
AZODICARBONAMIDE (ADA)

In Canada, azodicarbonamide is a Health Canada approved food additive (<http://www.hc-sc.gc.ca/fn-an/securit/addit/list/2-bleach-blanch-eng.php>) that has a regulatory limit of 0.0045 percent by weight of flour when used as a bleaching or dough conditioning agent in flour and breads. As a dough conditioner it has a volume/texture effect on the finished loaf, which as a functional ingredient improves the quality of bread.

Health Canada's thorough safety assessment of ADA prior to approval determined that the scientific evidence supports the safety of ADA at the levels allowed under the *Food and Drug Regulations*. Health Canada has stated that any breakdown products formed during baking such as semicarbazide are at such low levels that they would not be considered to pose any health risk to consumers.

Similarly, "azodicarbonamide is approved in the United States as a food additive for certain uses in cereal flour and bread-making. As part of the Food and Drug Administration's overall commitment to ensure the safety of the food supply, the agency uses an extensive, science-based process to evaluate the safety of food additives. Under FDA regulations, safety for food additives means that there is a reasonable certainty of no harm when an additive is used within the intended conditions of use. The agency monitors the safety of food additives, including azodicarbonamide, and is prepared to take appropriate action if safety concerns arise."