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Notice of Modification to the *Lists of Permitted Food Additives* to Enable the Use of Tripotassium Phosphate (Potassium Phosphate, Tribasic), Potassium Tripolyphosphate, Sodium Potassium Tripolyphosphate and Sodium Potassium Hexametaphosphate in Various Standardized and Unstandardized Foods

Notice of Modification – *Lists of Permitted Food Additives*

Reference Number: [NOM/ADM-0048]

April 14, 2015

Bureau of Chemical Safety
Food Directorate
Health Products and Food Branch



Canada

Notice of Modification to the *Lists of Permitted Food Additives* to Enable the Use of Tripotassium Phosphate (Potassium Phosphate, Tribasic), Potassium Tripolyphosphate, Sodium Potassium Tripolyphosphate and Sodium Potassium Hexametaphosphate in Various Standardized and Unstandardized Foods

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Summary

Food additives are regulated in Canada under [Marketing Authorizations](#) (MAs) issued by the Minister of Health and the *Food and Drug Regulations*. Approved food additives and their permitted conditions of use are set out in the [Lists of Permitted Food Additives](#) that are incorporated by reference in the MA's and published on Health Canada's website. A petitioner can request that Health Canada approve a new additive or a new condition of use for an already approved food additive by filing a food additive submission with the Department's Food Directorate. Health Canada uses this premarket approval process to determine whether the scientific data support the safety of food additives when used under specified conditions in foods sold in Canada.

Health Canada received five food additive submissions that together sought approval for the use of tripotassium phosphate (potassium phosphate, tribasic), potassium tripolyphosphate, sodium potassium tripolyphosphate and sodium potassium hexametaphosphate in those foods where trisodium phosphate (referred to in the *Lists of Permitted Food Additives* as sodium phosphate, tribasic), sodium tripolyphosphate and sodium hexametaphosphate are already permitted. The requested levels and conditions of use of these potassium and sodium potassium phosphates are the same as for the already permitted sodium analogues.

The results of Health Canada's evaluation of available scientific data support the safety of tripotassium phosphate (which will be referred to in the *Lists of Permitted Food Additives* as potassium phosphate, tribasic), potassium tripolyphosphate, sodium potassium tripolyphosphate and sodium potassium hexametaphosphate when used as requested.

Since the new potassium phosphates and sodium potassium phosphates are food additives that were not previously permitted for use in Canada, Health Canada published a [Proposal to Enable the Use of Tripotassium Phosphate \(Potassium Phosphate, Tribasic\), Potassium Tripolyphosphate, Sodium Potassium Tripolyphosphate and Sodium Potassium Hexametaphosphate in Various Standardized and Unstandardized Foods](#) on September 11, 2014, requesting comments. The proposal also included extensions of use for certain already-permitted phosphates that would improve consistency among food additive provisions for phosphates.

No scientific information was submitted to the Department as a result of this publication that altered the conclusion of the safety assessment. Since the outcome of the evaluation remains as indicated in the published proposal, Health Canada has modified the *Lists of Permitted Food Additives* as described below. The modifications to the Lists are presented in Annex A.

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Modification to the *Lists of Permitted Food Additives*

List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents:

- Permit the use of potassium phosphate, tribasic in the same foods and with the same maximum levels of use and other conditions as sodium phosphate, tribasic.
- Permit the use of sodium potassium hexametaphosphate in the same foods and with the same maximum levels of use and other conditions as sodium hexametaphosphate.
- Permit the use of potassium tripolyphosphate, sodium potassium tripolyphosphate and sodium pyrophosphate, tribasic (trisodium pyrophosphate) in a blend of prepared fish and prepared meat referred to in paragraph B.21.006 (n) of the FDR.
- Extend the use of potassium pyrophosphate, tetrabasic and sodium acid pyrophosphate to a blend of prepared fish and prepared meat referred to in paragraph B.21.006 (n) of the FDR.
- Consequential modifications to column 3 of item (1) of calcium citrate, calcium phosphate dibasic, potassium citrate, potassium phosphate dibasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium citrate, sodium gluconate, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium tartrate, sodium pyrophosphate tetrabasic, sodium tartrate as well as item (6) of sodium hexametaphosphate and sodium phosphate dibasic were required to allow for potassium phosphate tribasic and sodium potassium hexametaphosphate to be used in combination with these additives.

List of Permitted Food Additives with Other Generally Accepted Uses:

- Permit the use of potassium tripolyphosphate and sodium potassium tripolyphosphate in frozen clams, frozen cooked shrimp, frozen crab, frozen fish fillets, frozen lobster, frozen minced fish, frozen shrimp and frozen squid with the purpose of use "To reduce processing losses and to reduce thaw drip".
- Permit the use of sodium potassium hexametaphosphate in the same foods and at the same maximum levels of use as sodium hexametaphosphate.
- Extend the use of potassium pyrophosphate, tetrabasic to frozen clams, frozen cooked shrimp, frozen crab, frozen fish fillets, frozen lobster, frozen minced fish, frozen shrimp and frozen squid with the purpose of use "To reduce processing losses and to reduce thaw drip".
- Extend the use of sodium acid pyrophosphate, sodium hexametaphosphate and sodium pyrophosphate, tetrabasic to frozen cooked shrimp with the purpose of use "To reduce processing losses and to reduce thaw drip".
- Extend the use of sodium pyrophosphate, tetrabasic in frozen squid to include the use of this phosphate in combination with other phosphates permitted in this food.
- Extend the use of sodium pyrophosphate, tribasic (trisodium pyrophosphate) to frozen squid and frozen cooked shrimp, with the purpose of use "To reduce processing losses

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and to reduce thaw drip”, for use singly or in combination with other phosphates permitted in this food.

