Fatty acids derived from animal and vegetable fats and oils, and salts of such acids, single or mixed, as follows:
- Aluminum
- Magnesium
- Potassium
- Sodium
- Zinc

Fatty alcohols, straight-chain with even number carbon atoms (C<sub>10</sub> or greater).
- Isobutyl stearate.
- Lanolin.
- Linoleic acid amide.
- Mineral oil
- Mono-, di-, and tristearyl citrate.
- Oleic acid amide.
- Palmitic acid amide.

Petrolatum

For use only at levels not to exceed 0.5 percent by weight of the finished surface lubricant formulation.

Polyethylene glycol (molecular weight 300 or greater)
- Mono- and diethylene glycol content not to exceed a total of 0.2 pct.

Stannous stearate.
- Stearic acid amide.
- Stearyl stearate.
- Tetrais[methylene (3,5-di-[tert-butyl-4-hydroxyhydrocinnamate]) methan (CAS Registry No. 6683–19–8).
- Triethylene glycol
- Wax, petroleum

(c) The substances identified in paragraph (a)(2) of this section may be used in surface lubricants used to facilitate the drawing, stamping, and forming of metallic articles from rolled foil and sheet stock provided that total residual lubricant remaining on the metallic article in the form in which it contacts food does not exceed 0.015 milligram per square inch of food-contact surface.

(d) Subject to any prescribed limitations, the quantity of surface lubricant used in the manufacture of metallic articles shall not exceed the least amount reasonably required to accomplish the intended technical effect and shall not be intended to nor, in fact, accomplish any technical effect in the food itself.

(e) The use of the surface lubricants in the manufacture of any article that is the subject of a regulation in parts 174, 175, 176, 177, 178 and §179.45 of this chapter must comply with any specifications prescribed by such regulation.

(f) Any substance that is listed in this section and the subject of a regulation in parts 174, 175, 176, 177, 178 and §179.45 of this chapter shall comply with any applicable specifications prescribed by such regulation.

§178.3930 Terpene resins.

The terpene resins identified in paragraph (a) of this section may be safely used as components of polypropylene film intended for use in contact with food, and the terpene resins identified in paragraph (b) of this section may be safely used as components of polyolefin film intended for use in contact with food.

(a) Terpene resins consisting of the hydrogenated polymers of terpene hydrocarbons obtainable from sulfate turpentine and meeting the following specifications: Drop-softening point of 118°–138°C; iodine value less than 20.

(b) Terpene resins consisting of polymers of beta-pinene and meeting the following specifications: Acid value less than 1; saponification number less than 1; color less than 4 on the Gardner-
§ 178.3940 Tetraethylene glycol di-(2-ethylhexoate).

Tetraethylene glycol di-(2-ethylhexoate) containing not more than 22 parts per million ethylene and/or diethylene glycols may be used at a level not to exceed 0.7 percent by weight of twine as a finish on twine to be used for tying meat provided the twine fibers are produced from nylon resins complying with §177.1500 of this chapter.

§ 178.3950 Tetrahydrofuran.

Tetrahydrofuran may be safely used in the fabrication of articles intended for packaging, transporting, or storing foods, subject to the provisions of this section.

(a) It is used as a solvent in the casting of film from a solution of polymeric resins of vinyl chloride, vinyl acetate, or vinylidene chloride that have been polymerized singly or copolymerized with one another in any combination, or it may be used as a solvent in the casting of film prepared from vinyl chloride copolymers complying with §177.1980 of this chapter.

(b) The residual amount of tetrahydrofuran in the film does not exceed 1.5 percent by weight of film.

PART 179—IRRADIATION IN THE PRODUCTION, PROCESSING AND HANDLING OF FOOD

Subpart A [Reserved]

Subpart B—Radiation and Radiation Sources

Sec.

179.21 Sources of radiation used for inspection of food, for inspection of packaged food, and for controlling food processing.

179.25 General provisions for food irradiation.

179.26 Ionizing radiation for the treatment of food.

179.30 Radiofrequency radiation for the heating of food, including microwave frequencies.

179.39 Ultraviolet radiation for the processing and treatment of food.

179.41 Pulsed light for the treatment of food.

179.43 Carbon dioxide laser for etching food.