§ 172.850 Foods Limitations

(a) They are prepared from corn oil, cottonseed oil, lard, palm oil from fruit, peanut oil, safflower oil, sesame oil, soybean oil, and tallow and the fatty acids derived from these substances (hydrogenated and nonhydrogenated) meeting the requirements of §172.860(b) and/or oleic acid derived from tall oil fatty acids meeting the requirements of §172.862.

(b) They are used as emulsifiers in food, in amounts not greater than that required to produce the intended physical or technical effect.

(c) Polyglycerol esters of a mixture of stearic, oleic, and coconut fatty acids are used as a cloud inhibitor in vegetable and salad oils when use is not precluded by standards of identity. The fatty acids used in the production of the polyglycerol esters meet the requirements of §172.860(b), and the polyglycerol esters are used at a level not in excess of the amount required to perform its cloud-inhibiting effect.

(d) Polyglycerol esters of butter oil fatty acids are used as emulsifiers in combination with other approved emulsifiers in dry, whipped topping base. The fatty acids used in the production of the polyglycerol esters meet the requirements of §172.860(b), and the polyglycerol esters are used at a level not in excess of the amount required to perform their emulsifying effect.

§ 172.852 Glyceryl-lacto esters of fatty acids.

Glyceryl-lacto esters of fatty acids (the lactic acid esters of mono- and diglycerides) may be safely used in food in accordance with the following prescribed conditions:

(a) They are manufactured from glyc erin, lactic acid, and fatty acids conforming with §172.860 and/or oleic acid derived from tall oil fatty acids conforming with §172.862 and/or edible fats and oils.

(b) They are used in amounts not in excess of those reasonably required to accomplish their intended physical or technical effect as emulsifiers and plasticizers in food.

§ 172.854 Polyglycerol esters of fatty acids.

Polyglycerol esters of fatty acids, up to and including the decaglycerol esters, may be safely used in food in accordance with the following prescribed conditions:

(a) They are produced from edible fats and/or fatty acids in compliance with §172.860 and/or oleic acid derived from tall oil fatty acids in compliance with §172.862.

(b) They are used in food in amounts not in excess of that reasonably required to produce their intended effect.

§ 172.856 Propylene glycol mono- and diesters of fats and fatty acids.

Propylene glycol mono- and diesters of fats and fatty acids may be safely used in food, subject to the following prescribed conditions:

(a) They are produced from edible fats and/or fatty acids in compliance with §172.860 and/or oleic acid derived from tall oil fatty acids in compliance with §172.862.

(b) They are used in food in amounts not in excess of that reasonably required to produce their intended effect.

§ 172.858 Propylene glycol alginate.

The food additive propylene glycol alginate (CAS Reg. No. 9005–37–2) may