§ 184.1150  Bacterially-derived protease enzyme preparation.

(a) Bacterially-derived protease enzyme preparation is obtained from the culture filtrate resulting from a pure culture fermentation of a nonpathogenic and nontoxicigenic strain of Bacillus subtilis or B. amyloliquefaciens. The preparation is characterized by the presence of the enzymes subtilisin (EC 3.4.21.62) and neutral proteinase (EC 3.4.24.28), which catalyze the hydrolysis of peptide bonds in proteins.

(b) The ingredient meets the general requirements and additional requirements in the monograph on enzyme preparations in the Food Chemicals Codex, 4th ed. (1996), pp. 128–135, which is incorporated by reference in accordance with 5 U.S.C. 552(a) and 1 CFR part 51. Copies are available from Bernan Associates, 4611-F Assembly Dr., Lanham, MD 20706, or from The United Nations Bookshop, General Assembly Bldg., rm. 32, New York, NY 10017, or by inquiries sent to http://www.fao.org. Copies may be examined at the Center for Food Safety and Applied Nutrition’s Library, 5100 Paint Branch Pkwy., College Park, MD 20740.

(c) In accordance with §184.1(b)(1), the ingredient is used in food at levels not to exceed current good manufacturing practice.

§ 184.1155 Bentonite.

(a) Bentonite (Al₂O₃·4SiO₂·nH₂O, CAS Reg. No. 1302–0978–099) is principally a colloidal hydrated aluminum silicate. Bentonite contains varying quantities of iron, alkalies, and alkaline earths in the commercial products. Depending on the cations present, natural deposits of bentonite range in color from white to gray, yellow, green, or blue. Bentonite’s fine particles provide large total surface area and, hence, pronounced adsorptive capability.

(b) 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 at levels not to exceed current good manufacturing practice.
(2) The ingredient is used in food at levels not to exceed current good manufacturing practice. Current good manufacturing practice results in no significant residue in foods.

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


§ 184.1157 Benzoyl peroxide.

(a) Benzoyl peroxide ((C\textsubscript{6}H\textsubscript{5}CO)\textsubscript{2}O\textsubscript{2}, CAS Reg. No. 94–36–0) is a colorless, rhombic crystalline solid. It is prepared by reaction of benzoyl chloride, sodium hydroxide, and hydrogen peroxide.


(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 bleaching agent in food.

(2) The ingredient is used in the following foods at levels not to exceed current good manufacturing practice: flour; milk used for production of Asiago fresh and Asiago soft cheese (§133.102), Asiago medium cheese (§133.103), Asiago oil cheese (§133.104), Blue cheese (§133.106), Caciocavallo siciliano cheese (§133.111), Gorgonzola cheese (§133.141), Parmesan and reggiano cheese (§133.165), Provolone cheese (§133.181), Romano cheese (§133.183), and Swiss and emmentaler cheese (§133.195) in part 133 of this chapter; and annatto-colored whey, such that the final bleached product conforms to the descriptions and specifications for whey, concentrated whey, or dried whey in §184.1979(a) (1), (2), or (3), respectively.

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

[51 FR 21773, July 30, 1986]

§ 184.1165 n-Butane and iso-butane.

(a) n-Butane and iso-butane (empirical formula C\textsubscript{4}H\textsubscript{10}, CAS Reg. Nos. 106–97–8 and 75–28–5, respectively) are colorless, odorless, flammable gases at normal temperatures and pressures. They are easily liquefied under pressure at room temperature and are stored and shipped in the liquid state. The butanes are obtained from natural gas by fractionation following absorption in oil, adsorption to surface-active agents, or refrigeration.

(b) The ingredients must be of a purity suitable for their intended use.

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

(1) The ingredients are used as propellants, aerating agents, and gases as defined in §170.3(o)(25) of this chapter.

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

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


§ 184.1185 Calcium acetate.

(a) Calcium acetate (Ca (C\textsubscript{2}H\textsubscript{3}O\textsubscript{2})\textsubscript{2}, CAS Reg. No. 62–54–4), also known as acetate of lime or vinegar salts, is the calcium salt of acetic acid. It may be produced by the calcium hydroxide neutralization of acetic acid.

(b) The ingredient meets the specifications of the Food Chemicals Codex,