- Extend the use of sodium carbonate to include its use in combination with sodium potassium hexametaphosphate or with sodium hexametaphosphate and sodium potassium hexametaphosphate, and extend the use of sodium carbonate in combination with sodium potassium hexametaphosphate or with sodium potassium hexametaphosphate and sodium hexametaphosphate, to frozen squid, frozen cooked shrimp and frozen minced fish.
- Include an entry in the list for the use of sodium hexametaphosphate in frozen minced fish, with the purpose of use “To reduce processing losses and to reduce thaw drip”. This is a corrective modification to reflect the food additive provision that already exists in the standard set out in B.21.003(c).
- For consistency, the purpose of use “To reduce processing losses” associated with the use of sodium hexametaphosphate in frozen clams, frozen cooked shrimp, frozen crab, frozen fish fillets, frozen lobster, frozen minced fish, frozen shrimp and frozen squid is extended to sodium carbonate.
- Replace “Frozen fish” in column 2 of Item S.7 (sodium phosphate, dibasic) with “Glaze of frozen fish” to align with the standard set out in B.21.003 (b).
- In the French version of the list, the name of the food additive identified as item S.7 was changed from “Phosphate dibasique de sodium” to “Phosphate disodique” for a consistent naming convention in the *Lists of Permitted Food Additives*.
- In the English version of the list, the name of the food additive identified as item T.5 was changed from “Trisodium pyrophosphate” to “Sodium Pyrophosphate, tribasic” for consistent naming convention in the *Lists of Permitted Food Additives*. The item number was also changed from T.5 to S.7.2 in both the French and English versions of the list.

List of pH Adjusting Agents, Acid-Reacting Materials and Water Correcting Agents:

- Permit potassium phosphate, tribasic in ale, beer, malt liquor, porter, stout and unstandardized foods at a maximum level of use consistent with good manufacturing practice.
- Permit potassium tripolyphosphate, sodium potassium hexametaphosphate and sodium potassium tripolyphosphate in unstandardized foods at a maximum level of use consistent with good manufacturing practice.
- In the French version of the list, the name of the food additive identified as item P.10 was changed from “Phosphate bipotassique” to “Phosphate dipotassique” for consistent naming convention in the *Lists of Permitted Food Additives*.
- In the French version of the list, the name of the food additive identified as item S.17 was changed from “Phosphate bisodique” to “Phosphate disodique” for consistent naming convention in the *Lists of Permitted Food Additives*.
- In the French version of the list, the name of the food additive identified as item S.22 was corrected from “Polyphosphate trisodique” to “Triphosphate de sodium”.

List of Permitted Sequestering Agents:

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- Permit the use of potassium tripolyphosphate and sodium potassium tripolyphosphate in the same foods with the same maximum levels of use and other conditions as sodium tripolyphosphate.
- Permit the use of sodium potassium hexametaphosphate in the same foods with the same maximum levels of use and other conditions as sodium hexametaphosphate. However, the use of sodium potassium hexametaphosphate in liquid whey destined for the manufacture of concentrated or dried whey products to be used in infant formula is not being enabled at this time. This is because an amendment of the *Marketing Authorization for Food Additives That May Be Used as Sequestering Agents* is needed to exempt this use of the food additive from the application of section B.25.062 of the FDR.
- Extend the use of potassium phosphate, monobasic; potassium phosphate, dibasic; sodium acid pyrophosphate; sodium hexametaphosphate; sodium phosphate, dibasic; sodium phosphate, monobasic and sodium pyrophosphate, tribasic (trisodium pyrophosphate) to meat tenderizers at a maximum level of use consistent with good manufacturing practice.
- Extend the use of potassium pyrophosphate, tetrabasic and sodium pyrophosphate, tetrabasic to canned seafood.
- Extend the use of potassium pyrophosphate, tetrabasic; potassium phosphate, monobasic and potassium phosphate, dibasic to injection or cover solutions for use in the curing of poultry or poultry meat, and pumping pickle for the curing of pork, beef and lamb cuts.
- In the English version of the list, the name of the food additive identified as item T.1 was changed from “Trisodium pyrophosphate” to “Sodium pyrophosphate, tribasic” for consistent naming convention in the *Lists of Permitted Food Additives*. The item number was also changed from T.1 to S.6.1 in both the French and English versions of the list.

List of Permitted Starch-Modifying Agents:

- Permit the use of potassium tripolyphosphate and sodium potassium tripolyphosphate in starch at a maximum level of use such that the total residual phosphate does not exceed 0.4% calculated as phosphorus.

Rationale

Health Canada’s Food Directorate completed a pre-market safety assessment of tripotassium phosphate (potassium phosphate, tribasic), potassium tripolyphosphate, sodium potassium tripolyphosphate and sodium potassium hexametaphosphate. The assessment considered toxicological, nutritional and technical aspects of these additives when used as requested in the food additive submissions. The assessment also included a review of permitted phosphate additives for use in meat, fish and poultry. This portion of the review was conducted to provide consistency among the permitted uses of certain phosphate additives.

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Based on the results of the safety assessment, Health Canada's Food Directorate considers that the data support the safety of tripotassium phosphate (potassium phosphate, tribasic), potassium tripolyphosphate, sodium potassium tripolyphosphate and sodium potassium hexametaphosphate when used under the conditions of use set out in the annexed table. The Department has therefore enabled the use of tripotassium phosphate (potassium phosphate, tribasic), potassium tripolyphosphate, sodium potassium tripolyphosphate and sodium potassium hexametaphosphate, as described in Annex A. Since the results of the assessment also supported extending the uses of some already-permitted phosphates, these uses are being enabled as described in Annex A.

Other Relevant Information

Potassium phosphate, tribasic (tripotassium phosphate), potassium tripolyphosphate, sodium potassium tripolyphosphate, and sodium potassium hexametaphosphate used in foods sold in Canada must meet the food-grade specifications set out in the most recent edition of the *Food Chemicals Codex* (FCC). The FCC is a compendium of standards for purity and identity of food ingredients, including food additives, which is published by the United States Pharmacopeial Convention.

These new food additive provisions will allow manufacturers to reduce the sodium content of foods by replacing some or all of the already-permitted sodium phosphates with the new potassium and sodium potassium versions.

Notification – Summary of Comments

In response to *Health Canada's Proposal to Enable the Use of Tripotassium Phosphate (Potassium Phosphate, Tribasic), Potassium Tripolyphosphate, Sodium Potassium Tripolyphosphate and Sodium Potassium Hexametaphosphate in Various Standardized and Unstandardized Foods* which was published on September 11, 2014, Health Canada received letters from two food industry organizations supporting the proposal, as well as correspondence from three health care professionals concerned about the proposal. Concerns were that there could be an impact on persons with kidney disease who need to restrict their intake of potassium and phosphate, including a reduction in food choices available to them, an effect on cardiovascular health for persons without kidney disease, and an effect on bone health, including bone health of children.

In response to these concerns, Health Canada indicated that the new additives would be permitted for use in those foods that are already permitted to contain sodium phosphates. The proposal does not expand the foods that are permitted to contain phosphate additives, and it maintains the maximum level of use on a phosphate basis that is already allowed for the sodium phosphates. As a result, the amount of phosphate that is permitted to be added to food has not changed under the new phosphate food additive provisions.

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The prepackaged foods to which these additives are permitted to be added must meet the applicable labelling requirements set out in Division 1 of the *Food and Drug Regulations* (FDR), including the requirements related to the list of ingredients on product labels. Sections B.01.090 and B.01.091 of the FDR specifically set out labelling requirements when phosphate salts are used in solid cut meat and solid cut poultry meat. Individuals who need to limit their intake of potassium phosphates or sodium potassium phosphates for health reasons will continue to be able to do so by checking the label on prepackaged foods.

The new food additive provisions will provide an additional option to food manufacturers for reducing the sodium content of foods offered for sale in Canada.

Implementation and Enforcement

The above modification came into force **April 14, 2015**, the day it was published in the [*Lists of Permitted Food Additives*](#).

The Canadian Food Inspection Agency is responsible for the enforcement of the *Food and Drugs Act* and its associated regulations with respect to foods.

Contact Information

Health Canada's Food Directorate is committed to reviewing any new scientific information on the safety in use of any food additive, including the phosphate food additives identified in this notice. Anyone wishing to submit new scientific information on the use of these additives or to submit any inquiries may do so in writing, by regular mail or electronically. If you wish to contact the Food Directorate electronically, please use the words "**Potassium Phosphates and Sodium-Potassium Phosphates**" in the subject line of your e-mail.

[Bureau of Chemical Safety, Food Directorate](#)

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Annex A

Modifications to the Lists of Permitted Food Additives to Enable the Use of Tripotassium Phosphate (Potassium phosphate, tribasic), Potassium Tripolyphosphate, Sodium Potassium Tripolyphosphate and Sodium Hexametaphosphate in Various Standardized and Unstandardized Foods

The text identified in **bold** is to be added and/or modified.

Modifications to List 4 – *List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents*

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
C.4	Calcium Citrate	(1) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	(1) 4.0%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the total amount of these salts not to exceed 4.0% when calculated as anhydrous salts and the total amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5%.
		(2) No change	
C.9	Calcium Phosphate, dibasic	(1) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed	(1) 3.5%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate,

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		(naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.
		(2) No change	
P.9	Potassium Citrate	(1) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	(1) 4.0%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.
P.11	Potassium Phosphate, dibasic	(1) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	(1) 3.5%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.
P.11A	Potassium Phosphate, tribasic	(1) Cream cheese spread; Cream cheese spread with (naming the added	(1) 3.5%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic,

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		ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.
		(2) Unstandardized foods	(2) Good Manufacturing Practice
P.11B	Potassium Pyrophosphate, tetrabasic	A blend of prepared fish and prepared meat referred to in paragraph B.21.006 (n)	0.15% calculated as sodium phosphate, dibasic. If any combination of potassium pyrophosphate tetrabasic, potassium tripolyphosphate, sodium acid pyrophosphate, sodium hexametaphosphate, sodium potassium hexametaphosphate, sodium potassium tripolyphosphate, sodium pyrophosphate tetrabasic, sodium tripolyphosphate or sodium pyrophosphate tribasic is used, total added phosphate not to exceed 0.4%, calculated as sodium phosphate, dibasic.
P.11C	Potassium Tripolyphosphate	A blend of prepared fish and prepared meat referred to in paragraph B.21.006 (n)	0.15% calculated as sodium phosphate, dibasic. If any combination of potassium pyrophosphate tetrabasic, potassium tripolyphosphate, sodium acid pyrophosphate, sodium hexametaphosphate, sodium potassium hexametaphosphate, sodium potassium tripolyphosphate, sodium pyrophosphate tetrabasic, sodium tripolyphosphate or sodium pyrophosphate tribasic is used, total added phosphate not to exceed 0.4%, calculated as sodium phosphate, dibasic.
S.1	Sodium Acid Pyrophosphate	(1) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese	(1) 3.5%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium

