

## § 184.1141b

human food ingredient is based upon the following current good manufacturing practice conditions of use:

(1) The ingredient is used as a dough strengthener as defined in §170.3(o)(6) of this chapter and a pH control agent as defined in §170.3(o)(23) of this chapter.

(2) The ingredient is used in food at levels not to exceed current good manufacturing practice.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[48 FR 52440, Nov. 18, 1983]

## § 184.1141b Ammonium phosphate, dibasic.

(a) Ammonium phosphate, dibasic ((NH<sub>4</sub>)<sub>2</sub>HPO<sub>4</sub>, CAS Reg. No. 7783-28-0) is manufactured by reacting ammonia with phosphoric acid at a pH above 5.8.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 21, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202-741-6030, or go to: [http://www.archives.gov/federal\\_register/code\\_of\\_federal\\_regulations/ibr\\_locations.html](http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html).

(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

(1) The ingredient is used as a dough strengthener as defined in §170.3(o)(6) of this chapter; a firming agent as defined in §170.3(o)(10) of this chapter; a leavening agent as defined in §170.3(o)(17) of this chapter; a pH control agent as defined in §170.3(o)(23) of this chapter; and a processing aid as defined in §170.3(o)(24) of this chapter.

(2) The ingredient is used in food at levels not to exceed current good manufacturing practice.

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(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[48 FR 52440, Nov. 18, 1983]

## § 184.1143 Ammonium sulfate.

(a) Ammonium sulfate ((NH<sub>4</sub>)<sub>2</sub>SO<sub>4</sub>, CAS Reg. No. 7783-20-2) occurs naturally and consists of colorless or white, odorless crystals or granules. It is prepared by the neutralization of sulfuric acid with ammonium hydroxide.

(b) The ingredient meets the specifications of the "Food Chemicals Codex," 3d Ed. (1981), pp. 22-23, which is incorporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or may be examined at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202-741-6030, or go to: [http://www.archives.gov/federal\\_register/code\\_of\\_federal\\_regulations/ibr\\_locations.html](http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html).

(c) The ingredient is used as a dough strengthener as defined in §170.3(o)(6) of this chapter, firming agent as defined in §170.3(o)(10) of this chapter, and processing aid as defined in §170.3(o)(24) of this chapter.

(d) The ingredient is used in food at levels not to exceed good manufacturing practice in accordance with §184.1(b)(1). Current good manufacturing practice results in a maximum level, as served, of 0.15 percent for baked goods as defined in §170.3(n)(1) of this chapter and 0.1 percent for gelatins and puddings as defined in §170.1(n)(22) of this chapter.

(e) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[45 FR 6086, Jan. 25, 1980; 45 FR 16469, Mar. 14, 1980, as amended at 49 FR 5611, Feb. 14, 1984]

## § 184.1148 Bacterially-derived carbohydrase enzyme preparation.

(a) Bacterially-derived carbohydrase enzyme preparation is obtained from the culture filtrate resulting from a pure culture fermentation of a non-pathogenic and nontoxigenic strain of