

Canaryseed and Novel Food Status

Canaryseed Development Commission of Saskatchewan

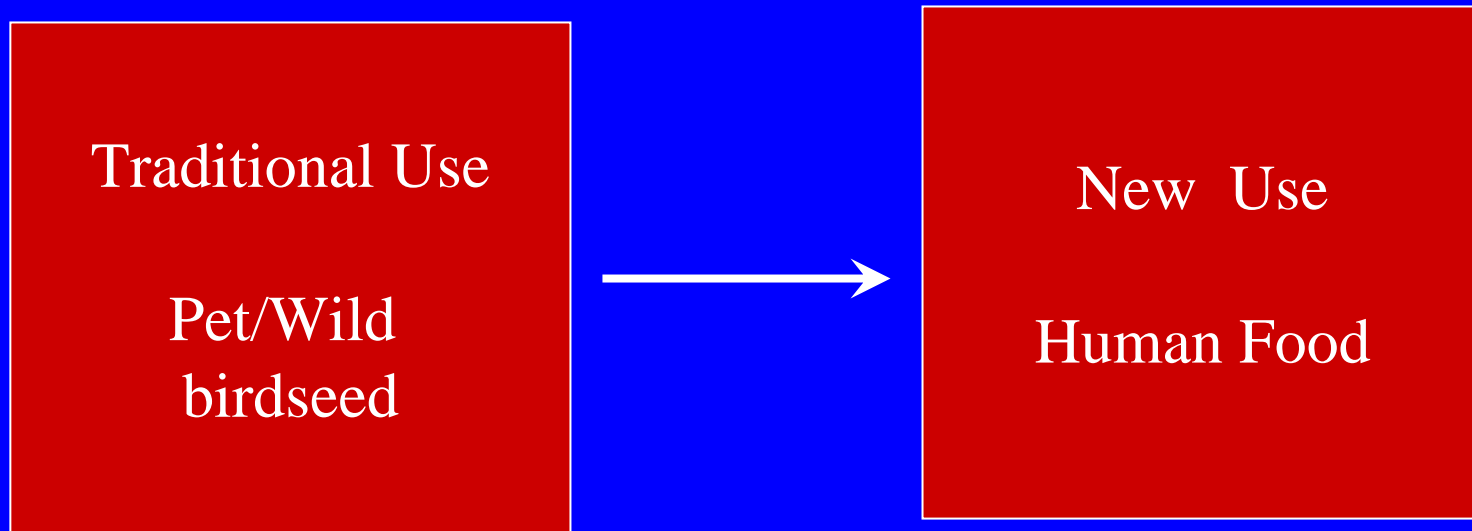
January 9, 2007

Saskatoon, SK

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New Uses



Novel Food Definitions

No history of safe use as a food

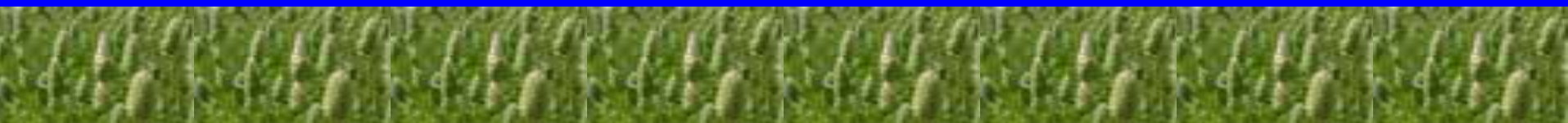
Fermented whey concentrate for use as a fat replacer

New process (manufacturing, preservation, packaging)

Use of Ultra High Pressure to process
meat-containing entrees, meat-containing salads and meat products

Food derived from a genetically modified plant, animal or microorganism

Confectionary use of seeds derived from Clearfield™ sunflower variety X81359,
which is tolerant to imidazolinone herbicides



