

## § 184.1848

(d) The ingredient is used in food at levels not to exceed current good manufacturing practice in accordance with §184.(b)(1). Current good manufacturing practice results in a maximum level, as served, of 0.0015 percent or less; calculated as tin, for all food categories.

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

[47 FR 27816, June 25, 1982, as amended at 76 FR 59250, Sept. 26, 2011]

## § 184.1848 Starter distillate.

(a) Starter distillate (butter starter distillate) is a steam distillate of the culture of any or all of the following species of bacteria grown on a medium consisting of skim milk usually fortified with about 0.1 percent citric acid: *Streptococcus lactis*, *S. cremoris*, *S. lactis subsp. diacetylactis*, *Leuconostoc citrovorum*, and *L. dextranicum*. The ingredient contains more than 98 percent water, and the remainder is a mixture of butterlike flavor compounds. Diacetyl is the major flavor component, constituting as much as 80 to 90 percent of the mixture of organic flavor compounds. Besides diacetyl, starter distillate contains minor amounts of acetaldehyde, ethyl formate, ethyl acetate, acetone, ethyl alcohol, 2-butanone, acetic acid, and acetoin.

(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 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 flavoring agent and adjuvant as defined in §170.3(o)(12) 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.

[48 FR 51907, Nov. 15, 1983, as amended at 73 FR 8608, Feb. 14, 2008]

## 21 CFR Ch. I (4–1–19 Edition)

## § 184.1851 Stearyl citrate.

(a) Stearyl citrate is a mixture of the mono-, di-, and tristearyl esters of citric acid. It is prepared by esterifying citric acid with stearyl alcohol.

(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 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 an anti-oxidant as defined in §170.3(o)(3) of this chapter; an emulsifier and emulsifier salt as defined in §170.3(o)(8) of this chapter; a sequestrant as defined in §170.3(o)(26) of this chapter; and a surface-active agent as defined in §170.3(o)(29) of this chapter.

(2) The ingredient is used in margarine in accordance with §166.110 of this chapter; in nonalcoholic beverages as defined in §170.3(n)(3) of this chapter; and in fats and oils as defined in §170.3(n)(12) of this chapter at levels not to exceed current good manufacturing practice.

(d) Prior sanctions for this ingredient different from the uses established in this section, or different from those set forth in part 181 of this chapter, do not exist or have been waived.

[59 FR 63897, Dec. 12, 1994, as amended at 73 FR 8608, Feb. 14, 2008]

## § 184.1854 Sucrose.

(a) Sucrose (C<sub>12</sub>H<sub>22</sub>O<sub>11</sub>, CAS Reg. No. 57-50-11-1) sugar, cane sugar, or beet sugar is the chemical β-D-fructofuranosyl-α-D-glucopyranoside. Sucrose is obtained by crystallization from sugar cane or sugar beet juice that has been extracted by pressing or diffusion, then clarified and evaporated.

(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 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.

[53 FR 44876, Nov. 7, 1988; 54 FR 228, Jan. 4, 1989, as amended at 73 FR 8608, Feb. 14, 2008]

#### § 184.1857 Corn sugar.

(a) Corn sugar (C<sub>6</sub>H<sub>12</sub>O<sub>6</sub>, CAS Reg. No. 50-99-7), commonly called D-glucose or dextrose, is the chemical  $\alpha$ -D-glucopyranose. It occurs as the anhydrous or the monohydrate form and is produced by the complete hydrolysis of corn starch with safe and suitable acids or enzymes, followed by refinement and crystallization from the resulting hydrolysate.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), pp. 97-98 under the heading "Dextrose," which is incorporated by reference in accordance with 5 U.S.C. 552(a) and 1 CFR part 1. 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](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.

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

[53 FR 44876, Nov. 7, 1988]

#### § 184.1859 Invert sugar.

(a) Invert sugar (CAS Reg. No. 8013-17-0) is an aqueous solution of inverted or partly inverted, refined or partly refined sucrose, the solids of which contain not more than 0.3 percent by weight of ash. The solution is colorless, odorless, and flavorless, except for sweetness. It is produced by the hydrolysis or partial hydrolysis of sucrose with safe and suitable acids or enzymes.

(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 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.

[53 FR 44876, Nov. 7, 1988; 54 FR 228, Jan. 4, 1989, as amended at 73 FR 8608, Feb. 14, 2008]

#### § 184.1865 Corn syrup.

(a) Corn syrup, commonly called "glucose sirup" or "glucose syrup," is obtained by partial hydrolysis of corn starch with safe and suitable acids or enzymes. It may also occur in the dehydrated form (dried glucose sirup). Depending on the degree of hydrolysis, corn syrup may contain, in addition to glucose, maltose and higher saccharides.

(b) The ingredient meets the specifications as defined and determined in §168.120(b) or §168.121(a) of this chapter, as appropriate.

(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.

[53 FR 44876, Nov. 7, 1988, as amended at 73 FR 8608, Feb. 14, 2008]

#### § 184.1866 High fructose corn syrup.

(a) High fructose corn syrup, a sweet, nutritive saccharide mixture containing either approximately 42 or 55 percent fructose, is prepared as a clear aqueous solution from high dextrose-equivalent corn starch hydrolysate by partial enzymatic conversion of glucose (dextrose) to fructose using an insoluble glucose isomerase enzyme preparation described in §184.1372. The product containing more than 50 percent fructose (dry weight) is prepared through concentration of the fructose portion of the mixture containing less than 50 percent fructose.

(b) The ingredient shall conform to the identity and specifications listed in the monograph entitled "High-Fructose Corn Syrup" in the Food Chemicals Codex, 4th ed. (1996), pp. 191-192,