human food ingredient is based upon the following current good manufacturing practice conditions of use:

(1) The ingredient is used as an anticaking agent as defined in §170.3(o)(1) of this chapter; an antimicrobial agent as defined in §170.3(o)(2) of this chapter; a formulation aid as defined in §170.3(o)(14) of this chapter; a humectant as defined in §170.3(o)(16) 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 processing aid as defined in §170.3(o)(24) of this chapter; a stabilizer and thickener as defined in §170.3(o)(28) of this chapter; and a surface-active agent as defined in §170.3(o)(29) of this chapter.

(2) The ingredient is used in the following 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 chapter;
- gelatins and puddings as defined in §170.3(n)(22) of this chapter;
- hard candy as defined in §170.3(n)(25) of this chapter;
- jams and jellies as defined in §170.3(n)(28) of this chapter;
- soft candy as defined in §170.3(n)(38) of this chapter.

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

[48 FR 52446, Nov. 18, 1983]

§ 184.1090 Stearic acid.

(a) Stearic acid (C_{18}H_{36}O_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 principal constituent of most commercially hydrogenated fats. It is produced commercially from hyrolyzed tallow derived from edible sources or from hydrogenated vegetable oil derived from edible sources.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 213, which is incorporated by reference, and the requirements of §172.860(b)(2) of this chapter.

(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 an antimicrobial agent as defined in §170.3(o)(2) of this chapter and a flavoring agent as defined in §170.3(o)(12) of this chapter.

(2) The ingredient is used in foods 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.

[49 FR 13141, Apr. 3, 1984]