§ 184.1095 Sulfuric acid.

(a) Sulfuric acid (H$_2$SO$_4$, CAS Reg. No. 7664–93–9), also known as oil of vitriol, is a clear, colorless, oily liquid. It is prepared by reacting sulfur dioxide (SO$_2$) with oxygen and mixing the resultant sulfur trioxide (SO$_3$) with water, or by reacting nitric oxide (NO) with sulfur dioxide and water.

(b) The ingredient meets the specifications of the “Food Chemicals Codex,” 3d Ed. (1981), pp. 317–318, which is incorporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, 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.

(c) The ingredient is used as a pH control agent as defined in §170.3(o)(23) of this chapter and processing aid as defined in §170.3(o)(24) of this chapter.

(d) The ingredient is used in food at levels not to exceed good manufacturing practice in accordance with §184.1(b)(1). Current good manufacturing practice results in a maximum level, as served, of 0.014 percent for alcoholic beverages as defined in §170.3(n)(2) of this chapter and 0.0003 percent for cheeses as defined in §170.3(n)(5) of this chapter.

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

§ 184.1097 Tannic acid.

(a) Tannic acid (CAS Reg. No. 1401–55–4), or hydrolyzable gallotannin, is a complex polyphenolic organic structure that yields gallic acid and either glucose or quinic acid as hydrolysis products. It is a yellowish-white to light brown substance in the form of an amorphous, bulky powder, glistening scales, or spongy masses. It is also odorless, or has a faint characteristic odor, and has an astringent taste. Tannic acid is obtained by solvent extraction of nutgalls or excrescences that form on the young twigs of Quercus infectoria Oliver and related species of Quercus. Tannic acid is also obtained by solvent extraction of the seed pods of Tara (Caeasalpinia spinosa) or the nutgalls of various sumac species, including Rhus semialata, R. coriaria, R. galabra, and R. typhina.


(c)(1) In accordance with §184.1(b)(2), the ingredient is used in food only within the following specific limitations:

<table>
<thead>
<tr>
<th>Category of food</th>
<th>Maximum level of use in food (as served) (percent)</th>
<th>Functional use</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked goods and baking mixes, §170.3(n)(1) of this chapter.</td>
<td>0.01</td>
<td>Flavoring agent and adjuvant, §170.3(o)(12) of this chapter.</td>
</tr>
</tbody>
</table>
Category of food | Maximum level of use in food (as served) (percent) | Functional use
--- | --- | ---
Alcoholic beverages, § 170.3(n)(2) of this chapter | 0.015 | Flavor enhancer, § 170.3(o)(11) of this chapter; flavoring agent and adjuvant, § 170.3(o)(12) of this chapter; processing aid, § 170.3(o)(24) of this chapter.
Nonalcoholic beverages and beverage bases, § 170.3(n)(3) of this chapter and for gelatins, puddings, and fillings, § 170.3(n)(22) of this chapter. Frozen dairy desserts and mixes, § 170.3(n)(20) of this chapter and for soft candy, § 170.3(n)(25) of this chapter. | 0.005 | Flavoring agent and adjuvant, § 170.3(o)(12) of this chapter; pH control agent, § 170.3(o)(23) of this chapter.
Hard candy and cough drops, § 170.3(n)(25) of this chapter. Meat products, § 170.3(n)(29) of this chapter | 0.04 | Flavoring agent and adjuvant, § 170.3(o)(12) of this chapter.
| 0.013 | Do.
| 0.001 | Do.

(2) Tannic acid may be used in rendered animal fat in accordance with 9 CFR 318.7.

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

[50 FR 21043, May 22, 1985]

§ 184.1109 Tartaric acid.

(a) Food grade tartaric acid (C₄H₆O₆, CAS Reg. No. 87–69–4) has the L configuration. The L form of tartaric acid is dextrorotatory in solution and is also known as L-(+)-tartaric acid. Tartaric acid occurs as colorless or translucent crystals or as a white, crystalline powder. It is odorless and has an acid taste. It is obtained as a byproduct of wine manufacture.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), P. 320, which is incorporated by reference. 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.

(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 firming agent as defined in §170.3(o)(10) of this chapter; a flavor enhancer as defined in §170.3(o)(11) of this chapter; a flavoring agent as defined in §170.3(o)(12) of this chapter; a humectant as defined in §170.3(o)(16) of this chapter; and a pH control agent as defined in §170.3(o)(23) of this chapter.

(2) The ingredient is used in foods 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.


§ 184.1101 Diacetyl tartaric acid esters of mono- and diglycerides.

(a) Diacetyl tartaric acid esters of mono- and diglycerides, also known as DATEM, are composed of mixed esters of glycerin in which one or more of the hydroxyl groups of glycerin has been esterified by diacetyl tartaric acid and by fatty acids. The ingredient is prepared by the reaction of diacetyl tartaric anhydride with mono- and diglycerides that are derived from edible sources.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), pp. 98–99, which is incorporated by reference in accordance with 5 U.S.C. 552(a). Copies are available from the National Academy Press,