

§ 178.3280

21 CFR Ch. I (4–1–13 Edition)

List of substances	Limitations
<p>Octadecanoic acid 2-[2-hydroxyethyl] octadecylamino]ethyl ester (CAS Reg. No. 52497–24–2), (octadecylimino) diethylene distearate (CAS Reg. No. 94945–28–5), and octadecyl bis(hydroxyethyl)amine (CAS Reg. No. 10213–78–2), as the major components of a mixture prepared by reacting ethylene oxide with octadecylamine and further reacting this product with octadecanoic acid, such that the final product has: a maximum acid value of 5 mg KOH/g and total amine value of 86±6 mg KOH/g as determined by a method entitled "Total Amine Value," which is incorporated by reference. Copies of the method are available from the Center for Food Safety and Applied Nutrition (HFS–200), Food and Drug Administration, 5100 Paint Branch Pkwy., College Park, MD 20740, 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/lbr_locations.html.</p>	<p>For use only as an antistatic agent at levels such that the product of film thickness in microns times the weight percent additive does not exceed 16, in polypropylene films complying with § 177.1520(c)1.1 of this chapter, and used for packaging food (except for food containing more than 8 percent alcohol) under conditions of use B through H described in table 2 of § 176.170(c) of this chapter.</p>

[42 FR 14609, Mar. 15, 1977, as amended at 45 FR 56797, Aug. 26, 1980; 45 FR 85727, Dec. 30, 1980; 46 FR 13688, Feb. 24, 1981; 47 FR 26824, June 22, 1982; 51 FR 28932, Aug. 13, 1986; 56 FR 41457, Aug. 21, 1991; 58 FR 57556, Oct. 26, 1993; 60 FR 54430, Oct. 24, 1995; 60 FR 18351, Apr. 11, 1995; 62 FR 31511, June 10, 1997; 63 FR 38748, July 20, 1998; 64 FR 62585, Nov. 17, 1999; 76 FR 59249, Sept. 26, 2011]

§ 178.3280 Castor oil, hydrogenated.

Hydrogenated castor oil may be safely used in the manufacture of articles or components of articles intended for use in contact with food subject to the provisions of this section.

(a) The quantity used shall not exceed the amount reasonably required to accomplish the intended technical effect.

(b) The additive is used as follows:

Use	Limitations
1. As a lubricant for vinyl chloride polymers used in the manufacture of articles or components of articles authorized for food-contact use.	For use only at levels not to exceed 4 pct by weight of vinyl chloride polymers.
2. As a component of cellophane	Complying with § 177.1200 of this chapter.
3. As a component of resinous and polymeric coatings	Complying with § 175.300 of this chapter.
4. As a component of paper and paperboard in contact with aqueous and fatty food.	Complying with § 176.170 of this chapter.
5. As a component of closures with sealing gaskets for food containers.	Complying with § 177.1210 of this chapter.
6. As a component of cross-linked polyester resins	Complying with § 177.2420 of this chapter.
7. As a component of olefin polymers complying with § 177.1520 of this chapter.	For use only at levels not to exceed 2 percent by weight of the polymer.

[42 FR 14609, Mar. 15, 1977, as amended at 55 FR 8914, Mar. 9, 1990]

§ 178.3290 Chromic chloride complexes.

Myristo chromic chloride complex and stearato chromic chloride complex may be safely used as release agents in the closure area of packaging containers intended for use in producing, manufacturing, packing, processing, preparing, treating, packaging, transporting, or holding food, subject to the provisions of this section:

comply the intended technical effect nor exceed 7 micrograms of chromium per square inch of closure area.

(b) The packaging container which has its closure area treated with the release agent shall have a capacity of not less than 120 grams of food per square inch of such treated closure area.

(a) The quantity used shall not exceed that reasonably required to ac-