Food and Drug Administration, HHS

§ 184.1148

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

(1) The ingredient is used as a dough
strengthener as defined in § 170.3(o)(6)
of this chapter and a pH control agent
as defined in § 170.3(o)(23) of this chapter.

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

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

[48 FR 52440, Nov. 18, 1983]

§ 184.1141b Ammonium phosphate, di-

(a) Ammonium phosphate, dibasic
((NH₄)₂HPO₄, CAS Reg. No. 7783–28–0) is
manufactured by reacting ammonia
with phosphoric acid at a pH above 5.8.

(b) The ingredient meets the speci-
fications of the Food Chemicals Codex,
3d Ed. (1981), pp. 21, 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
human food ingredient is based upon
the following current good manufactur-
ing practice conditions of use:

(1) The ingredient is used as a dough
strengthener as defined in § 170.3(o)(6)
of this chapter; a firming agent as de-

(b) The ingredient meets the speci-
fications of the “Food Chemicals Codex,’” 3d Ed. (1981), pp. 22–23, which is
incorporated by reference. Copies may
be obtained from the National Acad-
emy 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 as a dough
strengthener as defined in § 170.3(o)(6)
of this chapter, firming agent as de-

(d) The ingredient is used in food at
levels not to exceed current good manufac-
turing practice in accordance with
§ 184.1(b)(1). Current good manufactur-
ing practice results in a maximum
level, as served, of 0.15 percent for
baked goods as defined in § 170.3(n)(1) of
this chapter and 0.1 percent for gela-
tins and puddings as defined in
§ 170.3(n)(22) of this chapter.

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

[45 FR 6986, Jan. 25, 1980; 45 FR 16469, Mar. 14,

§ 184.1148 Bacterially-derived
carbohydrase enzyme preparation.

(a) Bacterially-derived carbohydrate
enzyme preparation is obtained from
the culture filtrate resulting from a
pure culture fermentation of a non-
pathogenic and nontoxic strain of