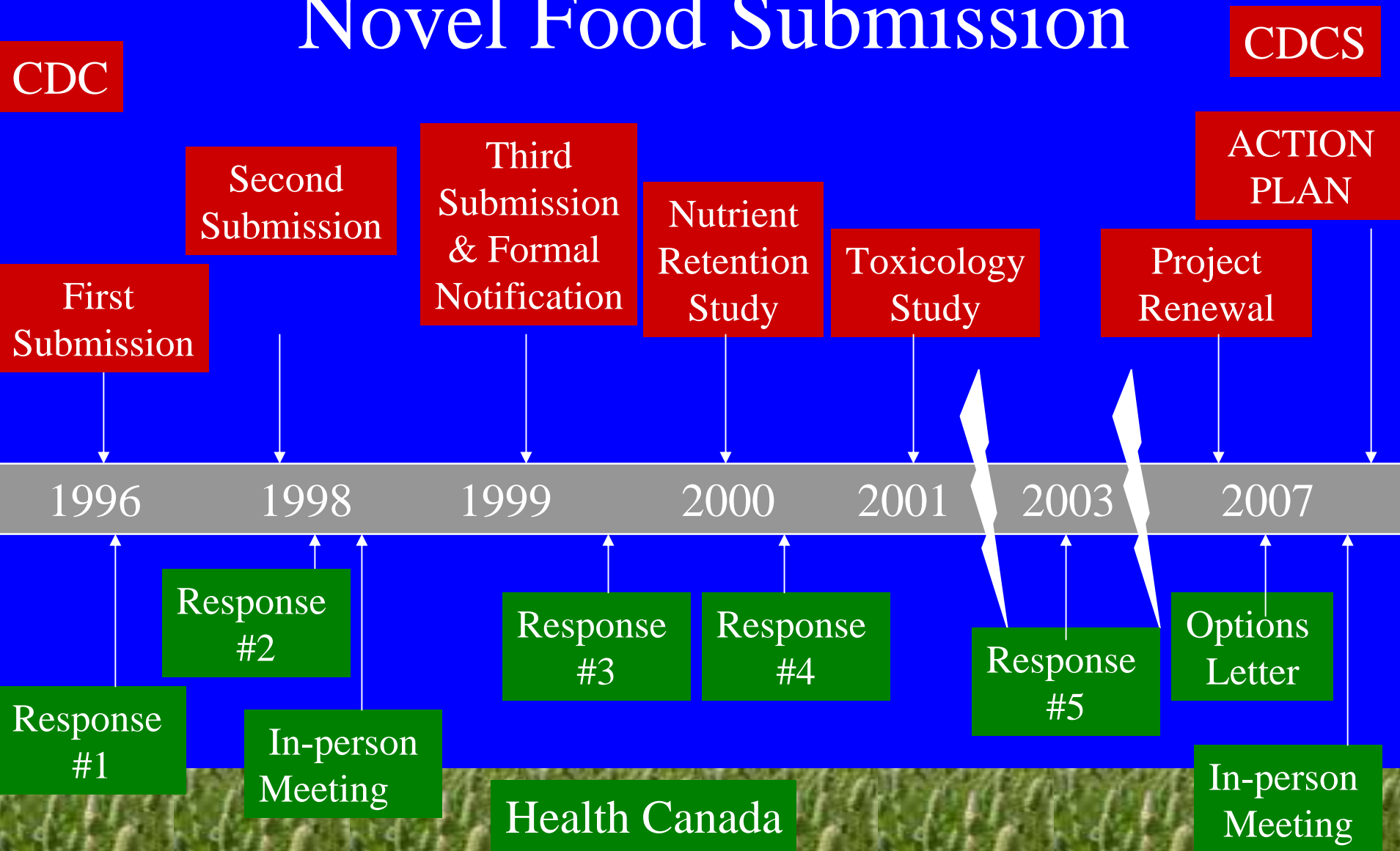
Novel Food

Regulatory Requirements (2006)

- History of Use
- Dietary Exposure
- Nutrition Information
- Toxicology
- Allergenicity
- Chemical
- Microbiology



History of Canaryseed Novel Food Submission



Project Renewal 2007

- Review of submitted documents and Health Canada response letters
- Identified deficiencies and information gaps
 - Dietary exposure assessment
 - Toxicology
 - Allergenicity
 - Chemistry
 - Microbiology



Project Renewal 2007

- Outlined GRAS approval process
- Meetings with AAFC (Special Crops), CSCA
- Meeting with Health Canada in November 2007 to discuss steps to successful submission
- Action plan



Health Canada Meeting

- Key outcomes
 - Interesting case for HC
 - Glabrous brown and yellow seeded not considered a GM crop
 - Use established cereal crops as the comparators for all canaryseed data
 - Show similarities between cereal crops and canaryseed
 - Contact HC for protocols



Action Plan

OBJECTIVE: to apply for novel food approval for both brown and yellow seeded, glabrous canaryseed

COMPARATOR: commonly consumed cereal grains and/or legumes

INTENDED USE: whole seeds, milled products, fractions



Action Plan

Market Information	Toppings, milled products in baked goods, cereals, snack foods, nutrition bars, others
Industry Involvement	<ul style="list-style-type: none">•Enlist interest and assistance of various industry associations (baking, milling)•Enlist interest and collaboration with food companies•Work with bakery and cereal product development groups
R&D Requirements	<ul style="list-style-type: none">•Publish available information•Comparative cereal grain crop profile•Nutritional, toxicology, chemical, microbiological and allergenicity information

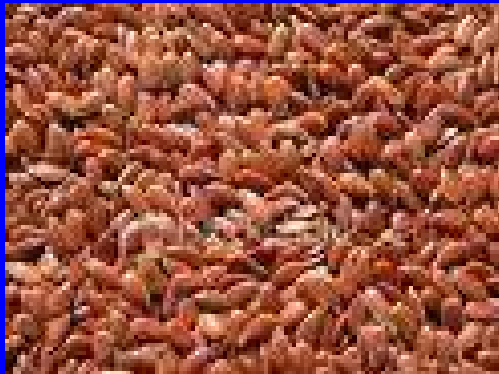
Next Steps

- Apply for project funding
 - R&D proposals from research agencies
 - Estimate costs
- Work with AAFC and CSCA on market development
- Determine industry interest



Final Result

A new cereal crop for Canada



More choice for Canadians

