

Food and Drug Administration, HHS

§ 184.1272

this section do not exist or have been waived.

[49 FR 24119, June 12, 1984, as amended at 73 FR 8607, Feb. 14, 2008; 76 FR 59249, Sept. 26, 2011]

§ 184.1262 Corn silk and corn silk extract.

(a) Corn silk is the fresh styles and stigmas of *Zea mays* L. collected when the corn is in milk. The filaments are extracted with dilute ethanol to produce corn silk extract. The extract may be concentrated at a temperature not exceeding 60 °C.

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

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

Category of food	Maximum level of use in food (as served) ¹	Functional use
Baked goods and baking mixes, § 170.3(n)(1) of this chapter.	30	Flavoring agent, § 170.3(o)(12) of this chapter.
Nonalcoholic beverages, § 170.3(n)(3) of this chapter.	20	Do.
Frozen dairy desserts, § 170.3(n)(20) of this chapter.	10	Do.
Soft candy, § 170.3(n)(38) of this chapter.	20	Do.
All other food categories.	4	Do.

¹ 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 (C₃H₇O₂NS).

(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/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 (C₃H₇O₂NS HCl H₂O).

(b) The ingredient meets the specifications of the "Food Chemicals