§ 184.1069 Malic acid.

(a) Malic acid (C4H6O5, CAS Reg. No. of L-form 97–67–6, CAS Reg. No. of DL-form 617–48–1) is the common name for 1-hydroxy-1, 2-ethanedicarboxylic acid. L (+) malic acid, referred to as L-malic acid, occurs naturally in various foods. Racemic DL-malic acid does not occur naturally. It is made commercially by hydration of fumaric acid or maleic acid.

(b) The ingredient meets the specifications of the “Food Chemicals Codex,” 3d Ed. (1981), pp. 183–184, which is incorporated by reference. Copies 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 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 ingredients are used as a flavor enhancer as defined in §170.3(o)(11) of this chapter, flavoring agent and adjuvant as defined in §170.3(o)(12) of this chapter, and pH control agent as defined in §170.3(o)(23) of this chapter.

(d) The ingredients are used in food, except baby food, at levels not to exceed good manufacturing practice in accordance with §184.1(b)(1). Current good manufacturing practice results in a maximum level, as served, of 3.4 percent for nonalcoholic beverages as defined in §170.3(n)(3) of this chapter; 3.0 percent for chewing gum as defined in §170.3(n)(6) of this chapter; 0.8 percent for gelatins, puddings, and fillings as defined in §170.3(n)(22) of this chapter; 0.9 percent for hard candy as defined in §170.3(n)(25) of this chapter; 2.6 percent for jams and jellies as defined in §170.3(n)(28) of this chapter; 3.5 percent for processed fruits and fruit juices as defined in §170.3(n)(35) of this chapter; 3.0 percent for soft candy as defined in §170.3(n)(38) of this chapter; and 0.7 percent for all other food categories.

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

[44 FR 20656, Apr. 6, 1979, as amended at 49 FR 5611, Feb. 14, 1984]

§ 184.1077 Potassium acid tartrate.

(a) Potassium acid tartrate (C4H5KO6, CAS Reg. No. 868–14–4) is the potassium acid salt of L- (+) -tartaric acid and is also called potassium bitartrate or cream of tartar. It occurs as colorless or slightly opaque crystals or as a white, crystalline powder. It has a pleasant, acid taste. It is obtained as a byproduct of wine manufacture.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), P. 238, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, 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.

(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 manufactur-
ing practice conditions of use:
(1) The ingredient is used as an anti-
caking agent as defined in
§ 170.3(o)(1) of this chapter; an anti-
microbial agent as defined in
§ 170.3(o)(2) of this chapter; a for-
mulaton aid as defined in § 170.3(o)(14) of
this chapter; a humectant as defined in
§ 170.3(o)(16) of this chapter; a leaven-
ing agent as defined in § 170.3(o)(17) of
this chapter; a pH control agent as de-
efined in § 170.3(o)(23) of this chapter; a pro-
cessing aid as defined in § 170.3(o)(24) of
this chapter; a stabilizer and thickener
as defined in § 170.3(o)(28) of this chap-
ter; and a surface-active agent as de-
fined in § 170.3(o)(29) of this chapter.
(2) The ingredient is used in the fol-
lowing foods at levels not to exceed
current good manufacturing practice:
baked goods as defined in § 170.3(n)(1) of
this chapter; confections and frostings
as defined in § 170.3(n)(9) of this chap-
ter; gelatin and puddings as defined in
§ 170.3(n)(22) 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; a pro-
cessing aid as defined in § 170.3(o)(24) of
this chapter; a stabilizer and thickener
as defined in § 170.3(o)(28) of this chap-
ter; and a surface-active agent as de-
fined in § 170.3(o)(29) of this chapter.
(d) Prior sanctions for this ingredient
different from the uses established in
this section do not exist or have been
waived.
[49 FR 52446, Nov. 18, 1983]
§ 184.1081 Propionic acid.
(a) Propionic acid (C\textsubscript{3}H\textsubscript{6}O\textsubscript{2}, CAS Reg.
No. 79–09–4) is an oily liquid having a
slightly pungent, rancid odor. It is
manufactured by chemical synthesis or
by bacterial fermentation.
(b) The ingredient meets the speci-
fications of the Food Chemicals Codex,
3d Ed. (1981), p. 254, which is incor-
porated by reference. Copies are avail-
able from the National Academy Press,
2101 Constitution Ave. NW., Wash-
ington, DC 20418, or available for in-
spection 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) 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

§ 184.1090 Stearic acid.
(a) Stearic acid (C\textsubscript{18}H\textsubscript{36}O\textsubscript{2}, CAS Reg.
No. 57–11–4) is a white to yellowish
white solid. It occurs naturally as a
glyceride in tallow and other animal or
vegetable fats and oils and is a prin-
cipal constituent of most commercially
hydrogenated fats. It is produced com-
mercially from hydrolyzed tallow de-
rived from edible sources or from
hydrolyzed, completely hydrogenated
vegetable oil derived from edible
sources.
(b) The ingredient meets the speci-
fications of the Food Chemicals Codex,
3d Ed. (1981), p. 213, which is incor-
porated by reference, and the require-
ments of §172.860(b)(2) of this chapter.
Copies of the Food Chemicals Codex
are available from the National Acad-
emy Press, 2101 Constitution Ave. NW.,
Washington, DC 20418, or available for in-
spection 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) 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