### Food and Drug Administration, HHS

<table>
<thead>
<tr>
<th>Uses</th>
<th>Limitations</th>
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<tbody>
<tr>
<td>As a masking agent for the bitter aftertaste of saccharin used in manufactured beverages and beverage bases.</td>
<td>Not to exceed 0.2 percent in the finished beverage.</td>
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<tr>
<td>As a stabilizer in mono- and diglycerides prepared by the glycerolysis of edible fats or oils.</td>
<td>Not to exceed 0.02 percent of the mono- and diglycerides.</td>
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(c) To assure safe use of the additive, in addition to the other information required by the Act:

1. The labeling of the additive shall bear adequate directions for use of the additive in compliance with the provisions of this section.
2. The labeling of beverage bases containing the additive shall bear adequate directions for use to provide that beverages prepared therefrom shall contain no more than 0.2 percent glycine.

§ 172.816 Methyl glucoside-coconut oil ester.

Methyl glucoside-coconut oil ester may be safely used in food in accordance with the following conditions:

(a) It is the methyl glucoside-coconut oil ester having the following specifications:

- Acid number: 10–20
- Hydroxyl number: 200–300
- pH (5% aqueous): 4.8–5.0
- Saponification number: 178–190

(b) It is used or intended for use as follows:

1. As an aid in crystallization of sucrose and dextrose at a level not to exceed the minimum quantity required to produce its intended effect.
2. As a surfactant in molasses at a level not to exceed 320 parts per million in the molasses.

§ 172.818 Oxystearin.

The food additive oxystearin may be safely used in foods, when such use is not precluded by standards of identity in accordance with the following conditions:

(a) The additive is a mixture of the glycerides of partially oxidized stearic and other fatty acids obtained by heating hydrogenated cottonseed or soybean oil under controlled conditions, in the presence of air and a suitable catalyst which is not a food additive as so defined. The resultant product meets the following specifications:

- Acid number: Maximum 15.
- Iodine number: Maximum 15.
- Saponification number: 225–240.
- Hydroxyl number: 30–45.
- Unsatifiable material: Maximum 0.8 percent.
- Refractive index (butyro): 60 ± 1 at 48 °C.

(b) It is used or intended for use as a crystallization inhibitor in vegetable oils and as a release agent in vegetable oils and vegetable shortenings, whereby the additive does not exceed 0.125 percent of the combined weight of the oil or shortening.

(c) To assure safe use of the additive, the label and labeling of the additive container shall bear, in addition to the other information required by the Act:

1. The name of the additive, “hydroxylated lecithin”.
2. Adequate directions for its use.