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Notice of Modification to the *List of Permitted Preservatives* to Enable the Use of *Carnobacterium maltaromaticum* CB1 as an Antimicrobial Preservative in Certain Meat and Poultry Meat Products

Notice of Modification – *Lists of Permitted Food Additives*

Reference Number: NOM/ADM-0097

June 01, 2017

Bureau of Chemical Safety
Food Directorate
Health Products and Food Branch



Canada

Notice of Modification to the *List of Permitted Preservatives* to Enable the Use of *Carnobacterium maltaromaticum* CB1 as an Antimicrobial Preservative in Certain Meat and Poultry Meat Products

Summary

Food additives are regulated in Canada under [Marketing Authorizations](#) (MAs) issued by the Minister of Health and the *Food and Drug Regulations* (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 MAs 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 a food additive submission requesting that the bacterium *Carnobacterium maltaromaticum* strain CB1 (*C. maltaromaticum* CB1) be permitted for use to limit or inhibit the growth of *Listeria monocytogenes* in various meat and poultry products. Preparations of *C. maltaromaticum* CB1 would be comprised of either a mixture of viable lyophilized cells and pasteurized non-viable lyophilized cells or of pasteurized non-viable lyophilized cells only. These preparations exert an antimicrobial effect due to the presence of carnobacteriocin, a bacteriocin peptide that is produced by *C. maltaromaticum* CB1.

C. maltaromaticum CB1 is already permitted for use as a preservative on four standardized meat products, namely vacuum-packed wieners, vacuum-packed sliced roast beef, vacuum-packed sliced cooked ham, and vacuum-packed sliced cooked turkey at a maximum level of use consistent with Good Manufacturing Practice. The results of Health Canada's evaluation of scientific data support enabling the use of *C. maltaromaticum* CB1 at this same level of use in various other standardized meat products and standardized poultry meat products. Therefore, Health Canada has modified Part 2 of the [List of Permitted Preservatives](#) to enable the use of *C. maltaromaticum* CB1 in various standardized meat and poultry products as shown in the List.

Subitems (1) through (4) of item C.2 in Part 2, which had listed the four specific vacuum-packed products (wieners, sliced roast beef, sliced cooked ham, and sliced cooked turkey), are redundant because the use of *C. maltaromaticum* CB1 in these specific products is enabled under broader food categories found in the two new subitems, (5) and (6), that have been added to the List. Subitems (1) through (4) of item C.2 have therefore been removed.

The modification to Part 2 of the [List of Permitted Preservatives](#) is shown in the table below.

Notice of Modification to the *List of Permitted Preservatives* to Enable the Use of *Carnobacterium maltaromaticum* CB1 as an Antimicrobial Preservative in Certain Meat and Poultry Meat Products

Modification to Part 2 of the *List of Permitted Preservatives*

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
C.2	<i>Carnobacterium maltaromaticum</i> CB1	(1) [Removed, 2017-06-01, (See NOM/ADM-0097)]	
		(2) [Removed, 2017-06-01, (See NOM/ADM-0097)]	
		(3) [Removed, 2017-06-01, (See NOM/ADM-0097)]	
		(4) [Removed, 2017-06-01, (See NOM/ADM-0097)]	
		(5) Brawn; Headcheese; Luncheon meat; Meat by-product loaf; Meat loaf; Meat lunch; Potted meat; Potted meat by-product; Prepared meat, except uncooked preserved meat (Division 14); Prepared meat by-product, except uncooked preserved meat by-product; Preserved meat, except uncooked preserved meat (Division 14); Preserved meat by-product, except uncooked preserved meat by-product; Sausage, except uncooked cured sausage and uncooked fermented sausage	(5) Good Manufacturing Practice
		(6) Prepared poultry meat, except uncooked preserved poultry meat; Prepared poultry meat by-product, except uncooked preserved poultry meat by-product; Preserved poultry meat, except uncooked preserved poultry meat; Preserved poultry meat by-product, except uncooked preserved poultry meat by-product	(6) Good Manufacturing Practice

The foods identified in new subitem (5) are various types of meat products for which there are standards of identity and composition set out in Division 14 of Part B of the Regulations. The foods identified in new subitem (6) are poultry products for which there are standards of identity and composition set out in Division 22, Part B of the Regulations. The terminology “prepared meat” and “preserved meat” is used both in Division 14 (“Meat, Its Preparations and Products”) and in Division 21 (“Marine and Fresh Water Animal Products”). Therefore, “Division 14” is indicated after these terms in order to be clear that they do not refer to fish products.

For many of the listings, the use of *C. maltaromaticum* CB1 in the uncooked version of the listed food is specifically excluded on the basis that data demonstrating the safety of this additive was not provided for the uncooked version of the food.

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Rationale

Health Canada's Food Directorate completed a premarket safety and efficacy assessment of the requested uses of *C. maltaromaticum* CB1. The assessment focused on microbiological and toxicological food safety aspects, and found that the available data supported the uses of this preservative as shown in the table above. Health Canada has therefore enabled these uses of *C. maltaromaticum* CB1 by modifying Item C.2 in Part 2 of the [List of Permitted Preservatives](#) as shown in the above table.

Other Relevant Information

The *Food and Drug Regulations* require that food additives such as *C. maltaromaticum* CB1 that do not have food-grade specifications set out in Part B of the Regulations meet the most recent food-grade specifications set out in the *Food Chemicals Codex* or the *Combined Compendium of Food Additive Specifications*. The *Food Chemicals Codex* is a compendium of standards for purity and identity for food ingredients, including food additives, published by the United States Pharmacopeial Convention. The *Combined Compendium of Food Additive Specifications*, which contains specifications prepared by the Joint FAO/WHO Expert Committee on Food Additives (JECFA), is published by the Food and Agriculture Organization of the United Nations.

Implementation and Enforcement

The above modification came into force **June 01, 2017**, the day it was published in Part 2 of the [List of Permitted Preservatives](#).

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 *C. maltaromaticum* CB1. 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. If you wish to contact the Food Directorate electronically, please use the words "**Carnobacterium maltaromaticum CB1**" in the subject line of your e-mail.

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