

通报

1.	通报成员: 加拿大 如适用, 请填写相关地方政府名称:
2.	负责机构: 加拿大卫生部
3.	覆盖的产品 (请提供存放在世贸组织的各国附表中指定的关税项目编号; 如适用, 应另外提供 ICS 编号): 糯米糕点中来自 Priestia flexa AE-BAF 的 β -淀粉酶 (ICS 分类号: 67.220.20)
4.	可能受影响的地区或国家: [X]所有贸易伙伴 []特定地区或国家:
5.	通报标题: 修订《允许使用的食品酶清单》以允许在糯米糕点中使用来自 Priestia flexa AE-BAF 的 β -淀粉酶的通知。

	<p>使用语言：3 页数：英语和法语 链接网址：</p>
6.	<p>内容简述：加拿大卫生部食品局完成了对一项食品添加剂申请的上市前安全性评估，该申请要求授权在糯米糕点（麻糬和团子）中使用来自弯曲芽孢杆菌 AE-BAF 的β-淀粉酶。这种食品酶的最大使用量符合《良好生产规范》。</p> <p>上市前评估的结果证明，来自弯曲芽孢杆菌 AE-BAF 的β-淀粉酶用于其申请用途具有安全性。因此，加拿大卫生部通过修改《允许使用的食品酶清单》，以允许使用信息文件中所述的来自弯曲芽孢杆菌 AE-BAF 的β-淀粉酶，该规定自 2023 年 3 月 28 日起生效。</p> <p>本信息文件旨在公开宣布卫生部在这方面的决定，并为希望提交与本食品添加剂安全有关的咨询或新科学信息的人士提供适当的联系信息。</p>
7.	<p>目的和理由： <input checked="" type="checkbox"/> 食品安全， <input type="checkbox"/> 动物健康， <input type="checkbox"/> 植物保护， <input type="checkbox"/> 保护人类免受动/植物虫害或疾病的危害， <input type="checkbox"/> 保护国家免受有害生物的危害</p>
8.	<p>是否有相关国际标准？如有，指出标准：</p> <p><input type="checkbox"/> 食品法典委员会（例如：食品法典委员会标准或相关文件的名称或序号）：</p> <p><input type="checkbox"/> 世界动物卫生组织（OIE）（例如：陆生或水生动物卫生法典，章节号）：</p> <p><input type="checkbox"/> 国际植物保护公约（例如：ISPM N°）：</p> <p><input checked="" type="checkbox"/> 无</p> <p>该法规草案是否符合相关国际标准？</p>

	<p><input checked="" type="checkbox"/> 是 <input type="checkbox"/> 否</p> <p>如果没有，尽可能描述它如何以及为什么偏离国际标准：</p>
9.	<p>可提供的相关文件及文件语种：</p> <p>加拿大卫生部食品和营养--“公众参与和伙伴关系”网站，2023年3月28日发布（英文和法文）：</p> <p>https://www.canada.ca/en/health-canada/services/food-nutrition/public-involvement-partnerships.html（英文）</p> <p>https://www.canada.ca/fr/sante-canada/services/aliments-nutrition/participation-public-partenariats.html（法文）</p>
10.	<p>拟批准日期（年/月/日）：2023年3月28日</p> <p>拟公布日期（年/月/日）：</p>
11.	<p>拟生效日期：<input type="checkbox"/> 公布日后6个月，及/或（年/月/日）：2023年3月28日</p> <p><input type="checkbox"/> 贸易促进措施</p>
12.	<p>意见反馈截至日期：<input type="checkbox"/> 通报发布之日起60天，及/或（年/月/日）：2023年6月9日</p> <p>指定处理意见的机构或机构：<input checked="" type="checkbox"/> 国家通知机构，<input type="checkbox"/> 国家咨询点。其他机构的地址、传真号码和邮件地址（如有）：</p> <p>国家咨询点</p>
13.	<p>文本可从：<input type="checkbox"/> 国家通知机构，<input checked="" type="checkbox"/> 国家咨询点。其他机构的地址、传真号码和邮件地址（如有）：</p> <p>“关于修订《允许使用的食品酶清单》以允许在糯米糕点中使用来自 <i>Priestia flexa</i> AE-BAF 的β-淀粉酶的通知”可通过以下网页链接获得：</p> <p>https://www.canada.ca/en/health-canada/services/food-nutrition/public-involvement-partnerships/notice-modification-list-permitted-fo</p>

[od-enzymes-enable-use-beta-amylase-priestia-flexa-ae-baf-glutinous-rice-based-cakes.html](https://www.canada.ca/fr/sante-canada/services/aliments-nutrition/participation-public-partenariats/avis-modification-liste-enzymes-alimentaires-autorisees-permettre-utilisation-beta-amylase-issue-priestia-flexa-ae-baf-gateaux-riz-glutineux.html) (英语)

