

Annex 2-4 Component Declarations

a) Preparations Exempt from a Component Declaration [B.01.009(2)]

The following table lists food preparations and mixtures which, when used as ingredients in other foods, are **exempt** from a declaration of their components (**except** for the components listed in **the following tables b) and c)**.

However, a pre-packaged food product labelled with a list of ingredients is unsafe for people with food allergies if some of those ingredients or components are priority allergens and are not declared on the label. Failure to declare allergenic components may be contrary to Subsection 5(1) of the Food and Drugs Act and Subsection 7(1) of the Consumer Packaging and Labelling Act. These products may therefore be subject to regulatory measures taken by the CFIA, including a product recall.

Item	Preparation/Mixture
1.	food colour preparations
2.	flavouring preparations
3.	artificial flavouring preparations
4.	spice mixtures
5.	seasoning or herb mixtures
6.	vitamin preparations
7.	mineral preparations
8.	food additive preparations
9.	rennet preparations
10.	food flavour-enhancer preparations
11.	compressed, dry, active or instant yeast preparations

b) Components of Preparations Which Must ALWAYS Be Declared [B.01.009(3)]

The following substances, when present in the preparations and mixtures listed in table a) above, must **always be shown by their common names** in the list of ingredients of the food to which the preparation or mixture is added, as if they were ingredients of that food.

1.	salt
2.	glutamic acid or its salts, includes monosodium glutamate (MSG)
3.	hydrolysed plant protein
4.	aspartame
5.	potassium chloride
6.	any ingredient or component that performs a function in, or has any effect on, that food

c) **Components of Foods which Must ALWAYS Be Declared** [B.01.009(4), B.01.009(5)]

i) The following foods must **always be listed by name** in the list of ingredients when they are present in the foods listed in Annex 2-3 and the preparations and mixtures listed in table a) above.

1.	peanut oil
2.	hydrogenated peanut oil, including partially hydrogenated peanut oil, as per B.01.010 (14)
3.	modified peanut oil

ii) **Lysozyme from egg white** must **always be listed by name** in the list of ingredients, including when present in cheese that makes up less than 10 percent of a prepackaged product (item 23, Annex 2-3) or in a sandwich made from bread. Lysozyme from egg white is permitted in “(naming the variety) cheese” and cheddar cheese [B.08.033, B.08.034].