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9. List of Permitted Sweeteners (Lists of Permitted Food Additives)

This List of Permitted Sweeteners sets out authorized food additives that are used to impart a sweet taste to a food. It is incorporated by reference in the [Marketing Authorization for Food Additives That May Be Used as Sweeteners](#).

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 Sweeteners

Item No.	Column 1 – Additive	Column 2 – Permitted in or Upon	Column 3 – Maximum Level of Use and Other Conditions
A.02	Advantame	(1) Table-top sweeteners	(1) Good Manufacturing Practice
		(2) Baking mixes; Unstandardized bakery products	(2) 18 p. p. m. in products as consumed
		(3) Breakfast cereals; Nut spreads; Peanut spreads; Unstandardized fruit spreads; Unstandardized purées; Unstandardized table syrups	(3) 10 p. p. m.
		(4) Unstandardized beverages except unstandardized coffee beverages and	(4) 10 p. p. m. in products as

<p>unstandardized tea beverages; Unstandardized beverage concentrates except unstandardized coffee beverage concentrates and unstandardized tea beverage concentrates; Unstandardized beverage mixes except unstandardized coffee beverage mixes and unstandardized tea beverage mixes; Unstandardized desserts; Unstandardized dessert mixes</p>	<p>consumed</p>
<p>(5) Unstandardized coffee beverages; Unstandardized coffee beverage concentrates; Unstandardized coffee beverage mixes; Unstandardized tea beverages; Unstandardized tea beverage concentrates; Unstandardized tea beverage mixes</p>	<p>(5) 3 p. p. m. in beverages as consumed</p>
<p>(6) Breath freshener products; Chewing gum</p>	<p>(6) 400 p. p. m.</p>
<p>(7) Confectionery glazes for snack foods; Sweetened seasonings or coating mixes for snack foods; Unstandardized confectionery; Unstandardized confectionery coatings</p>	<p>(7) 20 p. p. m.</p>
<p>(8) Fillings; Filling mixes; Toppings; Topping mixes</p>	<p>(8) 20 p. p. m. in products as consumed</p>
<p>(9) Marinades</p>	<p>(9) 3 p. p. m.</p>
<p>(10) Unstandardized salad dressings</p>	<p>(10) 5 p. p. m.</p>
<p>(11) Unstandardized condiments; Unstandardized sauces</p>	<p>(11) 4 p. p. m.</p>
<p>(12) Broths; Soups; Soup mixes</p>	<p>(12) 2 p. p. m. in products as consumed</p>

		(13) Dietetic confectionery; Dietetic confectionery coatings	(13) 60 p. p. m.
		(14) Yogurt	(14) 6 p. p. m.
A. 01	Acesulfame potassium	(1) Table-top sweeteners	(1) Good Manufacturing Practice
		(2) Unstandardized carbonated beverages	(2) 0.025% in beverages as consumed
		(3) Unstandardized beverage concentrates; Unstandardized beverage mixes; Unstandardized beverages; Unstandardized dairy beverages	(3) 0.05% in beverages as consumed
		(4) Filling mixes; Fillings; Topping mixes; Toppings; Unstandardized dessert mixes; Unstandardized desserts; Yogurt	(4) 0.1% in products as consumed
		(5) Breath freshener products (except chewing gum)	(5) 0.35%
		(6) Unstandardized fruit spreads	(6) 0.1%
		(7) Unstandardized salad dressings	(7) 0.05%
		(8) Unstandardized confectionery	(8) 0.25%
		(9) Baking mixes; Unstandardized bakery products	(9) 0.1% in products as consumed
		(10) Canned (naming the fruit); Unstandardized canned fruit	(10) 0.007%
		(11) Chewing gum	(11) 0.5%
A. 1	Aspartame	(1) Table-top sweeteners	(1) Good Manufacturing Practice

		(2) Breakfast cereals	(2) 0.5%
		(3) Unstandardized beverage concentrates; Unstandardized beverage mixes; Unstandardized beverages	(3) 0.1% in beverages as consumed
		(4) Filling mixes; Fillings; Topping mixes; Toppings; Unstandardized dessert mixes; Unstandardized desserts; Yogurt	(4) 0.3% in products as consumed
		(5) Breath freshener products; Chewing gum	(5) 1.0%
		(6) Unstandardized fruit spreads; Unstandardized purées; Unstandardized sauces; Unstandardized table syrups	(6) 0.2%
		(7) Nut spreads; Peanut spreads; Unstandardized salad dressings	(7) 0.05%
		(8) Unstandardized condiments	(8) 0.2%
		(9) Confectionery glazes for snack foods; Sweetened seasonings or coating mixes for snack foods	(9) 0.1%
		(10) Unstandardized confectionery; Unstandardized confectionery coatings	(10) 0.3%
A. 2	Aspartame, encapsulated to prevent degradation during baking	Baking mixes; Unstandardized bakery products	0.4% in product as consumed
C. 1	Calcium saccharin	Same foods as listed for Saccharin	Same levels and conditions as prescribed for saccharin

E. 1	Erythritol	(1) Table-top sweeteners	(1) Good Manufacturing Practice
		(2) Dietetic beverages	(2) 3.5%
		(3) Fat-based cream fillings and toppings	(3) 60%
		(4) Dietetic cookies and wafers	(4) 7%
		(5) Soft candies	(5) 40%
		(6) Hard candies	(6) 99%
		(7) Chewing gum	(7) 75%
		(8) Baking mixes; Unstandardized bakery products	(8) 10%
		(9) Cakes; Cookies	(9) 10%
		(10) Unstandardized fruit spreads	(10) 14%
		(11) Unstandardized dairy-based beverages	(11) 2.5%
		(12) Unstandardized frozen desserts	(12) 5%
		(13) Cream fillings; Custard fillings; Fruit fillings; Puddings	(13) 10%
		(14) Syrups; Toppings	(14) 15%
		(15) Fruit-based smoothie beverages; Yogurt	(15) 7%
		(16) Unstandardized alcoholic beverages	(16) 3.5%
		(17) Non-alcoholic carbonated water-based fruit-flavoured and sweetened beverages other than cola type beverages	(17) 1.5%
		(18) Meal replacement dry beverage mixes	(18) 0.51% in beverages as

			consumed
		(19) Nutritional supplement bars; Nutritional supplement pre-cooked (instant) breakfast cereals	(19) 0.03%
		(20) Nutritional supplement dry beverage mixes	(20) 0.03% in beverages as consumed
H. 1	Hydrogenated starch hydrolysates	Unstandardized foods	Good Manufacturing Practice
I. 1	Isomalt	Unstandardized foods	Good Manufacturing Practice
L. 1	Lactitol	Unstandardized foods	Good Manufacturing Practice
M. 1	Maltitol	Unstandardized foods	Good Manufacturing Practice
M. 2	Maltitol syrup	Unstandardized foods	Good Manufacturing Practice
M. 3	Mannitol	Unstandardized foods	Good Manufacturing Practice
M. 4	Monk fruit extract	Table-top sweeteners	0.8% calculated as mogroside V
N. 1	Neotame	(1) Table-top sweeteners	(1) Good Manufacturing Practice
		(2) Breakfast cereals	(2) 0.016%
		(3) Unstandardized beverage concentrates; Unstandardized	(3) 0.003% in beverages as

		beverage mixes; Unstandardized beverages	consumed
		(4) Filling mixes; Fillings; Topping mixes; Toppings; Unstandardized dessert mixes; Unstandardized desserts; Yogurt	(4) 0.01% in products as consumed
		(5) Breath freshener products; Chewing gum	(5) 0.032%
		(6) Unstandardized fruit spreads; Unstandardized purées; Unstandardized sauces; Unstandardized table syrups	(6) 0.007%
		(7) Nut spreads; Peanut spreads; Unstandardized salad dressings	(7) 0.002%
		(8) Unstandardized condiments	(8) 0.007%
		(9) Confectionery glazes for snack foods; Sweetened seasonings or coating mixes for snack foods	(9) 0.0032%
		(10) Unstandardized confectionery; Unstandardized confectionery coatings	(10) 0.01%
		(11) Baking mixes; Unstandardized bakery products	(11) 0.013% in products as consumed
P. 1	Potassium saccharin	Same foods as listed for Saccharin	Same levels and conditions as prescribed for saccharin
S. 1	Sorbitol	(1) A blend of prepared fish and prepared meat referred to in paragraph B. 21.006 (n)	(1) 6.0%
		(2) Unstandardized foods	(2) Good Manufacturing Practice

S. 01	Saccharin	(1) Breath freshener products	(1) 0.15% calculated as saccharin. If any combination of saccharin, calcium saccharin, potassium saccharin or sodium saccharin is used, the total amount not to exceed 0.15%, calculated as saccharin.
		(2) Unstandardized canned fruit	(2) 0.01% calculated as saccharin. If any combination of saccharin, calcium saccharin, potassium saccharin or sodium saccharin is used, the total amount not to exceed 0.01%, calculated as saccharin.
		(3) Chewing gum	(3) 0.25% calculated as saccharin. If any combination of saccharin, calcium saccharin, potassium saccharin or sodium saccharin

	is used, the total amount not to exceed 0.25%, calculated as saccharin.
(4) Unstandardized frozen desserts	(4) 0.0025% calculated as saccharin. If any combination of saccharin, calcium saccharin, potassium saccharin or sodium saccharin is used, the total amount not to exceed 0.0025%, calculated as saccharin.
(5) Toppings; Topping Mixes	(5) 0.09% calculated as saccharin. If any combination of saccharin, calcium saccharin, potassium saccharin or sodium saccharin is used, the total amount not to exceed 0.09%, calculated as saccharin.
(6) Unstandardized alcoholic liqueurs	(6) 0.12% calculated as saccharin. If any combination of

