



NOTIFICATION

1. Notifying Member: <u>CANADA</u> If applicable, name of local government involved:
2. Agency responsible: Health Canada
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): Benzoic Acid and its Salt (ICS Codes: 67.200.20, 67.120.30)
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:
5. Title of the notified document: Notice of Modification to the <i>List of Permitted Preservatives</i> to Enable the Use of Benzoic Acid and its Salts in Oyster Flavoured Sauce - Reference Number: NOM/ADM-0147. Language(s): English and French. Number of pages: 3 and 4 https://members.wto.org/crnattachments/2020/SPS/CAN/20_3550_00_e.pdf https://members.wto.org/crnattachments/2020/SPS/CAN/20_3550_00_f.pdf
6. Description of content: On occasion, Health Canada may identify the need to make changes to the <i>Lists of Permitted Food Additives</i> in order to correct minor errors, to adjust wording in the interest of clarity, to ensure consistency in terminology, or to make changes that are required as a consequence of amendments to the <i>Food and Drug Regulations</i> (Regulations) or emerging scientific developments related to the effectiveness and/or safety of an approved food additive. Health Canada's Food Directorate received a request seeking approval for the use of sodium benzoate as a preservative used at a maximum level of 1,000 ppm in oyster-flavoured sauce. Oyster-flavoured sauce is regulated as an unstandardized fish product in Canada, and consequently, is not permitted to contain either benzoic acid or salts of benzoic acid due to the exception captured under subitem B.1(2) of Part 2 of the <i>List of Permitted Preservatives</i> . The Food Directorate conducted an internal review of its files to understand the rationale behind the establishment of the exception, and found no scientific evidence, from a health and safety perspective, to soundly rationalize the establishment of the exception. In addition, emerging scientific developments have demonstrated the effective anti-microbiological activities of benzoic acid and its salts when used for the preservation of meat, poultry and fish products. Therefore, Health Canada has enabled the use of benzoic acid and its potassium and sodium salts described in the information document by modifying Part 2 of the <i>List of Permitted Preservatives</i> , effective 5 May 2020. 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 feedback on this modification.

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' Web-site, posted 5 May 2020 (available in English and French):</p> <p>https://www.canada.ca/en/health-canada/services/food-nutrition/public-involvement-partnerships.html (English)</p> <p>https://www.canada.ca/fr/sante-canada/services/aliments-nutrition/participation-public-partenariats.html (French)</p>
10.	<p>Proposed date of adoption (dd/mm/yy): 5 May 2020</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): 5 May 2020</p> <p><input 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): 1 August 2020</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. Text(s) available from: [] National Notification Authority, [X] National Enquiry Point. Address, fax number and e-mail address (if available) of other body:

The "*Notice of Modification to the List of Permitted Preservatives to Enable the Use of Benzoic Acid and its Salts in Oyster Flavoured Sauce - Reference Number: NOM/ADM-0147*" is available through the following weblink:

<https://www.canada.ca/en/health-canada/services/food-nutrition/public-involvement-partnerships/modification-list-permitted-preservatives-benzoic-acid.html> (English)

<https://www.canada.ca/fr/sante-canada/services/aliments-nutrition/participation-public-partenariats/modification-liste-agents-conservation-permettre-acide-benzoique.html>
(French)

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