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		spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.
		(2) A blend of prepared fish and prepared meat referred to in paragraph B.21.006 (n)	(2) 0.15% calculated as sodium phosphate, dibasic. If any combination of potassium pyrophosphate tetrabasic, potassium tripolyphosphate, sodium acid pyrophosphate, sodium hexametaphosphate, sodium potassium hexametaphosphate, sodium potassium tripolyphosphate, sodium pyrophosphate tetrabasic, sodium tripolyphosphate or sodium pyrophosphate tribasic is used, total added phosphate not to exceed 0.4%, calculated as sodium phosphate, dibasic.
S.2A	Sodium Aluminum Phosphate	(1) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	(1) 3.5%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.
S.6	Sodium Citrate	(1) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese	(1) 4.0%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium

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		spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.
		(2) to (5) No change.	
S.8	Sodium Gluconate	(1) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	(1) 4.0%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.
S.9	Sodium Hexametaphosphate	(1) No change	
		(2) No change	
		(3) Infant formula	(3) 0.05% in the product as consumed. If used in combination with sodium potassium hexametaphosphate, total amount not to exceed 0.05% in the product as consumed, calculated as sodium hexametaphosphate.
		(4) No change	
		(5) No change	
		(6) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added	(6) 3.5%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate,

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		ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.
		(7) A blend of prepared fish and prepared meat referred to in paragraph B.21.006 (n)	(7) 0.15% calculated as sodium phosphate, dibasic. If any combination of potassium pyrophosphate tetrabasic, potassium tripolyphosphate, sodium acid pyrophosphate, sodium hexametaphosphate, sodium potassium hexametaphosphate, sodium potassium tripolyphosphate, sodium pyrophosphate tetrabasic, sodium tripolyphosphate or sodium pyrophosphate tribasic is used, total added phosphate not to exceed 0.4%, calculated as sodium phosphate, dibasic.
		(8) No change	
S.11	Sodium Phosphate, dibasic	(1) to (5) No change	
		(6) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	(6) 3.5%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.
S.12	Sodium Phosphate, monobasic	(1) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added	(1) 3.5%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate

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		ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.
		(2) No change	
S.13	Sodium Phosphate, tribasic	(1) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	(1) 3.5%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.
		(2) No change	
S.13A	Sodium Potassium Hexameta-phosphate	(1) Mustard pickles; Relishes	(1) Good Manufacturing Practice
		(2) Ice milk; Ice milk mix	(2) 0.5% in accordance with the requirements of section B.08.071
		(3) Infant formula	(3) 0.05% in the product as consumed, calculated as sodium hexametaphosphate. If used in combination with sodium hexametaphosphate, total amount not to exceed 0.05% in the product as consumed, calculated as sodium hexametaphosphate.
		(4) Sherbet	(4) 0.75% in accordance with the requirements of section B.08.063

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		(5) Unstandardized foods	(5) Good Manufacturing Practice
		(6) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	(6) 3.5%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.
		(7) A blend of prepared fish and prepared meat referred to in paragraph B.21.006 (n)	(7) 0.15% calculated as sodium phosphate, dibasic. If any combination of potassium pyrophosphate tetrabasic, potassium tripolyphosphate, sodium acid pyrophosphate, sodium hexametaphosphate, sodium potassium hexametaphosphate, sodium potassium tripolyphosphate, sodium pyrophosphate tetrabasic, sodium tripolyphosphate or sodium pyrophosphate tribasic is used, total added phosphate not to exceed 0.4%, calculated as sodium phosphate, dibasic.
		(8) Ice cream mix; Ice cream	(8) 0.5% in accordance with the requirements of section B.08.061
S.14	Sodium Potassium Tartrate	(1) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese;	(1) 4.0%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium

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		Processed (naming the variety) cheese with (naming the added ingredients)	potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.
		(2) No change	
S.14A	Sodium Potassium Tripolyphosphate	A blend of prepared fish and prepared meat referred to in paragraph B.21.006 (n)	0.15% calculated as sodium phosphate, dibasic. If any combination of potassium pyrophosphate tetrabasic, potassium tripolyphosphate, sodium acid pyrophosphate, sodium hexametaphosphate, sodium potassium hexametaphosphate, sodium potassium tripolyphosphate, sodium pyrophosphate tetrabasic, sodium tripolyphosphate or sodium pyrophosphate tribasic is used, total added phosphate not to exceed 0.4%, calculated as sodium phosphate, dibasic.
S.15	Sodium Pyrophosphate, tetrabasic	(1) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	(1) 3.5%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.
		(2) No change	
		(3) A blend of prepared fish and prepared meat referred to in paragraph B.21.006 (n)	(3) 0.15% calculated as sodium phosphate, dibasic. If any combination of potassium pyrophosphate tetrabasic, potassium tripolyphosphate, sodium acid pyrophosphate, sodium hexametaphosphate, sodium potassium hexametaphosphate, sodium potassium tripolyphosphate, sodium pyrophosphate tetrabasic, sodium tripolyphosphate or

