RULES AND REGULATIONS

§ 121.1183 Sodium stearyl fumarate.

Sodium stearyl fumarate may be safely used in food in accordance with the following conditions:

(a) It contains not less than 99 percent sodium stearyl fumarate calculated on the anhydrous basis, and not more than 0.25 percent sodium stearyl maleate.

(b) It is used as a dough conditioner in yeast-leavened bakery products in an amount not to exceed 0.5 percent by weight of the flour used.

§ 121.1184 Ethylenediamine.

A tolerance of zero is established for residues of ethylenediamine in milk.

§ 121.1185 Polyethylene glycol 400.

A tolerance of zero is established for residues of polyethylene glycol 400 in milk.

§ 121.1186 n-Heptyl p-hydroxybenzoate.

n-Heptyl p-hydroxybenzoate may be safely used in fermented malt beverages to inhibit microbiological spoilage, in amounts not to exceed 12 parts per million.

Subpart E—Substances for Which Prior Sanctions Have Been Granted

§ 121.2001 Substances employed in the manufacture of food-packaging materials.

Prior to the enactment of the food additives amendment to the Federal Food, Drug, and Cosmetic Act, sanctions were granted for the usage of the following substances in the manufacture of packaging materials. So used, these substances are not considered “food additives” within the meaning of section 201(s) of the act, provided that they are of good commercial grade, are suitable for association with food, and are used in accordance with good manufacturing practice. For the purpose of this section, good manufacturing practice for food-packaging materials includes the restriction that the quantity of any of these substances which becomes a component of food as a result of its use in food-packaging materials shall not be intended to accomplish any physical or chemical effect in the food itself, shall be reduced to the least amount reasonably possible, and shall not exceed any limit specified in this section.

(a) Antioxidants (limit of addition to food, 0.005 percent).

Butylated hydroxyanisole.

Butylated hydroxytoluene.

Diallyl thioglycolate.

Diethyl thioglycolate.

Gum guaiac.

Kordihydrocarbure acid.

Propyl gallate.

Thiodipropionic acid.

(b) Antimycotics.

Calcium propionate.

Methylparaben (methyl p-hydroxybenzoate).

Propylparaben (propyl p-hydroxybenzoate).

Sodium benzoate.

Sodium propionate.

Sorbic acid.

(c) Driers.

Cobalt caprylate.

Cobalt linoleate.

Cobalt naphthenate.

Cobalt tallowate.

Iron caprylate.

Iron linoleate.

Iron napthenate.

Iron tallowate.

Manganese caprylate.

Manganese linoleate.

Manganese napthenate.

Manganese tallowate.

(d) Drying oils (as components of finished resins).

Chinawood oil (tung oil).

Dehydrated castor oil.

Fingered oil.

Tall oil.

(e) Plasticizers.

Acetyl tributyl citrate.

Acetil triethyl citrate.

Ethyl caprylate.

Butyl stearate.

Butylphththalyl butyl glycolate.

Dibutyl sebacate.

Butylphththalyl butyl glycolate.

p-tert-Butylphenyl salicylate.

Acetyl tributyl citrate.

Linseed oil.

Chinawood oil (tung oil).

(f) Release agents.

Dimethylpolysiloxane (substantially free from hydrolyzable chloride and alkoxy groups, no more than 10 parts per million zinc as a migrant in finished food).

Zinc orthophosphate (not to exceed 60 parts per million zinc as a migrant in finished food).

Zinc resinate (not to exceed 60 parts per million zinc as a migrant in finished food).

(h) Substances used in the manufacture of paper and paperboard products used in food packaging.

Aliphatic polystyreneoxyethyly ethers.

1-Alyl-(C2-C16) amino-6-maminopropanoate monoacostate.

Butaamino-styrene copolymer.

Titanium dioxide.

Benzene.

Benzene.

Hypoxyethylcellulose.

Polyethylene glycol 400.

Polyvinyl acetate.

Potassium pentachlorophenate as a sludge control agent.

Potassium trichlorophenate as a sludge control agent.

Pyrethrin in combination with piperonyl butoxide in outside piles of multiwall bags.

Resins from high and low viscosity polyvinyl alcohol for fatty foods only.

Rubber hydrochloride.

Sodium pentachlorophenate as a sludge control agent.

Sodium hydrochlorophenate as a sludge control agent.

Stearo-chloride chlore complex.

Titanium dioxide.

Urea formaldehyde polymer.

Vinylidene chloride (polymerized.

(See 409, 72 Stat. 1786; 21 U.S.C. 348)

*Under the conditions of normal use, these substances would not reasonably be expected to migrate to food, based on available scientific information and data.