

ISSUE

01

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2011

Quarterly
Newsletter of
Health Canada's
Food
Directorate

Food Times

WELCOME TO THE INTRODUCTORY ISSUE OF FOOD TIMES

As part of its Strategic Plan for 2011-15, Health Canada's Food and Nutrition Program has identified the need for enhanced transparency and systematic engagement of Program stakeholders as one of its priorities.

Being the primary food and nutrition standard setting body at the federal level in Canada, the Food Directorate is exploring various means to increase opportunities of information sharing and engagement with its stakeholders and partners. This Quarterly Newsletter is meant to be one of these tools.

I am pleased to introduce the first Stakeholder Newsletter of Health Canada's Food Directorate. This publication is aimed to provide our broad stakeholder community with updates on the activities of the Food Directorate, in areas related to its standard setting mandate for food safety and nutrition. We are also aiming to use this opportunity to report on our achievements for one Quarter of the fiscal year, as well as to inform stakeholders of outcomes of past consultations and engagement activities. This will also be an opportunity to report on the Directorate's performance in issuing premarket decisions and monitor the progress of selected initiatives aimed to improve processes, with added predictability and transparency, and with the ultimate objective to reduce and eliminate backlog in this area. Heads-up will be given on upcoming consultations and events of interest to our broad stakeholder community, both domestically and internationally.

You will note from this first issue of "Food Times" that the Directorate has had a busy first Quarter, and is embarking on a heavy agenda to transform its premarket review activities and in delivering on its commitments under the Government of Canada's food safety and nutrition initiatives such as the Food and Consumer Safety Action Plan, Growing Forward and the "Food" component of the Chemicals Management Plan.

We will strive to keep you apprised of our commitments and our progress on these initiatives through "Food Times" and welcome your comments and suggestions on this first issue and on how to make this publication an effective information sharing mechanism with our stakeholders.

Samuel Godefroy, Ph.D.
Director General, Food Directorate,
Health Products and Food Branch,
Health Canada

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The Mission of the Food Directorate

In support of Health Canada's mission to help Canadians maintain and improve their health, the Food Directorate is the federal health authority responsible for setting standards, regulations and providing authoritative advice and information on the safety and nutritional value of food.

PRE-MARKET SUBMISSION PERFORMANCE REPORTING

Pursuant to the *Food and Drug Regulations*, Health Canada's Food Directorate is responsible for the review of pre-market submissions to ensure the safety of food products prior to their introduction into the Canadian marketplace.

In January 2011, the Food Directorate initiated the Food Business Systems Modernization (FBSM) project which is aimed at improving the Directorate's core information management (IM) functions, capabilities, and processes. The project encompasses upgrading and supporting existing IM systems, as well as investments in new systems and process to address key business needs.

A key component of the FBSM project is modernizing the processes and tools used for the management of pre-market submissions for food additive, infant formula and novel food submissions. The Food Directorate has initiated development of an up-to-date submission management tracking system with a focus on improving the timeliness, predictability, transparency, and responsiveness to stakeholders for the pre-market review of food submissions.

A number of initiatives are underway to continue to improve our premarket review activities, both from a process improvement stand point and from the necessary update to the dated regulatory framework under which these activities are being managed. Stakeholders will be engaged on key options being considered to modernize this area of the Food Directorate's work.

Food additives, infant formula, and novel foods must undergo a Food Directorate pre-market review process prior to their introduction into the Canadian marketplace. Food additives must receive a premarket approval, while infant formula and novel foods undergo pre-market notification. A pre-market notification permits Health Canada to conduct a thorough safety assessment of novel foods and infant formula to demonstrate that the food is safe and nutritious before it is allowed in the Canadian marketplace. Once the safety assessment of a novel food or infant formula is complete, petitioners receiving a "letter of no objection" are granted market access for their product.

A food additive submission must go through "two processes" before the food additive can be used in the requested manner. The first process is the safety assessment. At the conclusion of the safety assessment, if all of the components of the food additive submission are found to be satisfactory, a senior management committee considers the petitioner's request and makes a decision with regards to whether the submission should proceed to a regulatory phase, where amendments to the *Food and Drug Regulations* enable the final decision made by the Directorate. Market access for food additives is granted only once the regulatory phase is complete (amendment published in Canada Gazette Part II), or an Interim Marketing Authorization is issued.