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			sodium pyrophosphate tribasic is used, total added phosphate not to exceed 0.4%, calculated as sodium phosphate, dibasic.
S.15A	Sodium pyrophosphate, tribasic	A blend of prepared fish and prepared meat referred to in paragraph B.21.006 (n)	0.15% calculated as sodium phosphate, dibasic. If any combination of potassium pyrophosphate tetrabasic, potassium tripolyphosphate, sodium acid pyrophosphate, sodium hexametaphosphate, sodium potassium hexametaphosphate, sodium potassium tripolyphosphate, sodium pyrophosphate tetrabasic, sodium tripolyphosphate or sodium pyrophosphate tribasic is used, total added phosphate not to exceed 0.4%, calculated as sodium phosphate, dibasic.
S.15B	Sodium Stearoyl-2-Lactylate	(1) Icing and icing mixes	(1) 0.4% of dry ingredient weight
		(2) Fillings and filling mixes	(2) 0.5% of dry ingredient weight
		(3) Puddings and pudding mixes	(3) 0.2% of the finished product
		(4) Sour cream substitutes	(4) 1.0% of dry ingredient weight
		(5) Vegetable oil creaming agents	(5) 2.0% of dry ingredient weight
		(6) Batter mix	(6) 0.75% of dry ingredient weight
		(7) Unstandardized cream-based liquors	(7) 0.35% of the finished product
		(8) French dressing; Salad dressing	(8) 0.4% of the finished product
		(9) Soups	(9) 0.2% of the finished product
S.15C	Sodium Stearate	(1) Fillings; Icings; Unstandardized bakery products; Unstandardized confectionery	(1) Good Manufacturing Practice
S.16	Sodium Tartrate	(1) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added	(1) 4.0%. If any combination of calcium phosphate dibasic, potassium phosphate dibasic, potassium phosphate tribasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate

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		ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium potassium hexametaphosphate, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate or sodium gluconate is used, the amount of phosphate salts, calculated as anhydrous salts, not to exceed 3.5% and total anhydrous salts not to exceed 4.0%.
S.16A	Sodium Tripolyphosphate	A blend of prepared fish and prepared meat referred to in paragraph B.21.006 (<i>n</i>)	0.15% calculated as sodium phosphate, dibasic. If any combination of potassium pyrophosphate tetrabasic, potassium tripolyphosphate, sodium acid pyrophosphate, sodium hexametaphosphate, sodium potassium hexametaphosphate, sodium potassium tripolyphosphate, sodium pyrophosphate tetrabasic, sodium tripolyphosphate or sodium pyrophosphate tribasic is used, total added phosphate not to exceed 0.4%, calculated as sodium phosphate, dibasic.

Modifications to List 8 – *List of Permitted Food Additives with Other Generally 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
P.5.1	Potassium 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
P.5.2	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.1.1	Sodium Acid	Frozen clams;	To reduce processing	Total added phosphate not to

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	Pyrophosphate	Frozen cooked shrimp; Frozen crab; Frozen fish fillets; Frozen lobster; Frozen minced fish; Frozen shrimp; Frozen squid	losses and to reduce thaw drip	exceed 0.5%, calculated as sodium phosphate, dibasic
		(2) REMOVE item (2) from list. It has been merged with item 1 above.		
S.3A	Sodium Carbonate	In combination with sodium hexametaphosphate or sodium potassium hexametaphosphate, or both, for use in or upon frozen clams, frozen cooked shrimp, frozen crab, frozen fish fillets, frozen lobster, frozen minced fish, frozen shrimp or frozen squid	To reduce processing losses and to reduce thaw drip	15% of the combination of sodium carbonate and one of sodium hexametaphosphate or sodium potassium hexametaphosphate, or both
		(2) REMOVE item (2) from list. It has been merged with item 1 above.		
S.6	Sodium Hexametaphosphate	(1) Beef blood	(1) Anti-coagulant	(1) 0.2%. If used in combination with sodium potassium hexametaphosphate, the total amount not to exceed 0.2%, calculated as sodium hexametaphosphate.
		(2) Frozen clams; Frozen cooked shrimp; Frozen crab; Frozen fish fillets; Frozen lobster; Frozen minced fish; Frozen shrimp; Frozen squid	(2) To reduce processing losses and to reduce thaw drip	(2) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic

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		(3) Gelatin intended for marshmallow compositions	(3) Whipping agent	(3) 2%. If used in combination with sodium potassium hexametaphosphate, the total amount not to exceed 2%, calculated as sodium hexametaphosphate.
		(4) REMOVE item (4) from list. It has been merged with item 2 above.		
S.7	Sodium Phosphate, dibasic	(1) Glaze for frozen fish	(1) To prevent cracking of glaze	(1) Good Manufacturing Practice
		(2) No change		
S.7.01	Sodium Potassium Hexametaphosphate	(1) Beef blood	(1) Anti-coagulant	(1) 0.2% calculated as sodium hexametaphosphate. If used in combination with sodium hexametaphosphate, the total amount not to exceed 0.2%, calculated as sodium hexametaphosphate.
		(2) Frozen clams; Frozen cooked shrimp; Frozen crab; Frozen fish fillets; Frozen lobster; Frozen minced fish; Frozen shrimp; Frozen squid	(2) To reduce processing losses and to reduce thaw drip	(2) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic
		(3) Gelatin intended for marshmallow compositions	(3) Whipping agent	(3) 2% calculated as sodium hexametaphosphate. If used in combination with sodium potassium hexametaphosphate, the total amount not to exceed 2%, calculated as sodium hexametaphosphate.
S.7.02	Sodium Potassium tripolyphosphate	Frozen clams; Frozen cooked shrimp; Frozen crab; Frozen fish fillets; Frozen lobster;	To reduce processing losses and to reduce thaw drip	Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic

