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Notice of Modification to the *List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents* to Extend the Use of Gellan Gum to Beverage Whiteners

Notice of Modification – Lists of Permitted Food Additives

Reference Number: NOM/ADM-0183

June 3, 2022



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 gellan gum as a stabilizing agent in flavoured coffee whiteners. The requested maximum level of use is 350 parts per million (ppm).

Gellan gum is already permitted for use in Canada as a stabilizing agent in a variety of foods at various maximum levels ranging from 41.5 ppm to 5,000 ppm.

The results of the Food Directorate's evaluation of available scientific data support the safety and the efficacy of gellan gum for use as stabilizing agent in beverage whiteners. Therefore, Health Canada has modified the [List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents](#) to extend the use of gellan gum by adding the entry shown below to the list (bold font not used in the List).

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
G.2	Gellan Gum	(14) Beverage whiteners	(14) 350 p.p.m.

Rationale

Health Canada's Food Directorate completed a premarket safety and efficacy assessment of gellan gum for use as a stabilizing agent in beverage whiteners. The Department concluded that information related to chemistry and toxicology supports the requested use of gellan gum, and technical information indicates that gellan gum is effective for its intended purpose. Therefore, the Department has enabled the requested uses of gellan gum by adding to the [List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents](#) the new entry shown in the above table.

Other Relevant Information

Food additives such as gellan gum 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 **June 3, 2022** 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 new scientific information on the safety in use of any permitted food additive, including gellan gum. Anyone wishing to submit an inquiry or new scientific information on the use of this additive may do so in writing, by regular mail or electronically. If you wish to contact the Food Directorate electronically, please use the words "**gellan gum (NOM-0183)**" in the subject line of your e-mail.

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