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Notice of Modification to the *List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents* to Enable the Use of Tara Gum in Various Foods

Notice of Modification – *Lists of Permitted Food Additives*

Reference Number: **NOM/ADM-0114**

May 14, 2018

Bureau of Chemical Safety
Food Directorate
Health Products and Food Branch



Canada

Notice of Modification to the *List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents* to Enable the Use of Tara Gum in Various Foods

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 tara gum as an emulsifying, gelling, stabilizing and thickening agent. The foods in which it is intended to be used are bread as well as the same foods, or foods that fall within the same food categories, as those to which carob bean gum (locust bean gum) was permitted¹ to be added at the time of submission receipt.

Health Canada determined that information related to the safety and efficacy of tara gum supports its use as set out in the table below. Since this is a food additive that was not previously permitted for use in Canada, Health Canada published a notice of the Department's intent to enable the use of tara gum, titled [Health Canada's Proposal to Enable the Use of Tara Gum as an Emulsifying, Gelling, Stabilizing and Thickening Agent in Unstandardized Foods and Certain Standardized Foods – Reference Number: NOP/ADP-0027](#).

The proposal, which was published on August 23, 2017, was open for public comment for 102 days. No new scientific information was submitted to the Department as a result of this proposal. Since the conclusion of the evaluation remains as described in the proposal, Health Canada has modified the [List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents](#) as indicated below.

Modification to the *List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents*

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
T.2B	Tara Gum	(1) Bread; Cream; French dressing; Mustard pickles; (naming the	(1) Good Manufacturing Practice

¹ Mincemeat was added to the food listings for carob bean gum on September 26, 2017 [[NOM/ADM-0104](#)], after receipt of the food additive submission for tara gum and after the publication, on August 23, 2017, of the Notice of Proposal for tara gum [[NOP/ADP-0027](#)]. Mincemeat was thus not among the foods included in the food additive submission on tara gum.

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Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
		flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids; Relishes; Salad dressing	
		(2) Cottage cheese; Creamed cottage cheese	(2) 0.5% in accordance with the requirements of sections B.08.051 and B.08.052
		(3) Ice cream mix	(3) 0.5% in accordance with the requirements of section B.08.061
		(4) Ice milk mix	(4) 0.5% in accordance with the requirements of section B.08.071
		(5) Calorie-reduced margarine	(5) 0.5%. If used in combination with other food additives permitted by this list in this food except gelatin, lecithin, monoglycerides, mono- and diglycerides, and sorbitan tristearate, the total amount not to exceed 0.5%
		(6) Sherbet	(6) 0.75%. If used in combination with other stabilizing agents, the total amount not to exceed 0.75%
		(7) Sour cream	(7) 0.5%. If used in combination with other food additives permitted by this list in sour cream except monoglycerides, mono- and diglycerides, and sodium phosphate dibasic, the total amount not to exceed 0.5%

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Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
		(8) Unstandardized foods	(8) Good Manufacturing Practice
		(9) Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese with (naming the added ingredients); Cream cheese; Cream cheese with (naming the added ingredients)	(9) 0.5%. If used in combination with other food additives permitted by this list in these foods, the total amount not to exceed 0.5%
		(10) Cream cheese spread; Cream cheese spread with (naming the added ingredients)	(10) 0.5%. If used in combination with other food additives permitted by this list in these foods except phosphate salts, citrate salts, tartrate salts, or sodium gluconate, the total amount not to exceed 0.5%
		(11) Processed cheese spread; Processed cheese spread with (naming the added ingredients)	(11) 0.5%. If used in combination with other food additives permitted by this list in these foods except citrate salts, lecithin, monoglycerides, mono- and diglycerides, phosphate salts, sodium gluconate, or tartrate salts, the total amount not to exceed 0.5%

The wording in Column 3 for sub-items (3), (4), (5) and (9) shown above differs from what was presented in the Notice of Proposal (NOP) and the foods that were grouped together under sub-item (9) in the NOP have been separated into three sub-items, shown above as sub-items (9), (10), and (11). The provisions however function in the same manner as proposed in the NOP.

For sub-items (3) and (4), for ice cream mix and ice milk mix respectively, it was proposed that the in-combination rule that already exists within the standards for each of these foods be expressed within the List itself, without reference to the respective standards. However, the wording in Column 3 for these foods has been changed in order to maintain consistency with the existing wording of the conditions of use for other stabilizing agents permitted in these two

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foods. The conditions of use for tara gum in ice cream mix and ice milk mix therefore refer back to their respective standards ([B.08.061](#) and [B.08.071](#)), wherein are found the in-combination rules for stabilizing agents.

For calorie-reduced margarine (sub-item 5), there is also an in-combination rule that appears within its standard. In order for this rule to also apply to tara gum, the in-combination rule must be slightly reworded and placed in the List itself, as was proposed. However, the proposed wording did not fully reproduce the existing in-combination rule. Although it excluded gelatin and lecithin from this rule, monoglycerides, mono- and diglycerides, and sorbitan tristearate must also be excluded. These three additives are permitted in calorie-reduced margarine (by virtue of being permitted in standardized margarine) but are not subject to this in-combination rule. This omission has been addressed in the listing shown in the table above.

With respect to the various types of standardized cheeses, as for other similar provisions in the List, the proposed in-combination rule under sub-item (9) for tara gum referred back to the relevant standards of Division 8 of the Regulations. The in-combination rules that currently appear in these cheese standards refer to each of the individual additives subject to the in-combination rule; however the standard will not be updated to refer to tara gum. Therefore, Health Canada's Food Directorate has reworded the in-combination rule to remove any ambiguity with respect to how the existing in-combination rule applies when tara gum is used. The existing in-combination rules have therefore been duplicated in the List such that reference back to the standards is not required. This was facilitated by grouping the various types of cheese into three sub-items (9), (10), and (11), as shown above.

Rationale

Health Canada's Food Directorate completed a premarket safety assessment of the requested uses of tara gum. The assessment did not identify any chemical, microbiological, nutritional, or toxicological safety concerns. Therefore, the Department has enabled the requested uses of tara gum by modifying the [List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents](#) as shown in the above table.

Other Relevant Information

The *Food and Drug Regulations* require that food additives such as tara gum 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.

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Notification – Summary of Comments

In response to the notice [*Health Canada's Proposal to Enable the Use of Tara Gum as an Emulsifying, Gelling, Stabilizing and Thickening Agent in Unstandardized Foods and Certain Standardized Foods – Reference Number: NOP/ADP-0027*](#), Health Canada received one comment supporting the proposal to allow tara gum in unstandardized foods at levels of use consistent with good manufacturing practice.

Implementation and Enforcement

The above modification came into force **May 14, 2018**, the day it was published in the [*List of Permitted Emulsifying, Gelling, Stabilizing or Thickening 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 tara gum. 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 "**tara gum (NOM-0114)**" in the subject line of your e-mail.

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

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