<https://www.canada.ca/fr/sante-canada/services/aliments-nutrition/participation-public-partenariats/avis-modification-liste-enzymes-alimentaires-autorisees-permettre-utilisation-beta-amylase-issue-priestia-flexa-ae-baf-gateaux-riz-glutineux.html> (法语)

加拿大通报机构及咨询点

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(23-2538)

Committee on Sanitary and Phytosanitary Measures

Original: English/French

NOTIFICATION

1.	Notifying Member: <u>CANADA</u> If applicable, name of local government involved:
2.	Agency responsible: Health Canada
3.	Products covered (provide tariff item number(s) as specified in national schedules deposited with the WTO; ICS numbers should be provided in addition, where applicable): Beta-amylase from <i>Priestia flexa</i> AE-BAF in glutinous rice-based cakes (ICS code: 67.220.20)
4.	Regions or countries likely to be affected, to the extent relevant or practicable: <input checked="" type="checkbox"/> All trading partners

Specific regions or countries:

5. **Title of the notified document:** Notice of Modification to the *List of Permitted Food Enzymes* to Enable the Use of Beta-amylase from *Priestia flexa* AE-BAF in Glutinous Rice- based Cakes. **Language(s):** English and French. **Number of pages:** 3

https://members.wto.org/crnattachments/2023/SPS/CAN/23_8798_00_e.pdf

https://members.wto.org/crnattachments/2023/SPS/CAN/23_8798_00_f.pdf

6. **Description of content:** Health Canada's Food Directorate completed a premarket safety assessment of a food additive submission seeking authorization for the use of beta- amylase (β -amylase) from *Bacillus flexus* AE-BAF in mochi and dango, which are glutinous rice cakes. The requested maximum level of use for this food enzyme is Good Manufacturing Practice.

The results of the premarket assessment support the safety of β -amylase from *B. flexus* AE-BAF for its requested use. Consequently, Health Canada has enabled the use of β - amylase from this source as described in the information document by modifying the *List of Permitted Food Enzymes*, effective 28 March 2023.

The purpose of the information document is to publicly announce the Department's decision in this regard and to provide the appropriate contact information for those wishing to submit an inquiry or new scientific information relevant to the safety of this food additive.

7. **Objective and rationale:** food safety, animal health, plant protection, protect humans from animal/plant pest or disease, protect territory from other damage from pests.

8. **Is there a relevant international standard? If so, identify the standard:**

Codex Alimentarius Commission (*e.g. title or serial number of Codex standard or related text*):

World Organization for Animal Health (OIE) (*e.g. Terrestrial or Aquatic Animal Health Code, chapter number*):

International Plant Protection Convention (*e.g. ISPM number*):

None

Does this proposed regulation conform to the relevant international standard?

Yes No

If no, describe, whenever possible, how and why it deviates from the international standard:

9. **Other relevant documents and language(s) in which these are available:** Health Canada's Food and Nutrition – 'Public Involvement and Partnerships' Website, posted 28 March 2023 (available in English and French):

<https://www.canada.ca/en/health-canada/services/food-nutrition/public-involvement-partnerships.html> (English)

<https://www.canada.ca/fr/sante-canada/services/aliments-nutrition/participation-public-partenariats.html> (French)

10. **Proposed date of adoption (dd/mm/yy):** 28 March 2023

Proposed date of publication (dd/mm/yy):

11. **Proposed date of entry into force:** Six months from date of publication, and/or (dd/mm/yy): 28 March 2023

Trade facilitating measure

12. **Final date for comments:** Sixty days from the date of circulation of the notification and/or (dd/mm/yy): 9 June 2023

Agency or authority designated to handle comments: National Notification Authority, National Enquiry Point. Address, fax number and e- mail address (if available) of other body:

13. **Text(s) available from: [] National Notification Authority, [X] National Enquiry Point. Address, fax number and e- mail address (if available) of other body:**

The "Notice of Modification to the *List of Permitted Food Enzymes* to Enable the Use of beta-Amylase from *Priestia flexa* AE-BAF in Glutinous Rice-based Cakes" is available through the following weblink:

<https://www.canada.ca/en/health-canada/services/food-nutrition/public-involvement-partnerships/notice-modification-list-permitted-food-enzymes-enable-use-beta-amylase-priestia-flexa-ae-baf-glutinous-rice-based-cakes.html> (English)

<https://www.canada.ca/fr/sante-canada/services/aliments-nutrition/participation-public-partenariats/avis-modification-liste-enzymes-alimentaires-autorisees-permettre-utilisation-beta-amylase-issue-priestia-flexa-ae-baf-gateaux-riz-glutineux.html> (French)

Canada's Notification Authority and Enquiry Point

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