§ 73.75 Canthaxanthin.

(a) Identity. (1) The color additive canthaxanthin is \(\beta\)-carotene-4,4\-'dione.

(2) Color additive mixtures for food use made with canthaxanthin may contain only those diluents that are suitable and that are listed in this subpart as safe for use in color additive mixtures for coloring foods.

(b) Specifications. Canthaxanthin shall conform to the following specifications and shall be free from impurities other than those named to the extent that such other impurities may be avoided by good manufacturing practice:

- Physical state, solid.
- 1 percent solution in chloroform, complete and clear.
- Melting range (decomposition), 207 °C. to 212 °C. (corrected).
- Loss on drying, not more than 0.2 percent.
- Residue on ignition, not more than 0.2 percent.
- Total carotenoids other than trans-canthaxanthin, not more than 5 percent.
- Lead, not more than 10 parts per million.
- Arsenic, not more than 3 parts per million.
- Mercury, not more than 1 part per million.
- Assay, 96 to 101 percent.

(c) Use and restrictions. (1) The color additive canthaxanthin may be safely used for coloring foods generally subject to the following restrictions:

(i) The quantity of canthaxanthin does not exceed 30 milligrams per pound of solid or semisolid food or per pint of liquid food; and

(ii) It may not be used to color foods for which standards of identity have been promulgated under section 401 of the act unless added color is authorized by such standards.

(2) Canthaxanthin may be safely used in broiler chicken feed to enhance the yellow color of broiler chicken skin in accordance with the following conditions: The quantity of canthaxanthin incorporated in the feed shall not exceed 4.41 milligrams per kilogram (4 grams per ton) of complete feed to supplement other known sources of xanthophyll and associated carotenoids to accomplish the intended effect.

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