§ 184.1201 Calcium glycerophosphate.

(a) Calcium glycerophosphate \((\text{C}_3\text{H}_7\text{CaO}_6\text{P}, \text{CAS Reg. No. } 27214–00–2)\) is a fine, white, odorless, almost tasteless, slightly hygroscopic powder. It is prepared by neutralizing glycero-phosphoric acid with calcium hydroxide or calcium carbonate. The commercial product is a mixture of calcium \(\beta\)-, and \(\beta\)-, and \(L\)- and \(L\)-glycerophosphate.


(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[47 FR 27808, June 25, 1982]

§ 184.1205 Calcium hydroxide.

(a) Calcium hydroxide \((\text{Ca(OH)}_2, \text{CAS Reg. No. } 1305–62–0)\) is also known as slaked lime or calcium hydrate. It is produced by the hydration of lime.


(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[57 FR 10813, Mar. 31, 1992]

§ 184.1206 Calcium iodate.

(a) Calcium iodate \([\text{Ca(IO}_3)_2\cdot\text{H}_2\text{O}, \text{CAS Reg. No. } 7789–80–2]\) also referred to as lautarite, does not occur naturally but can be prepared by passing chlorine into a hot solution of lime \((\text{CaCO}_3)\) in which iodine has been dissolved.

(b) The ingredient meets the specifications of the “Food Chemicals Codex,” 3d Ed. (1981), p. 53, which is incorporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW.,