

two provincial studies which have evaluated the effects of school lunch programs:

- (1) The National Health Research and Development Program provided financial support to the home economics department, University of Prince Edward Island, for their study on "Adolescents and Their Food: changes through nutrition education and school lunch". Information on the study is available from the home economics department of University of Prince Edward Island.
- (2) The Health protection branch co-operated with community health services, Alberta social services and community health, in a study on "Evaluation of a School Lunch Program in northern Alberta, 1974-1976". Information on the study is available from community health services.

#### PONCEAU SX AND OTHER COLOURING AGENTS

##### Question No. 801—**Mr. de Jong:**

1. Does the Department of National Health and Welfare plan to review the decision to allow the use of Ponceau SX as a dye in foods?
2. Have studies been done by the department in relation to food dyes and, if so, will the Minister release such studies?
3. What is a list of all coloring agents permitted for use in foods, cosmetics and drugs in Canada?
4. Does the government plan to ban the use of Ponceau SX as a dye in foods?

**Hon. Monique Bégin (Minister of National Health and Welfare):** 1. The Department of National Health and Welfare continuously reviews the use of food colours as new data become available. The use of Ponceau SX was last reviewed in 1978. The data available at that time did not warrant removal of this food colour from the Food and Drug Regulations in view of its restricted use. There is no new evidence indicating a potential hazard.

2. Yes. Some in-house studies on food colours were conducted and the department continually reviews all new scientific research published in the world literature. The results of the in-house studies are available as publications in the scientific literature.

3. A list of colouring agents that are permitted in foods in Canada is found in the Food and Drug Regulations, division B.16, table III. (Please see list below) A list of permitted colouring agents in drugs and cosmetics is being developed.

4. The data available at this time do not justify a ban on the use of Ponceau SX as permitted under the Food and Drug Regulations. Should new data indicating that the use of Ponceau SX as currently permitted poses a health hazard, the government would take appropriate action, including a ban, if necessary. It should be noted that the use of Ponceau SX is restricted to 150 parts per million in fruit peel, glacé fruits and maraschino cherries only.

Table III.  
Food Additives that may be used as Colouring Agents

Item No.	Column I Additive	Column II Permitted in or Upon	Column III Maximum Level of Use
13-5-75	1 Aluminum Metal Alkanet Annatto Anthocyanins Beet Red Canthaxanthin Carbon Black Carotene Charcoal Chlorophyll Cochineal Iron Oxide Orchil Paprika Riboflavin Saffron Saunderswood Silver Metal Titanium Dioxide Turmeric Xanthophyll	(1) Apple (or rhubarb) and (naming the fruit) Jam; Bread; Butter; Cheese; Concentrated fruit juice; Fig marmalade with pectin; Ice cream mix; Ice milk mix; Icing sugar; (naming the fruit) Jam with pectin; (naming the fruit) Jelly with pectin; Liqueurs and alcoholic cordials; (naming the flavour) milk; Pickles and relishes; Pineapple marmalade with pectin; Sherbet; (naming the flavour) Skim milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Skim milk with added milk solids; (naming the flavour) Partly skimmed milk with added milk solids; Smoked fish; Lobster paste and fish roe (caviar); Tomato catsup; Marinated or similar cold processed, packaged fish and meat (Division 21).....	(1) Good Manufacturing Practice