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Food Additives that May Currently be Used as Class 2 Preservatives to Potentially Control the Growth of *Listeria monocytogenes* in Ready-to-Eat Foods Sold in Canada

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Bureau of Microbial Hazards
Food Directorate
Health Products and Food Branch



Canada

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This Table contains food additives that are currently approved by Health Canada that can be used to potentially control the growth of *Listeria monocytogenes* in ready-to-eat (RTE) foods sold in Canada (Health Canada, 2012a). Reference to this Table is made in Health Canada's [*Policy on Listeria monocytogenes in Ready-to-Eat Foods*](#) (2011). Further information regarding the use of food additives in/upon RTE foods can be found in the above policy document (Health Canada, 2011).

Table of Food Additives that May Currently be Used as Class 2 Preservatives¹ to Potentially Control the Growth of *Listeria monocytogenes* in ready-to-eat foods sold in Canada

Additives	Permitted in or upon (RTE foods)	Maximum level of use and other conditions
<i>Carnobacterium maltaromaticum</i> CB1	Vacuum-packed wieners; vacuum-packed sliced roast beef in accordance with section B.14.005 of the <i>Food and Drug Regulations</i> ; vacuum-packed sliced cooked ham in accordance with section B.14.005 or B.14.031 of the <i>Food and Drug Regulations</i> ; and vacuum-packed sliced cooked turkey in accordance with section B.22.006 or B.22.021 of the <i>Food and Drug Regulations</i> .	Good Manufacturing Practice ²
Potassium lactate	Cooked solid cut meat and cooked solid cut poultry meat	Good Manufacturing Practice ² provided that: <i>a</i>) the cooked solid cut meat or cooked solid cut poultry meat contains a meat protein content of not less than 12 per cent; and <i>b</i>) a bone or a visible fat layer is not included in any calculation used to determine meat protein content for the purposes noted in <i>a</i>) above
Sodium acetate	Brawn; Headcheese; Meat by-product loaf; Meat loaf; Potted meat; Potted meat by-product; Prepared meat; Prepared meat by-product; Prepared poultry meat; Prepared poultry meat by-product; Preserved meat; Preserved meat by-product; Preserved poultry meat; Preserved poultry meat by-product; Sausage	Good Manufacturing Practice ²

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Additives	Permitted in or upon (RTE foods)	Maximum level of use and other conditions
	Unstandardized ³ preparations of (a) meat and meat by-product (Division 14 of the <i>Food and Drug Regulations</i>); and (b) poultry meat and poultry meat by-product	
Sodium diacetate	Brawn; Headcheese; Meat by-product loaf; Meat loaf; Potted meat; Potted meat by-product; Prepared fish or prepared meat (Division 21 of the <i>Food and Drug Regulations</i>); Prepared meat; Prepared meat by-product; Prepared poultry meat; Prepared poultry meat by-product; Preserved fish or preserved meat (Division 21 of the <i>Food and Drug Regulations</i>); Preserved meat; Preserved meat by-product; Preserved poultry meat; Preserved poultry meat by-product; Sausage Unstandardized ³ preparations of (a) meat and meat by-product (Divisions 14 and 21 of the <i>Food and Drug Regulations</i>); (b) fish; and (c) poultry meat and poultry meat by-product	0.25 % of final product weight
Sodium lactate	Cooked solid cut meat and cooked solid cut poultry meat	Good Manufacturing Practice ² provided that: a) the cooked solid cut meat or cooked solid cut poultry meat contains a meat protein content of not less than 12 per cent; and b) a bone or a visible fat layer is not included in any calculation used to determine meat protein content for the purposes noted in a) above

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Food additives are regulated in Canada under the *Food and Drug Regulations* and Marketing Authorizations (MAs) issued by the Minister of Health. 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 (Health Canada, 2012b). A petitioner can request that Health Canada approve a new additive or a new condition of use for an already-approved one by filing a food additive submission with the Department's Food Directorate. Health Canada uses this premarket approval process to ensure that food additives are safe for Canadian consumers. For guidance on filing a food additive submission, please see the Food Directorate's [A Guide for the Preparation of Submissions on Food Additives](#) (Health Canada, 2013).

¹ Antibacterial food additives are considered Class 2 preservatives and are listed in Part 2 of the [List of Permitted Preservatives](#) (Health Canada, 2012a).

² The *Marketing Authorization for Food Additives That May Be Used as Preservatives* (Government of Canada, 2012a) states: "When the words 'good manufacturing practice' appear in column 3, the exemption applies if the amount of the preservative 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 and if any other condition that is set out in that column is met".

³ Section B.01.001, Division 1 of the *Food and Drug Regulations* (Part B) (Government of Canada, 2012b) states : " 'unstandardized food' means any food for which a standard is not prescribed in this Part".

References

Government of Canada (2012a). [Marketing Authorization for Food Additives That May Be Used as Preservatives](#). Accessed on November 23, 2012.

Government of Canada (2012b). [Food and Drug Regulations](#). Accessed on November 23, 2012.

Health Canada (2011). [Policy on *Listeria monocytogenes* in Ready-to-Eat Foods](#). Accessed on October 23, 2012.

Health Canada (2012a). [List of Permitted Preservatives \(Lists of Permitted Food Additives\)](#). Accessed on November 9, 2012.

Health Canada (2012b). [Lists of Permitted Food Additives](#). Accessed November 9, 2012.

Health Canada (2013). [A Guide for the Preparation of Submissions on Food Additives](#).