NOTIFICATION

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| **1.** | **Notifying Member:** Singapore  **If applicable, name of local government involved:** |
| **2.** | **Agency responsible:** Agri-Food and Veterinary Authority of Singapore (AVA) |
| **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):** Food |
| **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:** Draft Food (Amendment) Regulations 2019. **Language(s):** English. **Number of pages:** (Legal text is being drafted) |
| **6.** | **Description of content:** The Agri-Food and Veterinary Authority of Singapore (AVA) has completed a review of the Food Regulations and proposes the following amendments:  To allow the use of the following new food additives:   1. 1,3-propanediol as a carrier solvent for flavouring agents, for use under good manufacturing practice; 2. Four new salts of currently permitted amino acids, for use in food:  L-Isoleucine monohydrochloride, L-Leucine monohydrochloride, L-Lysine monohydrochloride, L-Lysine acetate; 3. Seven new enzymes for use in food under good manufacturing practice: Enzyme.   **EnzymeEC NumberProduction organismDonor organismDonor gene**  Alpha-acetolactate 4.1.1.5 *Bacillus licheniformis* *Bacillus brevis* Alpha-acetolactate  Decarboxylase decarboxylase  Aqualysin 3.4.21.111 *Bacillus subtillis Thermus aquaticus* Aqualysin 1  Beta-amylase 3.2.1.2 *Bacillus licheniformis Bacillus flexus* Beta-amylase  Beta-galactosidase 3.2.1.23 *Bacillus licheniformis Bifidobacterium bifidum* Beta-galactosidase  (or lactase) (or lactase)  Endo-1,4-beta- 3.2.1.8 *Bacillus subtilis Pseudoalteromonas* Endo-1,4-beta-  xylanase *haloplanktis* xylanase  Glucoamylase 3.2.1.3 *Aspergillus niger* *Gloeephyllum trabeum* Glucoamylase  (or amyloglucosidase) (or amyloglucosidase)  Phosphatidylinositol 3.1.4.11 *Pseudomonas fluorescens Isolated from soil* Phosphatidylinositol  phospholipase C phospholipase C   1. Four new emulsifiers/stabilisers and 6 new general purpose food additives for use in food under good manufacturing practice:   **Emulsifiers/Stabilisers General Purpose Food Additives**  1. Sodium carboxymethyl cellulose, 1. Sodium fumarate (INS 365)  enzymatically hydrolysed (Cellulose gum, 2. Polyvinylpyrrolidone, insoluble  enzymatically hydrolysed) (INS 469) (polyvinylpolypyrrolidone) (INS 1202)  2. Ethyl hydroxyethyl cellulose (INS 467) 3. Triammonium citrate (INS 380)  3. Potassium caseinate 4. Cyclotetraglucose (INS 1504(i))  4. Tamarind seed polysaccharide (INS 437) 5. Cyclotetraglucose syrup (INS 1504(ii))  6. Magnesium hydroxide carbonate (INS 504(ii))   1. Paprika extract (INS 160c(ii)) as a permitted colouring matter, for use in food under good manufacturing practice. 2. Monk fruit extract (containing 20% to 90% w/w mogroside V) as a permitted sweetening agent, for use in food under good manufacturing practice.   To extend the use of the following existing food additives to additional food categories:   1. Propionic acid (and its sodium, calcium and potassium salts) (INS 280, 281, 282 and 283) for use in food under good manufacturing practice. 2. Dimethyl polysiloxane (INS 900a) for use in "Lactobacillus milk drinks or cultured milk drinks", "Flavoured milk", "Ready-to-drink coffee" and "Ready-to-drink tea", at levels up to 10 ppm 3. Butylated hydroxyanisole (INS 320) and butylated hydroxytoluene (INS 321) for use in "Breakfast cereals", at levels up to 200 ppm and 100 ppm respectively, calculated on the fat or oil basis 4. Nisin (INS 234) in "Liquid egg analogues" 5. Benzoic acid (and its sodium and potassium salts) (INS 210, 211 and 212) as well as sorbic acid (and its sodium, potassium and calcium salts) (INS 200, 201, 202 and 203), in "Custard fillings and toppings (egg-based)" and "Fillings and toppings based on fat emulsion"; at levels up to 1000 ppm, when used singly. 6. Steviol glycosides (INS 960a) for use in the following food categories:   **Food categories Maximum permitted levels (ppm)**  Edible ices (including sherbet and sorbet) 270  Dairy-based desserts and dessert mixes 330  Fat-based desserts and dessert mixes, 330  excluding dairy-based dessert products  Fruit-based desserts and dessert mixes, 350  including fruit flavoured water-based desserts  Cereal-based and starch-based desserts 165  and dessert mixes  Egg-based desserts and dessert mixes 330  Snacks: ready-to-eat, prepacked, dry, 170  savoury starch products and coated nuts  Decorations, toppings (non-fruit) 330  and sweet sauces  Candied fruit 40  Vegetables and seaweeds in vinegar, oil, 330  brine, or soybean sauce  Canned or bottled (pasteurised) fruit 330  Fruit preparations 330  (including pulp, purees and fruit toppings)  Fermented fruit products 115  Fruit fillings for pastries 330  Canned or bottled (pasteurised) 70  or retort pouch vegetables and seaweeds  Fermented vegetable and seaweed products, 200  excluding fermented soybean products  Jams, jellies and marmalades 360  Fruit-based spreads, excluding jams, 330  jellies and marmalades  Drinks consisting of a mixture of a non- 200  alcoholic drink and beer, cider, perry, spirits or wine  To delete the maximum limits for copper in food, currently specified under the Tenth Schedule of the Food Regulations. However, maximum limits for copper in various types of edible fats and oils will be specified under Regulation 78 of the Food Regulations:   * + 0.1 ppm (for refined fats and oils)   + 0.4 ppm (for virgin fats and oils; and cold pressed fats and oils), and   + 0.4 ppm (for lard, rendered pork fat, premier jus (oleo stock) and dripping (edible tallow)   To include a maximum limit of 0.35 ppm for inorganic arsenic in husked rice  To delete the maximum limit of 5 ppm for formaldehyde in smoked meat, smoked sausage and smoked fish  To delete the requirement for shell eggs treated with mineral hydrocarbons to be marked with the word "SEALED"  To extend the use of the health claim on blood cholesterol lowering effect, currently permitted for barley beta-glucan, to oat beta-glucan:  *"Barley beta-glucans/Oat beta-glucans have been shown to lower/reduce blood cholesterol. High blood cholesterol is a risk factor in the development of coronary heart disease."* |
| **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:**  **[****X] Codex Alimentarius Commission *(e.g. title or serial number of Codex standard or related text)*:**   * + Codex General Standard for Food Additives (CODEX STAN 192-1995),   Codex Advisory List of Amino Acids for use in Foods for Special Dietary Uses Intended for Infants and Young Children (CAC/GL 10-1979),   * + Codex Standard for Named Vegetable Oils (CODEX STAN 210),   + Codex Standard for Named Animal Fats (CODEX STAN 211-1999),   + Codex Standard for Edible Fats and Oils not Covered by Individual Standards (CODEX STAN 19-1981)   **[ ]** **World Organization for Animal Health (OIE) *(e.g. Terrestrial or Aquatic Animal Health Code, chapter number)*:**  **[ ]** **International Plant Protection Convention *(e.g. ISPM number)*:**  **[ ]** **None**  **Does this proposed regulation conform to the relevant international standard?**  **[****X] 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:** |
| **10.** | **Proposed date of adoption *(dd/mm/yy)*:** January 2019  **Proposed date of publication *(dd/mm/yy)*:** January 2019 |
| **11.** | **Proposed date of entry into force: [ ]****Six months from date of publication**, **and/or** ***(dd/mm/yy)*:** January 2019  **[****X] Trade facilitating measure** (approval of use of food additives, removal of maximum limits for copper and formaldehyde, and extension of health claim to oat beta-glucan). |
| **12.** | **Final date for comments: [****X] Sixty days from the date of circulation of the notification and/or *(dd/mm/yy)*:** 17 November 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 public consultation document and proposed regulations will be made available at the following website: <http://www.ava.gov.sg/legislation>  *(Select "Sale of Food Act", then click on "Consultation on Draft Food (Amendment) Regulations 2019" and "Draft Food (Amendment) Regulations 2019)"*.  Alternatively, please write in to:  Regulatory Administration Group  Agri-Food and Veterinary Authority  52 Jurong Gateway Road #14-01  Singapore 608550  Tel: +(65) 6805 2912  Fax: +(65) 6334 1831  E-mail: WTO\_Contact@ava.gov.sg; adelene\_yap@ava.gov.sg |