§ 172.275 Synthetic paraffin and succinic derivatives.

Synthetic paraffin and succinic derivatives identified in this section may be safely used in food, subject to the following prescribed conditions:

(a) Oxidized paraffin is the basic resin produced by the mild air oxidation of polyethylene. The polyethylene used in the oxidation process conforms to the density, maximum n-hexane extractable fraction, and maximum xylenesoluble fraction specifications prescribed in item 2.3 of the table in §177.1520(c) of this chapter. The oxidized polyethylene has a minimum number average molecular weight of 1,200, as determined by high temperature vapor pressure osmometry; contains a maximum of 5 percent by weight of total oxygen; and has an acid value of 9 to 19.

(b) The additive is used or intended for use as a protective coating or component of protective coatings for fresh avocados, bananas, beets, coconuts, eggplants, garlic, grapefruit, lemons, limes, mango, muskmelons, onions, oranges, papayas, peas (in pods), pineapples, plantains, pumpkins, rutabagas, squash (acorn), sweet potatoes, tangerines, turnips, watermelons, Brazil nuts, chestnuts, filberts, hazelnuts, pecans, and walnuts (all nuts in shells).

(c) The additive is used in accordance with good manufacturing practice and in an amount not to exceed that required to produce the intended effect.