§ 184.1322 Wheat gluten.

(a) Wheat gluten (CAS Reg. No. 8002–80–0) is the principal protein component of wheat and consists mainly of gliadin and glutenin. Wheat gluten is obtained by hydrating wheat flour and mechanically working the sticky mass to separate the wheat gluten from the starch and other flour components. Vital gluten is dried gluten that has retained its elastic properties.

(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 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 nutri-

(2) The ingredient is used in food at levels not to exceed current good manu-

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

§ 184.1323 Glyceryl monooleate.

(a) Glyceryl monooleate is prepared by esterification of commercial oleic acid that is derived either from edible sources or from tall oil fatty acids meeting the requirements of §172.862 of this chapter. It contains glyceryl monooleate (C

(b) The ingredient must be of a pu-

(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 fla-

(2) The ingredient is used in the fol-

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

§ 184.1324 Glyceryl monostearate.

(a) Glyceryl monostearate, also known as monostearin, is a mixture of