

Food and Drug Administration, HHS

§ 172.892

Level of Poly(alkylacrylate) in Petroleum Wax," which is incorporated by reference. Copies are available from the addresses cited in this paragraph.

(d) Petroleum wax is used or intended for use as follows:

Use	Limitations
In chewing gum base, as a masticatory substance.	In an amount not to exceed good manufacturing practice.
On cheese and raw fruits and vegetables as a protective coating.	Do.
As a defoamer in food	In accordance with § 173.340 of this chapter.
As a component of microcapsules for spice-flavoring substances.	In accordance with § 172.230 of this chapter.

[42 FR 14491, Mar. 15, 1977, as amended at 45 FR 48123, July 18, 1980; 47 FR 11838, Mar. 19, 1982; 50 FR 32561, Aug. 13, 1985; 51 FR 19544, May 30, 1986; 54 FR 24897, June 12, 1989; 64 FR 44122, Aug. 13, 1999]

§ 172.888 Synthetic petroleum wax.

Synthetic petroleum wax may be safely used in or on foods in accordance with the following conditions:

(a) Synthetic petroleum wax is a mixture of solid hydrocarbons, paraffinic in nature, prepared by either catalytic polymerization of ethylene or copolymerization of ethylene with linear (C₃ to C₁₂) alpha-olefins, and refined to meet the specifications prescribed in this section.

(b) Synthetic petroleum wax meets the ultraviolet absorbance limits of §172.886(b) when subjected to the analytical procedure described therein.

(c) Synthetic petroleum wax has a number average molecular weight of not less than 500 nor greater than 1,200 as determined by vapor pressure osmometry.

(d) Synthetic petroleum wax may contain any antioxidant permitted in food by regulations issued in accordance with section 409 of the act, in an amount not greater than that required to produce its intended effect.

(e) Synthetic petroleum wax is used or intended for use as follows:

Use	Limitations
In chewing gum base, as a masticatory substance.	In accordance with § 172.615 in an amount not to exceed good manufacturing practice.

Use	Limitations
On cheese and raw fruits and vegetables as a protective coating.	In an amount not to exceed good manufacturing practice.
As a defoamer in food	In accordance with § 173.340 of this chapter.

[42 FR 14491, Mar. 15, 1977, as amended at 59 FR 10986, Mar. 9, 1994]

§ 172.890 Rice bran wax.

Rice bran wax may be safely used in food in accordance with the following conditions:

(a) It is the refined wax obtained from rice bran and meets the following specifications:

Melting point 75 °C to 80 °C.
Free fatty acids, maximum 10 percent.
Iodine number, maximum 20.
Saponification number 75 to 120.

(b) It is used or intended for use as follows:

Food	Limitation in food	Use
Candy	50 p.p.m	Coating.
Fresh fruits and fresh vegetables.do	Do.
Chewing gum	2½ pct	Plasticizing material.

§ 172.892 Food starch-modified.

Food starch-modified as described in this section may be safely used in food. The quantity of any substance employed to effect such modification shall not exceed the amount reasonably required to accomplish the intended physical or technical effect, nor exceed any limitation prescribed. To insure safe use of the food starch-modified, the label of the food additive container shall bear the name of the additive "food starch-modified" in addition to other information required by the Act. Food starch may be modified by treatment prescribed as follows:

(a) Food starch may be acid-modified by treatment with hydrochloric acid or sulfuric acid or both.

(b) Food starch may be bleached by treatment with one or more of the following:

	Limitations
Active oxygen obtained from hydrogen peroxide and/or peracetic acid, not to exceed 0.45 percent of active oxygen.	

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	Limitations
Ammonium persulfate, not to exceed 0.075 percent and sulfur dioxide, not to exceed 0.05 percent.	The finished food starch-modified is limited to use only as a component of batter for commercially processed foods.
Chlorine, as calcium hypochlorite, not to exceed 0.036 percent of dry starch.	
Chlorine, as sodium hypochlorite, not to exceed 0.0082 pound of chlorine per pound of dry starch.	
Potassium permanganate, not to exceed 0.2 percent.	
Sodium chlorite, not to exceed 0.5 percent.	Residual manganese (calculated as Mn), not to exceed 50 parts per million in food starch-modified.

