

Public involvement and partnerships

Notice of Modification to the List of Permitted Colouring Agents to Extend the Use of Spirulina Extract to Certain Unstandardized Foods - Reference Number: NOM/ADM-0160 [2021-02-08]

Background

Health Canada's Food Directorate completed a premarket safety assessment of a food additive submission seeking approval for the use of *Spirulina* extract in various foods.

Spirulina extract is already permitted for use as a colouring agent in a variety of foods at a maximum level consistent with Good Manufacturing Practice. The results of the premarket assessment support the safety of *Spirulina* extract for the new uses of interest to the petitioner. Consequently, Health Canada has extended the use of *Spirulina* extract as described in the information document below by modifying the *List of Permitted Colouring Agents*, effective **February 8, 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 inquiries or for those wishing to submit 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 Colouring Agents* to Extend the Use of *Spirulina* Extract to Certain Unstandardized Foods - Reference Number: NOM/ADM-0160, please <u>contact our publications office</u> or send an e-mail to <u>hc.publications-publications.sc@canada.ca</u> with the words "**hpfb BCS nom-adm-0160-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 *Spirulina* extract. Anyone wishing to submit new scientific information on the use of this additive or to submit inquiries may do so in writing, by regular mail or electronically. If you wish to contact the Food Directorate electronically, please use the words "**Spirulina extract** (NOM-0160)" in the subject line of your e-mail.

<u>Bureau of Chemical Safety, Food Directorate</u> 251 Sir Frederick Banting Driveway Tunney's Pasture, PL: 2202C Ottawa, Ontario K1A 0K9 E-mail: <u>hc.bcs-bipc.sc@canada.ca</u>

Supporting Information

Food Additives

Date modified:

2021-02-08

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
15	Spirulina extract	(1) Frostings; Icings; Icing sugar	(1) Good Manufacturing Practice
		(2) Custards; Dessert coatings; Gelatin desserts; Puddings; Unstandardized frozen desserts; Toppings	(2) Good Manufacturing Practice
		(3) Ice cream mix	(3) Good Manufacturing Practice
		(4) (Naming the fruit) Jelly with pectin	(4) Good Manufacturing Practice
		(5) Unstandardized confectionery	(5) Good Manufacturing Practice
		(6) Unstandardized non-alcoholic beverages; Unstandardized non- alcoholic beverage concentrates; Unstandardized non-alcoholic beverage dry mixes	(6) Good Manufacturing Practice
		(7) Yogurt	(7) Good Manufacturing Practice