

Food and Drug Administration, HHS

§ 181.29

material (limit of addition to food, 0.005 percent) shall include:

Butylated hydroxyanisole.
Butylated hydroxytoluene.
Dilauryl thiodipropionate.
Distearyl thiodipropionate.
Gum guaiac.
Nordihydroguaiaretic acid.
Propyl gallate.
Thiodipropionic acid.
2,4,5-Trihydroxy butyrophenone.

[42 FR 14638, Mar. 15, 1977; 42 FR 56728, Oct. 28, 1977]

§ 181.25 Driers.

Substances classified as driers, when migrating from food-packaging material shall include:

Cobalt caprylate.
Cobalt linoleate.
Cobalt naphthenate.
Cobalt tallate.
Iron caprylate.
Iron linoleate.
Iron naphthenate.
Iron tallate.
Manganese caprylate.
Manganese linoleate.
Manganese naphthenate.
Manganese tallate.

[42 FR 14638, Mar. 15, 1977; 42 FR 56728, Oct. 28, 1977]

§ 181.26 Drying oils as components of finished resins.

Substances classified as drying oils, when migrating from food-packaging material (as components of finished resins) shall include:

Chinawood oil (tung oil).
Dehydrated castor oil.
Linseed oil.
Tall oil.

[42 FR 14638, Mar. 15, 1977; 42 FR 56728, Oct. 28, 1977]

§ 181.27 Plasticizers.

Substances classified as plasticizers, when migrating from food-packaging material shall include:

Acetyl tributyl citrate.
Acetyl triethyl citrate.
p-tert-Butylphenyl salicylate.
Butyl stearate.
Butylphthalyl butyl glycolate.
Dibutyl sebacate.
Di-(2-ethylhexyl) phthalate (for foods of high water content only).
Diethyl phthalate.
Diisobutyl adipate.

Diisooctyl phthalate (for foods of high water content only).

Diphenyl-2-ethylhexyl phosphate.

Epoxidized soybean oil (iodine number maximum 6; and oxirane oxygen, minimum, 6.0 percent).

Ethylphthalyl ethyl glycolate.

Glycerol monooleate.

Monoisopropyl citrate.

Mono-, di-, and tristearyl citrate.

Triacetin (glycerol triacetate).

Triethyl citrate.

3-(2-Xenolyl)-1,2-epoxypropane.

[42 FR 14638, Mar. 15, 1977; 42 FR 56728, Oct. 28, 1977, as amended at 50 FR 49536, Dec. 3, 1985]

§ 181.28 Release agents.

Substances classified as release agents, when migrating from food-packaging material shall include:

Dimethylpolysiloxane (substantially free from hydrolyzable chloride and alkoxy groups, no more than 18 percent loss in weight after heating 4 hours at 200 °C.; viscosity 300 centisokes, 600 centisokes at 25 °C, specific gravity 0.96 to 0.97 at 25 °C, refractive index 1.400 to 1.404 at 25 °C).

Linoleamide (linoleic acid amide).

Oleamide (oleic acid amide).

Palmitamide (palmitic acid amide).

Stearamide (stearic acid amide).

[42 FR 14638, Mar. 15, 1977; 42 FR 56728, Oct. 28, 1977]

§ 181.29 Stabilizers.

Substances classified as stabilizers, when migrating from food-packaging material shall include:

Aluminum mono-, di-, and tristearate.

Ammonium citrate.

Ammonium potassium hydrogen phosphate.

Calcium glycerophosphate.

Calcium phosphate.

Calcium hydrogen phosphate.

Calcium oleate.

Calcium acetate.

Calcium carbonate.

Calcium ricinoleate.

Calcium stearate.

Disodium hydrogen phosphate.

Magnesium glycerophosphate.

Magnesium stearate.

Magnesium phosphate.

Magnesium hydrogen phosphate.

Mono-, di-, and trisodium citrate.

Mono-, di-, and tripotassium citrate.

Potassium oleate.

Potassium stearate.

Sodium pyrophosphate.

Sodium stearate.

Sodium tetrapyrophosphate.