Other submission types that undergo a similar regulatory phase include Food Fortification, Food Irradiation, and Health Claim submissions.

The tables shown provides an overview of the Food Directorate's performance in processing pre-market submissions, including those pertaining to food additives, novel foods, infant formula, packaging materials, incidental additives and health claims for the first quarter of fiscal year 2011/12.

| Fiscal Year 2011/12 - Submissions Requiring Amendments to the <i>Food & Drug Regulations</i> - Food Additives | | |
|---|-------------------|------------|
| | Safety / Efficacy | Regulatory |
| # of Submissions Carried Over | 44 | 75 |
| # of New Submissions Received in Q1 | 7 | 1 |
| # of Decisions / Regulatory Amendments in Q1 | 1 | 0* |
| # of Total Submissions at End of Q1 | 50 | 76 |

* Three (3) Interim Marketing Authorizations (IMAs) were issued by the Food Directorate in Q1.

| Fiscal Year 2011/12 - Submissions Not Requiring Amendments to the <i>Food & Drug Regulations</i> | | | | | |
|--|-------------|-----------------|----------------|----------------------|-----------------|
| | Novel Foods | Infant Formulas | Food Packaging | Incidental Additives | Processing Aids |
| # of Submissions Carried Over from Previous Quarter | 32 | 91 | 575 | 68 | 40 |
| # of New Submissions Received in Q1 | 5 | 11 | 325 | 66 | 9 |
| # of Decisions / Opinions Issued in Q1 | 6 | 10 | 323 | 39 | 17 |
| # of Total Active Submissions at End of Q1 | 31 | 92 | 577 | 95 | 32 |

RECENT PUBLICATIONS

Bielecki, A., Roberts, J., Mehta, R. et Raju, J. Estrogen receptor-beta mediates the inhibition of DLD-1 human colon adenocarcinoma cells by soy isoflavones. *Nutrition and Cancer*, 63(1): 139-150, 2011.

Bondy, G.S., Lefebvre, D.E., Aziz, S., Cherry, W., Coady, L., MacLellan, E., Armstrong, C., Barker, M., Cooke, G., Gaertner, D., Arnold, D.L., Mehta, R. and Rowsell, P.R. 2011. Toxicologic and immunologic effects of perinatal exposure to the brominated diphenyl ether (BDE) mixture DE-71 in the Sprague-Dawley rat. *Environmental Toxicology*. Article first published online: 4 MAY 2011 | DOI: 10.1002/tox.2071.

Cornish SM, Wood CM, L'abbé MR, Sarwar Gilani G, Cooke GM, Curran IH, Wu Xiao C. (2011). Sex- and age-specific immunomodulatory effects of dietary soya protein isolate and isoflavones in rats. *Br J Nutr*. 27:1-5.

Dixon, B.R., Fayer, R., Santin, M., Hill, D.E. and J.P. Dubey. 2011. Protozoan parasites: Cryptosporidium, Giardia, Cyclospora and Toxoplasma. IN: *Rapid Detection, Identification, and Quantification of Foodborne Pathogens*: 349-370.

Gill, S., M. Kavanagh, M. Barker, M. Weld, E. Vavasour, Y. Hou and G.M. Cooke. . Subchronic Oral Toxicity Study of Furan in B6C3F1 mice. *Toxicologic Pathology* 06/2011; DOI: 10.1177/0192623311412980.

Raju, J., Sondagar, C., Roberts, J., Aziz, S., Caldwell, D., Vavasour, E., Mehta, R. Dietary acrylamide does not augment azoxymethane-induced colon aberrant crypt foci formation in male F344 rats. *Food and Chemical Toxicology*, 49(6): 1373-1380, 2011.

Mattison, K., Corneau, N., Berg, I., Bosch, A., Duizer, E., Gutierrez-Aguirre, I., L'Homme, Y., Lucero, Y., Luo, Z., Martyres, A., Myrmel, M., O'Ryan, M., Pagotto, F., Sano, D., Svraka, S., Urzua, U. and S. Bidawid. 2011. Development and validation of a microarray for the confirmation and typing of norovirus RT-PCR products. *J. Virological Methods* 173: 233-250.

Chen, Q., Swist, E., Beckstead, J., Green, J., Matias, F., Roberts, J., Qiao, C., Raju, J., Brooks, S. P.J. et Scoggan, K. A. Different doses of dietary oligofructosaccharides and wheat bran elicit different gene expression responses in colon epithelia of healthy Fisher 344 rats. *Journal of Nutrition*, 141(5): 790-797, 2011.

