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## Food and Nutrition

### 8. List of Permitted Food Additives with Other Accepted Uses (Lists of Permitted Food Additives)

This List of Permitted Food Additives with Other Accepted Uses sets out authorized miscellaneous food additives. This list is incorporated by reference in the [Marketing Authorization for Food Additives with Other Accepted Uses](#).

Note: A [transition guide](#) has been created to provide stakeholders with further information on the Lists of Permitted Food Additives as well as guidance on how to interpret and use these lists.

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Access [archived versions](#) of this list.

#### 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                  |
|----------|------------------------------|--|--|---|
| A.01     | Acacia Gum                   | Ale; Beer; Light beer; Malt liquor; Porter; Stout; Wine  | Fining agent                               | Good Manufacturing Practice   |
| A.1      | Acetylated Monoglycerides    | Unstandardized foods   | Coating; Release agent                     | Good Manufacturing Practice   |
| A.1.01   | Agar                         | Wine   | Fining agent                               | Good Manufacturing Practice   |
| A.1.1    | Aluminum Sulphate            | Dried egg-white (dried albumen); Dried whole egg; Dried yolk; Frozen egg-white (frozen albumen); Frozen whole egg; Frozen yolk; Liquid egg-white (liquid albumen); Liquid whole egg; Liquid yolk | To stabilize albumen during pasteurization | 0.036%  |
| A.2      | Ammonium Persulphate         | Brewer's yeast   | Antimicrobial agent                        | 0.1%  |
| A.3      | [Repealed, SOR/93-276, s. 4] |  |  |   |
| A.4      | [Repealed, SOR/93-276, s. 5] |  |  |   |
| B.2      | Beeswax                      | Unstandardized foods   | Antisticking agent                         | 0.4%  |
| B.2.1    | Benzoyl Peroxide             | Liquid whey destined for the manufacture of dried whey products other than those for use in infant formula   | To decolourize                             | 100 p.p.m.  |
| B.3      | Brominated vegetable oil     | (Naming the flavour) Flavour for use in beverages containing citrus or spruce oils   | Density adjusting agent                    | 15 p.p.m. in beverages containing citrus or spruce oils as consumed |

|         |                   |  |                                    |  |
|---------|-------------------|--|------------------------------------|--|
| B. 4    | n-Butane          | Edible vegetable oil-based or lecithin-based pan coatings or a mixture of both                               | Propellant                         | Good Manufacturing Practice  |
| C. 1    | Caffeine          | (1)<br>Cola type beverages   | (1)<br>To characterize the product | (1)<br>200 p.p.m. in the finished product  |
|         |                   | (2)<br>Non-alcoholic carbonated water-based flavoured and sweetened beverages other than cola type beverages | (2)<br>To characterize the product | (2)<br>When used singly or in combination with caffeine citrate, 150 p.p.m., calculated as caffeine, in the finished product |
| C. 2    | Caffeine Citrate  | (1)<br>Cola type beverages   | (1)<br>To characterize the product | (1)<br>200 p.p.m. calculated as caffeine, in the finished product  |
|         |                   | (2)<br>Non-alcoholic carbonated water-based flavoured and sweetened beverages other than cola type beverages | (2)<br>To characterize the product | (2)<br>When used singly or in combination with caffeine, 150 p.p.m., calculated as caffeine, in the finished product         |
| C. 3    | Calcium Carbonate | (1)<br>Flour; Whole wheat flour  | (1)<br>Carrier of benzoyl peroxide | (1)<br>900 p.p.m., in accordance with subparagraphs B. 13.001(e)(vi) and B. 13.005(d)(vi)                                    |
|         |                   | (2)<br>[Repealed, SOR/94-227, s. 5]  |                                    |  |
|         |                   | (3)<br>Unstandardized confectionery  | (3)<br>Creaming and fixing agent   | (3)<br>Good Manufacturing Practice   |
|         |                   | (4)<br>Chewing gum   | (4)<br>Filler                      | (4)<br>Good Manufacturing Practice   |
|         |                   | (5)<br>Unstandardized foods  | (5)<br>Carrier and dusting agent   | (5)<br>Good Manufacturing Practice   |
| C. 3.01 | Calcium Chloride  | (1)<br>Sausage having an edible coating  | (1)<br>To stabilize the edible     | (1)<br>Good Manufacturing Practice   |

