“Method for Determining Residual Level of Poly(alkylacrylate) in Petroleum Wax,” which is incorporated by reference. Copies are available from the addresses cited in this paragraph.

(d) Petroleum wax is used or intended for use as follows:

- **Use Limitations**
  - In chewing gum base, as a masticatory substance. In an amount not to exceed good manufacturing practice.
  - On cheese and raw fruits and vegetables as a protective coating. In accordance with §173.340 of this chapter.
  - As a defoamer in food. In accordance with §173.340 of this chapter.
  - As a component of microcapsules for spice-flavoring substances. In accordance with §172.230 of this chapter.


§ 172.888 Synthetic petroleum wax.

Synthetic petroleum wax may be safely used in or on foods in accordance with the following conditions:

- **Use**
  - Synthetic petroleum wax is a mixture of solid hydrocarbons, paraffinic in nature, prepared by either catalytic polymerization of ethylene or copolymerization of ethylene with linear (C₃ to C₁₂) alpha-olefins, and refined to meet the specifications prescribed in this section.
  - Synthetic petroleum wax meets the ultraviolet absorbance limits of §172.886(b) when subjected to the analytical procedure described therein.
  - Synthetic petroleum wax has a number average molecular weight of not less than 500 nor greater than 1,200 as determined by vapor pressure osmometry.
  - Synthetic petroleum wax may contain any antioxidant permitted in food by regulations issued in accordance with section 409 of the act, in an amount not greater than that required to produce its intended effect.
  - Synthetic petroleum wax is used or intended for use as follows:

<table>
<thead>
<tr>
<th>Use</th>
<th>Limitations</th>
</tr>
</thead>
<tbody>
<tr>
<td>In chewing gum base, as a masticatory substance.</td>
<td>In an amount not to exceed good manufacturing practice.</td>
</tr>
<tr>
<td>On cheese and raw fruits and vegetables as a protective coating.</td>
<td>In accordance with §173.340 of this chapter.</td>
</tr>
<tr>
<td>As a defoamer in food.</td>
<td>In accordance with §173.340 of this chapter.</td>
</tr>
<tr>
<td>As a component of microcapsules for spice-flavoring substances.</td>
<td>In accordance with §172.230 of this chapter.</td>
</tr>
</tbody>
</table>

[42 FR 14491, Mar. 15, 1977, as amended at 59 FR 10986, Mar. 9, 1994]

§ 172.890 Rice bran wax.

Rice bran wax may be safely used in food in accordance with the following conditions:

- **Use Limitation in food Use**
  - Candy ............................. 50 p.p.m ............ Coating.
  - Fresh fruits and fresh vegetables. ......do ................ Do.
  - Chewing gum .......................... 2½ pct ............... Plasticizing material.

[42 FR 14491, Mar. 15, 1977, as amended at 59 FR 10986, Mar. 9, 1994]

§ 172.892 Food starch-modified.

Food starch-modified as described in this section may be safely used in food. The quantity of any substance employed to effect such modification shall not exceed the amount reasonably required to accomplish the intended physical or technical effect, nor exceed any limitation prescribed. To insure safe use of the food starch-modified, the label of the food additive container shall bear the name of the additive “food starch-modified” in addition to other information required by the Act.

- **Food**
  - Food starch may be modified by treatment prescribed as follows:
    - Acid-modified by treatment with hydrochloric acid or sulfuric acid or both.
    - Bleached by treatment with one or more of the following:

<table>
<thead>
<tr>
<th>Food</th>
<th>Limitation in food</th>
</tr>
</thead>
<tbody>
<tr>
<td>Candy</td>
<td>50 p.p.m.</td>
</tr>
<tr>
<td>Fresh fruits and fresh vegetables.</td>
<td>50 p.p.m.</td>
</tr>
<tr>
<td>Chewing gum</td>
<td>2½ pct</td>
</tr>
</tbody>
</table>

[42 FR 14491, Mar. 15, 1977, as amended at 59 FR 10986, Mar. 9, 1994]