Food and Drug Administration, HHS

material at NARA, call 202–741–6030, or
go to: http://www.archives.gov/
federal_register/
code_of_federal_regulations/
ibr_locations.html.

(c) The ingredients are used as a fla-
vor enhancer as defined in § 170.3(o)(11)
of this chapter, flavoring agent and ad-
juvant as defined in § 170.3(o)(12) of this
chapter, and pH control agent as de-
defined in § 170.3(o)(23) of this chapter.

(d) The ingredients are used in food,
except baby food, at levels not to ex-
ceed good manufacturing practice in
accordance with § 184.1(b)(1). Current
good manufacturing practice results in
a maximum level, as served, of 3.4 per-
cent for nonalcoholic beverages as de-
defined in § 170.3(n)(3) of this chapter; 3.0
percent for gelatins, puddings, and fillings as
defined in § 170.3(n)(22) of this chapter;
6.9 percent for hard candy as defined in
§ 170.3(n)(25) of this chapter; 2.6 percent
for jams and jellies as defined in
§ 170.3(n)(28) of this chapter; 3.5 percent
for processed fruits and fruit juices as
defined in § 170.3(n)(35) of this chapter;
3.0 percent for soft candy as defined in
§ 170.3(n)(36) of this chapter; and 0.7 per-
cent for all other food categories.

(e) Prior sanctions for malic acid dif-
ferent from the uses established in this
section do not exist or have been
waived.

[44 FR 20656, Apr. 6, 1979, as amended at 49
FR 5611, Feb. 14, 1984]

§ 184.1077 Potassium acid tartrate.

(a) Potassium acid tartrate (C₄H₅KO₆,
CAS Reg. No. 868–14–4) is the potassium
acid salt of L-(+)-tartaric acid and is
also called potassium bitartrate or
cream of tartar. It occurs as colorless
or slightly opaque crystals or as a
white, crystalline powder. It has a
pleasant, acid taste. It is obtained as a
byproduct of wine manufacture.

(b) The ingredient meets the speci-
fications of the Food Chemicals Codex,
3d Ed. (1981), P. 238, which is incor-
porated by reference. Copies are avail-
able from the National Academy Press,
2101 Constitution Ave. NW., Wash-
ington, DC 20418, or available for in-
spection 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 affirma-
tion of this ingredient as generally rec-
ognized as safe (GRAS) as a direct
human food ingredient is based upon
the following current good manufac-
turing practice conditions of use:

(1) The ingredient is used as an
anticaking agent as defined in
§ 170.3(o)(1) of this chapter; an anti-
microbial agent as defined in
§ 170.3(o)(2) of this chapter; a formul-
aid as defined in § 170.3(o)(14) of
this chapter; a humectant as defined in
§ 170.3(o)(16) of this chapter; a leavening
agent as defined in § 170.3(o)(17) of this
chapter; a pH control agent as defined in
§ 170.3(o)(23) of this chapter; a proc-
essing aid as defined in § 170.3(o)(24) of
this chapter; a stabilizer and thickener
as defined in § 170.3(o)(28) of this
chapter; and a surface-active agent as de-
defined in § 170.3(o)(29) of this chapter.

(2) The ingredient is used in the fol-
lowing foods at levels not to exceed
current good manufacturing practice:
baked goods as defined in § 170.3(n)(1) of
this chapter; confections and frostings as
defined in § 170.3(n)(9) of this chapter;
gelatins and puddings as defined in
§ 170.3(n)(22) of this chapter; hard candy as
defined in § 170.3(n)(25) of this chapter;
jams and jellies as defined in
§ 170.3(n)(28) of this chapter; and soft
food 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.

[48 FR 32466, Nov. 18, 1983]

§ 184.1081 Propionic acid.

(a) Propionic acid (C₃H₆O₂, CAS Reg.
No. 79–09–4) is an oily liquid having a
slightly pungent, rancid odor. It is
manufactured by chemical synthesis or
by bacterial fermentation.

(b) The ingredient meets the speci-
fications of the Food Chemicals Codex,
§ 184.1090 Stearic acid.

(a) Stearic acid (C\textsubscript{18}H\textsubscript{36}O\textsubscript{2}, CAS Reg. No. 57–11–4) is a white to yellowish white solid. It occurs naturally as a glyceride in tallow and other animal or vegetable fats and oils and is a principal constituent of most commercially hydrogenated fats. It is produced commercially from hydrogenated tallow derived from edible sources or from hydrolyzed, completely hydrogenated vegetable oil derived from edible sources.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 313, which is incorporated by reference, and the requirements of §172.860(b)(2) of this chapter. Copies of the Food Chemicals Codex 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 conditions of use:

1. The ingredient is used as an antimicrobial agent as defined in §170.3(o)(2) of this chapter.
2. The ingredient is used in foods 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.

[49 FR 13141, Apr. 3, 1984]

§ 184.1091 Succinic acid.

(a) Succinic acid (C\textsubscript{4}H\textsubscript{6}O\textsubscript{4}, CAS Reg. No. 110–15–6), also referred to as amber acid and ethylenesuccinic acid, is the chemical 1,4-butanedioic acid. It is commercially prepared by hydrogenation of maleic or fumaric acid. It can also be produced by aqueous alkali or acid hydrolysis of succinonitrile.

(b) The ingredient meets the specifications of the “Food Chemicals Codex,” 3d Ed. (1981), pp. 314–315, which is incorporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, 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.

(c) The ingredient is used as a flavor enhancer as defined in §170.3(o)(11) of this chapter and pH control agent as defined in §170.3(o)(23) of this chapter.