



# Notice of Modification to the *List of Permitted Food Enzymes* to Enable the Use of Phospholipase from *Aspergillus oryzae* AT969 in Bread, Flour, Whole Wheat Flour and Unstandardized Bakery Products.

Notice of Modification – Lists of Permitted Food Additives

Reference Number: NOM/ADM-0146

April 15, 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 phospholipase A1 from *Aspergillus oryzae* AT969, as a food enzyme in bread, flour, whole wheat flour and unstandardized bakery products. The food enzyme is intended to be used at a level consistent with Good Manufacturing Practice.

Phospholipase from other sources is already permitted for use in Canada as a food enzyme in bread, flour, whole wheat flour and unstandardized bakery products. *A. oryzae* AT969, which expresses phospholipase A1 from *Valsaria rubicosa*, is not a permitted source organism for any food enzyme in Canada.

The results of the Food Directorate's evaluation of available scientific data support the safety of phospholipase from *A. oryzae* AT969, when used as set out in the table below. Therefore, Health Canada has modified the [List of Permitted Food Enzymes](#) to extend the use of phospholipase from *A. oryzae* AT969 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
P.5.2	Phospholipase	<i>Aspergillus oryzae</i> AT969	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
			(2) Unstandardized bakery products	(2) Good Manufacturing Practice

## Rationale

Health Canada's Food Directorate completed a premarket safety assessment of phospholipase from *A. oryzae* AT969 for use as a food enzyme. The assessment concluded that information related to chemistry, microbiology, molecular biology, nutrition, toxicology, and allergenicity supports the safety of phospholipase from *A. oryzae* AT969 for its requested uses. Therefore, the Department has enabled the requested uses of phospholipase from *A. oryzae* AT969 by adding to the [List of Permitted Food Enzymes](#) the new entry shown in the above table.

## Other Relevant Information

The *Food and Drug Regulations* require that food additives such as phospholipase 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* and its associated *General Specifications and Considerations for Enzyme Preparations* 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 **April 15, 2020**, 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

### 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 phospholipase from *A. oryzae* AT969. 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 "**phospholipase (NOM-0146)**" in the subject line of your e-mail.

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

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