§ 172.735 Glycerol ester of rosin.

Glycerol ester of wood rosin, gum rosin, or tall oil rosin may be safely used in food in accordance with the following prescribed conditions:

(a) It has an acid number of 3 to 9, a drop-softening point of 88 to 96 °C; and a color of N or paler as determined in accordance with Official Naval Stores Standards of the United States. It is purified by countercurrent steam distillation or steam stripping.

(b) It is used to adjust the density of citrus oils used in the preparation of beverages whereby the amount of the additive does not exceed 100 parts per million of the finished beverage.


§ 172.736 Glycerides and polyglycides of hydrogenated vegetable oils.

The food additive glycerides and polyglycides of hydrogenated vegetable oils may be safely used in food in accordance with the following prescribed conditions:

(a) The additive is manufactured by heating a mixture of hydrogenated oils of vegetable origin and polyethylene glycol in the presence of an alkaline catalyst followed by neutralization with any acid that is approved or is generally recognized as safe for this use to yield the finished product.

(b) The additive consists of a mixture of mono-, di- and tri-glycerides and polyethylene glycol mono- and diesters of fatty acids (polyglycides) of hydrogenated vegetable oils and meets the following specifications:


(2) Acid value, not greater than 2, and hydroxyl value, not greater than 56, as determined by the methods entitled “Acid Value,” p. 1220 and “Hydroxyl Value,” p. 1223, respectively, in the Food Chemicals Codex, 7th ed. (2010), which is incorporated by reference. The Director of the Office of the Federal Register approves this incorporation by reference in accordance with 5 U.S.C. 552(a) and 1 CFR part 51. You may obtain copies from the United States Pharmacopeial Convention, 12601 Twinbrook Pkwy., Rockville, MD 20852 (Internet address http://www.usp.org). Copies may be examined at the Food and Drug Administration’s Main Library, 10903 New Hampshire Ave., Bldg. 2, Third Floor, Silver Spring, MD 20993, 301–796–2039, or 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/cfr/ibr_locations.html.

(3) Lead, not greater than 0.1 mg/kg as determined by the American Oil Chemists’ Society (A.O.C.S.) method Ca 18c–91, “Determination of Lead by Direct Graphite Furnace Atomic Absorption Spectrophotometry,” updated 1995, and incorporated by reference in accordance with 5 U.S.C. 552(a) and 1 CFR part 51. Copies are available from American Oil Chemists’ Society, P. O. Box 3489, Champaign, IL 61826–3489, or may be examined in the library at the Center for Food Safety and Applied Nutrition, 5100 Paint Branch Pkwy., College Park, MD 20740, or 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://
§ 172.755 Stearyl monoglyceridyl citrate.

The food additive stearyl monoglyceridyl citrate may be safely used in food in accordance with the following provisions:

(a) The additive is prepared by controlled chemical reaction of the following:

<table>
<thead>
<tr>
<th>Reactant</th>
<th>Limitations</th>
</tr>
</thead>
<tbody>
<tr>
<td>Citric acid</td>
<td>Prepared by the glycerolysis of edible fats and oils or derived from fatty acids conforming with § 172.860.</td>
</tr>
<tr>
<td>Monoglycerides of fatty acids.</td>
<td></td>
</tr>
<tr>
<td>Stearyl alcohol</td>
<td>Derived from fatty acids conforming with § 172.860, or derived synthetically in conformity with § 172.864.</td>
</tr>
</tbody>
</table>

(b) The additive stearyl monoglyceridyl citrate, produced as described under paragraph (a) of this section, meets the following specifications:

- Acid number 40 to 52.
- Total citric acid 15 to 18 percent.
- Saponification number 215–255.

(c) The additive is used or intended for use as an emulsion stabilizer in or with shortenings containing emulsifiers.