

(5) The total solids are determined by the method prescribed in §136.110(d), except that section 14.091(b) of “Official Methods of Analysis of the Association of Official Analytical Chemists,” 13th Ed. (1980), which is incorporated by reference, will apply. Copies may be obtained from the AOAC INTERNATIONAL, 481 North Frederick Ave., suite 500, Gaithersburg, MD 20877, 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.

(b) The name of the food is “raisin bread”, “raisin rolls”, “raisin buns”, as applicable. When the food contains not less than 2.56 percent by weight of whole egg solids, the name of the food may be “raisin and egg bread”, “raisin and egg rolls”, or “raisin and egg buns”, as applicable, accompanied by the statement “Contains __ medium-sized egg(s) per pound” in the manner prescribed by §102.5(c)(3) of this chapter, the blank to be filled in with the number which represents the whole egg content of the food expressed to the nearest one-fifth egg but not greater than the amount actually present. For purposes of this regulation, whole egg solids are the edible contents of eggs calculated on a moisture-free basis and exclusive of any nonegg solids which may be present in standardized and other commercial egg products. One medium-sized egg is equivalent to 0.41 ounce of whole egg solids.

[42 FR 14400, Mar. 15, 1977, as amended at 47 FR 11826, Mar. 19, 1982; 49 FR 10096, Mar. 19, 1984; 54 FR 24894, June 12, 1989; 63 FR 14035, Mar. 24, 1998]

§ 136.180 Whole wheat bread, rolls, and buns.

(a) Each of the foods whole wheat bread, graham bread, entire wheat bread, whole wheat rolls, graham rolls, entire wheat rolls, whole wheat buns, graham buns, and entire wheat buns conforms to the definition and standard of identity and is subject to the label statement of ingredients prescribed for bread, rolls and buns by §136.110, except that:

(1) The dough is made from the optional ingredient whole wheat flour, bromated whole wheat flour, or a combination of these. No flour, bromated flour, or phosphated flour is used. The potassium bromate in any bromated whole wheat flour used is deemed to be an additional optional ingredient in the whole wheat bread, whole wheat rolls, or whole wheat buns.

(2) The limitation prescribed by §136.110(c)(6) on the quantity and composition of milk and/or other dairy products does not apply.

(b) The name of the food is “whole wheat bread”, “graham bread”, “entire wheat bread”, “whole wheat rolls”, “graham rolls”, “entire wheat rolls”, “whole wheat buns”, “graham buns”, “entire wheat buns”, as applicable.

PART 137—CEREAL FLOURS AND RELATED PRODUCTS

Subpart A [Reserved]

Subpart B—Requirements for Specific Standardized Cereal Flours and Related Products

- Sec.
- 137.105 Flour.
- 137.155 Bromated flour.
- 137.160 Enriched bromated flour.
- 137.165 Enriched flour.
- 137.170 Instantized flours.
- 137.175 Phosphated flour.
- 137.180 Self-rising flour.
- 137.185 Enriched self-rising flour.
- 137.190 Cracked wheat.
- 137.195 Crushed wheat.
- 137.200 Whole wheat flour.
- 137.205 Bromated whole wheat flour.
- 137.211 White corn flour.
- 137.215 Yellow corn flour.
- 137.220 Durum flour.
- 137.225 Whole durum flour.
- 137.250 White corn meal.
- 137.255 Bolted white corn meal.
- 137.260 Enriched corn meals.
- 137.265 Degerminated white corn meal.
- 137.270 Self-rising white corn meal.
- 137.275 Yellow corn meal.
- 137.280 Bolted yellow corn meal.
- 137.285 Degerminated yellow corn meal.
- 137.290 Self-rising yellow corn meal.
- 137.300 Farina.
- 137.305 Enriched farina.
- 137.320 Semolina.
- 137.350 Enriched rice.

AUTHORITY: 21 U.S.C. 321, 341, 343, 348, 371, 379e.