AE-BAF in Various Foods

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## Background

Health Canada's Food Directorate completed a premarket safety assessment of a food additive submission seeking approval for the use of  $\beta$ -amylase from *Bacillus flexus* AE-BAF as a food enzyme in various foods: brewers' mash used in the production of ale, beer, light beer, malt liquor, porter, stout; bread, flour, whole wheat flour; starch used in the production of dextrins, dextrose, glucose (glucose syrup), glucose solids (dried glucose syrup) or maltose; and unstandardized bakery products.

$\beta$ -amylase from barley malt is already permitted for use in Canada as a food enzyme in the manufacture of all the foods of interest to the petitioner other than brewers' mash.

The results of the premarket assessment support the safety of  $\beta$ -amylase from *B. flexus* AE-BAF for its requested uses. Consequently, Health Canada has enabled the use of  $\beta$ -amylase from this source described in the information document below by modifying the [List of Permitted Food Enzymes](#), effective **February 9, 2021**.

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

## Information Document

To obtain an electronic copy of the Notice of Modification to the *List of Permitted Food Enzymes* to Enable the Use of  $\beta$ -amylase from *B. flexus* AE-BAF in Various Foods - Reference Number: NOM/ADM-0161, please [contact our publications office](#) or send an e-mail to [hc.publications-publications.sc@canada.ca](mailto:hc.publications-publications.sc@canada.ca) with the words "**hpfb BCS nom-adm-0161-eng**" in the subject line of your e-mail.

## Contact Information

Health Canada's Food Directorate is committed to reviewing new scientific information on the safety in use of any permitted food additive, including  $\beta$ -amylase from *B. flexus* AE-BAF. Anyone wishing to submit new scientific information on the use of this additive or to submit any inquiries on this modification may do so in writing, by regular mail or electronically. If you wish to contact the Food Directorate electronically, please use the words " **$\beta$ -amylase (NOM-0161)**" in the subject line of your e-mail.

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## Supporting Information

## Food Additives

### Date modified:

2021-02-09

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.1	(i) $\beta$ -Amylase	<i>Bacillus flexus</i> AE-BAF	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
			(2) Brewers' 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
			(4) Unstandardized bakery products	(4) Good Manufacturing Practice