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Notice of Modification to the List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents to Extend the Use of Gellan Gum to Beverage Whiteners - Reference Number: NOM/ADM-0183[2022-06-03]

Background

Health Canada's Food Directorate completed a premarket safety assessment of a food additive submission seeking approval for the use of gellan gum in flavoured coffee whiteners.

Gellan gum is already permitted for use in Canada as a stabilizing agent in a variety of foods at maximum levels of use up to 5,000 ppm.

The results of the premarket assessment supports the safety and the efficacy of gellan gum for its requested use. Consequently, Health Canada has extended the use of gellan gum as described in the information document below by modifying the [List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents](#), effective **June 03, 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 Emulsifying, Gelling, Stabilizing or Thickening Agents* to Extend the Use of Gellan Gum to Beverage Whiteners - Reference Number: NOM/ADM-0183**, please contact our publications office or send an e-mail to publications-publications@hc-sc.gc.ca with the words "**hpfb BCS nom-adm-0183-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 gellan gum. 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 "**gellan gum (NOM-0183)**" in the subject line of your e-mail.

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Supporting Information

Food Additives

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