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Notice of Modification to the *List of Permitted Anticaking Agents* to Enable the Use of Cellulose and Microcrystalline Cellulose in Cubed or Diced Cheeses

Notice of Modification – Lists of Permitted Food Additives

Reference Number: NOM/ADM-0149

August 7, 2020



Summary

Food additives are regulated in Canada under [Marketing Authorizations](#) (MAs) issued by the Minister of Health and the *Food and Drug Regulations* (Regulations). Approved food additives and their permitted conditions of use are set out in the [Lists of Permitted Food Additives](#) that are incorporated by reference in the MAs and published on the Canada.ca website. A petitioner can request that Health Canada approve a new additive or a new condition of use for an already approved food additive by filing a food additive submission with the Department's Food Directorate. Health Canada uses this premarket approval process to determine whether the scientific data support the safety of food additives when used under specified conditions in foods sold in Canada.

Health Canada's Food Directorate received a food additive submission seeking approval for the use of cellulose as an anticaking agent in cheddar cheese, (naming the variety) cheese, and unstandardized cheese preparations that are diced, under the same conditions of use as are already permitted for these same types of cheeses when they are grated or shredded.

Both cellulose and microcrystalline cellulose are already permitted as anticaking agents in the grated or shredded formats of these same types of cheeses at a level up to 2.0%, singly or in combination.

The results of the Food Directorate's evaluation of available scientific data support the safety of cellulose and microcrystalline cellulose when used in cubed or diced formats of these cheeses as set out in the table below. Therefore, Health Canada has modified the [List of Permitted Anticaking Agents](#) to extend the use of cellulose and microcrystalline cellulose by adding the entries shown below to the list.

Modification to the *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.5	Cellulose	(3) Cubed or diced cheddar cheese; Cubed or diced (naming the variety) cheese; Unstandardized cubed or diced cheese preparations	(3) 2.0%. If used in combination with Microcrystalline Cellulose, the total amount not to exceed 2.0%
M.5	Microcrystalline Cellulose	(3) Cubed or diced cheddar cheese; Cubed or diced (naming the variety) cheese; Unstandardized cubed or diced cheese preparations	(3) 2.0%. If used in combination with Cellulose, the total amount not to exceed 2.0%

Corrective Modifications

In order to maintain consistent wording in column 3 of items C.5 and M.5 of the [List of Permitted Anticaking Agents](#), the entries in column 3 of subitems C.5(1), C.5(2), M.5(1) and M.5(2) have been revised to reflect the wording used in column 3 of the newly added subitems C.5(3) and M.5(3).

In addition, in the French version of the [List of Permitted Anticaking Agents](#), the qualifier “(indication de la variété)” now appears immediately after the word “fromage” in column 2 of subitems C.5(1) and M.5(1) in order to be consistent with the name of the standard that is set out in section [B.08.033](#) of the Regulations.

All of the aforementioned corrective modifications are inconsequential and do not change the existing rules as they apply the use of cellulose and microcrystalline cellulose in cheese.

Rationale

Health Canada’s Food Directorate completed a pre-market safety assessment of the requested uses of cellulose and microcrystalline cellulose. No food safety concerns were identified with permitting these additives to be used in these cheeses under the same conditions where they may already be used in grated or shredded formats of the same cheeses. Consequently, the Department has enabled the uses of cellulose and microcrystalline cellulose by modifying the [List of Permitted Anticaking Agents](#) as shown in the above table.

Other Relevant Information

The *Food and Drug Regulations* require that food additives such as cellulose and microcrystalline cellulose that do not have food-grade specifications set out in Part B of the Regulations meet the food-grade specifications set out in the most recent edition of the *Food Chemicals Codex* or the *Combined Compendium of Food Additive Specifications*. The *Food Chemicals Codex* is a compendium of standards for purity and identity for food ingredients, including food additives, published by the United States Pharmacopeial Convention. The *Combined Compendium of Food Additive Specifications*, which contains specifications prepared by the Joint FAO/WHO Expert Committee on Food Additives (JECFA), is published by the Food and Agriculture Organization of the United Nations.

Implementation and Enforcement

The above modification came into force **August 7, 2020**, the day it was published in the [List of Permitted Anticaking Agents](#).

The Canadian Food Inspection Agency is responsible for the enforcement of the *Food and Drugs Act* and its associated regulations with respect to foods.

Contact Information

Health Canada's Food Directorate is committed to reviewing any new scientific information on the safety in use of any food additive, including cellulose and microcrystalline cellulose. Anyone wishing to submit new scientific information on the use of these additives or to submit any inquiries may do so in writing, by regular

mail or electronically. If you wish to contact the Food Directorate electronically, please use the words "**Cellulose and Microcrystalline Cellulose (NOM-0149)**" in the subject line of your e-mail.

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