

this chapter, and sweet sauces and toppings as defined in §170.3(n)(43) of this chapter.

[63 FR 28895, May 27, 1998]

**§ 184.1721 Sodium acetate.**

(a) Sodium acetate (C<sub>2</sub>H<sub>3</sub>O<sub>2</sub>Na, CAS Reg. No. 127-09-3 or C<sub>2</sub>H<sub>3</sub>O<sub>2</sub>Na·3H<sub>2</sub>O, CAS Reg. No. 6131-90-4) is the sodium salt of acetic acid and occurs naturally in plant and animal tissues. Sodium acetate may occur in either the anhydrous or trihydrated form. It is produced synthetically by the neutralization of acetic acid with sodium carbonate or by treating calcium acetate with sodium sulfate and sodium bicarbonate.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), pp. 272, 273 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](http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html).

(c) The ingredient is used as a flavoring agent and adjuvant as defined in §170.3(o)(12) of this chapter; and as a pH control agent as defined in §170.3(o)(23) of this chapter.

(d) The ingredient is used in food at levels not to exceed current good manufacturing practice in accordance with 184.1(b)(1). Current good manufacturing practice results in a maximum level, as served, of 0.007 percent for breakfast cereals as defined in §170.3(n)(4) of this chapter; 0.5 percent for fats and oils as defined in §170.3(n)(12) of this chapter; 0.6 percent for grain products and pas-

tas as defined in §170.3(n)(23) of this chapter and snack foods as defined in §170.3(n)(37) of this chapter; 0.15 percent for hard candy as defined in §170.3(n)(25) of this chapter; 0.12 percent for jams and jellies as defined in §170.3(n)(28) of this chapter and meat products as defined in §170.3(n)(29) of this chapter; 0.2 percent for soft candy as defined in §170.3(n)(38) of this chapter; 0.05 percent for soups and soup mixes as defined in §170.3(n)(40) of this chapter and sweet sauces as defined in §170.3(n)(43) of this chapter.

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

[47 FR 27815, June 25, 1982]

**§ 184.1724 Sodium alginate.**

(a) Sodium alginate (CAS Reg. No. 9005-38-3) is the sodium salt of alginic acid, a natural polyuronide constituent of certain brown algae. Sodium alginate is prepared by the neutralization of purified alginic acid with appropriate pH control agents.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 274, 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](http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html).

(c) In accordance with §184.1(b)(2), the ingredient is used in food only within the following specific limitations:

Category of food	Maximum level of use in food (as served) (percent)	Functional use
Condiments and relishes, §170.3(n)(8) of this chapter, except pimento ribbon for stuffed olives.	1.0	Texturizer, §170.3(o)(32) of this chapter, formulation aid §170.3(o)(14) of this chapter, stabilizer, thickener, §170.3(o)(28) of this chapter.
Pimento ribbon for stuffed olives .....	6.0	Do.
Confections and frostings, §170.3(n)(9) of this chapter ..	0.3	Stabilizer, thickener, §170.3(o)(28) of this chapter.

Category of food	Maximum level of use in food (as served) (percent)	Functional use
Gelatins and puddings, § 170.3(n)(22) of this chapter .....	4.0	Firming agent, § 170.3(o)(10) of this chapter; flavor adjuvant, § 170.3(o)(12) of this chapter; stabilizer, thickener, § 170.3(o)(28) of this chapter.
Hard candy, § 170.3(n)(25) of this chapter .....	10.0	Stabilizer, thickener, § 170.3(o)(28) of this chapter.
Processed fruits and fruit juices, § 170.3(n)(35) of this chapter.	2.0	Formulation aid, § 170.3(o)(14) of this chapter; texturizer, § 170.3(o)(32) of this chapter.
All other food categories .....	1.0	Emulsifier, § 170.3(o)(8) of this chapter; firming agent, § 170.3(o)(10) of this chapter; flavor enhancer, § 170.3(o)(11) of this chapter; flavor adjuvant, § 170.3(o)(12) of this chapter; processing aid, § 170.3(o)(24) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter; surface active agent, § 170.3(o)(29) of this chapter.

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

[47 FR 29951, July 9, 1982, as amended at 48 FR 52448, Nov. 18, 1983]

**§ 184.1733 Sodium benzoate.**

(a) Sodium benzoate is the chemical benzoate of soda (C<sub>7</sub>H<sub>5</sub>NaO<sub>2</sub>), produced by the neutralization of benzoic acid with sodium bicarbonate, sodium carbonate, or sodium hydroxide. The salt is not found to occur naturally.

(b) The ingredient meets the specifications of the “Food Chemicals Codex,” 3d Ed. (1981), p. 278, 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](http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html).

(c) The ingredient is used as an antimicrobial agent as defined in § 170.3(o)(2) of this chapter, and as a flavoring agent and adjuvant as defined in § 170.3(o)(12) of this chapter.

(d) The ingredient is used in food at levels not to exceed good manufacturing practice. Current usage results in a maximum level of 0.1 percent in food. (The Food and Drug Administration has not determined whether significantly different conditions of use would be GRAS.)

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

[42 FR 14653, Mar. 15, 1977, as amended at 49 FR 5613, Feb. 14, 1984]

**§ 184.1736 Sodium bicarbonate.**

(a) Sodium bicarbonate (NaHCO<sub>3</sub>, CAS Reg. No. 144-55-8) is prepared by treating a sodium carbonate or a sodium carbonate and sodium bicarbonate solution with carbon dioxide. As carbon dioxide is absorbed, a suspension of sodium bicarbonate forms. The slurry is filtered, forming a cake which is washed and dried.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 278, 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](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