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material (limit of addition to food, 0.005 percent) shall include:

- Butylated hydroxyanisole.
- Butylated hydroxytoluene.
- Dilauryl thiodipropionate.
- Distearyl thiodipropionate.
- Gum guaiac.
- Nordihydroguaiaretic acid.
- Propyl gallate.
- Thiodipropionic acid.
- 2,4,5-Trihydroxy butyrophenone.

§ 181.25 Driers.

Substances classified as driers, when migrating from food-packaging material shall include:

- Cobalt caprylate.
- Cobalt linoleate.
- Cobalt naphthenate.
- Cobalt tallate.
- Iron caprylate.
- Iron linoleate.
- Iron naphthenate.
- Iron tallate.
- Manganese caprylate.
- Manganese linoleate.
- Manganese naphthenate.
- Manganese tallate.

§ 181.26 Drying oils as components of finished resins.

Substances classified as drying oils, when migrating from food-packaging material (as components of finished resins) shall include:

- Chinawood oil (tung oil).
- Dehydrated castor oil.
- Linseed oil.
- Tall oil.

§ 181.27 Plasticizers.

Substances classified as plasticizers, when migrating from food-packaging material shall include:

- Acetyl tributyl citrate.
- Acetyl triethyl citrate.
- p-tert-Butylphenyl salicylate.
- Butyl stearate.
- Butylphthalyl butyl glycolate.
- Dibutyl sebacate.
- Di-(2-ethylhexyl) phthalate (for foods of high water content only).
- Diethyl phthalate.
- Disobutyl adipate.

Disoctyl phthalate (for foods of high water content only).
- Diphenyl-2-ethylhexyl phosphate.
- Epoxidized soybean oil (iodine number maximum 6; and oxirane oxygen, minimum, 6.0 percent).
- Ethylphthalyl ethyl glycolate.
- Glycerol monooleate.
- Monoisopropyl citrate.
- Mono, di-, and tristearyl citrate.
- Triacetin (glycerol triacetate).
- Triethyl citrate.
- 3-(2-phenylpropyl)glycidyl ether.

§ 181.28 Release agents.

Substances classified as release agents, when migrating from food-packaging material shall include:

- Dimethylpolysiloxane (substantially free from hydrolyzable chlorine and alkoxy groups, no more than 15 percent loss in weight after heating 4 hours at 200 °C; viscosity 300 centistokes, 600 centistokes at 25 °C, specific gravity 0.96 to 0.97 at 25 °C, refractive index 1.400 to 1.404 at 25 °C).
- Linoleamide (linoleic acid amide).
- Oleamide (oleic acid amide).
- Palmitamide (palmitic acid amide).
- Stearamide (stearic acid amide).

§ 181.29 Stabilizers.

Substances classified as stabilizers, when migrating from food-packaging material shall include:

- Aluminum mono-, di-, and tristearate.
- Ammonium citrate.
- Ammonium potassium hydrogen phosphate.
- Calcium glycerophosphate.
- Calcium phosphate.
- Calcium hydrogen phosphate.
- Calcium oleate.
- Calcium carbonate.
- Calcium ricinoleate.
- Calcium stearate.
- Disodium hydrogen phosphate.
- Magnesium glycerophosphate.
- Magnesium stearate.
- Magnesium phosphate.
- Magnesium hydrogen phosphate.
- Mono-, di-, and trisodium citrate.
- Mono-, di-, and tripotassium citrate.
- Potassium oleate.
- Potassium stearate.
- Sodium pyrophosphate.
- Sodium stearate.
- Sodium tetrpyrophosphate.
§ 181.30 Substances used in the manufacture of paper and paperboard products used in food packaging.

Substances used in the manufacture of paper and paperboard products used in food packaging shall include:

- Aliphatic polyoxyethylene ethers.*
- 1-Alkyl (C<sub>6</sub>-C<sub>18</sub>) amino-3-aminopropane monoacetate.*
- Borax or boric acid for use in adhesives, sizes, and coatings.*
- Butadiene-styrene copolymer.
- Chromium complex of perfluoro-octane sulfonyle glycine for use on paper and paperboard which is waxed.*
- Disodium cyanodithioimidocarbamate with ethylene diamine and potassium N-methyl dithiocarbamate and/or sodium 2-mercaptopenthaiazole (slimicides).*
- Ethyl acrylate and methyl methacrylate copolymers of itaconic acid or methacrylic acid for use only on paper and paperboard which is waxed.*
- Hexamethylene tetramine as a setting agent for protein, including casein.*
- 1-(2-Hydroxyethyl)-1-(4-chlorobutyl)-2-alkyl (C<sub>6</sub>-C<sub>17</sub>) imidazolinium chloride.*
- Itaconic acid (polymerized).
- Melamine formaldehyde polymer.
- Methyl acrylate (polymerized).
- Methyl ethers of mono-, di-, and tripropylene glycol.*
- Myristo chromic chloride complex.
- Nitrocellulose.
- Polyethylene glycol 400.
- Polynvinyl acetate.
- Potassium pentachlorophenate as a slime control agent.*
- Potassium trichlorophenate as a slime control agent.*
- Resins from high and low viscosity polyvinyl alcohol for fatty foods only.
- Rubber hydrochloride.
- Sodium pentachlorophenate as a slime control agent.*
- Sodium-trichlorophenate as a slime control agent.*
- Stearato-chromic chloride complex.
- Titanium dioxide.*
- Urea formaldehyde polymer.
- Vinlydine chlorides (polymerized).

§ 181.32 Acrylonitrile copolymers and resins.

(a) Acrylonitrile copolymers and resins listed in this section, containing less than 30 percent acrylonitrile and complying with the requirements of paragraph (b) of this section, may be safely used as follows:

1. Films. (i) Acrylonitrile/butadiene/styrene copolymers—no restrictions.

(ii) Acrylonitrile/butadiene copolymers—no restrictions.

(iii) Acrylonitrile/butadiene copolymer blended with vinyl chloride-vinyl acetate (optional at level up to 5 percent by weight of the vinyl chloride resin) resin—for use only in contact with oleomargarine.

(iv) Acrylonitrile/styrene copolymer—no restrictions.

(b) Limitations for acrylonitrile monomer extraction for finished food-contact articles, determined by using the method of analysis titled “Gas-Solid Chromatographic Procedure for Determining Acrylonitrile Monomer in Acrylonitrile-Containing Polymers and Food-Simulating Solvents,” which is incorporated by reference. Copies are available from the Center for Food Safety and Applied Nutrition (HFS-