



Health
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Health Products
and Food Branch

Direction générale des produits
de santé et des aliments

Bureau of Chemical Safety
Food Directorate
251 Sir Frederick Banting Driveway
Postal Locator: 2201C
Ottawa, Ontario, K1A 0K9

June 17, 2014
Our File: ADDPS13102301

Brent Longstaff
CP Industries, Ltd.
535 Dickson Drive, P.O. Box 300
Fergus, Ontario, N1M 2W8

RE: Acetic Acid

Dear Mr. Longstaff:

This is in response to your email of October 23, 2013, to the CFIA wherein you requested comments on the suitability of acetic acid to be used as microbial control agent for use in process water for red meat carcasses in Federally Registered Food Establishments. Your request was forwarded to the Food Additives Section of Health Canada for direct reply.

According to the information provided, this product is made of 100% acetic acid.

We would have no objection to the use of acetic acid as requested on red meat carcasses up to 2.5% acetic acid provided that: 1) the acetic acid meets the specifications set out in the latest edition of the *Food Chemicals Codex* for "Acetic Acid, Glacial"; 2) acetic acid is used in the minimum amount needed for the intended technical purpose; 3) the acid treatment is followed by a potable water rinse or equivalent; and 4) the treatment is carried out as part of an acceptable quality control program and in conjunction with the application of good manufacturing practices.

We trust that this is satisfactory.

Sincerely,

Josée Bouchard, BSc.
Food Additives Section

c.c. Diane Allan and Parthiban Muthukumarasamy, Canadian Food Inspection Agency