Dr. Samuel Godefroy has co-edited a special report in *J AOAC International* on Allergen Detection by Mass Spectrometry: *J AOAC Int.* Vol 94 (4) (2011).

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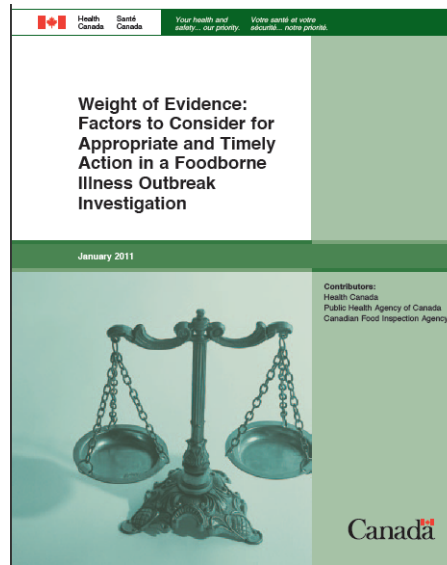
Weight of Evidence: Factors to Consider for Appropriate and Timely Action in a Foodborne Illness Outbreak Investigation

A foodborne outbreak investigation is complex, multi-disciplinary, non-linear and dynamic. Data collection from laboratory, food safety and epidemiological investigations is critical.

As part of the lessons-learned exercises resulting from the 2008 Canadian deli-meat listeriosis outbreak, a general guidance document, primarily for use by federal level decision-makers during foodborne outbreak investigations, was developed to provide information on factors to consider in determining the weight of evidence to assign when assessing evidence obtained from the microbiological, epidemiological and food safety investigations.

This guidance document will further aid in ensuring the implementation of timely and appropriate risk mitigation strategies during a foodborne outbreak.

A team of representatives from Canadian federal government Departments involved in foodborne outbreak investigations including Health Canada, the Public Health Agency of Canada and the Canadian Food Inspection Agency, collaborated on this project.



On June 7th, the interdepartmental Food Hazards Weight of Evidence Team won the Deputy Minister's Award for Excellence in the Science category.

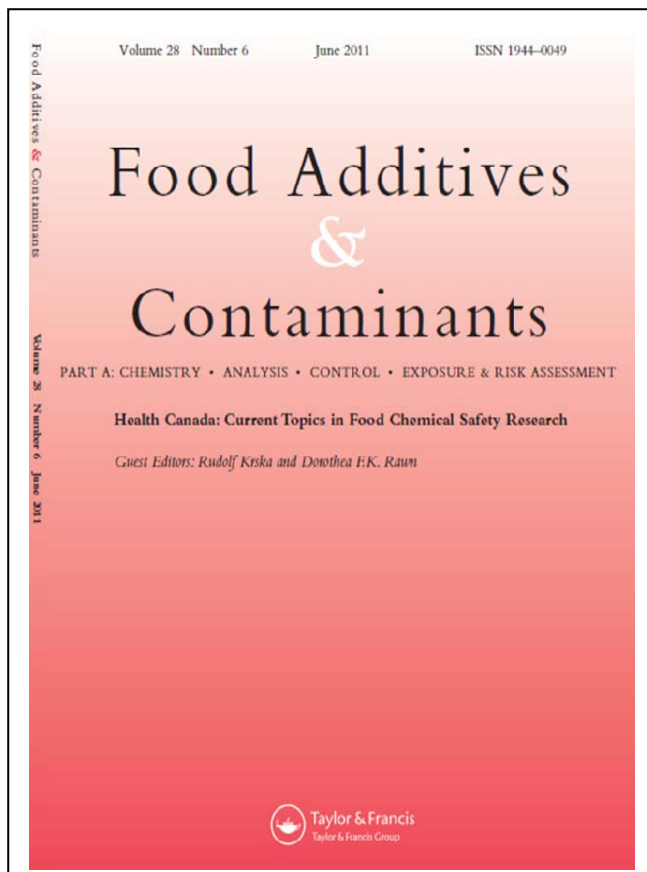
Food Directorate team members were: Dr. Jeff Farber, Gosia Kozak and Dr. Maria Nazarowec-White, from the Bureau of Microbial Hazards.

