§ 170.3(n)(9) of this chapter, and in surimi-based fabricated seafood products.

(3) As components of protective coatings applied to fresh apples, avocados, bananas, banana plantains, limes, melons (honeydew and cantaloupe), papayas, peaches, pears, pineapples, and plums to retard ripening and spoiling.

(d) Sucrose fatty acid esters are used in accordance with current good manufacturing practice and in an amount not to exceed that reasonably required to accomplish the intended effect.

§ 172.860 Fatty acids.

The food additive fatty acids may be safely used in food and in the manufacture of food components in accordance with the following prescribed conditions:

(a) The food additive consists of one or any mixture of the following straight-chain monobasic carboxylic acids and their associated fatty acids manufactured from fats and oils derived from edible sources: Capric acid, caprylic acid, lauric acid, myristic acid, oleic acid, palmitic acid, and stearic acid.

(b) The food additive meets the following specifications:

(1) Unsaponifiable matter does not exceed 2 percent.

(2) It is free of chick-edema factor:

(i) As evidenced during the bioassay method for determining the chick-edema factor as prescribed in paragraph (c)(2) of this section; or

(ii) As evidenced by the absence of chromatographic peaks with a retention time relative to aldrin (RA) between 10 and 25, using the gas chromatographic-electron capture method prescribed in paragraph (c)(3) of this section. If chromatographic peaks are found with RA values between 10 and 25, the food additive shall meet the requirements of the bioassay method prescribed in paragraph (c)(2) of this section for determining chick-edema factor.

(c) For the purposes of this section:

(1) Unsaponifiable matter shall be determined by the method described in the 13th Ed. (1980) of the “Official Methods of Analysis of the Association of Official Analytical Chemists,” which is incorporated by reference. Copies are available from the AOAC INTERNATIONAL, 481 North Frederick Ave., suite 500, Gaithersburg, MD 20877, 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.

(2) Chick-edema factor shall be determined by the bioassay method described in “Official Methods of Analysis of the Association of Official Analytical Chemists,” 13th Ed. (1980), sections 28.127–28.130, which is incorporated by reference. Copies may be obtained from the AOAC INTERNATIONAL, 481 North Frederick Ave., suite 500, Gaithersburg, MD 20877, 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.

(3) The gas chromatographic-electron capture method for testing fatty acids for chick-edema shall be the method described in the “Journal of the Association of Official Analytical Chemists,” Volume 50 (No. 1), pages 216–218 (1967), or the modified method using a sulfuric acid clean-up procedure, as described in the “Journal of the Association of the Official Analytical Chemists,” Volume 51 (No. 2), pages 489–490 (1968), which are incorporated by reference. See paragraph (c)(2) of this section for availability of these references.

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

(1) In foods as a lubricant, binder, and as a defoaming agent in accordance with good manufacturing practice.

(2) As a component in the manufacture of other food-grade additives.

(e) To assure safe use of the additive, the label and labeling of the additive and any premix thereof shall bear, in
addition to the other information re-
quired by the act, the following:
(1) The common or usual name of the
acid or acids contained therein.
(2) The words “food grade,” in jux-
taposition with and equally as promi-
nent as the name of the acid.
[42 FR 14491, Mar. 15, 1977, as amended at 47
FR 11837, Mar. 19, 1982; 49 FR 10105, Mar. 19,
1984; 54 FR 24897, June 12, 1989]
§ 172.861 Cocoa butter substitute from
coconut oil, palm kernel oil, or both
oils.
The food additive, cocoa butter sub-
stitute from coconut oil, palm kernel
oil, or both oils, may be safely used in
food in accordance with the following
conditions:
(a) Cocoa butter substitute from co-
conut oil, palm kernel oil (CAS Reg.
No. 85665–33–4), or both oils is a mixture
of triglycerides. It is manufactured by
esterification of glycerol with food-
grade fatty acids (complying with
§ 172.860) derived from edible coconut
oil, edible palm kernel oil, or both oils.
(b) The ingredient meets the fol-
lowing specifications:
Acid number: Not to exceed 0.5.
Saponification number: 220 to 260.
Iodine number: Not to exceed 3.
Melting range: 30 to 44 °C.
(c) The ingredient is used or intended
for use as follows:
(1) As coating material for sugar,
table salt, vitamins, citric acid, suc-
cinic acid, and spices; and
(2) In compound coatings, cocoa
creams, cocoa-based sweets, toffees,
caramel masses, and chewing sweets as
defined in §170.3 (n)(9) and (n)(38) of
this chapter, except that the ingredient
may not be used in a standardized food
unless permitted by the standard of
identity.
(d) The ingredient is used in accord-
ance with current good manufacturing
practice and in an amount not to ex-
ceed that reasonably required to ac-
complish the intended effect.
[56 FR 66970, Dec. 27, 1991; 57 FR 2314, Jan. 23,
1992]
§ 172.862 Oleic acid derived from tall
oil fatty acids.
The food additive oleic acid derived
from tall oil fatty acids may be safely
used in food and as a component in the
manufacture of food-grade additives in
accordance with the following pre-
scribed conditions:
(a) The additive consists of purified
oleic acid separated from refined tall
oil fatty acids.
(b) The additive meets the following
specifications:
(1) Specifications for oleic acid pre-
scribed in the “Food Chemicals
Codex.” 3d Ed. (1981), pp. 207–208, which
is incorporated by reference, except
that titer (solidification point) shall
not exceed 13.5 °C and unsaponifiable
matter shall not exceed 0.5 percent.
Copies of the material incorporated by
reference may be obtained from the
National Academy Press, 2101 Constitu-
tion Ave. NW., Washington, DC 20418,
or may be examined at the National
Archives and Records Administration
(NARA). For information on the avail-
ability 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.
(2) The resin acid content does not
exceed 0.01 as determined by ASTM
method D1240–82, “Standard Test Meth-
od for Rosin Acids in Fatty Acids,”
which is incorporated by reference.
Copies may be obtained from the Amer-
ican Society for Testing Materials, 100
Barr Harbor Dr., West Conshohocken,
Philadelphia, PA 19428-2959, 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.
(3) The requirements for absence of
chick-edema factor as prescribed in
§172.860.
(c) It is used or intended for use as
follows:
(1) In foods as a lubricant, binder,
and defoaming agent in accordance
with good manufacturing practice.
(2) As a component in the manufac-
ture of other food-grade additives.
(d) To assure safe use of the additive,
the label and labeling of the additive
and any premix thereof shall bear, in