(c) Food starch may be oxidized by treatment with chlorine, as sodium hypochlorite, not to exceed 0.055 pound of chlorine per pound of dry starch.

(d) Food starch may be esterified by treatment with one of the following:

	Limitations
Acetic anhydride	Acetyl groups in food starch-modified not to exceed 2.5 percent. Do.
Adipic anhydride, not to exceed 0.12 percent, and acetic anhydride.	Residual phosphate in food starch-modified not to exceed 0.4 percent calculated as phosphorus.
Monosodium orthophosphate	
1-Octenyl succinic anhydride, not to exceed 3 percent.	Limited to use as a stabilizer or emulsifier in beverages and beverage bases as defined in § 170.3(n)(3) of this chapter.
1-Octenyl succinic anhydride, not to exceed 2 percent, and aluminum sulfate, not to exceed 2 percent.	
1-Octenyl succinic anhydride, not to exceed 3 percent, followed by treatment with a <i>beta</i> -amylase enzyme that is either an approved food additive of is generally recognized as safe.	
Phosphorus oxychloride, not to exceed 0.1 percent.	
Phosphorus oxychloride, not to exceed 0.1 percent, followed by either acetic anhydride, not to exceed 8 percent, or vinyl acetate, not to exceed 7.5 percent.	Acetyl groups in food starch-modified not to exceed 2.5 percent.
Sodium trimetaphosphate	Residual phosphate in food starch-modified not to exceed 0.04 percent, calculated as phosphorus.
Sodium triphosphate and sodium trimetaphosphate.	Residual phosphate in food starch-modified not to exceed 0.4 percent calculated as phosphorus.
Succinic anhydride, not to exceed 4 percent.	

	Limitations
Vinyl acetate	Acetyl groups in food starch-modified not to exceed 2.5 percent.

(e) Food starch may be etherified by treatment with one of the following:

	Limitations
Acrolein, not to exceed 0.6 percent.	Residual propylene chlorohydrin not more than 5 parts per million in food starch-modified.
Epichlorohydrin, not to exceed 0.3 percent.	
Epichlorohydrin, not to exceed 0.1 percent, and propylene oxide, not to exceed 10 percent, added in combination or in any sequence.	
Epichlorohydrin, not to exceed 0.1 percent, followed by propylene oxide, not to exceed 25 percent.	
Propylene oxide, not to exceed 25 percent.	Do.
	Do.

(f) Food starch may be esterified and etherified by treatment with one of the following:

	Limitations
Acrolein, not to exceed 0.6 percent and vinyl acetate, not to exceed 7.5 percent.	Acetyl groups in food starch-modified not to exceed 2.5 percent.
Epichlorohydrin, not to exceed 0.3 percent, and acetic anhydride.	Acetyl groups in food starch-modified not to exceed 2.5 percent.
Epichlorohydrin, not to exceed 0.3 percent, and succinic anhydride, not to exceed 4 percent.	Residual propylene chlorohydrin not more than 5 parts per million in food starch-modified.
Phosphorus oxychloride, not to exceed 0.1 percent, and propylene oxide, not to exceed 10 percent.	

(g) Food starch may be modified by treatment with one of the following:

	Limitations
Chlorine, as sodium hypochlorite, not to exceed 0.055 pound of chlorine per pound of dry starch; 0.45 percent of active oxygen obtained from hydrogen peroxide; and propylene oxide, not to exceed 25 percent.	Residual propylene chlorohydrin not more than 5 parts per million in food starch-modified.
Sodium hydroxide, not to exceed 1 percent.	

(h) Food starch may be modified by a combination of the treatments prescribed by paragraphs (a), (b), and/or (i) of this section and any one of the treatments prescribed by paragraph (c), (d), (e), (f), or (g) of this section, subject to any limitations prescribed by the paragraphs named.

