§ 184.1260 Copper gluconate.

(a) Copper gluconate (cupric gluconate ([Cu(OH)₂(CHOH)₄COO]₃⁻, CAS Reg. No. 527–09–3) is a substance that occurs as light blue to bluish-green, odorless crystals, or as a fine, light blue to light green powder. It is used in the following food categories at levels not to exceed current good manufacturing practice: Confections and frostings as defined in § 170.3(n)(9) of this chapter; coatings of soft candy as defined in § 170.3(n)(38) of this chapter; and sweet sauces and top-pings as defined in § 170.3(n)(43) of this chapter; except that the ingredient may not be used in a standardized food unless permitted by the standard of identity.

(b) The ingredient is used in food in accordance with § 184.1(b)(1) at levels not to exceed good manufacturing practice.

(c) In accordance with § 184.1(b)(1), the ingredient is used in the following food categories at levels not to exceed current good manufacturing practice: Confections and frostings as defined in § 170.3(n)(9) of this chapter; coatings of soft candy as defined in § 170.3(n)(38) of this chapter; and sweet sauces and top-pings as defined in § 170.3(n)(43) of this chapter; except that the ingredient may not be used in a standardized food unless permitted by the standard of identity.

(d) The ingredient is used in food in accordance with § 184.1(b)(1) at levels not to exceed good manufacturing practice.

blue powder. It is prepared by the reaction of gluconic acid solutions with cupric oxide or basic cupric carbonate.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 90, 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.

(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 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 nutrient supplement as defined in §170.3(o)(20) of this chapter and as a synergist as defined in §170.3(o)(31) of this chapter.

(2) The ingredient is used in food at levels not to exceed current good manufacturing practice. Copper gluconate may be used in infant formula in accordance with section 412(g) of the Federal Food, Drug, and Cosmetic Act (the Act) or with regulations promulgated under section 412(a)(2) of the Act.

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

[49 FR 24119, June 12, 1984, as amended at 73 FR 8607, Feb. 14, 2008]

§ 184.1262 Corn silk and corn silk extract.

(a) Corn silk is the fresh styles and stigmas of Zea mays L. collected when the corn is in milk. The filaments are extracted with dilute ethanol to produce corn silk extract. The extract may be concentrated at a temperature not exceeding 60 °C.

(b) The ingredient must be of a purity suitable for its intended use.

(c) In accordance with §184.1(b)(2), the ingredients are used in food only within the following specific limitations:

<table>
<thead>
<tr>
<th>Category of food</th>
<th>Maximum level of use in food (as served)</th>
<th>Functional use</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked goods and baking mixes, § 170.3(n)(1) of this chapter.</td>
<td>30</td>
<td>Flavoring agent, § 170.3(o)(12) of this chapter.</td>
</tr>
<tr>
<td>Nonalcoholic beverages, § 170.3(n)(3) of this chapter.</td>
<td>20</td>
<td>Do.</td>
</tr>
<tr>
<td>Frozen dairy desserts, § 170.3(n)(20) of this chapter.</td>
<td>10</td>
<td>Do.</td>
</tr>
<tr>
<td>Soft candy, § 170.3(n)(38) of this chapter.</td>
<td>20</td>
<td>Do.</td>
</tr>
</tbody>
</table>

[49 FR 24119, June 12, 1984, as amended at 73 FR 6697, Feb. 14, 2008]