§ 184.1643 Potassium sulfate.

(a) Potassium sulfate (K₂SO₄, CAS Reg. No. 7778–80–5) occurs naturally and consists of colorless or white crystals or crystalline powder having a bitter, saline taste. It is prepared by the neutralization of sulfuric acid with potassium hydroxide or potassium carbonate.

(b) The ingredient meets the specifications of the “Food Chemicals Codex.” 3d Ed. (1981), p. 252, 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 flavoring agent and adjuvant as defined in §170.3(o)(12) of this chapter.

(d) The ingredient is used in food at levels not to exceed good manufacturing practice in accordance with §184.1(b)(1). Good manufacturing practice results in a maximum level, as served, of 0.015 percent for nonalcoholic beverages as defined in §170.3(n)(3) of this chapter.

(e) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

§ 184.1655 Propane.

(a) Propane (empirical formula C₃H₈, CAS Reg. No. 74–98–6) is also known as dimethylmethane or propyl hydrid. It is a colorless, odorless, flammable gas at normal temperatures and pressures. It is easily liquefied under pressure at room temperature and is stored and shipped in the liquid state. Propane is obtained from natural gas by fractionation following absorption in oil, adsorption to surface-active agents, or refrigeration.

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

(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitations 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 propellant, aerating agent, and gas as defined in §170.3(o)(25) of this chapter.

2) The ingredient is used in food 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.

§ 184.1660 Propyl gallate.

(a) Propyl gallate is the n-propylester of 3,4,5-trihydroxybenzoic acid (C₁₀H₁₂O₅). Natural occurrence of propyl gallate has not been reported. It is commercially prepared by esterification of gallic acid with propyl alcohol followed by distillation to remove excess alcohol.

(b) The ingredient meets the specifications of the “Food Chemicals Codex.” 3d Ed. (1981), pp. 257–258, 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 an antioxidant as defined in §170.3(o)(3) of this chapter.

(d) The ingredient is used in food at levels not to exceed good manufacturing practice in accordance with §184.1(b)(1). Good manufacturing practice results in a maximum total content of antioxidants of 0.02 percent of