|       |                    |  | coating   | Practice   |
|-------|--------------------|--|---|--|
|       |                    | (2)<br>Cuts of prepared meat   | (2)<br>Meat<br>tenderizing<br>agent               | (2)<br>Good<br>Manufacturing<br>Practice<br>provided<br>that:<br>(a) i) when<br>sold as a<br>cooked<br>product, the<br>meat contains<br>a meat<br>protein<br>content of<br>not less than<br>12 per cent;<br>ii) when sold<br>as an<br>uncooked<br>product, the<br>meat contains<br>a meat<br>protein<br>content of<br>not less than<br>10 per cent;<br>(b) a bone or<br>a visible fat<br>layer is not<br>included in<br>any<br>calculation<br>used to<br>determine<br>meat protein<br>content for<br>the purposes<br>noted in (a)<br>i) and (a)<br>ii) above |
| C. 3A | Calcium<br>Lactate | (1)<br>Egg albumen (delysozymized)   | (1)<br>Restoration of<br>functional<br>properties | (1)<br>Good<br>Manufacturing<br>Practice<br>(Quantity of<br>calcium added<br>not to exceed<br>that lost<br>during<br>processing)   |
|       |                    | (2)<br>A blend of prepared fish and prepared<br>meat referred to in paragraph<br>B. 21. 006 (n)                                    | (2)<br>To modify<br>texture                       | (2)<br>Good<br>Manufacturing<br>Practice   |
|       |                    | (3)<br>Sausage having an edible coating  | (3)<br>To stabilize<br>the edible<br>coating      | (3)<br>Good<br>Manufacturing<br>Practice   |
|       |                    | (4)<br>Headcheese; Meat and meat by-product<br>loaf; Meat by-product loaf; Meat binder;<br>Meat loaf; Prepared meat (Division 14); | (4)<br>Calcium source<br>for alginate<br>gels     | (4)<br>Good<br>Manufacturing<br>Practice   |

|      |                             |  |  |   |
|------|-----------------------------|--|--|---|
|      |                             | Prepared meat by-product; Prepared poultry meat; Prepared poultry meat by-product; Preserved meat (Division 14); Preserved meat by-product; Preserved poultry meat; Preserved poultry meat by-product; Sausage; Unstandardized fish products   |  |   |
| C. 4 | Calcium Oxide               | (1)<br>Frozen crustaceans and molluscs   | (1)<br>To facilitate the removal of extraneous matter and to reduce moisture loss during cooking | (1)<br>When used in combination with sodium chloride (salt) and sodium hydroxide in solution, calcium oxide not to exceed 30 p.p.m. |
|      |                             | (2)<br>A blend of prepared fish and prepared meat referred to in paragraph B. 21. 006(n)   | (2)<br>To modify texture   | (2)<br>Good Manufacturing Practice  |
| C. 5 | Calcium Phosphate dibasic   | (1)<br>Flour; Whole wheat flour  | (1)<br>Carrier of benzoyl peroxide   | (1)<br>900 p.p.m. in accordance with subparagraphs B. 13. 001(e) (vi) and B. 13. 005(d) (vi)  |
|      |                             | (2)<br>[Repealed, SOR/94-227, s. 6]  |  |   |
| C. 6 | Calcium Phosphate, tribasic | (1)<br>Flour; Whole wheat flour  | (1)<br>Carrier of benzoyl peroxide   | (1)<br>900 p.p.m. in accordance with subparagraphs B. 13. 001(e) (vi) and B. 13. 005(d) (vi)  |
|      |                             | (2)<br>[Repealed, SOR/94-227, s. 7]  |  |   |
|      |                             | (3)<br>Liquid whey destined for the manufacture of dried whey products other than those for use in infant formula  | (3)<br>Carrier of benzoyl peroxide   | (3)<br>0.04% of dried whey product  |
|      |                             | (4)<br>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 ingredient) | (4)<br>To improve colour, texture, consistency and spreadability                                 | (4)<br>1.0%   |
| C. 7 | Calcium Silicate            | Oil-soluble annatto  | Carrier  | Good Manufacturing Practice in accordance   |

