variable proportions of glyceryl mono-
stearate (C_{21}H_{42}O_{4}, CAS Reg. No. 31566–
31–1), glyceryl monopalmitate
(C_{19}H_{38}O_{4}, CAS Reg. No. 26657–96–5) and
glyceryl esters of fatty acids present in
commercial stearic acid. Glyceryl
monostearate is prepared by
glycerolysis of certain fats or oils that
are derived from edible sources or by
esterification, with glycerin, of stearic
acid that is derived from edible
sources.
(b) The ingredient must be of a pu-
rity suitable for its intended use.
(c) In accordance with §184.1(b)(1),
the ingredient is used in food with no
limitation other than 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.
[54 FR 7403 Feb. 21, 1989, as amended at 73 FR
8607, Feb. 14, 2008]
§ 184.1328 Glyceryl behenate.
(a) Glyceryl behenate is a mixture of
glyceryl esters of behenic acid made
from glycerin and behenic acid (a satu-
rated C_{22} fatty acid). The mixture con-
tains predominately glyceryl
dibehenate.
(b) The ingredient meets the fol-
lowing specifications:
(1) 10 to 20 percent monoglyceride, 47
to 59 percent diglyceride, 26 to 38 per-
cent triglyceride, and not more than
2.5 percent free fatty acids.
(2) Behenic acid. Between 80 and 90
percent of the total fatty acid content.
(3) Acid value. Not more than 4.
(4) Saponification value. Between 145
and 165.
(5) Iodine number. Not more than 3.
(6) Heavy metals (as Pb). Not more
than 10 parts per million.
(c) In accordance with §184.1(b)(1) of
this chapter, the ingredient is used in food with no limitation other than cur-
rent good manufacturing practice. The
affirmation of this ingredient is gen-
erally recognized as safe (GRAS) as a
direct human food ingredient is based
upon the following current good manufac-
turing practice conditions of use:
(1) The ingredient is used as a formu-
lation aid, as defined in §170.3(o)(14) of
this chapter.
(2) The ingredient is used in excipient
formulations for use in tablets at levels
not to exceed good manufacturing
practice.
[52 FR 42430, Nov. 5, 1987]
§ 184.1329 Glyceryl palmitostearate.
(a) Glyceryl palmitostearate is a
mixture of mono-, di-, and triglyceryl
esters of palmitic and stearic acids
made from glycerin, palmitic acid, and
stearic acid.
(b) The ingredient meets the fol-
lowing specifications:
(1) The substance is a mixture of
mono-, di-, and triglycerides of pal-
mitic acid and stearic acid.
(2) Heavy metals (as lead): Not more
than 10 parts per million.
(c) In accordance with §184.1(b)(1),
the ingredient is used in food with no
limitation other than current good
manufacturing practice. The affirma-
tion of this ingredient as generally rec-
ognized as safe (GRAS) as a direct
human food ingredient is based upon
the following current good manufac-
turing practice conditions of use:
(1) The ingredient is used as a formu-
lation aid, as defined in §170.3(o)(14) of
this chapter.
(2) The ingredient is used in excipient
formulations for use in tablets at levels
not to exceed good manufacturing
practice.
[60 FR 63621, Dec. 12, 1995]
§ 184.1330 Acacia (gum arabic).
(a) Acacia (gum arabic) is the dried
gummy exudate from stems and
branches of trees of various species of
the genus *Acacia*, family Leguminosae.
(b) The ingredient meets the speci-
fications of the “Food Chemicals
Codex,” 3d Ed. (1981), p. 7, which is in-
corporated by reference. Copies may be
obtained from the National Academy
Press, 2101 Constitution Ave. NW.,
Washington, DC 20418, or may be exam-
ined 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.
(c) The ingredient is used in food under the following conditions:

<table>
<thead>
<tr>
<th>Food (as served)</th>
<th>Maximum Usage Levels Permitted</th>
<th>Function</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beverages and beverage bases, § 170.3(n)(3) of this chapter</td>
<td>2.0</td>
<td>Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter; flavoring agent and adjuvant, § 170.3(o)(12) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.</td>
</tr>
<tr>
<td>Chewing gum, § 170.3(n)(6) of this chapter</td>
<td>5.6</td>
<td>Flavoring agent and adjuvant, § 170.3(o)(12) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; humectant, § 170.3(o)(16) of this chapter; surface-finishing agent, § 170.3(o)(30) of this chapter.</td>
</tr>
<tr>
<td>Confections and frostings, § 170.3(n)(9) of this chapter</td>
<td>12.4</td>
<td>Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter; surface-finishing agent, § 170.3(o)(30) of this chapter.</td>
</tr>
<tr>
<td>Dairy product analogs, § 170.3(n)(10) of this chapter</td>
<td>1.3</td>
<td>Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.</td>
</tr>
<tr>
<td>Fats and oils, § 170.3(n)(12) of this chapter</td>
<td>1.5</td>
<td>Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.</td>
</tr>
<tr>
<td>Gelatins, puddings, and fillings, § 170.3(n)(22) of this chapter</td>
<td>2.5</td>
<td>Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.</td>
</tr>
<tr>
<td>Hard candy and cough drops, § 170.3(n)(25) of this chapter</td>
<td>46.5</td>
<td>Flavoring agent and adjuvant, § 170.3(o)(12) of this chapter; formulation aid, § 170.3(o)(14) of this chapter.</td>
</tr>
<tr>
<td>Nuts and nut products, § 170.3(n)(32) of this chapter</td>
<td>8.3</td>
<td>Formulation aid, § 170.3(o)(14) of this chapter; surface-finishing agent, § 170.3(o)(30) of this chapter.</td>
</tr>
<tr>
<td>Quiescently frozen confection products</td>
<td>6.0</td>
<td>Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.</td>
</tr>
<tr>
<td>Snack foods, § 170.3(n)(37) of this chapter</td>
<td>4.0</td>
<td>Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter; formulation aid, § 170.3(o)(14) of this chapter.</td>
</tr>
<tr>
<td>Soft candy, § 170.3(n)(38) of this chapter</td>
<td>85.0</td>
<td>Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter; firming agent, § 170.3(o)(10) of this chapter; flavoring agent and adjuvant, § 170.3(o)(12) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; humectant, § 170.3(o)(16) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter; surface-finishing agent, § 170.3(o)(30) of this chapter.</td>
</tr>
<tr>
<td>All other food categories</td>
<td>1.0</td>
<td>Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter; flavoring agent and adjuvant, § 170.3(o)(12) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; processing aid, § 170.3(o)(24) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter; surface-finishing agent, § 170.3(o)(30) of this chapter; texturizer, § 170.3(o)(52) of this chapter.</td>
</tr>
</tbody>
</table>

(d) [Reserved]

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


§ 184.1333 Gum ghatti.

(a) Gum ghatti (Indian gum) is an exudate from wounds in the bark of Anogeissus latifolia, a large tree found in the dry deciduous forests of India and Ceylon.

(b) The ingredient complies with the following specifications:

1. Viscosity of a 1-percent solution. Not less than the minimum or within the range claimed by the vendor.
2. Limits of impurities—(1) Arsenic (as AL). Not more than 3 parts per million (0.0003 percent);
   (ii) Ash (acid-insoluble). Not more than 1.75 percent;
   (iii) Ash (total). Not more than 6.0 percent;