§ 181.22 Certain 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 substances listed in §§181.23, 181.24, 181.25, 181.26, 181.27, 181.28, 181.29, and 181.30 in the manufacture of packaging materials. So used, these substances are not considered "food additives" within the meaning of section 201(f) 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 subpart, good manufacturing practice for food-packaging materials includes the restriction that the quantity of any of these substances which becomes a component 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 subpart.

[42 FR 56728, Oct. 28, 1977]

§ 181.23 Antimycotics.

Substances classified as antimycotics, when migrating from food-packaging material shall include:

Calcium propionate.
Methylparaben (methyl p-hydroxybenzoate).
Propylparaben (propyl p-hydroxybenzoate).
Sodium benzoate.
Sodium propionate.
Sorbic acid.


§ 181.24 Antioxidants.

Substances classified as antioxidants, when migrating from food-packaging material (limit of addition to food, 0.005 percent) shall include:

Butylated hydroxyanisole.
Butylated hydroxytoluene.
Dilauryl thiodipropionate.
Distearyl thiodipropionate.
Gum guaiac.
Nordihydroguairetic acid.
Propyl gallate.
Thiodipropionic acid.
2,4,5-Trihydroxy butyrophenone.


§ 181.25 Driers.

Substances classified as driers, when migrating from food-packaging material (as components of finished resins) shall include:

Cobalt caprylate.
Cobalt linoleate.
Cobalt napthenate.
Cobalt tallate.
Iron caprylate.
Iron linoleate.
Iron napthenate.
Iron tallate.
Manganese caprylate.
Manganese linoleate.
Manganese napthenate.
Manganese tallate.


§ 181.26 Drying oils as components of finished resins.

Substances classified as drying oils, when migrating from food-packaging material (as components of finished resins) shall include:
Chinawood oil (tung oil).
Dehydrated castor oil.
Linseed oil.
Tallow oil.

§ 181.27 Plasticizers.
Substances classified as plasticizers, when migrating from food-packaging material shall include:
- Acetyl tributyl citrate.
- Acetyl triethyl citrate.
- p-tert-Butylphenyl salicylate.
- Butyl stearate.
- Butylnaphthalyl 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-Xenolyl)-1,2-epoxypropane.

§ 181.28 Release agents.
Substances classified as release agents, when migrating from food-packaging material shall include:
- 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 centisokes, 600 centisokes 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).
- Stearamide (stearic acid amide).

§ 181.29 Stabilizers.
Substances classified as stabilizers, when migrating from food-packaging material shall include:
- Aluminum mono-, di-, and tristearate.
- Ammonium citrate.
- Ammonium potassium hydrogen phosphate.
- Calcium glycerophosphate.
- Calcium phosphate.
- Calcium hydrogen phosphate.
- Calcium oleate.
- Calcium acetate.
- Calcium carbonate.
- 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 tetrapolyphosphate.
- Stannous 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).

§ 181.30 Substances used in the manufacture of paper and paperboard products used in food packaging.
Substances used in the manufacture of paper and paperboard products used in food packaging shall include:
- Aliphatic polyoxyethylene ethers.*
- 1-Alkyl (C6-C18)3-amino-3-aminopropyl 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-mercaptobenzothiazole (elimicides).*
- 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-C17) imidazolinium chloride.*
- Itaconic acid (polymerized).*

*Under the conditions of normal use, these substances would not reasonably be expected to migrate to food, based on available scientific information and data.