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Notice of Modification to the *List of Permitted Food Enzymes* to Enable the Use of Mannanase from *Aspergillus niger* AE-HCM in Liquid Coffee Concentrate

Notice of Modification – *Lists of Permitted Food Additives*

Reference Number: NOM/ADM-0103

September 14, 2017

Bureau of Chemical Safety
Food Directorate
Health Products and Food Branch



Canada 

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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* (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 received a food additive submission seeking approval for the use of mannanase from *Aspergillus niger* AE-HCM in the manufacture of liquid coffee concentrate. The mannanase enzyme is intended to be used to increase the processing efficiency and stability of these concentrates by breaking down mannans that are naturally present in coffee but which can form a gel during processing and storage.

Mannanase is a type of hemicellulase enzyme. Hemicellulases from *Bacillus amyloliquefaciens* and from *Bacillus subtilis* are already permitted for use in the manufacture of liquid coffee concentrate.

The results of Health Canada's evaluation of available scientific information support the safety and efficacy of mannanase from *A. niger* AE-HCM for use in the manufacture of liquid coffee concentrate at a maximum level of use consistent with Good Manufacturing Practice (GMP). Therefore, Health Canada has modified the [List of Permitted Food Enzymes](#) to extend the use of mannanase, a hemicellulase, from *A. niger* AE-HCM by adding the entry shown below to the list.

Modification to the *List of Permitted Food Enzymes*

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
M.01	Mannanase	<i>Aspergillus niger</i> AE-HCM	Liquid coffee concentrate	Good Manufacturing Practice

Rationale

Health Canada's Food Directorate completed a premarket safety assessment of the requested use of mannanase from *A. niger* AE-HCM. The assessment did not identify any chemical, microbiological, molecular biological, nutritional, or toxicological safety concerns with respect to the requested use of mannanase from *A. niger* AE-HCM. Therefore, the Department has

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enabled the requested use of this enzyme from this source by modifying the [List of Permitted Food Enzymes](#) as shown in the above table.

Other Relevant Information

The *Food and Drug Regulations* require that food additives such as mannanase from *A. niger* AE-HCM that do not have food-grade specifications set out in Part B of the Regulations meet the most recent food-grade specifications set out in 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 includes the *General Specifications and Considerations for Enzyme Preparations*, contains specifications that are prepared by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and published by the Food and Agriculture Organization of the United Nations.

Implementation and Enforcement

The above modification came into force **September 14, 2017**, the day it was published in the [List of Permitted Food Enzymes](#).

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 mannanase from *A. niger* AE-HCM. 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 "**mannanase**" in the subject line of your e-mail.

[Bureau of Chemical Safety, Food Directorate](#)

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