§ 186.1756  
slimicide in the manufacture of paper and paperboard that contact food.  
[45 FR 16470, Mar. 14, 1980]

§ 186.1756  Sodium formate.

(a) Sodium formate (CHNaO_2, CAS Reg. No. 141–53–7) is the sodium salt of formic acid. It is produced by the reaction of carbon monoxide with sodium hydroxide.

(b) The ingredient is used as a constituent of paper and paperboard used for food packaging.

(c) The ingredient is used at levels not to exceed good manufacturing practice in accordance with §186.1(b)(1).

(d) Prior sanctions for sodium formate different from the uses established in this section do not exist or have been waived.
[45 FR 22915, Apr. 4, 1980]

§ 186.1770  Sodium oleate.

(a) Sodium oleate (C_{18}H_{33}O_2Na, CAS Reg. No. 143–19–1) is the sodium salt of oleic acid (cis-9-octadecenoic acid). It exists as a white to yellowish powder with a slight tallow-like odor. Commercially, sodium oleate is made by mixing and heating flaked sodium hydroxide and oleic acid.

(b) In accordance with §186.1(b)(1), the ingredient is used as a constituent of paper and paperboard for food packaging with no limitation other than current good manufacturing practice.

(c) The ingredient migrates to food at levels not to exceed good manufacturing practice.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.
[51 FR 39372, Oct. 28, 1986]

§ 186.1771  Sodium palmitate.

(a) Sodium palmitate (C_{16}H_{31}O_2Na, CAS Reg. No. 408–35–5) is the sodium salt of palmitic acid (hexadecanoic acid). It exists as a white to yellow powder. Commercially, sodium palmitate is made by mixing and heating flaked sodium hydroxide and palmitic acid.

(b) In accordance with §186.1(b)(1), the ingredient is used as a constituent of paper and paperboard for food packaging with no limitation other than current good manufacturing practice.

(c) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.
[45 FR 6086, Jan. 25, 1980]

§ 186.1839  Sorbose.

(a) Sorbose (L-sorbose, sorbinose) (C_6H_{12}O_6, CAS Reg. No. 87–79–6) is an orthorhombic, bisphenoidal crystalline ketohexose. It was originally identified in the juice of mature berries from the mountain ash (Sorbus aucuparia) where it occurs as the result of microbial oxidation of sorbitol. It also occurs naturally in other plants. Sorbose can be synthesized by the catalytic hydrogenation of glucose to D-sorbitol. The resulting sorbitol can be oxidized by Acetobacter xylinum or by Acetobacter suboxydans.

(b) The ingredient is used or intended for indirect food use as a constituent of cotton, cotton fabrics, paper, and paperboard in contact with dry food.

(c) The ingredient migrates to food at levels not to exceed good manufacturing practice.

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