

Category of food	Maximum level of use in food (as served) <sup>1</sup>	Functional use
All other food categories.	4	Do.

<sup>1</sup> Parts per million.

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

[47 FR 29953, July 9, 1982, as amended at 73 FR 8607, Feb. 14, 2008]

**§ 184.1265 Cuprous iodide.**

(a) Cuprous iodide (copper (I) iodide, CuI, CAS Reg. No. 7681-65-4) is a pure white crystalline powder. It is prepared by the reaction of copper sulfate with potassium iodide under slightly acidic conditions.

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

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

Category of food	Maximum treatment level in food	Functional use
Table salt.	0.01 percent .....	Source of dietary iodine.

(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]

**§ 184.1271 L-Cysteine.**

(a) L-Cysteine is the chemical L-2-amino-3-mercaptopropanoic acid (C<sub>3</sub>H<sub>7</sub>O<sub>2</sub>NS).

(b) The ingredient meets the appropriate part of the specification set forth in the "Food Chemicals Codex," 3d Ed. (1981), pp. 92-93, which is incorporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or may be examined 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/](http://www.archives.gov/federal_register/)

*code\_of\_federal\_regulations/ibr\_locations.html.*

(c) The ingredient is used to supply up to 0.009 part of total L-cysteine per 100 parts of flour in dough as a dough strengthener as defined in §170.3(o)(6) of this chapter in yeast-leavened baked goods and baking mixes as defined in §170.3(n)(1) of this chapter.

(d) This regulation is issued prior to a general evaluation of use of this ingredient in order to affirm as GRAS the specific use named.

[42 FR 14653, Mar. 15, 1977, as amended at 49 FR 5612, Feb. 14, 1984]

**§ 184.1272 L-Cysteine monohydrochloride.**

(a) L-Cysteine monohydrochloride is the chemical L-2-amino-3-mercaptopropanoic acid monohydrochloride monohydrate (C<sub>3</sub>H<sub>7</sub>O<sub>2</sub>NS HCl H<sub>2</sub>O).

(b) The ingredient meets the specifications of the "Food Chemicals Codex," 3d Ed. (1981), pp. 92-93, which is incorporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or may be examined 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) The ingredient is used to supply up to 0.009 part of total L-cysteine per 100 parts of flour in dough as a dough strengthener as defined in §170.3(o)(6) of this chapter in yeast-leavened baked goods and baking mixes as defined in §170.3(n)(1) of this chapter.

(d) This regulation is issued prior to a general evaluation of use of this ingredient in order to affirm as GRAS the specific use named.

[42 FR 14653, Mar. 15, 1977, as amended at 49 FR 5612, Feb. 14, 1984]

**§ 184.1277 Dextrin.**

(a) Dextrin ((C<sub>6</sub>H<sub>10</sub>O<sub>5</sub>)<sub>n</sub>·H<sub>2</sub>O, CAS Reg. No. 9004-53-9) is an incompletely hydrolyzed starch. It is prepared by dry heating corn, waxy maize, waxy milo, potato, arrowroot, wheat, rice, tapioca,