§ 172.830 Flavor enhancer in foods generally, except in meat and poultry, in accordance with current good manufacturing practice, in an amount not to exceed that reasonably required to accomplish the intended technical effect, in foods for which standards of identity established under section 401 of the Federal Food, Drug, and Cosmetic Act do not preclude such use. (d) When neotame is used as a sugar substitute tablet, L-leucine may be used as a lubricant in the manufacture of tablets at a level not to exceed 3.5 percent of the weight of the tablet. (e) If the food containing the additive purports to be or is represented to be for special dietary use, it shall be labeled in compliance with part 105 of this chapter. [67 FR 45310, July 9, 2002]

§ 172.830 Succinylated monoglycerides. The food additive succinylated monoglycerides may be safely used in food in accordance with the following prescribed conditions: (a) The additive is a mixture of semi- and neutral succinic acid esters of mono- and diglycerides produced by the succinylation of a product obtained by the glycerolysis of edible fats and oils, or by the direct esterification of glycerol with edible fat-forming fatty acids. (b) The additive meets the following specifications: Succinic acid content: 14.8%–25.6% Melting point: 50 °C–60 °C. Acid number: 70–120 (c) The additive is used or intended for use in the following foods: (1) As an emulsifier in liquid and plastic shortenings at a level not to exceed 3 percent by weight of the shortening. (2) As a dough conditioner in bread baking, when such use is permitted by an appropriate food standard, at a level not to exceed 0.5 percent by weight of the flour used. [63 FR 16433, Apr. 3, 1998, as amended at 64 FR 43969, Aug. 12, 1999; 78 FR 14665, Mar. 7, 2013; 78 FR 71464, Nov. 29, 2013]

§ 172.832 Monoglyceride citrate. A food additive that is a mixture of glyceryl monooleate and its citric acid monoester manufactured by the reaction of glyceryl monooleate with citric acid under controlled conditions may be safely used as a synergist and solubilizer for antioxidants in oils and fats, when used in accordance with the conditions prescribed in this section. (a) The food additive meets the following specifications: Acid number: 70–100. Total citric acid (free and combined): 14 percent–17 percent. (b) It is used, or intended for use, in antioxidant formulations for addition to oils and fats whereby the additive does not exceed 200 parts per million of the combined weight of the oil or fat and the additive. [67 FR 48310, July 9, 2002]