

TO: All Holders of the Fish Products Inspection Manual

SUBJECT: ARTIFICIALLY COLOURED COOKED SHRIMP - U.S.A.

The purpose of this bulletin is to inform manual holders of a recent change in the United States Food and Drug Administration (USFDA) policy concerning the use of artificial colours on cooked shrimp.

Earlier this year the Office of Seafood, USFDA, decided to permit the use of an artificial colour, FD&C Red No. 40 (Allura Red in the Canadian Food and Drug Regulations), on cooked shrimp if the principal display panel indicates the product as being artificially coloured cooked shrimp and the colouring agent used is declared in the list of ingredients.

In accordance with the Food and Drug Regulations, colouring agents are not permitted on cooked shrimp sold in Canada. Therefore if product is imported and labelled as "artificially coloured", the lot is to be rejected for non-permitted additives. Also, if imported shrimp are suspected to contain a colouring agent, specifically allura red, the lot should be detained, sampled and analysed for the presence of this agent.

David Rideout
Director General
Inspection Directorate