FONA REGULATORY SOLUTIONS – NITROSAMINES

By: Amie Talbert, Regulatory Specialist

Nitrosamines are a hot topic in the healthcare industry right now. Regulatory specialist Amie Talbert is digging into the topic to help you keep moving forward.

"I HAVE HEARD A LOT ABOUT 'NITROSAMINES.' IS THIS NEW?"

Nitrosamines are carcinogenic contaminants that can be found in foods and drugs. The U.S. Food and Drug Administration and Health Board of Canada have issued strict guidelines against Nitrosamine contamination in Over-The-Counter drugs. These impurities have been the cause of more than 15 OTC drug recalls since October, and the number creeps higher as the FDA requested the removal of all Ranitidine products from the market as of April 1st, 2020.The FDA has affirmed that while consuming low levels of Nitrosamine is common and not likely to cause adverse effects, higher amounts could potentially be dangerous and are subject to recall.

"WHERE DO NITROSAMINES COME FROM?"

Nitrosamines are most often created when nitrates/nitrites are heated or acidified in the presence of secondary or tertiary amino groups. Nitrates and nitrites can occur naturally in many foods such as cured meats, vegetables, and fermented foods.
Because they are derived from plants and animals, natural flavors can be a potential nitrate source in your product. To help you meet your regulatory requirements, FONA can provide many low/ no-likely nitrate flavors via our enormous flavor library and ingredient expertise. We know our ingredients well, and want to extend the perks that come along with that to you.

Do you have any questions?
Want a webinar to talk about your specific challenges??
The experts at FONA can help!

Please reach out to your account executive, email reg@fona.com or chat at www.fona.com/chat. Let us know: "I want to hear more from FONA reg!"