

§ 181.32

21 CFR Ch. I (4–1–25 Edition)

Polyvinyl acetate.
Potassium pentachlorophenate as a slime control agent.*
Potassium trichlorophenate as a slime control agent.*
Resins from high and low viscosity polyvinyl alcohol for fatty foods only.
Rubber hydrochloride.
Sodium pentachlorophenate as a slime control agent.*
Sodium-trichlorophenate as a slime control agent.*
Stearato-chromic chloride complex.
Titanium dioxide.*
Urea formaldehyde polymer.
Vinylidene chlorides (polymerized).

§ 181.32 Acrylonitrile copolymers and resins.

(a) Acrylonitrile copolymers and resins listed in this section, containing less than 30 percent acrylonitrile and complying with the requirements of paragraph (b) of this section, may be safely used as follows:

(1) *Films.* (i) Acrylonitrile/butadiene/styrene copolymers—no restrictions.

(ii) Acrylonitrile/butadiene copolymers—no restrictions.

(iii) Acrylonitrile/butadiene copolymer blended with vinyl chloride-vinyl acetate (optional at level up to 5 percent by weight of the vinyl chloride resin)—for use only in contact with oleomargarine.

(iv) Acrylonitrile/styrene copolymer—no restrictions.

(2) *Coatings.* (i) Acrylonitrile/butadiene copolymer blended with polyvinyl chloride resins—for use only on paper and paperboard in contact with meats and lard.

(ii) Polyvinyl chloride resin blended with either acrylonitrile/butadiene copolymer or acrylonitrile/butadiene styrene copolymer mixed with neoprene, for use as components of conveyor belts to be used with fresh fruits, vegetables, and fish.

(iii) Acrylonitrile/butadiene/styrene copolymer—no restrictions.

(iv) Acrylonitrile/styrene copolymer—no restrictions.

(3) *Rigid and semirigid containers.* (i) Acrylonitrile/butadiene/styrene copolymer—for use only as piping for handling food products and for repeated-use articles intended to contact food.

(ii) Acrylonitrile/styrene resin—no restrictions.

(iii) Acrylonitrile/butadiene copolymer blended with polyvinyl chloride resin—for use only as extruded pipe.

(b) Limitations for acrylonitrile monomer extraction for finished food-contact articles, determined by using the method of analysis titled “Gas-Solid Chromatographic Procedure for Determining Acrylonitrile Monomer in Acrylonitrile-Containing Polymers and Food-Simulating Solvents,” which is incorporated by reference. Copies are available from the Center for Food Safety and Applied Nutrition (HFS-200), Food and Drug Administration, 5001 Campus Dr., College Park, MD 20740, 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.

(1) In the case of single-use articles having a volume to surface ratio of 10 milliliters or more per square inch of food-contact surface—0.003 milligram/square inch when extracted to equilibrium at 120 °F with food-simulating solvents appropriate to the intended conditions of use.

(2) In the case of single-use articles having a volume to surface ratio of less than 10 milliliters per square inch of food-contact surface—0.3 part per million calculated on the basis of the volume of the container when extracted to equilibrium at 120 °F with food-simulating solvents appropriate to the intended conditions of use.

(3) In the case of repeated-use articles—0.003 milligram/square inch when extracted at a time equivalent to initial batch usage utilizing food-simulating solvents and temperatures appropriate to the intended conditions of use.

The food-simulating solvents shall include, where applicable, distilled water, 8 percent or 50 percent ethanol, 3 percent acetic acid, and either *n*-heptane or an appropriate oil or fat.

(c) Acrylonitrile monomer may present a hazard to health when ingested. Accordingly, any food-contact article containing acrylonitrile copolymers or resins that yield acrylonitrile

monomer in excess of that amount provided for in paragraph (b) of this section shall be deemed to be adulterated in violation of section 402 of the Act.

[42 FR 14638, Mar. 15, 1977, as amended at 47 FR 11850, Mar. 19, 1982; 54 FR 24899, June 12, 1989]

§ 181.33 Sodium nitrate and potassium nitrate.

Sodium nitrate and potassium nitrate are subject to prior sanctions issued by the U.S. Department of Agriculture for use as sources of nitrite, with or without sodium or potassium nitrite, in the production of cured red meat products and cured poultry products.

[48 FR 1705, Jan. 14, 1983]

§ 181.34 Sodium nitrite and potassium nitrite.

Sodium nitrite and potassium nitrite are subject to prior sanctions issued by the U.S. Department of Agriculture for use as color fixatives and preservative agents, with or without sodium or potassium nitrate, in the curing of red meat and poultry products.

[48 FR 1705, Jan. 14, 1983]

**PART 182—SUBSTANCES
GENERALLY RECOGNIZED AS SAFE**

Subpart A—General Provisions

Sec.

- 182.1 Substances that are generally recognized as safe.
- 182.10 Spices and other natural seasonings and flavorings.
- 182.20 Essential oils, oleoresins (solvent-free), and natural extractives (including distillates).
- 182.40 Natural extractives (solvent-free) used in conjunction with spices, seasonings, and flavorings.
- 182.50 Certain other spices, seasonings, essential oils, oleoresins, and natural extracts.
- 182.60 Synthetic flavoring substances and adjuvants.
- 182.70 Substances migrating from cotton and cotton fabrics used in dry food packaging.
- 182.90 Substances migrating to food from paper and paperboard products.
- 182.99 Adjuvants for pesticide chemicals.

Subpart B—Multiple Purpose GRAS Food Substances

- 182.1045 Glutamic acid.
- 182.1047 Glutamic acid hydrochloride.
- 182.1057 Hydrochloric acid.
- 182.1073 Phosphoric acid.
- 182.1087 Sodium acid pyrophosphate.
- 182.1125 Aluminum sulfate.
- 182.1127 Aluminum ammonium sulfate.
- 182.1129 Aluminum potassium sulfate.
- 182.1131 Aluminum sodium sulfate.
- 182.1180 Caffeine.
- 182.1217 Calcium phosphate.
- 182.1235 Caramel.
- 182.1320 Glycerin.
- 182.1480 Methylcellulose.
- 182.1500 Monoammonium glutamate.
- 182.1516 Monopotassium glutamate.
- 182.1711 Silica aerogel.
- 182.1745 Sodium carboxymethylcellulose.
- 182.1748 Sodium caseinate.
- 182.1778 Sodium phosphate.
- 182.1781 Sodium aluminum phosphate.
- 182.1810 Sodium tripolyphosphate.

Subpart C—Anticaking Agents

- 182.2122 Aluminum calcium silicate.
- 182.2227 Calcium silicate.
- 182.2437 Magnesium silicate.
- 182.2727 Sodium aluminosilicate.
- 182.2729 Sodium calcium aluminosilicate, hydrated.
- 182.2906 Tricalcium silicate.

Subpart D—Chemical Preservatives

- 182.3013 Ascorbic acid.
- 182.3041 Erythorbic acid.
- 182.3089 Sorbic acid.
- 182.3109 Thioldipropionic acid.
- 182.3149 Ascorbyl palmitate.
- 182.3169 Butylated hydroxyanisole.
- 182.3173 Butylated hydroxytoluene.
- 182.3189 Calcium ascorbate.
- 182.3225 Calcium sorbate.
- 182.3280 Dilauryl thioldipropionate.
- 182.3616 Potassium bisulfite.
- 182.3637 Potassium metabisulfite.
- 182.3640 Potassium sorbate.
- 182.3731 Sodium ascorbate.
- 182.3739 Sodium bisulfite.
- 182.3766 Sodium metabisulfite.
- 182.3795 Sodium sorbate.
- 182.3798 Sodium sulfite.
- 182.3862 Sulfur dioxide.
- 182.3890 Tocopherols.

Subpart E—Emulsifying Agents [Reserved]

**Subpart F—Dietary Supplements
[Reserved]**

Subpart G—Sequestrants

- 182.6085 Sodium acid phosphate.