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		Frozen minced fish; Frozen shrimp; Frozen squid		
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
		(2) Has been merged with item 1 above. This row is to be removed.		
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
S.11	Sodium 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
		(2) and (3) have been merged with item 1 above. These rows are to be removed.		
T.5	Removed. See NOM-0048.			

Modifications to List 10 – *List of Permitted pH Adjusting Agents, Acid-Reacting Materials and Water Correcting Agents*

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
P.10A	Potassium Phosphate, tribasic	(1) Ale; Beer; Malt liquor;	(1) Good Manufacturing Practice

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		Porter; Stout	
		(2) Unstandardized foods	(2) Good Manufacturing Practice
P.13	Potassium Tripolyphosphate	Unstandardized foods	Good Manufacturing Practice
S.19A	Sodium Potassium Hexametaphosphate	Unstandardized foods	Good Manufacturing Practice
S.20A	Sodium Potassium Tripolyphosphate	Unstandardized foods	Good Manufacturing Practice

List of Modifications to List 12 – *List of Permitted Sequestering Agents*

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
P.2	Potassium Phosphate, monobasic	Same foods as listed for Sodium Phosphate, dibasic	Same levels and conditions as listed for Sodium Phosphate, dibasic
P.3	Potassium Pyrophosphate, tetrabasic	(1) Injection or cover solution for the curing of poultry or poultry meat	(1) Good Manufacturing Practice. Total added phosphate in the cured poultry or cured poultry meat not to exceed 0.5%, calculated as sodium phosphate, dibasic. If the cured poultry or cured poultry meat containing added phosphate is cooked solid cut poultry meat, it must contain a meat protein content of not less than 12%. If the cured poultry or cured poultry meat containing added phosphate is uncooked solid cut poultry meat, it must contain a meat protein content of not less than 10%. A bone or visible fat layer shall not be included in the calculation used to determine the meat protein content of the cooked or uncooked solid cut poultry meat.
		(2) Pumping pickle for the curing of pork, beef and lamb cuts	(2) Good Manufacturing Practice. Total added phosphate in the cured pork, beef or lamb cut not to exceed 0.5%, calculated as sodium phosphate, dibasic. Except for side bacon, Wiltshire bacon, pork jowls, salt pork and salt beef, if the cured pork, beef or lamb

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			<p>cut containing added phosphate is cooked solid cut meat, it must contain a meat protein content of not less than 12%.</p> <p>Except for side bacon, Wiltshire bacon, pork jowls, salt pork and salt beef, if the cured pork, beef or lamb cut containing added phosphate is uncooked solid cut meat, it must contain a meat protein content of not less than 10%.</p> <p>A bone or visible fat layer shall not be included in the calculation used to determine the meat protein content of the cooked or uncooked solid cut meat.</p>
		<p>(3) Prepared meat for which a minimum total protein content or a minimum meat protein content is prescribed in Division 14; Prepared meat by-product for which a minimum total protein content or a minimum meat protein content is prescribed in Division 14; Prepared poultry meat for which a minimum total protein content or a minimum meat protein requirement is prescribed in Division 22; Prepared poultry meat by-product for which a minimum total protein content or a minimum meat protein requirement is prescribed in Division 22</p>	<p>(3) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic.</p>
		<p>(4) Solid cut meat except side bacon, Wiltshire bacon, pork jowls, salt pork and salt beef</p>	<p>(4) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic.</p> <p>If cooked, the solid cut meat containing added phosphate must contain a meat protein content of not less than 12%.</p> <p>If uncooked, the solid cut meat containing added phosphate must contain a meat protein content of</p>

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			<p>not less than 10%.</p> <p>A bone or visible fat layer shall not be included in the calculation used to determine the meat protein content of the cooked or uncooked solid cut meat.</p>
		(5) Side bacon; Wiltshire bacon; Pork jowls; Salt pork; Salt beef	(5) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic.
		(6) Solid cut poultry meat	<p>(6) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic.</p> <p>If cooked, the solid cut poultry meat containing added phosphate must contain a meat protein content of not less than 12%.</p> <p>If uncooked, the solid cut poultry meat containing added phosphate must contain a meat protein content of not less than 10%.</p> <p>A bone or visible fat layer shall not be included in the calculation used to determine the meat protein content of the cooked or uncooked solid cut poultry meat.</p>
		(7) Meat tenderizers	(7) Good Manufacturing Practice
		(8) Canned seafoods	(8) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic
P.4	Potassium Phosphate, dibasic	(1) Injection or cover solution for the curing of poultry or poultry meat	<p>(1) Good Manufacturing Practice.</p> <p>Total added phosphate in the cured poultry or cured poultry meat not to exceed 0.5%, calculated as sodium phosphate, dibasic.</p> <p>If the cured poultry or cured poultry meat containing added phosphate is cooked solid cut poultry meat, it must contain a meat protein content of not less than 12%.</p> <p>If the cured poultry or cured poultry meat containing added phosphate is uncooked solid cut poultry meat, it must contain a meat protein content</p>

