addition to the other information re-
quired by the act, the following:
(1) The common or usual name of the
acid or acids contained therein.
(2) The words “food grade,” in jux-
taposition with and equally as promi-
nent as the name of the acid.
§ 172.861 Cocoa butter substitute from
cocnut oil, palm kernel oil, or both
oils.
The food additive, cocoa butter sub-
stitute from coconut oil, palm kernel
oil, or both oils, may be safely used in
food in accordance with the following
conditions:
(a) Cocoa butter substitute from co-
ocnut oil, palm kernel oil (CAS Reg.
No. 85665–33–4), or both oils is a mixture
of triglycerides. It is manufactured by
esterification of glycerol with food-
grade fatty acids (complying with
§ 172.860) derived from edible coconut
oil, edible palm kernel oil, or both oils.
(b) The ingredient meets the fol-
lowing specifications:
Acid number: Not to exceed 0.5.
Saponification number: 220 to 260.
Iodine number: Not to exceed 3.
Melting range: 30 to 44 °C.
(c) The ingredient is used or intended
for use as follows:
(1) As coating material for sugar,
table salt, vitamins, citric acid, suc-
cinic acid, and spices; and
(2) In compound coatings, cocoa
creams, cocoa-based sweets, toffees,
caramel masses, and chewing sweets as
defined in §170.3 (n)(9) and (n)(38) of
this chapter, except that the ingredient
may not be used in a standardized food
unless permitted by the standard of
identity.
(d) The ingredient is used in accord-
ance with current good manufacturing
practice and in an amount not to ex-
ceed that reasonably required to ac-
complish the intended effect.
§ 172.862 Oleic acid derived from tall
oil fatty acids.
The food additive oleic acid derived
from tall oil fatty acids may be safely
used in food and as a component in the
manufacture of food-grade additives in
accordance with the following pre-
scribed conditions:
(a) The additive consists of purified
oleic acid separated from refined tall
oil fatty acids.
(b) The additive meets the following
specifications:
(1) Specifications for oleic acid pre-
scribed in the “Food Chemicals
Codex.” 3d Ed. (1981), pp. 207–208, which
is incorporated by reference, except
that titer (solidification point) shall
not exceed 13.5 °C and unsaponifiable
matter shall not exceed 0.5 percent.
Copies of the material incorporated by
reference may be obtained from the
National Academy Press, 2101 Constitu-
tion Ave. NW., Washington, DC 20418,
or may be examined at the National
Archives and Records Administration
(NARA). For information on the avail-
ability 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.
(2) The resin acid content does not
exceed 0.01 as determined by ASTM
method D1240–82, “Standard Test Meth-
od for Rosin Acids in Fatty Acids,”
which is incorporated by reference.
Copies may be obtained from the Amer-
ican Society for Testing Materials, 100
Barr Harbor Dr., West Conshohocken,
Philadelphia, PA 19428-2959, 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.
(3) The requirements for absence of
chick-edema factor as prescribed in
§172.860.
(c) It is used or intended for use as
follows:
(1) In foods as a lubricant, binder,
and defoaming agent in accordance
with good manufacturing practice.
(2) As a component in the manufac-
ture of other food-grade additives.
(d) To assure safe use of the additive,
the label and labeling of the additive
and any premix thereof shall bear, in
addition to the other information required by the Act, the following:

(1) The common or usual name of the acid.

(2) The words “food grade” in juxtaposition with and equally as prominent as the name of the acid.

[42 FR 14491, Mar. 15, 1977, as amended at 49 FR 10105, Mar. 19, 1984]

§ 172.863 Salts of fatty acids.

The food additive salts of fatty acids may be safely used in food and in the manufacture of food components in accordance with the following prescribed conditions:

(a) The additive consists of one or any mixture of two or more of the aluminum, calcium, magnesium, potassium, and sodium salts of the fatty acids conforming with §172.860 and/or oleic acid derived from tall oil fatty acids conforming with §172.862.

(b) The food additive is used or intended for use as a binder, emulsifier, and anticaking agent in food in accordance with good manufacturing practice.

(c) To assure safe use of the additive, the label and labeling of the additive and any premix thereof shall bear, in addition to the other information required by the Act, the following:

(1) The common or usual name of the fatty acid salt or salts contained therein.

(2) The words “food grade,” in juxtaposition with and equally as prominent as the name of the salt.

§ 172.864 Synthetic fatty alcohols.

Synthetic fatty alcohols may be safely used in food and in the synthesis of food components in accordance with the following prescribed conditions:

(a) The food additive consists of any one of the following fatty alcohols:

(1) Hexyl, octyl, decyl, lauryl, myristyl, cetyl, and stearyl; manufactured by fractional distillation of alcohols obtained by a sequence of oxidation, hydrolysis, and catalytic hydrogenation (catalyst consists of copper, chromium, and nickel) of organo-aluminums generated by the controlled reaction of low molecular weight trialkylaluminum with purified ethylene (minimum 99 percent by volume C\textsubscript{2}H\textsubscript{4}), and utilizing an external coolant such that these alcohols meet the specifications prescribed in paragraph (a)(1) (i) and (iii) of this section.

(2) Hexyl, octyl, and decyl; manufactured by fractional distillation of alcohols obtained by a sequence of oxidation, hydrolysis, and catalytic hydrogenation (catalyst consists of copper, chromium, and nickel) of organo-aluminums generated by the controlled reaction of low molecular weight trialkylaluminum with purified ethylene (minimum 99 percent by volume C\textsubscript{2}H\textsubscript{4}), and utilizing an external coolant such that these alcohols meet the specifications prescribed in paragraph (a)(1) (i) and (iii) of this section.

(3) n-Octyl; manufactured by the hydrodimerization of 1,3-butadiene, followed by catalytic hydrogenation of the resulting dienol, and distillation to produce n-octyl alcohol with a minimum purity of 99 percent. The analytical method for n-octyl alcohol entitled “Test Method [Normal-octanol]” dated October 2003, and printed by Kuraray Co., Ltd., is incorporated by reference. The Director of the Office of the Federal Register approves this incorporation by reference in accordance with 5 U.S.C. 552(a) and 1 CFR part 51. You may obtain a copy from the Office of Food Additive Safety, 5100 Paint Branch Pkwy., College Park, MD 20740, or you may examine a copy 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/