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# Notice of Modification to the *List of Permitted Food Additives with Other Accepted Uses* to Extend the Use of Calcium Lactate and Sodium Alginate to Encapsulated Unstandardized Alcoholic Beverages

Notice of Modification – Lists of Permitted Food Additives

Reference Number: NOM/ADM-0192

October 21, 2022



## 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 the Canada.ca website. A petitioner can request that Health Canada approve a new additive, a new source 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's Food Directorate received two food additive submissions that together sought approval for the joint use of calcium lactate and sodium alginate to manufacture whisky-based cocktails encapsulated in calcium alginate membrane-bound spheres.

Calcium lactate and sodium alginate react to form a calcium alginate gel-like membrane that encapsulates the alcoholic beverage.

Calcium lactate and sodium alginate are already permitted food additives in Canada.

The results of the Food Directorate's evaluation of available scientific data support the safety of calcium lactate and sodium alginate when used as set out in the table below<sup>1</sup>. Therefore, Health Canada has modified the [List of Permitted Food Additives with Other Accepted Uses](#) to extend the use of calcium lactate and sodium alginate by adding the entries shown below to the list (bold font not used in the List).

### Modification to the *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
C.3A	Calcium Lactate	<b>(5) Unstandardized alcoholic beverages</b>	<b>(5) Calcium source to form or to maintain calcium alginate membranes that encapsulate the beverage</b>	<b>(5) Good Manufacturing Practice. To be used in combination with sodium alginate.</b>
...	...	...	...	...
S.1.2	<b>Sodium Alginate</b>	<b>Unstandardized alcoholic beverages</b>	<b>Alginate source to form calcium alginate membranes that encapsulate the beverage</b>	<b>Good Manufacturing Practice. To be used in combination with calcium lactate.</b>

<sup>1</sup> The Column 4 entry "Good Manufacturing Practice" means that the amount of the additive that is added to the food in manufacturing and processing does not exceed the amount required to accomplish the purpose for which it has been added, as defined in the [Marketing Authorization for Food Additives with Other Accepted Uses](#).

## Rationale

Health Canada's Food Directorate completed a premarket safety assessment of calcium lactate and sodium alginate when used in combination to form calcium alginate membrane-bound spheres that encapsulate unstandardized alcoholic beverages. The Department concluded that information related to allergenicity, chemistry, microbiology, nutrition, and toxicology supports the safety of calcium lactate and sodium alginate for this use. Therefore, the Department has enabled this use of calcium lactate and sodium alginate by adding to the [List of Permitted Food Additives with Other Accepted Uses](#) the new entries shown in the above table.

## Other Relevant Information

Food additives such as calcium lactate and sodium alginate are required to meet food-grade specifications set out in Part B of the Regulations, where such specifications exist, or those set out in the most recent edition of 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. Specifications in the *Combined Compendium of Food Additive Specifications* are prepared by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and are published by the Food and Agriculture Organization of the United Nations.

Health Canada's authorization of a new use of a food additive requested by the food industry is not an endorsement of the food that contains the additive. Health Canada's advice for healthy eating habits is in [Canada's food guide](#). [Canada's Low-risk alcohol drinking guidelines](#) can help you make informed decisions about drinking alcohol.

## Implementation and Enforcement

The above modification came into force **October 21, 2022**, the day it was published in [List of Permitted Food Additives with Other Accepted Uses](#).

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 new scientific information on the safety in use of any permitted food additive, including calcium lactate and sodium alginate. Anyone wishing to submit an inquiry or new scientific information on the use of these additives may do so in writing, by regular mail or electronically. If you wish to contact the Food Directorate electronically, please use the words "**calcium lactate and sodium alginate (NOM-0192)**" in the subject line of your e-mail.

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