

§ 582.30

21 CFR Ch. I (4–1–13 Edition)

**§ 582.30 Natural substances used in conjunction with spices and other natural seasonings and flavorings.**

Natural substances used in conjunction with spices and other natural

seasonings and flavorings that are generally recognized as safe for their intended use, within the meaning of section 409 of the act, are as follows:

Common name	Botanical name of plant source
Algae, brown (kelp) .....	<i>Laminaria</i> spp. and <i>Nereocystis</i> spp.
Algae, red .....	<i>Porphyra</i> spp. and <i>Rhodymenia palmata</i> (L.) Grev.
Dulse .....	<i>Rhodymenia palmata</i> (L.)

**§ 582.40 Natural extractives (solvent-free) used in conjunction with spices, seasonings, and flavorings.**

Natural extractives (solvent-free) used in conjunction with spices,

seasonings, and flavorings that are generally recognized as safe for their intended use, within the meaning of section 409 of the act, are as follows:

Common name	Botanical name of plant source
Algae, brown .....	<i>Laminaria</i> spp. and <i>Nereocystis</i> spp.
Algae, red .....	<i>Porphyra</i> spp. and <i>Rhodymenia palmata</i> (L.) Grev.
Apricot kernel (persic oil) .....	<i>Prunus armeniaca</i> L.
Dulse .....	<i>Rhodymenia palmata</i> (L.) Grev.
Kelp (see algae, brown).	
Peach kernel (persic oil) .....	<i>Prunus persica</i> Sieb. et Zucc.
Peanut stearine .....	<i>Arachis hypogaea</i> L.
Persic oil (see apricot kernel and peach kernel).	
Quince seed .....	<i>Cydonia oblonga</i> Miller.

**§ 582.50 Certain other spices, seasonings, essential oils, oleoresins, and natural extracts.**

Certain other spices, seasonings, essential oils, oleoresins, and natural ex-

tracts that are generally recognized as safe for their intended use, within the meaning of section 409 of the act, are as follows:

Common name	Derivation
Ambergris .....	<i>Physeter macrocephalus</i> L.
Castoreum .....	Castor fiber L. and <i>C. canadensis</i> Kuhl.
Civet (zibeth, zibet, zibetum) .....	Civet cats, <i>Viverra civetta</i> Schreber and <i>Viverra zibetha</i> Schreber.
Cognac oil, white and green .....	<i>Ethyl oenanthate</i> , so-called.
Musk (Tonquin musk) .....	Musk deer, <i>Moschus moschiferus</i> L.

**§ 582.60 Synthetic flavoring substances and adjuvants.**

Synthetic flavoring substances and adjuvants that are generally recognized as safe for their intended use, within the meaning of section 409 of the act, are as follows:

- Acetaldehyde (ethanal).
- Acetoin (acetyl methylcarbinol).
- Aconitic acid (equisetic acid, citridic acid, achilleic acid).
- Anethole (parapropenyl anisole).
- Benzaldehyde (benzoic aldehyde).
- N*-Butyric acid (butanoic acid).
- d*- or *l*-Carvone (carvol).

- Cinnamaldehyde (cinnamic aldehyde).
- Citral (2,6-dimethyloctadien-2,6-*al*-8, geranial, neral).
- Decanal (*N*-decylaldehyde, capraldehyde, capric aldehyde, caprinaldehyde, aldehyde C-10).
- Diacetyl (2,3-butandione). Ethyl acetate. Ethyl butyrate.
- 3-Methyl-3-phenyl glycidic acid ethyl ester (ethyl-methyl-phenyl-glycidate, so-called strawberry aldehyde, C-16 aldehyde).
- Ethyl vanillin.
- Eugenol.
- Geraniol (3,7-dimethyl-2,6 and 3,6-octadien-1-*ol*).
- Geranyl acetate (geraniol acetate).