(1) The ingredient is used as an enzyme as defined in §170.3(o)(9) of this chapter to hydrolyze proteins or polypeptides.

(2) The ingredient is used in food at levels not to exceed current good manufacturing practice.

[60 FR 32910, June 26, 1995]

§ 184.1317 Garlic and its derivatives.

(a) Garlic is the fresh or dehydrated bulb or cloves obtained from Allium sativum, a genus of the lily family. Its derivatives include essential oils, oleoresins, and natural extractives obtained from garlic.

(b) Garlic oil meets the specifications of the “Food Chemicals Codex,” 3d Ed. (1981), p. 132, 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) Garlic and its derivatives are used as flavoring agents and adjuvants as defined in §170.3(o)(12) of this chapter.

(d) The ingredients are used in food at levels not to exceed good manufacturing practice.

(e) [Reserved]

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


§ 184.1318 Glucono delta-lactone.

(a) Glucono delta-lactone (C₆H₁₀O₆, CAS Reg. No. 90–80–2), also known as D-gluconic acid, is a byproduct of the wet milling of corn for starch. The gluten fraction is washed to remove residual water soluble proteins. Corn gluten is also produced as a byproduct during the conversion of the starch in whole or various fractions of dry milled corn to corn syrups.

(b) The ingredient must be of a purity suitable for its intended use.

[51 FR 33896, Sept. 24, 1986]
§ 184.1322 Wheat gluten.

(a) Wheat gluten (CAS Reg. No. 8002–80–0) is the principal protein component of wheat and consists mainly of gliadin and glutenin. Wheat gluten is obtained by hydrating wheat flour and mechanically working the sticky mass to separate the wheat gluten from the starch and other flour components. Vital gluten is dried gluten that has retained its elastic properties.

(b) The ingredient must be of a purity suitable for its intended use.

(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 dough strengthener as defined in §170.3(o)(6) of this chapter; a formulation aid as defined in §170.3(o)(14) of this chapter; a nutrient supplement as defined in §170.3(o)(20) of this chapter; a processing aid as defined in §170.3(o)(24) of this chapter; a stabilizer and thickener as defined in §170.3(o)(28) of this chapter; a surface-finishing agent as defined in §170.3(o)(30) of this chapter; and a texturizing agent as defined in §170.3(o)(32) of this chapter.

(2) The ingredient is used as a nutrient supplement as defined in §170.3(o)(20) of this chapter and a texturizer as defined in §170.3(o)(32) of this chapter.

(d) The ingredient is used in food at levels not to exceed current good manufacturing practice.

[50 FR 8998, Mar. 6, 1985, as amended at 73 FR 8607, Feb. 14, 2008]

§ 184.1323 Glyceryl monooate.

(a) Glyceryl monooate is prepared by esterification of commerical oleic acid that is derived either from edible sources or from tall oil fatty acids meeting the requirements of §172.862 of this chapter. It contains glyceryl monooate (C\textsubscript{33}H\textsubscript{58}O\textsubscript{4}, CAS Reg. No. 25496–72–4) and glyceryl esters of fatty acids present in commercial oleic acid.

(b) The ingredient must be of a purity suitable for its intended use.

(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 flavoring agent and adjuvant as defined in §170.3(o)(12) of this chapter and as a solvent and vehicle as defined in §170.3(o)(27) of this chapter.

(2) The ingredient is used in the following foods at levels not to exceed current good manufacturing practice: baked goods and baking mixes as defined in §170.3(n)(1) of this chapter; nonalcoholic beverages and beverage bases as defined in §170.3(n)(3) of this chapter; chewing gum as defined in §170.3(n)(6) of this chapter; and meat products as defined in §170.3(n)(29) of this chapter.

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


§ 184.1324 Glyceryl monostearate.

(a) Glyceryl monostearate, also known as monostearin, is a mixture of