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# Notice of Modification to the *List of Permitted Sweeteners* to Extend the Use of Acesulfame Potassium to Soup Bases and Various Sauces

Notice of Modification – Lists of Permitted Food Additives

Reference Number: NOM/ADM-0185

June 20, 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 a food additive submission seeking approval for the use of acesulfame potassium as a sweetener in hot pot soup bases, various sauces such as soy sauce, sweet chili sauce, Hoisin sauce, Sriracha sauce, barbeque sauce, and sauce packs that come with instant noodle products. The requested maximum level of use is 500 parts per million (ppm) for all products of interest.

Acesulfame potassium is already permitted for use as a sweetener in a variety of foods at maximum levels ranging from 70 ppm in canned fruits to 5,000 ppm in chewing gum, and consistent with Good Manufacturing Practice in table-top sweeteners.

The results of the Food Directorate's evaluation of available scientific data support the safety of acesulfame potassium in soup bases and various sauces. Therefore, Health Canada has modified the [List of Permitted Sweeteners](#) to extend the use of acesulfame potassium by adding the entry shown below to the list.

### Modification to the *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.01	Acesulfame potassium	(13) Barbeque sauces; Chili sauces; Soup bases; Soybean sauces	(13) 500 p.p.m.

## Rationale

Health Canada's Food Directorate completed a premarket safety assessment of acesulfame potassium for use as a sweetener in the foods requested by the petitioner. The Department concluded that information related to allergenicity, chemistry, microbiology, nutrition, and toxicology supports the safety of acesulfame potassium for its requested uses. Therefore, the Department has enabled the requested uses of acesulfame potassium by adding to the [List of Permitted Sweeteners](#) the new entry shown in the above table.

## Other Relevant Information

Food additives and other ingredients generally must be declared in the list of ingredients on the label of pre-packaged foods sold in Canada. Barbeque sauces, chili type sauces, soup bases and soybean sauces containing acesulfame potassium will need to have the acesulfame potassium declared in the list of

ingredients. This will alert individuals following a low potassium diet to the presence of the additive in this food. Manufacturers who use acesulfame potassium should make nutrition information available for foods containing this additive that may not be pre-packaged when sold (e.g., food that is prepared in a grocery store for sale from one of its specialty counter).

Food additives such as acesulfame potassium 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 published by the Food and Agriculture Organization of the United Nations.

## Implementation and Enforcement

The above modification came into force **June 20, 2022** the day it was published in the [List of Permitted Sweeteners](#).

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 acesulfame potassium. Anyone wishing to submit an inquiry or new scientific information on the use of this additive may do so in writing, by regular mail or electronically. If you wish to contact the Food Directorate electronically, please use the words "**acesulfame potassium (NOM-0185)**" in the subject line of your e-mail.

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

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