(i) Food starch may be modified by treatment with the following enzymes:

Enzyme	Limitations
Alpha-amylase (E.C. 3.2.1.1)	The enzyme must be generally recognized as safe or approved as a food additive for this purpose. The resulting nonsweet nutritive saccharide polymer has a dextrose equivalent of less than 20.
Beta-amylase (E.C. 3.2.1.2).	
Glucoamylase (E.C. 3.2.1.3).	
Isoamylase (E.C. 3.2.1.68). Pullulanase (E.C. 3.2.1.41).	

[42 FR 14491, Mar. 15, 1977, as amended at 43 FR 11697, Mar. 21, 1978; 46 FR 32015, June 19, 1981; 57 FR 54700, Nov. 20, 1992; 58 FR 21100, Apr. 19, 1993; 66 FR 17509, Apr. 2, 2001]

§ 172.894 Modified cottonseed products intended for human consumption.

The food additive modified cottonseed products may be used for human consumption in accordance with the following prescribed conditions:

- (a) The additive is derived from:
 - (1) Decorticated, partially defatted, cooked, ground cottonseed kernels; or
 - (2) Decorticated, ground cottonseed kernels, in a process that utilizes *n*-hexane as an extracting solvent in such a way that no more than 60 parts per million of *n*-hexane residues and less than 1 percent fat by weight remain in the finished product; or
 - (3) Glandless cottonseed kernels roasted to attain a temperature of not less than 250 °F in the kernel for not less than 5 minutes for use as a snack food, or in baked goods, or in soft candy; or
 - (4) Raw glandless cottonseed kernels may be used in hard candy where the kernel temperature during cooking will exceed 250 °F for not less than 5 minutes.
- (b) The additive is prepared to meet the following specifications:
 - (1) Free gossypol content not to exceed 450 parts per million.
 - (2) It contains no added arsenic compound and therefore may not exceed a maximum natural background level of 0.2 part per million total arsenic, calculated as As.
 - (c) To assure safe use of the additive, the label of the food additive container shall bear, in addition to other infor-

mation required by the act, the name of the additive as follows:

- (1) The additive identified in paragraph (a)(1) of this section as “partially defatted, cooked cottonseed flour”.
- (2) The additive identified in paragraph (a)(2) of this section as “defatted cottonseed flour”.
- (3) The additive identified in paragraph (a)(3) of this section as “roasted glandless cottonseed kernels”.
- (4) The additive identified in paragraph (a)(4) of this section as “raw glandless cottonseed kernels for use in cooked hard candy”.
- (d) The Food and Drug Administration and the Environmental Protection Agency have determined that glandless cottonseed kernels permitted for use by this section are a distinct commodity from glanded cottonseed.

§ 172.896 Dried yeasts.

Dried yeast (*Saccharomyces cerevisiae* and *Saccharomyces fragilis*) and dried torula yeast (*Candida utilis*) may be safely used in food provided the total folic acid content of the yeast does not exceed 0.04 milligram per gram of yeast (approximately 0.008 milligram of pteroylglutamic acid per gram of yeast).

§ 172.898 Bakers yeast glycan.

Bakers yeast glycan may be safely used in food in accordance with the following conditions:

- (a) Bakers yeast glycan is the comminuted, washed, pasteurized, and dried cell walls of the yeast, *Saccharomyces cerevisiae*. It is composed principally of long chain carbohydrates, not less than 85 percent on a dry solids basis. The carbohydrate is composed of glycan and mannan units in approximately a 2:1 ratio.
- (b) The additive meets the following specifications on a dry weight basis: Less than 0.4 part per million (ppm) arsenic, 0.13 ppm cadmium, 0.2 ppm lead, 0.05 ppm mercury, 0.09 ppm selenium, and 10 ppm zinc.
- (c) The viable microbial content of the finished ingredient is:
 - (1) Less than 10,000 organisms/gram by aerobic plate count.
 - (2) Less than 10 yeasts and molds/gram.