



28 February 2017

(17-1205)

Page: 1/2

Committee on Sanitary and Phytosanitary Measures

Original: English/French

NOTIFICATION

<p>1. Notifying Member: <u>CANADA</u> If applicable, name of local government involved:</p>
<p>2. Agency responsible: Health Canada</p>
<p>3. Products covered (provide tariff item number(s) as specified in national schedules deposited with the WTO; ICS numbers should be provided in addition, where applicable): Lactylated Mono- and Di-glycerides and Sodium Stearoyl-2-Lactylate (ICS Codes: 67.220.20, 67.100.99)</p>
<p>4. Regions or countries likely to be affected, to the extent relevant or practicable: <input checked="" type="checkbox"/> All trading partners <input type="checkbox"/> Specific regions or countries:</p>
<p>5. Title of the notified document: Notice of Modification to the <i>List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents</i> and the <i>List of Permitted Food Additives with Other Generally Accepted Uses</i> to Enable the Use of Lactylated Mono- and Di-glycerides as an Emulsifying Agent and Sodium Stearoyl-2-Lactylate as a Whipping Agent, respectively, in Whipped Yogurt - Reference Number: NOM/ADM-0085. Language(s): English and French. Number of pages: 4 http://members.wto.org/crnattachments/2017/SPS/CAN/17_1115_00_e.pdf http://members.wto.org/crnattachments/2017/SPS/CAN/17_1115_00_f.pdf</p>
<p>6. Description of content: Health Canada's Food Directorate completed a premarket assessment of the requested use of Lactylated Mono- and Di-glycerides and Sodium Stearoyl-2-Lactylate in whipped yogurt. The assessment considered the toxicological safety of Lactylated Mono- and Di-glycerides and Sodium Stearoyl-2-Lactylate for this use, and no food safety concerns were identified.</p> <p>Both additives are already permitted for use in Canada. Lactylated mono- and di-glycerides are permitted as an emulsifying agent in unstandardized foods, a food category that includes whipped yogurt. Sodium stearoyl-2-lactylate is permitted as a whipping agent in certain standardized egg products and in oil toppings or topping mixes.</p> <p>As no safety concerns were raised through Health Canada's assessment, the Department has enabled the food additive use of Lactylated Mono- and Di-glycerides as an emulsifying agent and Sodium Stearoyl-2-Lactylate as a whipping agent described in the information document below by updating the <i>List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents</i> and <i>List of Permitted Food Additives with Other Generally Accepted Uses</i> effective 4 January 2017. The purpose of this communication is to publically announce the Department's decision in this regard and to provide the appropriate contact information for any inquiries or for those wishing to submit any new scientific information relevant to the safety of this food additive.</p>

7.	Objective and rationale: <input checked="" type="checkbox"/> food safety, <input type="checkbox"/> animal health, <input type="checkbox"/> plant protection, <input type="checkbox"/> protect humans from animal/plant pest or disease, <input type="checkbox"/> protect territory from other damage from pests.
8.	<p>Is there a relevant international standard? If so, identify the standard:</p> <p><input type="checkbox"/> Codex Alimentarius Commission (e.g. title or serial number of Codex standard or related text):</p> <p><input type="checkbox"/> World Organization for Animal Health (OIE) (e.g. Terrestrial or Aquatic Animal Health Code, chapter number):</p> <p><input type="checkbox"/> International Plant Protection Convention (e.g. ISPM number):</p> <p><input checked="" type="checkbox"/> None</p> <p>Does this proposed regulation conform to the relevant international standard?</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If no, describe, whenever possible, how and why it deviates from the international standard:</p>
9.	<p>Other relevant documents and language(s) in which these are available: Health Canada's Food and Nutrition - "Public Involvement and Partnerships" Website, posted 4 January 2017 (available in English and French): http://www.hc-sc.gc.ca/fn-an/consult/index-eng.php http://www.hc-sc.gc.ca/fn-an/consult/index-fra.php</p>
10.	<p>Proposed date of adoption (dd/mm/yy): 4 January 2017</p> <p>Proposed date of publication (dd/mm/yy):</p>
11.	<p>Proposed date of entry into force: <input type="checkbox"/> Six months from date of publication, and/or (dd/mm/yy): 4 January 2017</p> <p><input checked="" type="checkbox"/> Trade facilitating measure</p>
12.	<p>Final date for comments: <input type="checkbox"/> Sixty days from the date of circulation of the notification and/or (dd/mm/yy): 19 March 2017</p> <p>Agency or authority designated to handle comments: <input type="checkbox"/> National Notification Authority, <input checked="" type="checkbox"/> National Enquiry Point. Address, fax number and e-mail address (if available) of other body:</p>
13.	<p>Text(s) available from: <input type="checkbox"/> National Notification Authority, <input checked="" type="checkbox"/> National Enquiry Point. Address, fax number and e-mail address (if available) of other body:</p> <p>The "Notice of Modification to the List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents and the List of Permitted Food Additives with Other Generally Accepted Uses to Enable the Use of Lactylated Mono- and Di-glycerides as an Emulsifying Agent and Sodium Stearoyl-2-Lactylate as a Whipping Agent, respectively, in Whipped Yogurt - Reference Number: NOM/ADM-0085" is available through the following weblink:</p> <p>http://hc-sc.gc.ca/fn-an/consult/nom-adm-0085/index-eng.php (English) http://hc-sc.gc.ca/fn-an/consult/nom-adm-0085/index-fra.php (French)</p>