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(1) The ingredient is used as an enzyme as defined in §170.3(o)(9) of this chapter to hydrolyze proteins or polypeptides.

(2) The ingredient is used in food at levels not to exceed current good manufacturing practice.

[60 FR 32910, June 26, 1995]

§ 184.1317 Garlic and its derivatives.

(a) Garlic is the fresh or dehydrated bulb or cloves obtained from Allium sativum, a genus of the lily family. Its derivatives include essential oils, oleoresins, and natural extractives obtained from garlic.

(b) Garlic oil meets the specifications of the “Food Chemicals Codex,” 3d Ed. (1981), p. 132, 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) 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 current good manufacturing practice conditions of use:

(1) The ingredient is used as a curing and pickling agent as defined in §170.3(o)(5) of this chapter, leavening agent as defined in §170.3(o)(17) of this chapter; pH control agent as defined in §170.3(o)(23) of this chapter; and sequestrant as defined in §170.3(o)(26) of this chapter.

(2) The ingredient is used 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.

[51 FR 33896, Sept. 24, 1986]

§ 184.1321 Corn gluten.

(a) Corn gluten (CAS Reg. No. 66071–96–3), also known as corn gluten meal, is the principal protein component of corn endosperm. It consists mainly of zein and glutelin. Corn gluten is a byproduct of the wet milling of corn for starch. The gluten fraction is washed to remove residual water soluble proteins. Corn gluten is also produced as a byproduct during the conversion of the starch in whole or various fractions of dry milled corn to corn syrups.

(b) The ingredient must be of a purity suitable for its intended use.