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# Notice of Modification to the *List of Permitted Preservatives* to Enable the Use of Propionic Acid and Sodium Propionate as Preservatives in Ready-to-Eat Meat Products and Ready-to-Eat Poultry Meat Products

Notice of Modification – *Lists of Permitted Food Additives*

Reference Number: NOM/ADM-0112

April 4, 2018

Bureau of Chemical Safety  
Food Directorate  
Health Products and Food Branch



Canada

**Notice of Modification to the *List of Permitted Preservatives* to Enable the Use of Propionic Acid and Sodium Propionate as Preservatives in Ready-to-Eat Meat Products and Ready-to-Eat Poultry Meat Products**

## 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 propionic acid and sodium propionate as preservatives in ready-to-eat (RTE) meat products and RTE poultry meat products to control the growth of the pathogen *Listeria monocytogenes* in these foods. The requested maximum level of use for each additive is 2,500 parts per million (p.p.m.), singly or in combination, calculated as propionic acid.

Ready-to-eat meat products and RTE poultry meat products are subject to standards set out in Divisions 14 and 22, respectively, of the Regulations. The relevant standards are prepared meat or prepared meat by-product (section B.14.005), preserved meat or preserved meat by-product (section B.14.031), sausage or sausage meat (section B.14.032), prepared poultry meat or prepared poultry meat by-product (section B.22.006), and preserved poultry meat or preserved poultry meat by-product (section B.22.021).

The antimicrobial (Class II) preservatives that are permitted in these standardized foods are identified in Part 2 of the [List of Permitted Preservatives](#). Although propionic acid and sodium propionate were already permitted for use as antifungal (Class III) preservatives in certain other foods, they have not previously been authorized for use in RTE meat products or RTE poultry meat products.

The Food Directorate determined that information related to the safety of these preservatives supports extending their use to RTE prepared or preserved meat or poultry meat products. Therefore, Health Canada has enabled their use in these foods by adding the entries shown in the table below to Part 2 of the *List of Permitted Preservatives*.

### **Modification to Part 2 of the *List of Permitted Preservatives***

<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
<b>P.4.1</b>	Propionic acid	Ready-to-eat prepared meat (Division 14); Ready-to-eat	2,500 p.p.m. If used in combination with sodium

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<b>Item No.</b>	<b>Column 1 Additive</b>	<b>Column 2 Permitted in or Upon</b>	<b>Column 3 Maximum Level of Use and Other Conditions</b>
		prepared meat by-product; Ready-to-eat prepared poultry meat; Ready-to-eat prepared poultry meat by-product; Ready-to-eat preserved meat (Division 14); Ready-to-eat preserved meat by-product; Ready-to-eat preserved poultry meat; Ready-to-eat preserved poultry meat by-product; Wieners	propionate, the total not to exceed 2,500 p.p.m. calculated as propionic acid
<b>S.3.1</b>	Sodium propionate	Same foods as listed in Part 2 of this List for Propionic Acid	2,500 p.p.m. calculated as propionic acid. If used in combination with propionic acid, the total not to exceed 2,500 p.p.m. calculated as propionic acid

## **Rationale**

Health Canada’s Food Directorate completed a premarket safety assessment of the requested uses of propionic acid and sodium propionate. The assessment did not identify any chemical, microbiological, nutritional, or toxicological food safety concerns. Therefore, the Department has enabled the requested uses of propionic acid and sodium propionate by adding the entries shown in the above table to Part 2 of the [\*List of Permitted Preservatives\*](#).

## **Other Relevant Information**

The *Food and Drug Regulations* require that food additives such as propionic acid and sodium propionate 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 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**

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The above modification came into force **April 4, 2018**, the day it was published in Part 2 of 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 any new scientific information on the safety in use of any food additive, including propionic acid and sodium propionate. 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 "**propionic acid and sodium propionate (NOM-0112)**" in the subject line of your e-mail.

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

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