Health Canada: Current Topics in Food Chemical

A special issue of the scientific journal Food Additives and Contaminants: Part A has been dedicated to the Bureau of Chemical Safety's Food Research Division (FRD) in Health Canada's Food Directorate. Entitled '[Health Canada: Current Topics in Food Chemical Safety Research](#)', this publication provides a unique focus on Health Canada's food research activities by featuring a selection of 15 peer reviewed publications arising from work carried out in the Food Research Division facilities in Ottawa, the laboratories of the Regions and Programs Branch, and in collaboration with international partners. The papers covered in this issue deal exclusively with the determination of chemicals that can be introduced to foods through: use as a food additive or ingredient, processing induced reactions, food packaging migration, deliberate adulteration, and/or presence as a chemical contaminant or natural toxin in the environment. The special issue was made publicly available online on May 27, 2011 and the print version was published in June 2011.

The open access version is available here:

<http://www.informaworld.com/smpp/title~db=all~content=g938096136>



Safe Food Handling Quick Tips

Here are some quick but important food safety tips to keep in mind in your kitchen to help reduce the risk of foodborne illness, such as *E. coli*, *Listeria* and *Salmonella*.



Clean

Wash your hands and surfaces often with warm, soapy water.

Separate

Make sure to always separate your raw foods, such as meat and eggs, from cooked foods and vegetables to avoid cross-contamination.

Cook

Always cook food to the safe internal temperatures. You can check this by using a digital food thermometer.

Chill

Always refrigerate food and leftovers promptly at 4°C or below.

RECENT MAJOR WEBPOSTINGS

On April 1, 2011, the Food Directorate's Bureau of Microbial Hazards posted the final version of the updated "[Policy on Listeria monocytogenes in Ready-To-Eat \(RTE\) Foods](#)" on Health Canada's website. This policy is an important tool used by the food processing industry and food safety regulators to identify steps that can be taken to reduce the risk of Listeria contamination in RTE foods. In addition to the posting of the policy, 15 new methods related to Listeria monocytogenes detection were posted in the [Compendium of Methods](#).

On June 30, 2011, the Food Directorate's Bureau of Chemical Safety posted a consultation summary document entitled '[Health Canada Reviews Comments Received on the Proposed Changes to Current Food Colour Labelling Regulations for Prepackaged Foods](#)' on Health Canada's website. The enhanced food colour labelling requirements proposed by Health Canada will further enable consumers to make informed choices and will contribute to a reduction of allergic or other adverse reactions. An open call for comments was made available from February 18th to May 3rd 2010 through the food and nutrition public involvement website. As a result of this consultation, more than 130 responses were received from various stakeholders. This consultation summary includes the comments received from various stakeholders along with Health Canada's response to those comments.

RECENT RISK COMMUNICATION WEBPOSTINGS

Allergen Labelling Tip Sheet

<http://www.hc-sc.gc.ca/fn-an/securit/kitchen-cuisine/allerg-eng.php>

<http://www.healthycanadians.gc.ca/init/cons/food-aliments/safety-salubrite/allerg-eng.php>

BBQ Safety Tip Sheet

<http://www.hc-sc.gc.ca/fn-an/securit/kitchen-cuisine/barbecue-eng.php>

<http://www.healthycanadians.gc.ca/init/cons/food-aliments/safety-salubrite/barbecue-eng.php>

Egg Safety Tip Sheet

<http://www.hc-sc.gc.ca/fn-an/securit/kitchen-cuisine/eggs-oeufs-eng.php>

Reusable Grocery Bags and Bins Tips Sheet

<http://www.hc-sc.gc.ca/fn-an/securit/kitchen-cuisine/reusable-bags-sacs-reutilisable-eng.php>

Summer Food Safety Tips Sheet

<http://www.hc-sc.gc.ca/fn-an/securit/kitchen-cuisine/summer-safety-salubrite-ete-eng.php>

This Issues Food Safety Tip Question and Answer

Sprouts, such as alfalfa and mung beans, are a popular choice for Canadians as a low-calorie, healthy ingredient for many meals.

These foods, however, may carry harmful bacteria such as *Salmonella* and *E. coli*, which can lead to serious illness.



Q: Are there any precautions I should take regarding the eating of sprouts?

A: Healthy adults who choose to eat sprouts should take some precautions to reduce their risk of exposure to sprout-borne bacteria.

Children, older adults, pregnant women and those with weakened immune systems are particularly vulnerable to the bacteria that may be present on raw sprouts and therefore should not eat any raw sprouts at all.

For further information, please visit the [Sprouted Beans and Seeds Page](#) on Health Canada's Website.

INTERNATIONAL MEETINGS OF NOTE

Codex Committee on Food Labelling (CCFL)

The office of the Codex Contact point in the Food Directorate's Bureau of Policy Regulatory and Government Affairs was instrumental in organizing the 39th Session of the Codex Committee on Food Labelling (CCFL) which is hosted annually by the Government of Canada. This year the Session was held in Québec City from May 9th to May 13th and was chaired by Paul Mayers, Vice President Programs, in the Canadian Food Inspection Agency (CFIA). Dr. Samuel Godefroy, Director General, Food Directorate, Health Canada, joined the Canadian delegation for the first two days of the meeting. The Canadian delegation included experts from the Bureau of Nutritional Sciences, Food Directorate, and of the Consumer Protection Division in the CFIA. Key items of interest on the agenda included those pertaining to amending the *Codex Guidelines on Nutrition Labelling* and the *Codex Guidelines on Nutrition and Health Claims* to support the implementation of the WHO Global Strategy on Diet, Physical Activity and Health. The Committee also finalized guidance on the labelling of Genetically Modified (GM) /Genetically Engineered (GE) foods.

The full report of the meeting can be found on the Codex Alimentarius Commission's website at:

http://www.codexalimentarius.net/download/report/765/REP11_FLe.pdf

Quads Social Research Coordination Working Group Meeting, Quads Behavioural Economics Workshop & Quads Food Safety Regulatory Economics Working Group Meeting

The Food Directorate participated in a Quadrilateral (Canada, US, Australia and New Zealand) Social Research Coordination Working Group Meeting (May 16-17), a Workshop on Behavioural Economics (May 18), and in the Quadrilateral Food Safety Regulatory Economics Working Group's (FSREWG) 2nd Technical Meeting (May 19-20).

An update on each country's current work along with pertinent information on regulatory issues relating to food safety, nutrition, and labelling was shared during these meetings. The Workshop on Behavioural Economics provided a forum for discussions on how the social sciences and economics can inform each other, and how they can be integrated into policy and regulatory work. Topics such as methods to determine the cost of foodborne illness, performance evaluation, treatment of small businesses in regulations, and the communication of regulatory economics results, were discussed during the FSREWG meeting. The knowledge gained at these meetings will allow for better integration of social research methods and outputs, which is required for robust economic analysis.



65th Session of the Codex Executive Committee (CCEXEC)

Dr. Samuel Godefroy, Director General of Health Canada's Food Directorate, participated in the 65th Session of the Codex Executive Committee that was held in Geneva, Switzerland from June 28th to July 1st. Samuel was supported by Allan McCarville, who leads the FAO/WHO Food Standards Program in the Food Directorate and acts as the Codex Contact Point for Canada. The Codex Executive Committee (CCEXEC), which is responsible for managing the standard-setting work of the Codex Alimentarius Commission, considered several issues of significance to Health Canada such as the Guidelines on Nutrition Labelling, Maximum Levels for melamine in infant formula, Ractopamine Maximum Residue Limits (MRLs), labelling guidance for GM Foods, and the preparation of the Codex Strategic Plan 2014-2019.

The report of the Executive Committee is posted on the Codex Alimentarius Commission website at:

http://www.codexalimentarius.net/download/report/766/Rep11_EXE.pdf

34th Session of the Codex Alimentarius Commission (CAC)

Dr. Samuel Godefroy, Director General of Health Canada's Food Directorate, participated in the 34th Session of the Codex Alimentarius Commission (CAC) held in Geneva, Switzerland from July 4th to July 9th. Samuel was supported by Allan McCarville, who leads the FAO/WHO Food Standards Program in the Food Directorate as the Codex Contact Point for Canada. The Canadian delegation was led by Dr. Samuel Godefroy, with representation from the Canadian Food Inspection Agency (CFIA), Agriculture and Agri-Food Canada (AAFC), and the Dairy Farmers of Canada (DFC).

