Food and Drug Administration, HHS

§ 184.1240 Calcium sulfate.

(a) Calcium sulfate (CaSO₄, CAS Reg. No. 7778–18–9 or CaSO₄·2H₂O, CAS Reg. No. 10101–41–4), also known as plaster of Paris, anhydrite, and gypsum, occurs naturally and exists as a fine, white to slightly yellow-white odorless powder. The anhydrous form is prepared by complete dehydration of gypsum, below 300 °C, in an electric oven.

(b) The ingredient meets the specifications of the “Food Chemicals Codex,” 3d Ed. (1981), p. 66, which is incorporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or may be examined 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/code_of_federal_regulations/ibr_locations.html.

(c) The ingredient is used as an anticaking agent as defined in §170.3(o)(1) of this chapter, color and coloring adjunct as defined in §170.3(o)(4) of this chapter, dough strengtheners as defined in §170.3(o)(6) of this chapter, drying agent as defined in §170.3(o)(7) of this chapter, firming agent as defined in §170.3(o)(10) of this chapter, flour treating agent as defined in §170.3(o)(13) of this chapter, formulation aid as defined in §170.3(o)(14) of this chapter, leavening agent as defined in §170.3(o)(17) of this chapter, nutrient supplement as defined in §170.3(o)(20) of this chapter, pH control agent as defined in §170.3(o)(23) of this chapter, processing aid as defined in §170.3(o)(24) of this chapter, stabilizer and thickener as defined in §170.3(o)(28) of this chapter, synergist as defined in §170.3(o)(31) of this chapter, and texturizer as defined in §170.3(o)(32) of this chapter.

(d) The ingredient is used in food at levels not to exceed current good manufacturing practice in accordance with §184.1(b)(1). Current good manufacturing practice results in a maximum level, as served, of 1.3 percent for baked goods as defined in §170.3(n)(1) of this chapter, 3.0 percent for confections and frostings as defined in §170.3(n)(9) of this chapter, 0.5 percent for frozen dairy desserts and mixes as defined in §170.3(n)(20) of this chapter, 0.4 percent for gelatins and puddings as defined in §170.3(n)(22) of this chapter, 0.5 percent for grain products and pastas as defined in §170.3(n)(23) of this chapter, 0.35 percent for processed vegetables as defined in §170.3(n)(26) of this chapter, and 0.07 percent or less for all other food categories.

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


§ 184.1240 Carbon dioxide.

(a) Carbon dioxide (empirical formula CO₂, CAS Reg. No. 124–38–9) occurs as a colorless, odorless, noncombustible gas at normal temperatures and pressures. The solid form, dry ice, sublimes under atmospheric pressure at a temperature of −78.5 °C. Carbon dioxide is prepared
as a byproduct of the manufacture of lime during the “burning” of limestone, from the combustion of carbonaceous material, from fermentation processes, and from gases found in certain natural springs and wells.

(b) The ingredient must be of a purity suitable for its intended use.

(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitations other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

1. The ingredient is used as a leavening agent as defined in §170.3(o)(17) of this chapter; a processing aid as defined in §170.3(o)(24) of this chapter; and a propellant, aerating agent, and gas as defined in §170.3(o)(25) of this chapter.

2. The ingredient is used in food at levels not to exceed 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.


§ 184.1245 Beta-carotene.

(a) Beta-carotene (CAS Reg. No. 7235–40–7) has the molecular formula C_{40}H_{56}. It is synthesized by saponification of vitamin A acetate. The resulting alcohol is either reacted to form vitamin A Wittig reagent or oxidized to vitamin A aldehyde. Vitamin A Wittig reagent and vitamin A aldehyde are reacted together to form beta-carotene.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 73, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, 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/federal_register/code_of_federal_regulations/ibr_locations.html.

(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

1. The ingredient is used as a nutrient supplement as defined in §170.3(o)(20) of this chapter.

2. The ingredient is used in the following foods at levels not to exceed current good manufacturing practice: dairy product analogs as defined in §170.3(n)(10) of this chapter; fats and oils as defined in §170.3(n)(12) of this chapter; and processed fruits and fruit juices as defined in §170.3(n)(35) of this chapter. Beta-carotene may be used in infant formula as a source of vitamin A in accordance with section 412(g) of the Federal Food, Drug, and Cosmetic Act or with regulations promulgated under section 412(g) of the act.

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

[52 FR 25211, July 6, 1987]

§ 184.1250 Cellulase enzyme preparation derived from Trichoderma longibrachiatum.

(a) Cellulase enzyme preparation is derived from a nonpathogenic, nontoxicogenic strain of Trichoderma longibrachiatum (formerly T. reesei). The enzyme, cellulase, catalyzes the endohydrolysis of 1,4-beta-glycosidic linkages in cellulose. It is obtained from the culture filtrate resulting from a pure culture fermentation process.

(b) The ingredient meets the general and additional requirements for enzyme preparations in the monograph specifications on enzyme preparations in the “Food Chemicals Codex,” 4th ed. (1996), pp. 129 to 134, which is incorporated by reference in accordance with 5 U.S.C. 552(a) and 1 CFR part 51. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Box 285, Washington, DC 20055 (Internet http://www.nap.edu), or may be examined at the Center for Food