NOTIFICATION

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| **1.** | **Notifying Member:** Canada**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):** Sucrose esters of fatty acids (ICS Code: 67.220.20) |
| **4.** | **Regions or countries likely to be affected, to the extent relevant or practicable:****[****X] All trading partners** **[ ]** **Specific regions or countries:**  |
| **5.** | **Title of the notified document:** Notice of Modification to the *List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents* to Extend the Use of Sucrose Esters of Fatty Acids in Dry Sauce or Dry Soup Bases or Mixes and Unstandardized Dairy-Based Beverages - Reference Number: NOM/ADM-0121. **Language(s):** English and French. **Number of pages:** 4<https://members.wto.org/crnattachments/2018/SPS/CAN/18_3961_00_e.pdf><https://members.wto.org/crnattachments/2018/SPS/CAN/18_3961_00_f.pdf> |
| **6.** | **Description of content:** Health Canada's Food Directorate received two food additive submissions seeking approval for the use of sucrose esters of fatty acids as an emulsifier and stabilizer at a maximum level of use of 0.5% in dry sauce or dry soup bases or mixes and 0.07% in unstandardized dairy-based beverages.Sucrose esters of fatty acids is already permitted for use in Canada as an emulsifier and stabilizer in carotenoid colour preparations, unstandardized confectionery, unstandardized confectionery coatings, whipped vegetable oil topping, unstandardized frozen dessert coatings and unstandardized frozen non-dairy desserts. The related food additive sucrose monoesters of lauric, palmitic or stearic acid is permitted in unstandardized beverages (which includes unstandardized dairy-based beverages), unstandardized beverage concentrates and unstandardized beverage mixes.As no safety concerns were raised through Health Canada's assessment, the Department has enabled the use of the food additive sucrose esters of fatty acids described in the information document below by updating the *List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents*, effective 18 July 2018.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. |
| **7.** | **Objective and rationale: [****X] food safety, [ ]****animal health, [ ]****plant protection, [ ]****protect humans from animal/plant pest or disease, [ ]****protect territory from other damage from pests.**  |
| **8.** | **Is there a relevant international standard? If so, identify the standard:****[ ]** **Codex Alimentarius Commission *(e.g. title or serial number of Codex standard or related text)*:****[ ]** **World Organization for Animal Health (OIE) *(e.g. Terrestrial or Aquatic Animal Health Code, chapter number)*:** **[ ]** **International Plant Protection Convention *(e.g. ISPM number)*:** **[****X] None****Does this proposed regulation conform to the relevant international standard?** **[ ]** **Yes [ ]** **No****If no, describe, whenever possible, how and why it deviates from the international standard:**  |
| **9.** | **Other relevant documents and language(s) in which these are available:** Health Canada's Food and Nutrition - "Public Involvement and Partnerships" Website, posted 18 July 2018:<https://www.canada.ca/en/health-canada/services/food-nutrition/public-involvement-partnerships.html> (English)<https://www.canada.ca/fr/sante-canada/services/aliments-nutrition/participation-public-partenariats.html> (French)  |
| **10.** | **Proposed date of adoption *(dd/mm/yy)*:** 18 July 2018**Proposed date of publication *(dd/mm/yy)*:**  |
| **11.** | **Proposed date of entry into force: [ ]****Six months from date of publication**, **and/or** ***(dd/mm/yy)*:** 18 July 2018**[ ]** **Trade facilitating measure**  |
| **12.** | **Final date for comments: [ ]****Sixty days from the date of circulation of the notification and/or *(dd/mm/yy)*:** 30 September 2018**Agency or authority designated to handle comments: [ ]****National Notification Authority, [****X] National Enquiry Point. Address, fax number and e-mail address (if available) of other body:**  |
| **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 Emulsifying, Gelling, Stabilizing or Thickening Agents to Extend the Use of Sucrose Esters of Fatty Acids in Dry Sauce or Dry Soup Bases or Mixes and Unstandardized Dairy-Based Beverages - Reference Number: NOM/ADM-0121"* is available through the following weblinks:<https://www.canada.ca/en/health-canada/services/food-nutrition/public-involvement-partnerships/modification-permitted-thickening-sucrose-esters-fatty-acids-mixes.html> (English)<https://www.canada.ca/fr/sante-canada/services/aliments-nutrition/participation-public-partenariats/modification-autorises-epaississants-bases-esters-saccharosiques-acides-gras.html> (French)or requested from: Canada's SPS & TBT Notification Authority and Enquiry PointGlobal Affairs CanadaTechnical Barriers and Regulations Division111 Sussex DriveOttawa, ON, K1A 0G2CanadaTel: +(343) 203 4273Fax: +(613) 943 0346E-mail: enquirypoint@international.gc.ca |