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 24907, 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 as a component in the
manufacture of food-grade additives in
accordance with the following pres-
bred 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 Constitution
Ave. NW., Washington, DC 20418,
or may be examined at the National
Archives and Records Administration
(NARA). For information on the avail-
bility of this material at NARA, call
202–741–6030, or go to:
(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:
(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