|        |  |   |  |  |
|--------|--|---|--|--|
|        |  |   |  | with the requirements of section B.06.021  |
| C.8    | Calcium Stearate   | Unstandardized confectionery  | Release agent                                    | Good Manufacturing Practice  |
| C.9    | Calcium Stearoyl- 2-Lactylate  | (1)<br>Frozen egg-white (frozen albumen);<br>Liquid egg-white (liquid albumen)  | (1)<br>Whipping agent                            | (1)<br>0.05%   |
|        |  | (2)<br>Dried egg-white (dried albumen)  | (2)<br>Whipping agent                            | (2)<br>0.5%  |
|        |  | (3)<br>Vegetable fat toppings   | (3)<br>Whipping agent                            | (3)<br>0.3%  |
|        |  | (4)<br>Dehydrated potatoes  | (4)<br>Conditioning agent                        | (4)<br>0.2% of dry weight  |
| C.10   | Calcium Sulphate   | (1)<br>Flour; Whole wheat flour   | (1)<br>Carrier of benzoyl peroxide               | (1)<br>900 p.p.m. in accordance with subparagraphs B.13.001(e)(vi) and B.13.005(d)(vi)     |
|        |  | (2)<br>[Repealed, SOR/94-227, s. 8]   |  |  |
|        |  | (3)<br>Baking powder  | (3)<br>Neutral filler                            | (3)<br>Good Manufacturing Practice in accordance with the requirements of section B.03.002 |
|        |  | (4)<br>Liquid whey destined for the manufacture of dried whey products, other than those for use in infant formula  | (4)<br>Carrier of benzoyl peroxide               | (4)<br>0.3% of the dried whey product  |
| C.11   | Carbon Dioxide   | (1)<br>Ale; Beer; Carbonated (naming the fruit) juice; Cider; Light beer; Malt liquor; Porter; Stout; Water represented as mineral water or spring water; Wines | (1)<br>Carbonation                               | (1)<br>Good Manufacturing Practice   |
|        |  | (2)<br>Unstandardized foods   | (2)<br>Carbonation and pressure dispensing agent | (2)<br>Good Manufacturing Practice   |
|        |  | (3)<br>Cottage Cheese; Creamed Cottage Cheese   | (3)<br>To extend durable life                    | (3)<br>Good Manufacturing Practice   |
| C.11.1 | Carboxymethyl Cellulose, cross-linked (Sodium Carboxymethyl Cellulose, | Table-top sweetener tablets that contain acesulfame-potassium, aspartame, erythritol, neotame or sucralose  | Tablet disintegration                            | Good Manufacturing Practice  |

|        |                                 |  |                      |                             |
|--------|---------------------------------|--|----------------------|-----------------------------|
|        | cross-linked)                   |  |                      |                             |
| C.11.2 | Carnauba Wax                    | Broth, except broth that is used in canned (naming the poultry) (Division 22)  | Antifoaming agent    | 6 p.p.m.                    |
| C.12   | Castor Oil                      | Unstandardized confectionery   | Release agent        | Good Manufacturing Practice |
| C.13   | [Repealed, SOR/2010-142, s. 35] |  |                      |                             |
| C.13.1 | Cellulose, Powdered             | (1)<br>Batter and breadings  | (1)<br>Bulking agent | (1)<br>1%                   |
|        |                                 | (2)<br>Canapé toast  | (2)<br>Bulking agent | (2)<br>2%                   |
|        |                                 | (3)<br>Unstandardized confectionery that meet the conditions set out in column 2 of item 3 of the table following section B.01.513 for the subject "Reduced in energy" set out in column 1 | (3)<br>Bulking agent | (3)<br>25%                  |
|        |                                 | (4)<br>Unstandardized edible ices  | (4)<br>Bulking agent | (4)<br>3%                   |
|        |                                 | (5)<br>Fillings  | (5)<br>Bulking agent | (5)<br>0.5%                 |
|        |                                 | (6)<br>Foods sold in tablet form   | (6)<br>Bulking agent | (6)<br>50%                  |
|        |                                 | (7)<br>Icings  | (7)<br>Bulking agent | (7)<br>1%                   |
|        |                                 | (8)<br>Seasonings  | (8)<br>Bulking agent | (8)<br>3%                   |
|        |                                 | (9)<br>Sweet baked goods   | (9)<br>Bulking agent | (9)<br>8%                   |