(c) They are used in an amount not greater than required to produce the intended physical or technical effect, and they may be used with shortening and edible fats and oils when such are required in the foods identified in paragraph (b) of this section.

§ 172.850 Lactylated fatty acid esters of glycerol and propylene glycol.

The food additive lactylated fatty acid esters of glycerol and propylene glycol may be safely used in food in accordance with the following prescribed conditions:

(a) The additive is a mixture of esters produced by the lactylation of a product obtained by reacting edible fats or oils with propylene glycol.

(b) The additive meets the following specifications: Water insoluble combined lactic acid, 14–18 percent; and acid number, 12 maximum.

(c) It is used in amounts not in excess of that reasonably required to produce the intended physical effect as an emulsifier, plasticizer, or surface-active agent in food.

§ 172.852 Glyceryl-lacto esters of fatty acids.

Glyceryl-lacto esters of fatty acids (the lactic acid esters of mono- and diglycerides) may be safely used in food in accordance with the following prescribed conditions:

(a) They are manufactured from glycerin, lactic acid, and fatty acids conforming with §172.860 and/or oleic acid derived from tall oil fatty acids conforming with §172.862 and/or edible fats and oils.

(b) They are used in amounts not in excess of those reasonably required to accomplish their intended physical or technical effect as emulsifiers and plasticizers in food.

§ 172.854 Polyglycerol esters of fatty acids.

Polyglycerol esters of fatty acids, up to and including the decaglycerol esters, may be safely used in food in accordance with the following prescribed conditions:

(a) They are prepared from corn oil, cottonseed oil, lard, palm oil from fruit, peanut oil, safflower oil, sesame oil, soybean oil, and tallow and the fatty acids derived from these substances (hydrogenated and nonhydrogenated) meeting the requirements of §172.860(b) and/or oleic acid derived from tall oil fatty acids meeting the requirements of §172.862.

(b) They are used as emulsifiers in food, in amounts not greater than that required to produce the intended physical or technical effect.

(c) Polyglycerol esters of a mixture of stearic, oleic, and coconut fatty acids are used as a cloud inhibitor in vegetable and salad oils when use is not precluded by standards of identity. The fatty acids used in the production of the polyglycerol esters meet the requirements of §172.860(b), and the polyglycerol esters are used at a level not in excess of the amount required to perform its cloud-inhibiting effect.

(d) Polyglycerol esters of butter oil fatty acids are used as emulsifiers in combination with other approved emulsifiers in dry, whipped topping base. The fatty acids used in the production of the polyglycerol esters meet the requirements of §172.860(b), and the polyglycerol esters are used at a level not in excess of the amount required to perform their emulsifying effect.

§ 172.856 Propylene glycol mono- and diesters of fats and fatty acids.

Propylene glycol mono- and diesters of fats and fatty acids may be safely used in food, subject to the following prescribed conditions:

(a) They are produced from edible fats and/or fatty acids in compliance with §172.860 and/or oleic acid derived from tall oil fatty acids in compliance with §172.862.

(b) They are used in food in amounts not in excess of that reasonably required to produce their intended effect.

§ 172.858 Propylene glycol alginate.

The food additive propylene glycol alginate (CAS Reg. No. 9005–37–2) may
be used as an emulsifier, flavoring ad-
juvant, formulation aid, stabilizer, sur-
factant, or thickener in foods in ac-
cordance with the following prescribed
conditions:
   (a) The additive meets the specifica-
tions of the Food Chemicals Codex, 3d
Ed. (1981), p. 256, which is incorporated
by reference (Copies are available from
the National Academy Press, 2101 Con-
stitution Ave. NW., Washington, DC
20418, or available for inspection at the
National Archives and Records Admin-
istration (NARA). For information on
the availability of this material at
NARA, call 202–741–6030, or go to:
http://
www.archives.gov/federal_register/
code_of_federal_regulations/ibr
locations.html.), and the additional
specification that it shall have up to 85
percent of the carboxylic acid groups
esterified with the remaining groups
either free or neutralized.
   (b) The additive is used or intended
for use in the following foods as defined
in § 170.3(n) of this chapter, when stand-
ards of identity established under sec-
tion 401 of the act do not preclude such
use:
   (1) As a stabilizer in frozen dairy de-
serts, in fruit and water ices, and in
confections and frostings at a level not
to exceed 0.5 percent by weight of the
finished product.
   (2) As an emulsifier, flavoring adju-
vant, stabilizer, or thickener in baked
goods at a level not to exceed 0.5 per-
cent by weight of the finished product.
   (3) As an emulsifier, stabilizer, or
thickener in cheeses at a level not to
exceed 0.9 percent by weight of the fin-
ished product.
   (4) As an emulsifier, stabilizer, or
thickener in fats and oils at a level not
to exceed 1.1 percent by weight of the
finished product.
   (5) As an emulsifier, stabilizer, or
thickener in gelatins and puddings at a
level not to exceed 0.6 percent by
weight of the finished product.
   (6) As a stabilizer or thickener in gra-
vies and in sweet sauces at a level not
to exceed 0.5 percent by weight of the
finished product.
   (7) As a stabilizer in jams and jellies
at a level not to exceed 0.4 percent by
weight of the finished product.
   (8) As an emulsifier, stabilizer, or
thickener in condiments and relishes
at a level not to exceed 0.6 percent by
weight of the finished product.
   (9) As a flavoring adjunct or adjuvant
in seasonings and flavors at a level not
to exceed 1.7 percent by weight of the
finished product.
   (10) As an emulsifier, flavoring adju-
vant, formulation aid, stabilizer or
thickener, or surface active agent in
other foods, where applicable, at a
level not to exceed 0.3 percent by
weight of the finished product.
   (c) To ensure safe use of the additive,
the label of the food additive container
shall bear, in addition to the other in-
formation required by the act:
   (1) The name of the additive, “pro-
pylene glycol alginate” or “propylene
glycol ester of alginic acid”.
   (2) Adequate directions for use.
[47 FR 29950, July 9, 1982]

§ 172.859 Sucrose fatty acid esters.

Sucrose fatty acid esters identified in
this section may be safely used in ac-
cordance with the following prescribed
conditions:
   (a) Sucrose fatty acid esters are the
mono-, di-, and tri-esters of sucrose
with fatty acids and are derived from
sucrose and edible tallow or hydro-
genated edible tallow or edible vege-
table oils. The only solvents which
may be used in the preparation of su-
crose fatty acid esters are those gen-
erally recognized as safe in food or reg-
ulated for such use by an appropriate
section in this part. Ethyl acetate or
methyl ethyl ketone or dimethyl sulf-
oxide and isobutyl alcohol (2-methyl-1-
propanol) may be used in the prepara-
tion of sucrose fatty acid esters.
   (b) Sucrose fatty acid esters meet the
following specifications:
   (1) The total content of mono-, di-, and
tri-esters is not less than 80 per-
cent as determined by a method title
“Sucrose Fatty Acid Esters, Method of
Assay,” which is incorporated by ref-
erece. Copies are available from the
Center for Food Safety and Applied Nu-
trition (HFS–200), Food and Drug Ad-
ministration, 5100 Paint Branch Pkwy.,
College Park, MD 20740, or available for
inspection 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/