The Commission was able to accomplish the formal adoption of over 40 food standards, guidelines and codes of practice, more than 200 pesticide Maximum Residue Limits (MRLs), and over 200 food additives. However, the veterinary drug Ractopamine did not advance beyond step 8 (for which it has resided since 2009) since a procedural vote on whether to vote on the adoption of the Ractopamine MRL was lost by a margin of 59-68.

In addition, an election was conducted during the meeting to fill the Chair and three Vice-Chair positions of the Codex Alimentarius Commission as none of the incumbents were eligible to run for re-election. Dr. Sanjay Dave (India) was elected to the Chair position while Dr. Samuel Godefroy (Canada) was elected to a Vice-Chair position along with Ms. Awilo Ochieng-Pernet (Switzerland), and Dr. Samuel Sefa-Dedeh (Ghana).

When available, the final report will be posted on the Codex website:

http://www.codexalimentarius.net/web/index_en.jsp

From Left to Right:

Dr. Samuel Godefroy (Canada) Vice-Chair, Ms. Awilo Ochieng-Pernet (Switzerland) Vice-Chair, Dr. Sanjay Dave (India) Chair, Dr. Samuel Sefa-Dada (Ghana) Vice-Chair



FRAC:

The Food Regulatory Advisory Committee (FRAC) was established to provide Health Canada's Food Directorate (FD) with broad expert advice on its regulatory and administrative oversight of foods. It is also meant to provide advice on matters related to strategic planning, priority-setting and environmental scanning of issues related to food safety, nutritional quality or other issues related to the Food Directorate's mandate.

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(Health Canada)

FOOD DIRECTORATE ORGANIZED MEETINGS OF NOTE

Meeting of the Food Regulatory Advisory Committee (FRAC) - June 1-2, 2011.

The 3rd meeting of the **Food Regulatory Advisory Committee (FRAC)** took place on June 1-2, 2011 at the Hampton Inn, Ottawa, Ontario. Presentations from the Food Directorate's Bureau of Nutritional Sciences included the progress made by Health Canada in addressing specific recommendations related to the Sodium Reduction Strategy, and Canadians' exposure to trans-fatty acids, including the current efforts towards reducing trans fat in the Canadian food supply. The Food Directorate's Bureau of Microbial Hazards presented options for the labelling of unpasteurized juice and cider products, particularly to address risk mitigation strategies for vulnerable groups. The committee also exchanged views on best practices and priorities to improve the Food Directorate's efforts towards openness and transparency, as well as stakeholder engagement.

The newly established Food Directorate Secretariat in the Office of Management Services and Planning (OMSP) worked closely with members of the internal FRAC working group from Agriculture and Agri-Food Canada, Canadian Food Inspection Agency, Office of Consumer and Public Involvement, Office of Nutrition Policy and Promotion, Policy, Planning and International Affairs, the Public Health Agency of Canada, and Veterinary Drugs Directorate to organize a very successful meeting. FRAC members received the final pre-publication version of Health Canada's Strategic Plan for the "Food and Nutrition Program" for the period 2010-2015, which had incorporated input received from the Committee at its previous two meetings.

The members of FRAC also decided to rename the Committee the **Food Expert Advisory Committee (FEAC)** to better reflect the scope of its mandate.



Homepage: <http://www.hc-sc.gc.ca/fn-an/consult/frac-ccra/index-eng.php>

Terms of Reference: <http://www.hc-sc.gc.ca/fn-an/consult/frac-ccra/tor-mandat-eng.php>

Secretariat: <http://www.hc-sc.gc.ca/fn-an/consult/frac-ccra/secretariat-eng.php>

Membership List: <http://www.hc-sc.gc.ca/fn-an/consult/frac-ccra/memb-eng.php>

Summary of Expertise, Affiliations and Interests of the Members: <http://www.hc-sc.gc.ca/fn-an/consult/frac-ccra/expertise-eng.php>

Meeting Summary Reports: <http://www.hc-sc.gc.ca/fn-an/consult/frac-ccra/sr-rs-eng.php>

FOOD DIRECTORATE'S NETWORKS AND WORKING GROUPS

Food and Environmental Parasitology Network (Canada)

The Food Directorate's Bureau of Microbial Hazards has recently established the Food and Environmental Parasitology Network (Canada). This is a collaborative network of Canadian researchers, regulators, and public health officials who are actively involved in issues related to food and environmental parasitology.

The network, chaired by Dr. Brent Dixon, Research Scientist, Bureau of Microbial Hazards, is the first of its kind in Canada and brings together experts in these increasingly important fields. Currently, over fifty members from across Canada are in the Network, representing federal and provincial government, academia, and industry.

