

# Cadana Food and Drug Regulations

**TABLE II**  
**FOOD ADDITIVES THAT MAY BE USED AS BLEACHING, MATURING AND DOUGH**  
**CONDITIONING AGENTS**

Item	Column I	Column II	Column III
No.	Additive	Permitted in or Upon	Maximum Level of Use

.....

A.1	Acetone Peroxide	(1)	Bread; Flour; Whole Wheat flour	(1)	Good Manufacturing Practice
		(2)	Unstandardized bakery foods	(2)	Good Manufacturing Practice

A.1A [Repealed, SOR/79-660, s. 3]

A.2	Ammonium Persulphate	(1)	Flour; Whole wheat flour	(1)	250 ppm.
		(2)	Bread	(2)	100ppm of flour
		(3)	Unstandardized bakery foods	(3)	Good Manufacturing Practice
A.2A	Ascorbic Acid	(1)	Bread; Flour; Whole wheat flour	(1)	200 ppm of flour
		(2)	Unstandardized bakery foods	(2)	200ppm of flour

A4	Azodicarbonamide		Bread; Flour; Whole		45 ppm of flour
B1	Benzoyl Peroxide		Flour; Whole wheat		150 ppm
C1	Calcium Iodate	(1)	Bread	(1)	45 ppm of flour
		(2)	Unstandardized	(2)	45 ppm of flour
C2	Calcium Peroxide	(1)	Bread	(1)	100 ppm of flour
		(2)	Unstandardized	(2)	Good Manufacturing
C3	Calcium Stearoyl-2-	(1)	Bread	(1)	3,750 ppm of flour