

Government of Canada

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<u>Departments and agencies</u> Health Canada Food and nutrition Canada.ca

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# Notice of Modification to the List of Permitted Preservatives to Extend the **Use of Potassium Sorbate to Oyster-**Flavoured Sauces

**Reference Number: NOM/ADM-0189 [2022-08-26]** 

## Background

Health Canada's Food Directorate received a request seeking approval for the use of potassium sorbate as a preservative at a maximum level of 1,000 parts per million (ppm) in oyster-flavoured sauces. Oysterflavoured sauce is considered an unstandardized fish product in Canada, and consequently, is not permitted to contain potassium sorbate due to the exception captured under subitem S.9 (2) of Part 2 of the *List of* Permitted Preservatives.

The Food Directorate recently permitted the use of benzoic acid and its salts as Class 2 preservatives in oyster flavoured sauce  $\frac{1}{2}$  based on the fact that there was no scientific evidence to soundly rationalize the establishment of the above mentioned exceptions for Class 2 preservatives in certain types of unstandardized foods. Therefore, Health Canada has extended the use of potassium sorbate described in the information document below by modifying Part 2 of the List of Permitted Preservatives, effective August 26, 2022.

The purpose of this communication is to publically announce the Department's decision in this regard and to provide the appropriate contact information for those wishing to submit an inquiry or 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 Preservatives to Extend the Use of Potassium Sorbate to Oyster-Flavoured Sauces - Reference Number: NOM/ADM-0189, please contact our publications office or send an e-mail to publicationspublications@hc-sc.gc.ca with the words "hpfb BCS nom-adm-0189eng" 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 potassium sorbate. Anyone wishing to submit an inquiry or new scientific information on the use of this additive may do so in writing, by regular mail or electronically. If you wish to contact the Food Directorate electronically, please use the words "potassium sorbate (NOM-0189)" in the subject line of your e-mail.

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## **Supporting Information**

#### **Food Additives**

#### **Footnote**

1 See the Notice of Modification to the List of Permitted Preservatives to Enable the Use of Benzoic Acid and its Salts in Oyster Flavoured Sauce - Reference Number: NOM/ADM-0147 (https://www.canada.ca/en/health-canada/services/foodnutrition/public-involvement-partnerships/modification-listpermitted-preservatives-benzoic-acid.html) published on 2020-05-05.

#### **Date modified:**

2022-08-26