The Network covers both protozoan and helminth parasites of public health concern in Canada, and looks at the following issues: contaminated foods and infected food animals (e.g., imported produce, raw meats, fish and shellfish, country foods), potable and non-potable water, Northern and Aboriginal issues, zoonotic transmission (e.g., livestock, wildlife, fisheries and aquaculture, companion animals), and epidemiology.

For further information, please contact:

Dr. Brent Dixon (Brent.Dixon@hc-sc.gc.ca)

UPCOMING EVENTS

- In 2009, Health Canada committed to improve the efficiency and transparency of the health claims submission and review process in its [Action Plan in Response to Stakeholder Feedback from Consultations on Modernizing Canada's Framework for Health Claims on Food](#). In response, the Bureau of Nutritional Sciences is developed a *Guidance Document for Preparing a Submission for Food Health Claims Using an Existing Systematic Review*. This document is expected to be posted on Health Canada's website with a notification being sent out through [Health Canada's Nutritional Sciences e-Notice](#).
- The Food Directorate's Bureau of Chemical Safety has developed a consultation document entitled 'Health Canada's Proposed Standard (Maximum Level) for the Presence of the Mycotoxin Patulin in Apple Juice and Unfermented Apple Cider'. The intent of this consultation is to outline the evidence used by Health Canada's scientists in support of this action and to seek comments from stakeholders on this proposal. This document is expected to be posted on Health Canada's website with a notification being sent out through [Health Canada's Chemical Contaminants e-Notice](#).
- The Food Directorate anticipates an August 2011 release for the first quarterly publication of the "[International Food Risk Analysis Journal](#)" (IFRAJ). IFRAJ will be an open-access e-publication, available in both English and French that is being jointly supported by Health Canada's Food Directorate and Food Standards Australia New-Zealand (FSANZ). IFRAJ aims to be a reference for food safety and nutrition regulatory experts, primarily gathering scientific assessments that underpin food regulatory decisions and their implementation. As an open-access journal, IFRAJ will assist in furthering both openness and transparency. This first issue will contain two papers authored by Health Canada's Food Directorate.

STAY INFORMED...

Were you aware that the Food Directorate regularly issues e-notices (electronic notices) to stakeholders?

Consumers, health professionals, as well as the food industry, can subscribe to the Food Directorate's e-Notices. By doing so, you will receive the latest updates regarding food additives, allergens, chemical contaminants and other developments related to food as they are issued by Health Canada. In addition, with the current amendments taking place to the Food and Drug Regulations, subscribing to our e-Notices will help you keep current with our progress.

Join Health Canada's Chemical Contaminants e-Notice, a free service to stay on top of issued advice as well as regulatory and scientific developments in the area of food chemical contaminants in Canada.

http://www.hc-sc.gc.ca/fn-an/securit/chem-chim/chem_e-notice-avis-eng.php

Join Health Canada's Food Additives e-Notice, a free service to stay on top of issued advice as well as regulatory and scientific developments in the area of food additives in Canada.

<http://www.hc-sc.gc.ca/fn-an/securit/addit/enot-add-avise-eng.php>

Join Health Canada's Food Allergies e-Notice, a free service to stay on top of issued advice as well as regulatory and scientific developments in the area of food allergens and intolerances in Canada.

http://www.hc-sc.gc.ca/fn-an/securit/allerg/fa-aa/allergen_e-notice_avis-eng.php

Join Health Canada's Nutritional Sciences e-Notice, a free service to stay on top of issued advice as well as our policies and regulations related to nutritional sciences.

http://www.hc-sc.gc.ca/fn-an/res-rech/res-prog/nutri/nustci_mailing_list-liste_correspondant_nutsci-eng.php

We encourage you to share this address with your colleagues.

<http://www.healthcanada.gc.ca/food>

<http://www.healthcanada.gc.ca/foodsafety>

<http://www.healthcanada.gc.ca/nutrition>

<http://www.healthcanada.gc.ca/nutritionlabelling>

<http://www.healthcanada.gc.ca/foodguide>

<http://www.healthcanada.gc.ca/codexcanada>

For further information regarding this newsletter, to request a copy, or join the mailing list to receive a copy in the future, please send an email to:

Food-Aliment@hc-sc.gc.ca