§ 172.725 Gibberellic acid and its potassium salt.

The food additives gibberellic acid and its potassium salt may be used in the malting of barley in accordance with the following prescribed conditions:

(a) The additives meet the following specifications:
(1) The gibberellic acid is produced by deep-culture fermentation of a suitable nutrient medium by a strain of Fusarium moniliforme or a selection of this culture.
(2) The gibberellic acid produced is of 80 percent purity or better.
(3) The empirical formula of gibberellic acid is represented by C_{19}H_{22}O_{6}.
(4) Potassium gibberellate is the potassium salt of the specified gibberellic acid.
(5) The potassium gibberellate is of 80 percent purity or better.
(6) The gibberellic acid or potassium gibberellate may be diluted with substances generally recognized as safe in foods or with salts of fatty acids conforming to § 172.863.

(b) They are used or intended for use in the malting of barley under conditions whereby the amount of either or both additives present in the malt is not in excess of 2 parts per million expressed as gibberellic acid, and the treated malt is to be used in the production of fermented malt beverages or distilled spirits only, whereby the finished malt beverage contains not more than 0.5 part per million of gibberellic acid.

(c) To assure safe use of the food additive the label of the package shall bear, in addition to the other information required by the Act:
(1) The name of the additive, "gibberellic acid" or "potassium gibberellate", whichever is appropriate.
(2) Adequate directions for use.

(d) To assure safe use of the additive the label of the treated malt shall bear, in addition to the other information required by the Act, the statement:
(1) "Contains not more than 2 parts per million __________", the blank being filled in with the words "gibberellic acid" or "potassium gibberellate", whichever is appropriate; and
(2) "Brewer's malt—To be used in the production of fermented malt beverages only" or "Distiller's malt—To be used in the production of distilled spirits only", whichever is appropriate.

§ 172.730 Potassium bromate.

The food additive potassium bromate may be safely used in the malting of barley under the following prescribed conditions:

(a)(1) It is used or intended for use in the malting of barley under conditions whereby the amount of the additive present in the malt from the treatment does not exceed 75 parts per million of bromate (calculated as Br), and the treated malt is used only in the production of fermented malt beverages or distilled spirits.

(b) To assure safe use of the additive, the label or labeling of the food additive shall bear, in addition to other information required by the Act, the following:

(1) The name of the additive.
(2) Adequate directions for use.

(c) To assure safe use of the additive, the label or labeling of the treated malt shall bear, in addition to other information required by the Act, the statement, "Brewer's Malt—To be used in the production of fermented malt beverages only" or "Distiller's Malt—To be used in the production of distilled spirits only", whichever is appropriate.

(d) To assure the safe use of the additive the label of the treated malt shall bear, in addition to the other information required by the Act, the statement:
(1) "Contains not more than 2 parts per million __________", the blank being filled in with the words "gibberellic acid" or "potassium gibberellate", whichever is appropriate; and
(2) "Brewer's malt—To be used in the production of fermented malt beverages only" or "Distiller's malt—To be used in the production of distilled spirits only", whichever is appropriate.