prescribed in section 16.057 (liquid sample), entitled “Gravimetric Method—
Official Final Action” under the heading “Lactose,” or in section 31.061 (dry
sample), entitled “Lane-Eynon General Volumetric Method” under the heading
“Lactose—Chemical Methods—Official Final Action.”

(v) Moisture content, 1 to 6 percent—as determined by the methods pre-
scribed in section 16.192, entitled “Moisture (41)—Official Final Action
under the heading “Dried Milk, Nonfat Dry Milk, and Malted Milk.”

(vi) Solids content, variable—as de-
termined by the methods prescribed in section 16.032, entitled “Method I—Offi-
cial Final Action” under the heading “Total Solids.”

(vii) Titratable Acidity, variable—as
determined by the methods prescribed in section 16.023, entitled “Acidity (2)—
Official Final Action” under the heading “Milk,” or by an equivalent poten-
tiometric method.

(2) Limits of impurities are: Heavy
metals (as lead). Not more than 10
parts per million (0.001 percent), as de-
termined by the method described in the “Food Chemicals Codex,” 4th ed.
(1996), pp. 760–761, which is incorporated by reference in accordance with 5
U.S.C. 552(a) and 1 CFR part 51. Copies are available from the National Acad-
emy Press, Box 285, 2101 Constitution
Ave. NW., Washington, DC 20055 (Internet address http://www.nap.edu), or may
be examined at the Center for Food Safety and Applied Nutrition’s Li-
brary, Food and Drug Administration, 5100 Paint Branch Pkwy., College Park,
MD 20740, or 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/

(3) The whey protein concentrate shall be derived from milk that has
been pasteurized, or the whey protein concentrate shall be subjected to pas-
teurization techniques or its equiva-
lent before use in food.

(c) The whey protein concentrate may be used in food in accordance with
good manufacturing practice as indi-
cated in §184.1(b)(1).

(d) The percent of protein present on
a dry product basis, i.e., “whey protein concentrate ( % protein),” shall be
declared on the label of the package
sold to food manufacturers. The per-
cent of protein may be declared in 5-
percent increments, expressed as a
multiple of 5, not greater than the ac-
tual percentage of protein in the prod-
uct, or as an actual percentage pro-
vided that an analysis of the product
on which the actual percentage is
based is supplied to the food manufac-
turer.

(e) The presence of whey protein con-
centrates in a finished food product
shall be listed as “whey protein con-
centrate”.

§184.1983 Bakers yeast extract.

(a) Bakers yeast extract is the food
ingredient resulting from concentra-
tion of the solubles of mechanically
ruptured cells of a selected strain of
yeast, *Saccharomyces cerevisiae*. It may
be concentrated or dried.

(b) The ingredient meets the fol-
lowing specifications on a dry weight
basis: Less than 0.4 part per million
(ppm) arsenic, 0.13 ppm cadmium, 0.2
ppm lead, 0.05 ppm mercury, 0.09 ppm
selenium, and 10 ppm zinc.

(c) The viable microbial content of
the finished ingredient as a con-
centrate or dry material is:

(1) Less than 10,000 organisms/gram
by aerobic plate count.

(2) Less than 10 yeasts and molds/gram.

(3) Negative for *Salmonella*, *E. coli*,
coagulase positive *Staphylococci*, *Clo-
stridium perfringens*, *Clostridium botu-
linum*, or any other recognized micro-
bial pathogen or any harmful microbial
toxin.

(d) The ingredient is used as a fla-
voring agent and adjuvant as defined in
§170.3(o)(12) of this chapter at a level
not to exceed 5 percent in food.

(e) This regulation is issued prior to
general evaluation of use of this ingre-
dient in order to affirm as GRAS the
specific use named.