

(1) The ingredient is used as an emulsifier or stabilizer, as defined in §§170.3(o)(8) and 170.3(o)(28) of this chapter.

(2) The ingredient is used in cod-liver oil emulsions at levels not to exceed current good manufacturing practice.

(d) Prior sanctions for this ingredient different from the use established in this section do not exist or have been waived.

[47 FR 38277, Aug. 31, 1982]

**§ 184.1768 Sodium lactate.**

(a) Sodium lactate ( $C_3H_5O_3Na$ , CAS Reg. No. 72-17-3) is the sodium salt of lactic acid. It is prepared commercially by the neutralization of lactic acid with sodium hydroxide.

(b) FDA is developing food-grade specifications for sodium lactate in cooperation with the National Academy of Sciences. In the interim, this ingredient must be of a purity suitable for its intended use.

(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. This regulation does not authorize its use in infant foods and infant formulas. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

(1) The ingredient is used as an emulsifier as defined in §170.3(o)(8) of this chapter; a flavor enhancer as defined in §170.3(o)(11) of this chapter; a flavoring agent or adjuvant as defined in §170.3(o)(12) of this chapter; a humectant as defined in §170.3(o)(16) of this chapter; and a pH control agent as defined in §170.3(o)(23) of this chapter.

(2) The ingredient is used in food at levels not to exceed current good manufacturing practice.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[52 FR 10886, Apr. 6, 1987]

**§ 184.1769a Sodium metasilicate.**

(a) Sodium metasilicate (CAS Reg. No. 6834-92-0) is a strongly alkaline white powder. It does not occur natu-

rally but rather is synthesized by melting sand with sodium carbonate at 1400 °C. The commercially available forms of sodium metasilicate are the anhydrous form ( $Na_2SiO_3$ ), the pentahydrate ( $Na_2SiO_3 \cdot 5H_2O$ ), and the nonahydrate ( $Na_2SiO_3 \cdot 9H_2O$ ).

(b) FDA is developing food-grade specifications for sodium metasilicate in cooperation with the National Academy of Sciences. In the interim, the ingredient must be of a purity suitable for its intended use.

(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

(1) The ingredient is used as a processing aid as defined in §170.3(o)(24) of this chapter.

(2) The ingredient is used to treat the following foods at levels not to exceed current good manufacturing practice: for use in washing and lye peeling of fruits, vegetables, and nuts when used in accordance with §173.315 of this chapter; for use as a denuding agent in tripe; for use as a hog scald agent in removing hair; and for use as a corrosion preventative in canned and bottled water when used in accordance with §103.35 of this chapter.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[50 FR 38781, Sept. 25, 1985; 50 FR 42011, Oct. 17, 1985]

**§ 184.1784 Sodium propionate.**

(a) Sodium propionate ( $C_3H_5NaO_2$ , CAS Reg. No. 137-40-6) is the sodium salt of propionic acid. It occurs as colorless, transparent crystals or a granular crystalline powder. It is odorless, or has a faint acetic-butyric acid odor, and is deliquescent. It is prepared by neutralizing propionic acid with sodium hydroxide.

(b) The ingredients meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 296, which is incorporated by reference. Copies are available from the National Academy Press,

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2101 Constitution Ave. NW., Washington DC 20418, or available for inspection at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202-741-6030, or go to: [http://www.archives.gov/federal\\_register/code\\_of\\_federal\\_regulations/ibr\\_locations.html](http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html).

(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

(1) The ingredient is used as an antimicrobial agent as defined in §170.3(o)(2) of this chapter and a flavoring agent as defined in §170.3(o)(12) of this chapter.

(2) The ingredient is used in the following foods at levels not to exceed current good manufacturing practice: baked goods as defined in §170.3(n)(1) of this chapter; nonalcoholic beverages as defined in §170.3(n)(3) of this chapter; cheeses as defined in §170.3(n)(5) of this chapter; confections and frostings as defined in §170.3(n)(9) of this chapter; gelatins, puddings, and fillings as defined in §170.3(n)(22) of this chapter; jams and jellies as defined in §170.3(n)(28) of this chapter; meat products as defined in §170.3(n)(29) of this chapter; and soft candy as defined in §170.3(n)(38) of this chapter.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[49 FR 13142, Apr. 3, 1984]

**§ 184.1792 Sodium sesquicarbonate.**

(a) Sodium sesquicarbonate ( $\text{Na}_2\text{CO}_3 \cdot \text{NaHCO}_3 \cdot 2\text{H}_2\text{O}$ , CAS Reg. No. 533-96-0) is prepared by: (1) Partial carbonation of soda ash solution followed by crystallization, centrifugation, and drying; (2) double refining of trona ore, a naturally occurring impure sodium sesquicarbonate.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 299, which is incorporated by reference. Copies are avail-

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able from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202-741-6030, or go to: [http://www.archives.gov/federal\\_register/code\\_of\\_federal\\_regulations/ibr\\_locations.html](http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html).

(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

(1) The ingredient is used as a pH control agent as defined in §170.3(o)(23) of this chapter.

(2) The ingredient is used in cream at levels not to exceed current good manufacturing practice. Current good manufacturing practice utilizes a level of the ingredient sufficient to control lactic acid prior to pasteurization and churning of cream into butter.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[48 FR 52443, Nov. 18, 1983]

**§ 184.1801 Sodium tartrate.**

(a) Sodium tartrate ( $\text{C}_4\text{H}_4\text{Na}_2\text{O}_6 \cdot 2\text{H}_2\text{O}$ , CAS Reg. No. 868-18-8) is the disodium salt of L-(+)-tartaric acid. It occurs as transparent, colorless, and odorless crystals. It is obtained as a byproduct of wine manufacture.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 303, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202-741-6030, or go to: [http://www.archives.gov/federal\\_register/code\\_of\\_federal\\_regulations/ibr\\_locations.html](http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html).