Notice of Modification to the *List of Permitted Preservatives* to Enable the Use of Tocopherols as a Preservative in Dried, Cooked Poultry Meat

Notice of Modification – *Lists of Permitted Food Additives*

Reference Number: [NOM/ADM-0025]

March 21, 2014
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Summary

Food additives are regulated in Canada under Marketing Authorizations (MAs) issued by the Minister of Health and the Food and Drug Regulations (FDR). 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. 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 received a food additive submission seeking approval for the use of tocopherols as a preservative in a dried cooked poultry meat product at a maximum level of use of 0.03% of fat content. In this application, the food additive is being used as an antioxidant to add resistance to fat oxidation and thereby extend the shelf-life of the food.

Tocopherols are already permitted for use in Canada as antioxidant preservatives in various food categories, but there is no provision for its use in dried cooked poultry meat.

The results of Health Canada’s evaluation of available scientific data support the safety of tocopherols when used as set out in the table below. Therefore, Health Canada has modified Part 4 of the List of Permitted Preservatives to extend the use of tocopherols by adding the entry shown below to the list.

Modification to the List of Permitted Preservatives – Part 4

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Column 1 Additive</th>
<th>Column 2 Permitted in or upon</th>
<th>Column 3 Maximum Level of Use and Other Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>T.2</td>
<td>Tocopherols (alpha-tocopherol; tocopherols concentrate, mixed)</td>
<td>(6) Dried cooked poultry meat</td>
<td>(6) 0.03% of fat content</td>
</tr>
</tbody>
</table>

Rationale

Health Canada’s Food Directorate completed a pre-market safety assessment of tocopherols. The assessment considered microbiological, toxicological, nutritional and chemical aspects of tocopherols when used as requested in the food additive submission.
Based on the results of the safety assessment, Health Canada’s Food Directorate considers that the data support the safety of tocopherols when used under the conditions of use set out in the table above. The Department has therefore enabled the use of tocopherols as described in that table.

**Other Relevant Information**

The chicken used to manufacture the dried cooked chicken meat product is mechanically separated poultry meat and is included in the definition of mechanically separated meat set out in the *Meat Inspection Regulations*, 1990.

Dried cooked chicken meat made from mechanically separated meat is considered to fall under the food standard for “prepared poultry meat or a prepared poultry meat by-product” as set out in B.22.006 of the *Food and Drug Regulations* (FDR). Paragraph B.22.006 (b) of this standard specifically provides for the use of a class 4 preservative (i.e. an antioxidant) in dried cooked poultry meat.

**Implementation and Enforcement**

The above modification came into force March 21, 2014, the day it was published in the *List of Permitted Preservatives*.

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 new scientific information on the safety in use of any permitted food additive, including tocopherols. Anyone wishing to submit new scientific information on the use of this additive 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 "tocopherols in dried cooked poultry meat" in the subject line of your e-mail.

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