		<p>saccharin, calcium saccharin, potassium saccharin or sodium saccharin is used, the total amount not to exceed 0.12%, calculated as saccharin.</p>
	(7) Unstandardized carbonated non-alcoholic beverages	<p>(7) 0.03% calculated as saccharin. If any combination of saccharin, calcium saccharin, potassium saccharin or sodium saccharin is used, the total amount not to exceed 0.03%, calculated as saccharin.</p>
	(8) Unstandardized fruit spreads	<p>(8) 0.02% calculated as saccharin. If any combination of saccharin, calcium saccharin, potassium saccharin or sodium saccharin is used, the total amount not to exceed 0.02%, calculated as saccharin.</p>

		(9) Preoperative beverages	(9) 0.03% calculated as saccharin. If any combination of saccharin, calcium saccharin, potassium saccharin or sodium saccharin is used, the total amount not to exceed 0.03%, calculated as saccharin.
		(10) Table-top sweeteners	(10) Good Manufacturing Practice
S.01.1	Sodium Saccharin	Same foods as listed for saccharin	Same levels and conditions as prescribed for saccharin
S.1.1	Sorbitol syrup	Unstandardized foods	Good Manufacturing Practice
S.1.2	Steviol glycosides from <i>Stevia rebaudiana</i> Bertoni	(1) Table-top sweeteners	(1) Good Manufacturing Practice
		(2) Breakfast cereals; Confectionery glazes for snack foods; Nut spreads; Peanut spreads; Sweetened seasonings or coating mixes for snack foods; Unstandardized chocolate confectionery; Unstandardized chocolate flavoured confectionery coatings; Unstandardized fruit spreads; Unstandardized purées; Unstandardized salad dressings;	(2) 0.035% (calculated as steviol equivalents)

		Unstandardized sauces; Unstandardized table syrups	
		(3) Unstandardized beverage concentrates; Unstandardized beverages; Unstandardized beverage mixes	(3) 0.02% (calculated as steviol equivalents) in beverages as consumed
		(4) Baking mixes; Filling mixes; Fillings; Topping mixes; Toppings; Unstandardized bakery products; Unstandardized dessert mixes; Unstandardized desserts; Yogurt	(4) 0.035% (calculated as steviol equivalents) in products as consumed
		(5) Breath freshener products; Chewing gum	(5) 0.35% (calculated as steviol equivalents)
		(6) Unstandardized condiments	(6) 0.013% (calculated as steviol equivalents)
		(7) Unstandardized confectionery (except unstandardized chocolate confectionery); Unstandardized confectionery coatings (except unstandardized chocolate flavoured confectionery coatings)	(7) 0.07% (calculated as steviol equivalents)
		(8) Meal replacement bars; Nutritional supplement bars	(8) 0.02% (calculated as steviol equivalents)
		(9) Unstandardized snack bars	(9) 0.04% (calculated as steviol equivalents)

S. 2	Sucralose	(1) Table-top sweeteners	(1) Good Manufacturing Practice
		(2) Breakfast cereals	(2) 0.1%
		(3) Unstandardized beverage concentrates; Unstandardized beverage mixes; Unstandardized beverages; Unstandardized dairy beverages	(3) 0.025% in beverages as consumed
		(4) Filling mixes; Fillings; Topping mixes; Toppings; Unstandardized dessert mixes; Unstandardized desserts; Yogurt	(4) 0.025% in products as consumed
		(5) Breath freshener products; Chewing gum	(5) 2.5%
		(6) Unstandardized fruit spreads	(6) 0.045%
		(7) Unstandardized condiments; Unstandardized salad dressings	(7) 0.04%
		(8) Confectionery glazes for snack foods; Sweetened seasonings or coating mixes for snack foods; Unstandardized confectionery; Unstandardized confectionery coatings	(8) 0.07%
		(9) Baking mixes; Unstandardized bakery products	(9) 0.065% in products as consumed
		(10) Unstandardized processed fruit and vegetable products, except unstandardized canned fruit	(10) 0.015%
		(11) Unstandardized alcoholic beverages	(11) 0.07%
		(12) Pudding mixes ; Puddings	(12) 0.04% in products as

			consumed
		(13) Unstandardized table syrups	(13) 0.15%
		(14) Canned (naming the fruit); Unstandardized canned fruit	(14) 0.025%
		(15) Pickles; Relishes	(15) 0.015%
		(16) Protein isolate- and uncooked cornstarch-based snack bars	(16) 0.2%
		(17) Nutritional supplement bars	(17) 0.045%
		(18) Nutritional supplement dry soup mixes	(18) 0.03% in soups as consumed
T. 1	Thaumatococcus	(1) Breath freshener products; Chewing gum	(1) 500 p. p. m.
		(2) Salt substitutes	(2) 400 p. p. m.
		(3) (naming the flavour) Flavour referred to in section B.10.005; Unstandardized flavouring preparations	(3) 100 p. p. m.
X. 1	Xylitol	Unstandardized foods	Good Manufacturing Practice

Document Reference Numbers: NOM/ADM-0102; NOM/ADM-0098; NOM/ADM-0093; NOM/ADM-0092; NOM/ADM-0082; NOM/ADM-0072; NOM/ADM-0067; NOM/ADM-0066; NOM/ADM-0065; NOM/ADM-0058; NOM/ADM-0026; NOM/ADM-0022, NOM/ADM-0019; NOM/ADM-0006; NOM/ADM-0002

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