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 Tn5 of the bacterium Escherichia coli.

(c) The level of the additive does not exceed the amount reasonably required for selection of plant cells carrying the 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:

1.3-Butylene glycol content: Not less than 99 percent.

Specific gravity at 20/20 °C: 1.004 to 1.006.

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.