



4 October 2017

(17-5337)

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Committee on Sanitary and Phytosanitary Measures

Original: English/French

**NOTIFICATION**

<b>1. Notifying Member:</b> <u>CANADA</u> <b>If applicable, name of local government involved:</b>
<b>2. Agency responsible:</b> Health Canada
<b>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):</b> Carob bean gum and xanthan gum (ICS Code: 67.220.20)
<b>4. Regions or countries likely to be affected, to the extent relevant or practicable:</b> <input checked="" type="checkbox"/> All trading partners <input type="checkbox"/> Specific regions or countries:
<b>5. Title of the notified document:</b> Notice of Modification to the List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents to Enable the Use of Carob Bean Gum and Xanthan Gum in Mincemeat Reference Number: NOM/ADM-0104. <b>Language(s):</b> English and French. <b>Number of pages:</b> 4 <a href="https://members.wto.org/crnattachments/2017/SPS/CAN/17_4528_00_e.pdf">https://members.wto.org/crnattachments/2017/SPS/CAN/17_4528_00_e.pdf</a> <a href="https://members.wto.org/crnattachments/2017/SPS/CAN/17_4528_00_f.pdf">https://members.wto.org/crnattachments/2017/SPS/CAN/17_4528_00_f.pdf</a>
<b>6. Description of content:</b> Health Canada's Food Directorate received a food additive submission seeking approval for the use of carob bean gum (locust bean gum) and xanthan gum as thickening agents in mincemeat. However, carob bean gum and xanthan gum are not among the food additives currently permitted for use as thickening agents in mincemeat. Therefore, the petitioner requested a level of use consistent with Good Manufacturing Practice (GMP).  As no safety concerns were raised through Health Canada's assessment the Department has enabled carob bean gum and xanthan gum for use as thickening agents in mincemeat as described in the information document below by updating the <a href="#">List of Permitted Emulsifying, Gelling, Stabilizing, or Thickening Agents</a> , effective 26 September 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 these food additives.
<b>7. Objective and rationale:</b> <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.
<b>8. Is there a relevant international standard? If so, identify the standard:</b> <input type="checkbox"/> Codex Alimentarius Commission (e.g. title or serial number of Codex standard or related text): <input type="checkbox"/> World Organization for Animal Health (OIE) (e.g. Terrestrial or Aquatic Animal Health Code, chapter number):

<p><input type="checkbox"/> <b>International Plant Protection Convention (e.g. ISPM number):</b>  <input checked="" type="checkbox"/> <b>None</b></p> <p><b>Does this proposed regulation conform to the relevant international standard?</b>  <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p><b>If no, describe, whenever possible, how and why it deviates from the international standard:</b></p>
<p><b>9. Other relevant documents and language(s) in which these are available:</b>  Health Canada's Food and Nutrition – "Public Involvement and Partnerships" Website, posted 26 September 2017 (available in English and French):</p> <p><a href="https://www.canada.ca/en/health-canada/services/food-nutrition/public-involvement-partnerships.html">https://www.canada.ca/en/health-canada/services/food-nutrition/public-involvement-partnerships.html</a> (English)  <a href="https://www.canada.ca/fr/sante-canada/services/aliments-nutrition/participation-public-partenariats.html">https://www.canada.ca/fr/sante-canada/services/aliments-nutrition/participation-public-partenariats.html</a> (French)</p>
<p><b>10. Proposed date of adoption (dd/mm/yy):</b> 26 September 2017</p> <p><b>Proposed date of publication (dd/mm/yy):</b></p>
<p><b>11. Proposed date of entry into force:</b> <input type="checkbox"/> Six months from date of publication, and/or (dd/mm/yy): 26 September 2017</p> <p><input type="checkbox"/> Trade facilitating measure</p>
<p><b>12. Final date for comments:</b> <input type="checkbox"/> Sixty days from the date of circulation of the notification and/or (dd/mm/yy): 9 December 2017</p> <p><b>Agency or authority designated to handle comments:</b> <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><b>13. Text(s) available from:</b> <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 to Enable the Use of Carob Bean Gum and Xanthan Gum in Mincemeat Reference Number: NOM/ADM-0104" is available through the following weblink:</p> <p><a href="https://www.canada.ca/en/health-canada/services/food-nutrition/public-involvement-partnerships/modification-list-permitted-emulsifying-gelling-sabilizing-thickening-carob-bean-xanthan-gum.html">https://www.canada.ca/en/health-canada/services/food-nutrition/public-involvement-partnerships/modification-list-permitted-emulsifying-gelling-sabilizing-thickening-carob-bean-xanthan-gum.html</a> (English)  <a href="https://www.canada.ca/fr/sante-canada/services/aliments-nutrition/participation-public-partenariats/modification-liste-emulsifiants-gelifiants-stabilisants-epaississants-gomme-caroube-xanthane.html">https://www.canada.ca/fr/sante-canada/services/aliments-nutrition/participation-public-partenariats/modification-liste-emulsifiants-gelifiants-stabilisants-epaississants-gomme-caroube-xanthane.html</a> (French)</p> <p>or requested from:</p> <p>Canada's SPS and TBT Notification Authority and Enquiry Point  Technical Barriers and Regulations Division  Global Affairs Canada  111 Sussex Drive  Ottawa, Ontario  K1A 0G2  Tel: +(343) 203 4273  Fax: +(613) 943 0346  E-mail: enquiry@international.gc.ca</p>