PART 169—FOOD DRESSINGS AND FLAVORINGS

Subpart A—General Provisions

Sec. 169.3 Definitions.

For the purposes of this part:

(a) The term *vanilla beans* means the properly cured and dried fruit pods of *Vanilla planifolia Andrews* and of *Vanilla tahitensis Moore*.

(b) The term *unit weight of vanilla beans* means, in the case of vanilla beans containing not more than 25 percent moisture, 13.35 ounces of such beans; and, in the case of vanilla beans containing more than 25 percent moisture, it means the weight of such beans equivalent in content of moisture-free vanilla-bean solids to 13.35 ounces of vanilla beans containing 25 percent moisture. (For example, one unit weight of vanilla beans containing 33.25 percent moisture amounts to 15 ounces.) The moisture content of vanilla beans is determined by the method prescribed in “Official Methods of Analysis of the Association of Official Analytical Chemists,” 13th Ed. (1980), sections 7.004 and 7.005, which is incorporated by reference, except that the toluene used is blended with 20 percent by volume of benzene and the total distillation time is 4 hours. Copies of the material incorporated by reference may be obtained from the AOAC INTERNATIONAL, 481 North Frederick Ave., suite 500, Gaithersburg, MD 20877, 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. To prepare samples for analysis, the pods are chopped into pieces approximately 1/4-inch in longest dimension, using care to avoid moisture change.

(c) The term *unit of vanilla constituent* means the total sapid and odorous principles extractable from one unit weight of vanilla beans, as defined in paragraph (b) of this section, by an aqueous alcohol solution in which the content of ethyl alcohol by volume amounts to not less than 35 percent.


Subpart B—Requirements for Specific Standardized Food Dressings and Flavorings

§ 169.115 French dressing.

(a) Description. French dressing is the separable liquid food or the emulsified viscous fluid food prepared from vegetable oil(s) and one or both of the acidifying ingredients specified in paragraph (b) of this section. One or more of the ingredients specified in paragraph (c) of this section may also be used. The vegetable oil(s) used may contain an optional crystallization inhibitor as specified in paragraph (c)(11) of this section. All the ingredients from which the food is fabricated shall be safe and suitable. French dressing contains not less than 35 percent by weight of vegetable oil. French dressing may be mixed and packed in an atmosphere in which air is replaced in whole or in part by carbon dioxide or nitrogen.

(b) Acidifying ingredients. (1) Any vinegar or any vinegar diluted with water, or any such vinegar or diluted vinegar mixed with an optional acidifying ingredient as specified in paragraph (c)(9) of this section. For the purpose of this
paragraph, any blend of two or more
vinegars is considered to be a vinegar.
(2) Lemon juice and/or lime juice in
any appropriate form, which may be di-
luted with water.
(c) Other optional ingredients. The fol-
lowing optional ingredients may also
be used:
(1) Salt.
(2) Nutritive carbohydrate sweet-
eners.
(3) Spices and/or natural flavorings.
(4) Monosodium glutamate.
(5) Tomato paste, tomato puree, cat-
sup, sherry wine.
(6) Eggs and ingredients derived from
eggs.
(7) Color additives that will impart
the color traditionally expected.
(8) Stabilizers and thickeners to
which calcium carbonate or sodium
hexametaphosphate may be added.
Dioctyl sodium sulfosuccinate may be
added in accordance with §172.810 of
this chapter.
(9) Citric and/or malic acid, in an
amount not greater than 25 percent of
the weight of the acids of the vinegar
or diluted vinegar calculated as acetic
acid.
(10) Sequestrant(s), including but not
limited to calcium disodium EDTA
(calcium disodium ethylenediamine-
tetraacetate) and/or disodium EDTA
(disodium ethylenediaminetetra-
acetate), may be used to preserve
color and/or flavor.
(11) Crystallization inhibitors, in-
cluding but not limited to oxystearin,
lecithin, or polyglycerol esters of fatty
acids.
(d) Nomenclature. The name of the
food is “French dressing”.
(e) Label declaration. Each of the in-
gredients used in the food shall be de-
clared on the label as required by the
applicable sections of parts 101 and 130
of this chapter.
§ 169.140 Mayonnaise.
(a) Description. Mayonnaise is the
emulsified semisolid food prepared
from vegetable oil(s), one or both of the
acidifying ingredients specified in
paragraph (b) of this section, and one
or more of the egg yolk-containing in-
gredients specified in paragraph (c) of
this section. One or more of the ingre-
dients specified in paragraph (d) of this
section may also be used. The vege-
table oil(s) used may contain an op-
tional crystallization inhibitor as spec-
ified in paragraph (d)(7) of this section.
All the ingredients from which the food
is fabricated shall be safe and suitable.
Mayonnaise contains not less than 65
percent by weight of vegetable oil.
Mayonnaise may be mixed and packed
in an atmosphere in which air is re-
placed in whole or in part by carbon di-
oxide or nitrogen.
(b) Acidifying ingredients. (1) Any vin-
egar or any vinegar diluted with water
to an acidity, calculated as acetic acid,
of not less than 2½ percent by weight,
or any such vinegar or diluted vinegar
mixed with an optional acidifying in-
gredient as specified in paragraph (d)(6)
of this section. For the purpose of this
paragraph, any blend of two or more
vinegars is considered to be a vinegar.
(2) Lemon juice and/or lime juice in
any appropriate form, which may be di-
luted with water to an acidity, cal-
culated as citric acid, of not less than
2½ percent by weight.
(c) Egg yolk-containing ingredients.
Liquid egg yolks, frozen egg yolks,
dried egg yolks, liquid whole eggs, fro-
zen whole eggs, dried whole eggs, or
any one or more of the foregoing ingre-
dients listed in this paragraph with liq-
uid egg white or frozen egg white.
(d) Other optional ingredients. The fol-
lowing optional ingredients may also
be used:
(1) Salt.
(2) Nutritive carbohydrate sweet-
eners.
(3) Any spice (except saffron or tur-
meric) or natural flavoring, provided it
does not impart to the mayonnaise a
color simulating the color imparted by
egg yolk.
(4) Monosodium glutamate.
(5) Sequestrant(s), including but not
limited to calcium disodium EDTA
(calcium disodium ethylenediamine-
tetraacetate) and/or disodium EDTA
(disodium ethylenediaminetetra-
acetate), may be used to preserve color
and/or flavor.
(6) Citric and/or malic acid in an
amount not greater than 25 percent of
the weight of the acids of the vinegar

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