§ 184.1135 Ammonium bicarbonate.

(a) Ammonium bicarbonate (NH₄HCO₃, CAS Reg. No. 1066–33–7) is prepared by reacting gaseous carbon dioxide with aqueous ammonia. Crystals of ammonium bicarbonate are precipitated from solution and subsequently washed and dried.


(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

(1) The ingredient is used as a dough strengthened as defined in §170.3(o)(6) of this chapter; a leavening agent as defined in §170.3(o)(17) of this chapter; a pH control agent as defined in §170.3(o)(23) of this chapter; and a texturizer as defined in §170.3(o)(32) of this chapter.

(2) The ingredient is used in food at levels not to exceed current good manufacturing practice.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[47 FR 29950, July 9, 1982]

§ 184.1137 Ammonium carbonate.

(a) Ammonium carbonate ((NH₄)₂CO₃, CAS Reg. No. 8000–73–5) is a mixture of ammonium bicarbonate (NH₄HCO₃) and ammonium carbamate (NH₂COONH₄). It is prepared by the sublimation of a mixture of ammonium sulfate and calcium carbonate and occurs as a white powder or a hard, white or translucent mass.


(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice.