

(c) The additive is used as a carrier of vitamin B<sub>12</sub> in foods for special dietary use.

**§ 172.780 Acacia (gum arabic).**

The food additive may be safely used in food in accordance with the following prescribed conditions:

(a) Acacia (gum arabic) is the dried gummy exudate from stems and branches of trees of various species of the genus *Acacia*, family Leguminosae.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 8th ed. (2012), p. 516, 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, 3d 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/abbreviations.html>.

(c) The ingredient is used in food in accordance with good manufacturing practices under the following conditions:

MAXIMUM USAGE LEVELS PERMITTED

Food (as served)	Percent	Function
Beverages, alcoholic .....	20.0 .....	Thickener, emulsifier, or stabilizer.
Breakfast cereals, § 170.3(n)(4) of this chapter .....	6.0 .....	Dietary fiber; emulsifier and emulsifier salt; flavoring agent and adjuvant; formulation aid; processing aid; stabilizer and thickener; surface-finishing agent; texturizer.
Cakes, brownies, pastries, biscuits, muffins, and cookies.	3.0 .....	Do.
Grain-based bars (e.g., breakfast bars, granola bars, rice cereal bars).	35.0 .....	Do.
Soups and soup mixes, § 170.3(n)(40) of this chapter, except for soups and soup mixes containing meat or poultry that are subject to regulation by the U.S. Department of Agriculture under the Federal Meat Inspection Act or the Poultry Products Inspection Act.	2.5 .....	Do.
Food categories listed in § 184.1330 of this chapter, except for meat, poultry, and foods for which standards of identity established under section 401 of the Federal Food, Drug, and Cosmetic Act preclude the use of acacia.	Levels prescribed in § 184.1330 of this chapter.	Dietary fiber.

[70 FR 8034, Feb. 17, 2005, as amended at 78 FR 71464, Nov. 29, 2013; 78 FR 73437, Dec. 6, 2013]

**§ 172.785 *Listeria*-specific bacteriophage preparation.**

The additive may be safely used as an antimicrobial agent specific for *Listeria monocytogenes* (*L. monocytogenes*) in accordance with the following conditions:

(a) *Identity.* (1) The additive consists of a mixture of equal proportions of six different individually purified lytic-type (lacking lysogenic activity) bacteriophages (phages) specific against *L. monocytogenes*.

(2) Each phage is deposited at, and assigned an identifying code by, a sci-

entifically-recognized culture collection center, and is made available to FDA upon request.

(3) The additive is produced from one or more cell cultures of *L. monocytogenes* in a safe and suitable nutrient medium.

(b) *Specifications.* (1) The additive achieves a positive lytic result (OD<sub>600</sub> ≤ 0.06) when tested against any of the following *L. monocytogenes* isolates available from American Type Culture Collection (ATCC): ATCC 35152 (serogroup 1/2a), ATCC 19118 (serogroup 4b), and ATCC 15313 (serogroup 1/2b). The analytical method for determining the potency of the additive entitled "Determination of Potency of LMP-