§ 184.1625 Potassium citrate.

(a) Potassium citrate (C\textsubscript{6}H\textsubscript{5}K\textsubscript{3}O\textsubscript{7}·H\textsubscript{2}O, CAS Reg. No. 006100–09–0) is the potassium salt of citric acid. It is prepared by neutralizing citric acid with potassium hydroxide or potassium carbonate. It occurs as transparent crystals or a white granular powder, is odorless and deliquescent, and contains one mole of water per mole of potassium citrate.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 241, 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 at levels not to exceed current good manufacturing practice. Potassium citrate may be used in infant formula in accordance with section 412(g) of the Federal Food, Drug, and Cosmetic Act (the Act) or with regulations promulgated under section 412(a)(2) of the Act.

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

[48 FR 51614, Nov. 10, 1983]
§ 184.1631 Potassium hydroxide.

(a) Potassium hydroxide (KOH, CAS Reg. No. 1310–58–3) is also known as caustic potash, potash lye, and potassa. The empirical formula is KOH. It is a white, highly deliquescent caustic solid, which is marketed in several forms, including pellets, flakes, sticks, lumps, and powders. Potassium hydroxide is obtained commercially from the electrolysis of potassium chloride solution in the presence of a porous diaphragm.

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

(d) Prior sanctions for this ingredient different from the uses established in this section, or different from those set forth in part 181 of this chapter, do not exist or have been waived.

[59 FR 63896, Dec. 12, 1994]

§ 184.1634 Potassium iodide.

(a) Potassium iodide (KI, CAS Reg. No. 7681–11–0) is the potassium salt of hydriodic acid. It occurs naturally in sea water and in salt deposits, but can be prepared by reacting hydriodic acid (HI) with potassium bicarbonate (KHCO₃).

(b) The ingredient meets the specifications of the “Food Chemicals Codex.” 3d Ed. (1981), pp. 246–247, 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 ingredient is used as a nutrient supplement as defined in §170.3(o)(20) of this chapter.

(d) The ingredient is used in table salt in accordance with §184.1(b)(2) of this chapter as a source of dietary iodine at a maximum level of 0.01 percent.

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


§ 184.1635 Potassium iodate.

(a) Potassium iodate (KIO₃, CAS Reg. No. 7758–05–6) does not occur naturally but can be prepared by reacting iodine with potassium hydroxide.

(b) The ingredient meets the specifications of the “Food Chemicals