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			<p>of not less than 10%. A bone or visible fat layer shall not be included in the calculation used to determine the meat protein content of the cooked or uncooked solid cut poultry meat.</p>
		<p>(2) Pumping pickle for the curing of pork, beef and lamb cuts</p>	<p>(2) Good Manufacturing Practice. Total added phosphate in the cured pork, beef or lamb cut not to exceed 0.5%, calculated as sodium phosphate, dibasic. Except for side bacon, Wiltshire bacon, pork jowls, salt pork and salt beef, if the cured pork, beef or lamb cut containing added phosphate is cooked solid cut meat, it must contain a meat protein content of not less than 12%. Except for side bacon, Wiltshire bacon, pork jowls, salt pork and salt beef, if the cured pork, beef or lamb cut containing added phosphate is uncooked solid cut meat, it must contain a meat protein content of not less than 10%. A bone or visible fat layer shall not be included in the calculation used to determine the meat protein content of the cooked or uncooked solid cut meat.</p>
		<p>(3) Prepared meat for which a minimum total protein content or a minimum meat protein content is prescribed in Division 14; Prepared meat by-product for which a minimum total protein content or a minimum meat protein content is prescribed in Division 14; Prepared poultry meat for which a minimum total protein content or a minimum meat protein requirement is prescribed in Division 22; Prepared poultry</p>	<p>(3) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic.</p>

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		meat by-product for which a minimum total protein content or a minimum meat protein requirement is prescribed in Division 22	
		(4) Solid cut meat except side bacon, Wiltshire bacon, pork jowls, salt pork and salt beef	(4) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic. If cooked, the solid cut meat containing added phosphate must contain a meat protein content of not less than 12%. If uncooked, the solid cut meat containing added phosphate must contain a meat protein content of not less than 10%. A bone or visible fat layer shall not be included in the calculation used to determine the meat protein content of the cooked or uncooked solid cut meat.
		(5) Side bacon; Wiltshire bacon; Pork jowls; Salt pork; Salt beef	(5) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic.
		(6) Solid cut poultry meat	(6) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic. If cooked, the solid cut poultry meat containing added phosphate must contain a meat protein content of not less than 12%. If uncooked, the solid cut poultry meat containing added phosphate must contain a meat protein content of not less than 10%. A bone or visible fat layer shall not be included in the calculation used to determine the meat protein content of the cooked or uncooked solid cut poultry meat.
		(7) Meat tenderizers	(7) Good Manufacturing Practice

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P.5	Potassium Tripolyphosphate	(1) Same foods as listed for Potassium Pyrophosphate, tetrabasic	(1) Same levels and conditions as listed for Potassium Pyrophosphate, tetrabasic
		(2) Unstandardized foods	(2) Good Manufacturing Practice
S.1	Sodium Acid Pyrophosphate	(1) Same foods as listed for Potassium Pyrophosphate, tetrabasic	(1) Same levels and conditions as listed for Potassium Pyrophosphate, tetrabasic
		(2) Unstandardized foods	(2) Good Manufacturing Practice
		(3) Ice cream mix; Ice milk mix	(3) Good Manufacturing Practice
S.3	Sodium Hexametaphosphate	(1) Same foods as listed for Potassium Pyrophosphate, tetrabasic	(1) Same levels and conditions as listed for Potassium Pyrophosphate, tetrabasic
		(2) Unstandardized foods	(2) Good Manufacturing Practice
		(3) Ice cream mix; Ice milk mix	(3) Good Manufacturing Practice
		(4) Liquid whey destined for the manufacture of concentrated or dried whey products	(4) 800 p.p.m. in the concentrated or dried whey products. If used in combination with sodium-potassium hexametaphosphate, the total amount not to exceed 800 p.p.m. in the concentrated or dried whey product, calculated as sodium hexametaphosphate.
S.4	Sodium Phosphate, dibasic	(1) Injection or cover solution for the curing of poultry or poultry meat	(1) Good Manufacturing Practice. Total added phosphate in the cured poultry or cured poultry meat not to exceed 0.5%, calculated as sodium phosphate, dibasic. If the cured poultry or cured poultry meat containing added phosphate is cooked solid cut poultry meat, it must contain a meat protein content of not less than 12%. If the cured poultry or cured poultry meat containing added phosphate is uncooked solid cut poultry meat, it

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			<p>must contain a meat protein content of not less than 10%. A bone or visible fat layer shall not be included in the calculation used to determine the meat protein content of the cooked or uncooked solid cut poultry meat.</p>
		<p>(2) Pumping pickle for the curing of pork, beef and lamb cuts</p>	<p>(2) Good Manufacturing Practice. Total added phosphate in the cured pork, beef or lamb cut not to exceed 0.5%, calculated as sodium phosphate, dibasic. Except for side bacon, Wiltshire bacon, pork jowls, salt pork and salt beef, if the cured pork, beef or lamb cut containing added phosphate is cooked solid cut meat, it must contain a meat protein content of not less than 12%. Except for side bacon, Wiltshire bacon, pork jowls, salt pork and salt beef, if the cured pork, beef or lamb cut containing added phosphate is uncooked solid cut meat, it must contain a meat protein content of not less than 10%. A bone or visible fat layer shall not be included in the calculation used to determine the meat protein content of the cooked or uncooked solid cut meat.</p>
		<p>(3) Prepared meat for which a minimum total protein content or a minimum meat protein content is prescribed in Division 14; Prepared meat by-product for which a minimum total protein content or a minimum meat protein content is prescribed in Division 14; Prepared poultry meat for which a minimum total protein content or a minimum meat protein requirement is prescribed in Division 22; Prepared poultry</p>	<p>(3) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic.</p>

Notice of Modification to the *Lists of Permitted Food Additives* to Enable the Use of Tripotassium Phosphate (Potassium Phosphate, Tribasic), Potassium Tripolyphosphate, Sodium Potassium Tripolyphosphate and Sodium Potassium Hexametaphosphate in Various Standardized and Unstandardized Foods

		meat by-product for which a minimum total protein content or a minimum meat protein requirement is prescribed in Division 22	
		(4) Solid cut meat except side bacon, Wiltshire bacon, pork jowls, salt pork and salt beef	(4) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic. If cooked, the solid cut meat containing added phosphate must contain a meat protein content of not less than 12%. If uncooked, the solid cut meat containing added phosphate must contain a meat protein content of not less than 10%. A bone or visible fat layer shall not be included in the calculation used to determine the meat protein content of the cooked or uncooked solid cut meat.
		(5) Side bacon; Wiltshire bacon; Pork jowls; Salt pork; Salt beef	(5) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic.
		(6) Solid cut poultry meat	(6) Total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic. If cooked, the solid cut poultry meat containing added phosphate must contain a meat protein content of not less than 12%. If uncooked, the solid cut poultry meat containing added phosphate must contain a meat protein content of not less than 10%. A bone or visible fat layer shall not be included in the calculation used to determine the meat protein content of the cooked or uncooked solid cut poultry meat.
		(7) Meat tenderizers	(7) Good Manufacturing Practice
		(8) Unstandardized foods	(8) Good Manufacturing Practice

Notice of Modification to the *Lists of Permitted Food Additives* to Enable the Use of Tripotassium Phosphate (Potassium Phosphate, Tribasic), Potassium Tripolyphosphate, Sodium Potassium Tripolyphosphate and Sodium Potassium Hexametaphosphate in Various Standardized and Unstandardized Foods

		(9) Ice cream mix; Ice milk mix; Sherbet	(9) Good Manufacturing Practice
S.5	Sodium Phosphate, monobasic	Same foods as listed for Sodium Phosphate, dibasic	Same levels and conditions as listed for Sodium Phosphate, dibasic
S.5.1	Sodium Potassium Hexametaphosphate	(1) Same foods as listed for Potassium Pyrophosphate, tetrabasic	(1) Same levels and conditions as listed for Potassium Pyrophosphate, tetrabasic
		(2) Unstandardized foods	(2) Good Manufacturing Practice
		(3) Ice cream mix; Ice milk mix	(3) Good Manufacturing Practice
		(4) Liquid whey destined for the manufacture of concentrated or dried whey products	(4) 800 p.p.m. in the concentrated or dried whey products, calculated as sodium hexametaphosphate. If used in combination with sodium hexametaphosphate, the total amount not to exceed 800 p.p.m. in the concentrated or dried whey product, calculated as sodium hexametaphosphate.
S.5.2	Sodium Potassium Tripolyphosphate	(1) Same foods as listed for Potassium Pyrophosphate, tetrabasic	(1) Same levels and conditions as listed for Potassium Pyrophosphate, tetrabasic
		(2) Unstandardized foods	(2) Good Manufacturing Practice
S.6	Sodium Pyrophosphate, tetrabasic	(1) Same foods as listed for Potassium Pyrophosphate, tetrabasic	(1) Same levels and conditions as listed for Potassium Pyrophosphate, tetrabasic
		(2) Unstandardized foods	(2) Good Manufacturing Practice
		(3) Ice cream mix; Ice milk mix; Sherbet	(3) Good Manufacturing Practice
S.6.1	Sodium Pyrophosphate, tribasic	(1) Same foods as listed for Potassium Pyrophosphate, tetrabasic	(1) Same levels and conditions as listed for Potassium Pyrophosphate, tetrabasic
		(2) Unstandardized foods	(2) Good Manufacturing Practice
S.7	Sodium Tripolyphosphate	(1) Same foods as listed for Potassium Pyrophosphate,	(1) Same levels and conditions as listed for Potassium Pyrophosphate,

Notice of Modification to the *Lists of Permitted Food Additives* to Enable the Use of Tripotassium Phosphate (Potassium Phosphate, Tribasic), Potassium Tripolyphosphate, Sodium Potassium Tripolyphosphate and Sodium Potassium Hexametaphosphate in Various Standardized and Unstandardized Foods

		tetrabasic	tetrabasic
		(2)	(2)
		Unstandardized foods	Good Manufacturing Practice
T.1	Removed. See NOM-0048.		

Modifications to List 13 – *List of Permitted Starch-Modifying Agents*

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
P.3A	Potassium Tripolyphosphate	Starch	Total residual phosphate not to exceed 0.4%, calculated as Phosphorus
S.6A	Sodium Potassium Tripolyphosphate	Starch	Total residual phosphate not to exceed 0.4%, calculated as Phosphorus
S.7A	Sodium Tripolyphosphate	Starch	Total residual phosphate not to exceed 0.4%, calculated as Phosphorus