



11 January 2016

(16-0203)

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): Amylase obtained from <i>Pseudomonas fluorescens</i> DC88 (ICS Code: 67.220.20)</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 Food Enzymes</i> to Enable the Use of Amylase Obtained from <i>Pseudomonas fluorescens</i> DC88 in Distillers' Mash and in Starch used in the Production of Dextrins, Maltose, Dextrose, Glucose (Glucose Syrup) or Glucose Solids (Dried Glucose Syrup) - Document Reference Number: NOM/ADM-0063 Language(s): English and French Number of pages: 4 http://members.wto.org/crnattachments/2016/SPS/CAN/16_0077_00_e.pdf http://members.wto.org/crnattachments/2016/SPS/CAN/16_0077_00_f.pdf</p>
<p>6. Description of content: Health Canada's Food Directorate completed a detailed safety assessment of a food additive submission seeking approval for the use of alpha-amylase obtained from <i>Pseudomonas fluorescens</i> DC88 as a food enzyme in distillers' mash and in starch used in the production of dextrins, maltose, dextrose, glucose (glucose syrup) or glucose solids (dried glucose syrup).</p> <p>Amylase from other sources is already permitted for use in Canada as a food enzyme used in distillers' mash and in starch used in the production of dextrins, maltose, dextrose, glucose (glucose syrup) or glucose solids (dried glucose syrup).</p> <p>The results of Health Canada's evaluation of available scientific data support the safety and efficacy of alpha-amylase obtained from <i>Pseudomonas fluorescens</i> DC88 when used as requested by the petitioner. Therefore, Health Canada has modified the <i>List of Permitted Food Enzymes</i> (http://www.hc-sc.gc.ca/fn-an/securit/addit/list/5-enzymes-eng.php), effective 4 January 2016.</p> <p>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> <p>Health Canada's Food Directorate is committed to reviewing any new scientific information on the safety in use of any food additive, including alpha-amylase obtained from <i>Pseudomonas fluorescens</i> DC88. Anyone wishing to submit new scientific information on the use of this food additive or to submit any inquiries may do so in writing, by regular mail or electronically.</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 (<i>e.g. title or serial number of Codex standard or related text</i>)</p> <p><input type="checkbox"/> World Organization for Animal Health (OIE) (<i>e.g. Terrestrial or Aquatic Animal Health Code, chapter number</i>)</p> <p><input type="checkbox"/> International Plant Protection Convention (<i>e.g. ISPM number</i>)</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 2016 (available in English and French):</p> <p>http://www.hc-sc.gc.ca/fn-an/consult/index-eng.php (English) http://www.hc-sc.gc.ca/fn-an/consult/index-fra.php (French)</p>
10.	<p>Proposed date of adoption (dd/mm/yy): 4 January 2016</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 2016</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): 18 March 2016</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 <i>List of Permitted Food Enzymes</i> to Enable the Use of Amylase Obtained from <i>Pseudomonas fluorescens</i> DC88 in Distillers' Mash and in Starch used in the Production of Dextrins, Maltose, Dextrose, Glucose (Glucose Syrup) or Glucose Solids (Dried Glucose Syrup) - Document Reference Number: NOM/ADM-0063" is available through the following weblink:</p> <p>http://www.hc-sc.gc.ca/fn-an/consult/nom-adm-0063/index-eng.php (English) http://www.hc-sc.gc.ca/fn-an/consult/nom-adm-0063/index-fra.php (French)</p>