Original: English/French



23 October 2014

(14-6130) Page: 1/2

## **Committee on Sanitary and Phytosanitary Measures**

## NOTIFICATION

- 1. Notifying Member: <u>CANADA</u>
  - 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): Amylase maltogenic (ICS Codes: 67.220, 67.060)
- 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 Food Enzymes to Enable the Use of Amylase (maltogenic) Obtained from Bacillus subtilis BS154 as a Food Enzyme in Bread, Flour, Whole Wheat Flour, and Unstandardized Bakery Products Language(s): English and French Number of pages: 3 and 4
- 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 the enzyme maltogenic alpha-amylase obtained from Bacillus subtilis BS154 in bread, flour, whole wheat flour, and unstandardized bakery products.

Amylase (maltogenic), when obtained from certain other strains of B. subtilis, is already permitted for use in Canada as a food enzyme in bread, flour, whole wheat flour and unstandardized bakery products.

As no safety concerns were raised through this assessment, the Department has enabled the food additive use described in the information document by modifying the List of Permitted Food Enzymes, effective 15 October 2014. 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.

Health Canada's Food Directorate is committed to reviewing any new scientific information on the safety in use of any food additive, including amylase (maltogenic). Anyone wishing to submit new scientific information on the use of this additive or to submit any inquiries may do so in writing, by regular mail or electronically.

 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 15 October 2014 (available in English and French).
	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)
10.	Proposed date of adoption (dd/mm/yy): 15 October 2014
	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): 15 October 2014
	[] Trade facilitating measure
12.	Final date for comments: [ ] Sixty days from the date of circulation of the notification and/or (dd/mm/yy): 28 December 2014
	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 Food Enzymes to Enable the Use of Amylase (maltogenic) Obtained from Bacillus subtilis BS154 as a Food Enzyme in Bread, Flour, Whole Wheat Flour, and Unstandardized Bakery Products" can be requested at:
	http://www.hc-sc.gc.ca/fn-an/consult/nom-adm-0038/index-eng.php (English) http://www.hc-sc.gc.ca/fn-an/consult/nom-adm-0038/index-fra.php (French)