Food and Drug Administration, HHS

§ 173.220 Aminoglycoside 3′-phosphotransferase II.

The food additive aminoglycoside 3′-phosphotransferase II may be safely used in the development of genetically modified cotton, oilseed rape, and tomatoes in accordance with the following prescribed conditions:

(a) The food additive is the enzyme aminoglycoside 3′-phosphotransferase II (CAS Reg. No. 58943–39–8) which catalyzes the phosphorylation of certain aminoglycoside antibiotics, including kanamycin, neomycin, and gentamicin.

(b) Aminoglycoside 3′-phosphotransferase II is encoded by the kan gene originally isolated from transposon \( \text{Tn}^5 \) of the bacterium \( \text{Escherichia coli} \).

(c) The level of the additive does not exceed the amount reasonably required for selection of plant cells carrying the \( \text{kan} \) gene along with the genetic material of interest.

[59 FR 26711, May 23, 1994]

Subpart C—Solvents, Lubricants, Release Agents and Related Substances

§ 173.210 Acetone.

A tolerance of 30 parts per million is established for acetone in spice oleoresins when present therein as a residue from the extraction of spice.

§ 173.220 1,3-Butylene glycol.

1,3-Butylene glycol (1,3-butanediol) may be safely used in food in accordance with the following prescribed conditions:

(a) The substance meets the following specifications:

(1) 1,3-Butylene glycol content: Not less than 99 percent.
(2) Specific gravity at 20/20 °C: 1.004 to 1.006.
(3) Distillation range: 200°–215 °C.

(b) It is used in the minimum amount required to perform its intended effect.

(c) It is used as a solvent for natural and synthetic flavoring substances except where standards of identity issued under section 401 of the act preclude such use.