Food and Drug Administration, HHS

§ 172.898

(i) Food starch may be modified by treatment with the following enzymes:

<table>
<thead>
<tr>
<th>Enzyme</th>
<th>Limitations</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alpha-amylase (E.C. 3.2.1.1)</td>
<td>The enzyme must be generally recognized as safe or approved as a food additive for this purpose. The resulting nonsweet nutritive saccharide polymer has a dextrose equivalent of less than 20.</td>
</tr>
<tr>
<td>Beta-amylase (E.C. 3.2.1.2)</td>
<td></td>
</tr>
<tr>
<td>Glucoamylase (E.C. 3.2.1.3)</td>
<td></td>
</tr>
<tr>
<td>Isoamylase (E.C. 3.2.1.68)</td>
<td></td>
</tr>
<tr>
<td>Pullulanase (E.C. 3.2.1.41)</td>
<td></td>
</tr>
</tbody>
</table>

§ 172.896 Dried yeasts.

(1) Dried yeast (Saccharomyces cerevisiae and Saccharomyces fragilis) and dried torula yeast (Candida utilis) may be safely used in food provided the total folic acid content of the yeast does not exceed 0.04 milligram per gram of yeast (approximately 0.008 milligram of pteroyglutamic acid per gram of yeast).

§ 172.898 Bakers yeast glycan.

Bakers yeast glycan may be safely used in food in accordance with the following conditions:

(a) Bakers yeast glycan is the comminuted, washed, pasteurized, and dried cell walls of the yeast, Saccharomyces cerevisiae. It is composed principally of long chain carbohydrates, not less than 85 percent on a dry solids basis. The carbohydrate is composed of glycan and mannann units in approximately a 2:1 ratio.

(b) The additive meets the following specifications on a dry weight basis:

(1) Less than 0.4 part per million (ppm) arsenic, 0.13 ppm cadmium, 0.2 ppm lead, 0.05 ppm mercury, 0.09 ppm selenium, and 10 ppm zinc.

(c) The viable microbial content of the finished ingredient is:

(1) Less than 10,000 organisms/gram by aerobic plate count.

(2) Less than 10 yeasts and molds/gram.
(3) Negative for Salmonella, E. coli, coagulase positive Staphylococci, Clostridium perfringens, Clostridium botulinum, or any other recognized microbial pathogen or any harmful microbial toxin.

(d) The additive is used or intended for use in the following foods when standards of identity established under section 401 of the Act do not preclude such use:

<table>
<thead>
<tr>
<th>Use</th>
<th>Limitations</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1) In salad dressings as an emulsifier and emulsifier salt as defined in §170.3(o)(8) of this chapter, stabilizer and thickener as defined in §170.3(o)(28) of this chapter, or texturizer as defined in §170.3(o)(32) of this chapter.</td>
<td>Not to exceed a concentration of 5 percent of the finished salad dressing.</td>
</tr>
<tr>
<td>(2) In frozen dessert analogs as a stabilizer and thickener as defined in §170.3(o)(28) of this chapter, or texturizer as defined in §170.3(o)(32) of this chapter.</td>
<td>In an amount not to exceed good manufacturing practice.</td>
</tr>
<tr>
<td>(3) In sour cream analogs as a stabilizer and thickener as defined in §170.3(o)(28) of this chapter, or texturizer as defined in §170.3(o)(32) of this chapter.</td>
<td>Do.</td>
</tr>
<tr>
<td>(4) In cheese-flavored and sour cream-flavored snack dips as a stabilizer and thickener as defined in §170.3(o)(28) of this chapter, or texturizer as defined in §170.3(o)(32) of this chapter.</td>
<td>Do.</td>
</tr>
</tbody>
</table>

(e) The label and labeling of the ingredient shall bear adequate directions to assure that use of the ingredient complies with this regulation.


PART 173—SECONDARY DIRECT FOOD ADDITIVES PERMITTED IN FOOD FOR HUMAN CONSUMPTION

Subpart A—Polymer Substances and Polymer Adjuvants for Food Treatment

Sec. 173.5 Acrylate-acrylamide resins.
173.10 Modified polyacrylamide resin.
173.21 Perfluorinated ion exchange membranes.
173.25 Ion-exchange resins.
173.40 Molecular sieve resins.
173.45 Polymaleic acid and its sodium salt.
173.50 Polyvinylpolypyrrolidone.
173.55 Polyvinylpyrrolidone.
173.60 Dimethylamine-epichlorhydrin copolymer.
173.65 Divinylbenzene copolymer.
173.70 Chloromethylated aminated styrene-divinylbenzene resin.
173.73 Sodium polycrylate.
173.75 Sorbitan monooleate.

Subpart B—Enzyme Preparations and Microorganisms

173.110 Amyloglucosidase derived from Rhizopus niveus.
173.115 Alpha-acetolactate decarboxylase (α-ALDC) enzyme preparation derived from a recombinant Bacillus subtilis.
173.120 Carbohydrase and cellulase derived from Aspergillus niger.
173.130 Carbohydrase derived from Rhizopus oryzae.
173.135 Catalase derived from Micrococcus luteodeikticus.
173.140 Esterase-lipase derived from Mucor miehei.
173.145 Alpha-Galactosidase derived from Mortierella vinacea var. raffinoseutilizer.
173.150 Milk-clotting enzymes, microbial.
173.160 Candida guilliermondii.
173.165 Candida lipolytica.
173.170 Aminoglycoside 3′-phosphotransferase II.

Subpart C—Solvents, Lubricants, Release Agents and Related Substances

173.210 Acetone.
173.220 1,3-Butylene glycol.
173.228 Ethyl acetate.
173.250 Ethylene dichloride.
173.240 Isopropyl alcohol.
173.255 Methyl alcohol residues.
173.255 Methylene chloride.
173.270 Hexane.
173.275 Hydrogenated sperm oil.
173.280 Solvent extraction process for citric acid.
173.290 Trichloroethylene.

Subpart D—Specific Usage Additives

173.300 Chlorine dioxide.
173.310 Boiler water additives.
173.315 Chemicals used in washing or to assist in the peeling of fruits and vegetables.
173.320 Chemicals for controlling microorganisms in cane-sugar and beet-sugar mills.
173.322 Chemicals used in delinting cottonseed.
173.325 Acidified sodium chlorite solutions.
173.340 Defoaming agents.
173.342 Chlorofluorocarbon 113 and perfluorohexane.