

**§ 176.130**

holding food, subject to the provisions of this section.

(a) The alkyl ketene dimers are manufactured by the dehydrohalogenation of the acyl halides derived from the fatty acids of animal or vegetable fats and oils.

(b) The alkyl ketene dimers are used as an adjuvant in the manufacture of paper and paperboard under such conditions that the alkyl ketene dimers and their hydrolysis products dialkyl ketones do not exceed 0.4 percent by weight of the paper or paperboard.

(c) The alkyl ketene dimers may be used in the form of an aqueous emulsion which may contain sodium lignosulfonate as a dispersant.

**§ 176.130 Anti-offset substances.**

Substances named in paragraphs (b) and (c) of this section may be safely used to prevent the transfer of inks employed in printing and decorating paper and paperboard used for food packaging in accordance with the provisions of this section:

(a) The substances are applied to the nonfood contact, printed side of the paper or paperboard in an amount not greater than that required to accomplish the technical effect nor greater than any specific limitations, where such are provided.

(b) Anti-offset powders are prepared from substances that are generally recognized as safe in food, substances for which prior sanctions or approvals were granted and which are used in accordance with the specific provisions of such sanction or approval, and substances named in paragraph (c) of this section.

(c) The substances permitted are as follows:

Substances	Limitations
Carbon tetrachloride. Methyl hydrogen polysiloxanes. Industrial starch—modified ....  Stannous oleate. Zinc-2-ethyl hexoate.	Complying with § 178.3520 of this chapter.

**§ 176.150 Chelating agents used in the manufacture of paper and paperboard.**

The substances named in paragraph (a) of this section may be safely used in

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the manufacture of paper and paperboard, in accordance with the conditions prescribed in paragraphs (b) and (c) of this section:

(a) Chelating agents:

List of substances	Limitations
Ammonium fructoheptonate. Ammonium glucoheptonate. Disodium ethylenediamine tetraacetate. Pentasodium salt of diethylenetriamine pentaacetate. Sodium fructoheptonate. Sodium glucoheptonate. Tetrasodium ethylenediamine tetraacetate. Trisodium <i>N</i> -hydroxyethyl ethylenediamine triacetate.	

(b) Any one or any combination of the substances named is used or intended for use as chelating agents.

(c) The substances are added in an amount not greater than that required to accomplish the intended technical effect nor greater than any specific limitation, where such is provided.

**§ 176.160 Chromium (Cr III) complex of *N*-ethyl-*N*-heptadecylfluoro-octane sulfonyl glycine.**

The chromium (Cr III) complex of *N*-ethyl - *N* -heptadecylfluoro-octane sulfonyl glycine containing up to 20 percent by weight of the chromium (Cr III) complex of heptadecylfluoro-octane sulfonic acid may be safely used as a component of paper for packaging dry food when used in accordance with the following prescribed conditions.

(a) The food additive is used as a component of paper in an amount not to exceed 0.5 percent by weight of the paper.

(b)(1) The food-contact surface of the paper is overcoated with a polymeric or resinous coating at least 1/8-mil in thickness, that meets the provision of § 176.170; or

(2) The treated paper forms one or more plies of a paper in a multiwall bag and is separated from the food by at least one ply of packaging films or grease-resistant papers which serves as a functional barrier between the food additive and the food. Such packaging films or grease-resistant papers conform with appropriate food additive regulations.

(c) The labeling of the food additive shall contain adequate directions for its use to insure compliance with the