any one of more of the foregoing ingredients listed in this paragraph with liquid egg white or frozen egg white.

(d) **Starchy paste.** It may be prepared from a food starch, food starch-modified, tapioca flour, wheat flour, rye flour, or any two or more of these. Water may be added in the preparation of the paste.

(e) **Other optional ingredients.** The following optional ingredients may also be used:

1. Salt.
2. Nutritive carbohydrate sweeteners.
3. Any spice (except saffron or turmeric) or natural flavoring, provided it does not impart to the salad dressing a color simulating the color imparted by egg yolk.
4. Monosodium glutamate.
5. Stabilizers and thickeners. Dioctyl sodium sulfosuccinate may be added in accordance with §172.810 of this chapter.
6. Citric and/or malic acid may be used in an amount not greater than 25 percent of the weight of the acids of the vinegar or diluted vinegar calculated as acetic acid.
7. Sequestrant(s), including but not limited to calcium disodium EDTA (calcium disodium ethylenediamine-tetraacetate) and/or disodium EDTA (disodium ethylenediamine-tetraacetate), may be used to preserve color and/or flavor.
8. Crystallization inhibitors, including but not limited to oxystearin, lecithin, or polyglycerol esters of fatty acids.

(f) **Nomenclature.** The name of the food is “Salad dressing.”

(g) **Label declaration.** Each of the ingredients used in the food shall be declared on the label as required by the applicable sections of parts 101 and 130 of this chapter.

§ 169.175  **Vanilla extract.**

(a) Vanilla extract is the solution in aqueous ethyl alcohol of the sapid and odorous principles extractable from vanilla beans. In vanilla extract the content of ethyl alcohol is not less than 35 percent by volume and the content of vanilla constituent, as defined in §169.3(c), is not less than one unit per gallon. The vanilla constituent may be extracted directly from vanilla beans or it may be added in the form of concentrated vanilla extract or concentrated vanilla flavoring or vanilla flavoring concentrated to the semisolid form called vanilla oleo-resin. Vanilla extract may contain one or more of the following optional ingredients:

1. Glycerin.
2. Propylene glycol.
3. Sugar (including invert sugar).
4. Dextrose.
5. Corn sirup (including dried corn sirup).

(b)(1) The specified name of the food is “Vanilla extract” or “Extract of vanilla.”

(2) When the vanilla extract is made in whole or in part by dilution of vanilla oleoresin, concentrated vanilla extract, or concentrated vanilla flavoring, the label shall bear the statement “Made from...” or “Made in part from...”, the blank being filled in with the name or names “vanilla oleoresin”, “concentrated vanilla extract”, or “concentrated vanilla flavoring”, as appropriate. If the article contains two or more units of vanilla constituent, the name of the food shall include the designation “–fold”, the blank being filled in with the whole number (disregarding fractions) expressing the number of units of vanilla constituent per gallon of the article.

(3) Wherever the name of the food appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the labeling required by paragraph (b)(2) of this section shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter.

(c) **Label declaration.** Each of the ingredients used in the food shall be declared on the label as required by the applicable sections of parts 101 and 130 of this chapter.

§ 169.176  **Concentrated vanilla extract.**

(a) Concentrated vanilla extract conforms to the definition and standard of