



Notice of Modification to the *List of Permitted Food Enzymes* to Enable the Use of *Aspergillus fijiensis* as a Source Organism for Invertase

Notice of Modification – Lists of Permitted Food Additives

Reference Number: [NOM/ADM-0144]

March 30, 2020



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.

Invertase sourced from *A. japonicus* is permitted in Canada as a food enzyme for use in sucrose used in the production of fructooligosaccharides. Health Canada’s Food Directorate received a request that the source organism name for this invertase (*Aspergillus japonicus*) be updated to “*Aspergillus fijiensis*”, to reflect a re-identification of the original source organism.

The results of the Food Directorate’s evaluation of available scientific and taxonomic data support the re-identification of the source organism, and the safety of the addition of the source *A. fijiensis*, alongside *A. japonicus*. *A. japonicus*, which will remain on the List as a permitted source of invertase, did not require a re-evaluation of its safety for its use as a source of invertase. Therefore, Health Canada has modified the [List of Permitted Food Enzymes](#) to extend the use of invertase from *A. fijiensis* by adding the entry shown below to the List.

Modification to the *List of Permitted Food Enzymes*

Item No.	Column 1 Additive	Column 2 Permitted Source	Column 3 Permitted in or Upon	Column 4 Maximum Level of Use and Other Conditions
I.1	Invertase	<i>Aspergillus fijiensis</i> ; <i>Aspergillus japonicus</i>	Sucrose used in the production of fructooligosaccharides	Good Manufacturing Practice
		<i>Saccharomyces</i> sp.	(1) Unstandardized soft-centred and liquid-centred confectionery	(1) Good Manufacturing Practice
			(2) Unstandardized bakery products	(2) Good Manufacturing Practice

Rationale

Health Canada’s Food Directorate completed a review of the scientific and taxonomic data that was available and determined that an update to the source organism name, based on re-identification of the source organism, did not require a pre-market safety assessment. Furthermore there was no need to re-evaluate the safety of the already-permitted source organism. Therefore, the Department has enabled the use of invertase from *A. fijiensis*, by adding the source organism name *A. fijiensis*, alongside *A. japonicus*, in the permitted source field in the Listing for Invertase (item number I.1) on the [List of Permitted Food Enzymes](#) shown in the above table.

Other Relevant Information

The *Food and Drug Regulations* require that food additives such as invertase that do not have food-grade specifications set out in Part B of the Regulations meet the most recent food-grade specifications set out in 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. The *Combined Compendium of Food Additive Specifications* and its associated *General Specifications and Considerations for Enzyme Preparations* are prepared by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and published by the Food and Agriculture Organization of the United Nations.

Implementation and Enforcement

The above modification came into force **March 30, 2020**, the day it was published in the [List of Permitted Food Enzymes](#).

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 any new scientific information on the safety in use of any food additive, including invertase from *A. fijiensis* and *A. japonicus*. Anyone wishing to submit new scientific information on the use of this additive or to submit any inquiries may do so in writing, by regular mail or electronically. If you wish to contact the Food Directorate electronically, please use the words "**Invertase (NOM-0144)**" in the subject line of your e-mail.

[Bureau of Chemical Safety, Food Directorate](#)

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