§ 184.1505

§ 184.1505 Mono- and diglycerides.

(a) Mono- and diglycerides consist of a mixture of glyceryl mono- and and minor amounts diesters. triesters, that are prepared from fats or oils or fat-forming acids that are derived from edible sources. The most prevalent fatty acids include lauric, linoleic, myristic, oleic, palmitic, and stearic. Mono- and diglycerides are manufactured by the reaction of glycerin with fatty acids or the reaction of glycerin with triglycerides in the presence of an alkaline catalyst. The products are further purified to obtain a mixture of glycerides, free fatty acids, and free glycerin that contains at least 90 percent-by-weight glycerides.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 201, which is incorporated by reference in accordance with 5 U.S.C. 552(a). 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 in food as a dough strengthener as defined in §170.3(o)(6) of this chapter; an emulsifier and emulsifier salt as defined in §170.3(o)(8) of this chapter; a flavoring agent and adjuvant as defined in §170.3(o)(12) of this chapter; a formulation aid as defined in §170.3(o)(14) of this chapter; a lubricant and release agent as defined in §170.3(o)(18) of this chapter; a solvent and vehicle as defined in §170.3(o)(27) of this chapter; a stabilizer and thickener as defined in §170.3(o)(28) of this chapter; a surfaceactive agent as defined in §170.3(o)(29) of this chapter; a surface-finishing

agent as defined in \$170.3(0)(30) of this chapter; and a texturizer as defined in \$170.3(0)(32) of this chapter.

- (2) The ingredient is used in food 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

[54 FR 7403, Feb. 21, 1989, as amended at 57 FR 10616, Mar.27, 1992]

§ 184.1521 Monosodium phosphate derivatives of mono- and diglycerides.

- (a) Monosodium phophate derivatives of mono- and diglycerides are composed of glyceride derivatives formed by reacting mono- and diglycerides that are derived from edible sources with phosphorus pentoxide (tetraphosphorus decoxide) followed by neutralization with sodium carbonate.
- (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 in food as an emulsifier and emulsifier salt as defined in $\S170.3(0)(8)$ of this chapter, a lubricant and release agent as defined in $\S170.3(0)(18)$ of this chapter, and as a surface-active agent as defined in $\S170.3(0)(29)$ of this chapter.
- (2) The ingredient is used in the following foods at levels not to exceed current good manufacturing practice: dairy product analogs as defined in \$170.3(n)(10) of this chapter and soft candy as defined in \$170.3(n)(38) of this chapter.
- (d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[54 FR 7404, Feb. 21, 1989, as amended at 73 FR 8607, Feb. 14, 2008]

§ 184.1530 Niacin.

(a) Niacin ($C_6H_5NO_2$, CAS Reg. No. 59–67–6) is the chemical 3-

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pyridinecarboxylic acid (nicotinic acid). It is a non-hygroscopic, stable, white, crystalline solid that sublimes without decomposition at about 230 °C. It is soluble in water and alcohol. It is insoluble in ether.

- (b) The ingredient meets the specifications of the "Food Chemicals Codex," 4th ed. (1996), p. 264, which is incorporated by reference in accordance with 5 U.S.C. 552(a) and 1 CFR part 51. Copies are available from the National Academy Press, Box 285, 2101 Constitution Ave. NW., Washington, DC 20055 (Internet address http:// www.nap.edu), or may be examined at the Center for Food Safety and Applied Nutrition's Library, Food and Drug Administration, 5100 Paint Branch Pkwy., College Park, MD 20740, or 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 direct human food ingredient is based upon the following current good manufacturing practice conditions of use:
- (1) The ingredient is used as a nutrient supplement as defined in §170.3(o)(20) of this chapter.
- (2) The ingredient is used in foods at levels not to exceed current good manufacturing practice. The ingredient may also be used in infant formula in accordance with section 412(g) of the Federal Food, Drug, and Cosmetic Act (the Act) or with regulations promulgated under section 412(a)(2) of the Act.
- (d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[48 FR 52033, Nov. 16, 1983; 48 FR 54336, Dec. 2, 1983, as amended at 64 FR 1760, Jan. 12, 1999]

§ 184.1535 Niacinamide.

(a) Niacinamide ($C_6H_6N_2O$, CAS Reg. No. 98-92-0) is the chemical 3-pyridinecarboxylic acid amide (nicotin-

amide). It is a white crystalline powder that is soluble in water, alcohol, ether, and glycerol. It melts between 128° and 131° C.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 205, 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 nutrient supplement as defined in § 170.3(o)(20) of this chapter.
- (2) The ingredient is used in foods at levels not to exceed current good manufacturing practice. The ingredient may also be used in infant formula in accordance with section 412(g) of the Federal Food, Drug, and Cosmetic Act (the act) or with regulations promulgated under section 412(a)(2) of the Act.
- (d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[48 FR 52033, Nov. 16, 1983; 48 FR 54336, Dec. 2, 1983]

§184.1537 Nickel.

- (a) Elemental nickel (CAS Reg. No. 7440–02–0) is obtained from nickel ore by transforming it to nickel sulfide (Ni $_3$ S $_2$). The sulfide is roasted in air to give nickel oxide (NiO). The oxide is then reduced with carbon to give elemental nickel.
- (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