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Notice of Modification to the *List of Permitted Anticaking Agents* to Extend the Use of Cellulose and Microcrystalline Cellulose to Cubed, Diced, Grated or Shredded Plant-based Products that Resemble Cheese

Notice of Modification – Lists of Permitted Food Additives

Reference Number: NOM/ADM-0180

March 1, 2022



Canada

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, a new source 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 cellulose as an anticaking agent in non-dairy (i.e., plant-based) cheese flavoured preparations that are grated, shredded, cubed or diced. The requested maximum level of use is 2.0%.

Cellulose and microcrystalline cellulose have the same CAS RN (9004-34-6) and are already permitted as anticaking agents in cubed, diced, grated or shredded cheddar cheese and other standardized varieties of cheese, as well as unstandardized cubed, diced, grated or shredded cheese preparations. The petitioner had no objection to extending the request to include microcrystalline cellulose.

The results of the Food Directorate's evaluation of available scientific data support the safety of cellulose and microcrystalline cellulose for use as anticaking agents in plant-based products that resemble cheese that are cubed, diced, grated or shredded. Therefore, Health Canada has modified the [List of Permitted Anticaking Agents](#) to extend the use of cellulose and microcrystalline cellulose by adding the entries shown below to the List.

Modification to the *List of Permitted Anticaking Agents*

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
C.5	Cellulose	(4) Cubed, diced, grated or shredded plant-based products that resemble cheese	(4) If used singly, the amount not to exceed 2.0%. If used in combination with microcrystalline cellulose, the total combined amount not to exceed 2.0%.
M.5	Microcrystalline Cellulose	(4) Cubed, diced, grated or shredded plant-based products that resemble cheese	(4) If used singly, the amount not to exceed 2.0%. If used in combination with cellulose, the total combined amount not to exceed 2.0%.

Rationale

Health Canada's Food Directorate completed a premarket safety assessment of cellulose and microcrystalline cellulose for use as anticaking agents in cubed, diced, grated or shredded plant-based products that resemble cheese. The Department concluded that information related to allergenicity, chemistry, microbiology, nutrition and toxicology supports the safety of cellulose and microcrystalline cellulose for this use. Therefore, the Department has enabled this use of cellulose and microcrystalline cellulose by adding to the [List of Permitted Anticaking Agents](#) the new entries shown in the above table.

Other Relevant Information

Food additives such as cellulose and microcrystalline cellulose are required to meet food-grade specifications set out in Part B of the Regulations, where such specifications exist, or those set out in the most recent edition of 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. Specifications in the *Combined Compendium of Food Additive Specifications* 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 **March 1, 2022** the day it was published in the [List of Permitted Anticaking 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 new scientific information on the safety in use of any permitted food additive, including cellulose and microcrystalline cellulose. Anyone wishing to submit an inquiry or new scientific information on the use of these additives may do so in writing, by regular mail or electronically. If you wish to contact the Food Directorate electronically, please use the words "**cellulose and microcrystalline cellulose (NOM-0180)**" in the subject line of your e-mail.

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

251 Sir Frederick Banting Driveway

Tunney's Pasture, PL: 2202C

Ottawa, Ontario K1A 0K9

E-mail: bcs-bipc@hc-sc.gc.ca