

## Government of Canada

## Gouvernement du Canada

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## 8. List of Permitted Food Additives with Other Accepted Uses (Lists of Permitted Food Additives)

This List of Permitted Food Additives with Other Accepted Uses sets out authorized miscellaneous food additives. This list is incorporated by reference in the <a href="Marketing Authorization for Food Additives with Other Accepted Uses">Marketing Authorization for Food Additives with Other Accepted Uses</a>.

**Note:** A <u>transition guide</u> has been created to provide stakeholders with further information on the Lists of Permitted Food Additives as well as guidance on how to interpret and use these lists.

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Access archived versions of this list.

## **List of Permitted Food Additives with Other Accepted Uses**

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Purpose of Use	Column 4 Maximum Level of Use and Other Conditions
A.01	Acacia Gum	Ale; Beer; Light beer; Malt liquor; Porter; Stout; Wine	Fining agent	Good Manufacturing Practice
A.1	Acetylated Monoglycerides	Unstandardized foods	Coating; Release agent	Good Manufacturing Practice
A.1.01	Agar	Wine	Fining agent	Good Manufacturing Practice

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Purpose of Use	Column 4 Maximum Level of Use and Other Conditions
S.7.02	Sodium Potassium tripolyphosphate	Frozen clams; Frozen cooked shrimp; Frozen crab; Frozen fish fillets; Frozen lobster; Frozen minced fish; Frozen shrimp; Frozen squid	To reduce processing losses and to reduce thaw drip	Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic
S.7.1	Sodium Pyrophosphate, tetrabasic	Frozen clams; Frozen cooked shrimp; Frozen crab; Frozen fish fillets; Frozen lobster; Frozen minced fish; Frozen shrimp; Frozen squid	To reduce processing losses and to reduce thaw drip	Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic
S.7.2	Sodium Pyrophosphate, tribasic	Frozen clams; Frozen cooked shrimp; Frozen crab; Frozen fish fillets; Frozen lobster; Frozen minced fish; Frozen shrimp; Frozen squid	To reduce processing losses and to reduce thaw drip	Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic
<b>S.8</b>	Sodium Silicate	Canned drinking water	Corrosion inhibitor	Good Manufacturing Practice
<b>S.9</b>	Sodium Stearate	Chewing gum	Plasticizing agent	Good Manufacturing Practice
S.9A	Sodium Stearoyl-2- Lactylate	(1) Frozen egg-white (frozen albumen); Liquid egg-white (liquid albumen)	(1) Whipping agent	(1) 0.05%
		(2) Dried egg-white (dried albumen)	(2) Whipping agent	(2) 0.5%