

Wavelength	Maximum absorbance per centimeter optical pathlength
<i>mμ</i>	
280-289.....	4.0
290-299.....	3.3
300-329.....	2.3
330-360.....	0.8

(c) The additive is used as follows:

Use	Limitations
As a defoamer in processing beet sugar and yeast.	Complying with § 121.1089.
As a float on fermentation fluids in the manufacture of vinegar and wine to prevent or retard access of air, evaporation, and wild yeast contamination during fermentation.	In an amount not to exceed good manufacturing practice.
In the froth-floitation cleaning of vegetables.	Do.

§ 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 com-

ponent of food as a result of use in food-packaging materials shall not be intended to accomplish any physical or technical 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.
Dilauryl thiodipropionate.
Distearyl thiodipropionate.
Gum gualac.
Nordihydroguaiaretic acid.
Propyl gallate.
Thiodipropionic acid.

2,4,5-Trihydroxy butyrophenone.

(b) Antimicrobials.

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 tallate.
Iron caprylate.
Iron linoleate.
Iron naphthenate.
Iron tallate.

Manganese caprylate.
Manganese linoleate.
Manganese naphthenate.
Manganese tallate.

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

Chinawood oil (tung oil).
Dehydrated castor oil.
Linseed oil.
Tall oil.

(e) Plasticizers.

Acetyl tributyl citrate.
Acetyl triethyl citrate.
p-tert-Butylphenyl salicylate.
Butyl stearate.
Butylphthalyl butyl glycolate.
Dibutyl sebacate.
DI-(2-ethylhexyl) phthalate (for foods of high water content only).
Diethyl phthalate.
Diisobutyl adipate.
Diisooctyl phthalate (for foods of high water content only).
Diphenyl-2-ethylhexyl phosphate.
Epoxidized soybean oil (iodine number maximum 6; and oxirane oxygen, minimum, 6.0 percent).
Ethylphthalyl ethyl glycolate.
Glycerol monooleate.
Monoisopropyl citrate.
Mono, di-, and tristearyl citrate.
Triacetin (glycerol triacetate).
Triethyl citrate.
3-(2-Xenoyl)-1,2-epoxypropane.

(f) Release agents.

Dimethylpolysiloxane (substantially free from hydrolyzable chloride and alkoxy groups, no more than 18 percent loss in weight after heating 4 hours at 200° C.; viscosity 300 centistokes, 600 centistokes at 25° C., specific gravity 0.96 to 0.97 at 25° C., refractive index 1.400 to 1.404 at 25° C.)
Linoleamide (linoleic acid amide).
Oleamide (oleic acid amide).
Palmitamide (palmitic acid amide).
Polyethylene glycol 400.
Polyethylene glycol 1500.
Polyethylene glycol 4000.
Stearamide (stearic acid amide).

(g) Stabilizers.

Aluminum mono-, di-, and tristearate.
Ammonium citrate.
Ammonium potassium hydrogen phosphate.
Calcium acetate.
Calcium carbonate.
Calcium glycerophosphate.
Calcium phosphate.
Calcium hydrogen phosphate.
Calcium oleate.
Calcium ricinoleate.
Calcium stearate.
Disodium hydrogen phosphate.
Magnesium glycerophosphate.
Magnesium stearate.
Magnesium phosphate.
Magnesium hydrogen phosphate.
Mono-, di-, and trisodium citrate.
Mono-, di-, and tripotassium citrate.
Potassium oleate.
Potassium stearate.
Sodium pyrophosphate.
Sodium stearate.
Sodium tetrapyrophosphate.

Tin stearate (not to exceed 50 parts per million tin as a migrant in finished food).
Zinc orthophosphate (not to exceed 50 parts per million zinc as a migrant in finished food).

Zinc resinate (not to exceed 50 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 polyoxyethylene ethers.*
1-Alkyl (C₆-C₁₂)-amino-3-aminopropane monoacetate.*

Borax or boric acid for use in adhesives, sizes, and coatings.*

Butadiene-styrene copolymer.

Chromium complex of perfluoro-octane sulfonyl glycine for use on paper and paperboard which is waxed.*

Disodium cyanodithioimidocarbamate with ethylene diamine and potassium *N*-methyl dithiocarbamate and/or sodium 2-mercapto-benzothiazole (silmicides).*

Ethyl acrylate and methyl methacrylate copolymers of itaconic acid or methacrylic acid for use only on paper and paperboard which is waxed.*

Hexamethylene tetramine as a setting agent for protein, including casein.*

1-(2-Hydroxyethyl)-1-(4-chlorobutyl)-2-alkyl (C₆-C₁₂) imidazolium chloride.*

Itaconic acid (polymerized).

Melamine formaldehyde polymer.

Methyl acrylate (polymerized).

Methyl ethers or mono-, di-, and tripropylene glycol.*

Myristic chromic chloride complex.

Nitrocellulose.

Polyethylene glycol 400.

Polyvinyl acetate.

Potassium pentachlorophenate as a slime control agent.*

Potassium trichlorophenate as a slime control agent.*

Pyrethrins 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 slime control agent.*

Sodium trichlorophenate as a slime control agent.*

Stearato-chromic chloride complex.

Titanium dioxide.*

Urea formaldehyde polymer.

Vinylidene chlorides (polymerized).

(Sec. 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.