

**Food and Drug Administration, HHS**

**§ 184.1343**

(b) The ingredient meets the specifications of the “Food Chemicals Codex,” 3d Ed. (1981), p. 141, 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](http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html).

(c) The ingredient is used in food under the following conditions:

**MAXIMUM USAGE LEVELS PERMITTED**

| Food (as served)  | Percent | Function  |
|---|---------|---|
| Baked goods and baking mixes, § 170.3(n)(1) of this chapter               | 0.35    | Emulsifier and emulsifier salts, § 170.3(o)(8) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.  |
| Breakfast cereals, § 170.3(n)(4) of this chapter                          | 1.2     | Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.  |
| Cheese, § 170.3(n)(5) of this chapter                                     | .8      | Do.   |
| Dairy products analogs, § 170.3(n)(10) of this chapter                    | 1.0     | Firming agent, § 170.3(o)(10) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.   |
| Fats and oils, § 170.3(n)(12) of this chapter                             | 2.0     | Do.   |
| Gravies and sauces, § 170.3(n)(24) of this chapter                        | 1.2     | Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.  |
| Jams and jellies, commercial, § 170.3(n)(28) of this chapter              | 1.0     | Do.   |
| Milk products, § 170.3(n)(31) of this chapter                             | .6      | Do.   |
| Processed vegetables and vegetable juices, § 170.3(n)(36) of this chapter | 2.0     | Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.  |
| Soups and soup mixes, § 170.3(n)(40) of this chapter                      | .8      | Do.   |
| Sweet sauces, toppings and syrups, § 170.3(n)(43) of this chapter         | 1.0     | Do.   |
| All other food categories   | .5      | Emulsifier and emulsifier salts, § 170.3(o)(8) of this chapter; firming agent, § 170.3(o)(10) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter. |

(d) [Reserved]

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

[42 FR 14653, Mar. 15, 1977, as amended at 42 FR 55205, Oct. 14, 1977; 49 FR 5612, Feb. 14, 1984]

**§ 184.1343 Locust (carob) bean gum.**

(a) Locust (carob) bean gum is primarily the macerated endosperm of the seed of the locust (carob) bean tree, *Ceratonia siliqua* (Linne), a leguminous evergreen tree, with lesser quantities of seed coat and germ.

(b) The ingredient meets the specifications of the “Food Chemicals Codex,” 3d Ed. (1981), pp. 174-175, 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](http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html).

(c) The ingredient is used at levels not to exceed the following maximum levels:

**MAXIMUM USAGE LEVELS PERMITTED**

| Food (as served)   | Percent | Function  |
|--|---------|---|
| Baked goods and baking mixes, § 170.3(n)(1) of this chapter. | 0.15    | Stabilizer and thickener, § 170.3(o)(28) of this chapter. |

MAXIMUM USAGE LEVELS PERMITTED—Continued

| Food (as served)   | Percent | Function |
|--|---------|----------|
| Beverages and beverage bases, nonalcoholic, § 170.3(n)(3) of this chapter. | .25     | Do.      |
| Cheeses, § 170.3(n)(5) of this chapter .....                               | .8      | Do.      |
| Gelatins, puddings, and fillings, § 170.3(n)(22) of this chapter.          | .75     | Do.      |
| Jams and jellies, commercial, § 170.3(n)(28) of this chapter.              | .75     | Do.      |
| All other food categories .....  | .5      | Do.      |

(d) [Reserved]

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

[42 FR 14653, Mar. 15, 1977, as amended at 42 FR 55205, Oct. 14, 1977; 49 FR 5612, Feb. 14, 1984]

§ 184.1349 **Karaya gum (sterculia gum).**

(a) Karaya gum (sterculia gum) is the dried gummy exudate from the trunk of trees of various species of the genus *Sterculia*.

(b) The ingredient meets the specifications of the “Food Chemicals

Codex,” 3d Ed. (1981), p. 157, 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](http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html).

(c) The ingredient is used in food under the following conditions:

MAXIMUM USAGE LEVELS PERMITTED

| Food (as served)   | Percent | Function   |
|--|---------|--|
| Frozen dairy desserts and mixes, § 170.3(n)(20) of this chapter. | 0.3     | Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.               |
| Milk products, § 170.3(n)(31) of this chapter .....              | .02     | Stabilizer and thickener, § 170.3(o)(28) of this chapter.  |
| Soft candy, § 170.3(n)(38) of this chapter .....                 | .9      | Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter. |
| All other food categories .....                                  | .002    | Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.               |

(d) [Reserved]

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

[42 FR 14653, Mar. 15, 1977, as amended at 42 FR 55205, Oct. 14, 1977; 49 FR 5612, Feb. 14, 1984]

§ 184.1351 **Gum tragacanth.**

(a) Gum tragacanth is the exudate from one of several species of *Astragalus gummi* Labillardiere, a shrub that grows wild in mountainous regions of the Middle East.

(b) The ingredient meets the specifications of the “Food Chemicals Codex,” 3d Ed. (1981), p. 337, 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](http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html).

(c) The ingredient is used in food under the following conditions: