

FAP 5B4483, BASF Aktiengesellschaft, concerning exposure to methylene chloride from the use of polyaryletherketone resins, February 14, 1996.

4. "Toxicology and Carcinogenesis Studies of Dichloromethane (methylene chloride) (CAS Reg. No. 75-09-2) in F344/N Rats and B6C3F₁ Mice" (Inhalation Studies). National Toxicology Program Technical Report Series, No. 306 (1986).

5. Memorandum from the Quantitative Risk Assessment Committee, concerning estimation of upper-bound lifetime risk from methylene chloride for uses requested in FAP 5B4483 (BASF Aktiengesellschaft), February 20, 1996.

List of Subjects in 21 CFR Part 177

Food additives, Food packaging.
Therefore, under the Federal Food, Drug, and Cosmetic Act and under authority delegated to the Commissioner of Food and Drugs, 21 CFR part 177 is amended as follows:

PART 177—INDIRECT FOOD ADDITIVES: POLYMERS

1. The authority citation for 21 CFR part 177 continues to read as follows:

Authority: Secs. 201, 402, 409, 721 of the Federal Food, Drug, and Cosmetic Act (21 U.S.C. 321, 342, 348, 379e).

2. New § 177.1556 is added to subpart B to read as follows:

§ 177.1556 Polyaryletherketone resins.

The poly(oxy-1,4-phenylenecarbonyl-1,4-phenyleneoxy-1,4-phenylenecarbonyl-1,4-phenylenecarbonyl-1,4-phenylene) resins (CAS Reg. No. 55088-54-5 and CAS Reg. No. 60015-05-6 and commonly referred to as polyaryletherketone resins) identified in paragraph (a) of this section may be safely used as articles or components of articles intended for repeated use in contact with food, subject to the provisions of this section.

(a) *Identity.* Polyaryletherketone resins consist of basic resins produced by reacting 4,4'-diphenoxy benzophenone and terephthaloyl dichloride in such a way that the finished resins have a minimum weight average molecular weight of 20,000 grams per mole, as determined by light scattering measurements in sulfuric acid at room temperature.

(b) *Optional adjuvant substances.* The basic polyaryletherketone resins identified in paragraph (a) of this section may contain optional adjuvant substances required in the production of such basic resins. These adjuvants may include substances used in accordance with § 174.5 of this chapter and the following:

(1) Benzoyl chloride, poly(tetrafluoroethylene).

(2) [Reserved]

(c) *Extractive limitations.* The finished food-contact article yields net total extractives in each extracting solvent not to exceed 0.052 milligram per square inch (corresponding to 0.008 milligram per square centimeter) of food-contact surface, when extracted at reflux temperature for 2 hours with the following solvents: Distilled water, 50 percent (by volume) ethyl alcohol in distilled water, 3 percent acetic acid (by weight) in distilled water, and *n*-heptane.

(d) In testing the finished food-contact article made of polyaryletherketone resin, use a separate test sample for each required extracting solvent.

Dated: August 2, 1996.
William K. Hubbard,
Associate Commissioner for Policy Coordination.
[FR Doc. 96-20852 Filed 8-14-96; 8:45 am]
BILLING CODE 4160-01-F

21 CFR Part 178

[Docket No. 93F-0385]

Indirect Food Additives: Adjuvants, Production Aids, and Sanitizers; Correction

AGENCY: Food and Drug Administration, HHS.

ACTION: Final rule; correction.

SUMMARY: The Food and Drug Administration (FDA) is correcting a final rule that appeared in the Federal Register of May 21, 1996 (61 FR 25395). The document amended the food additive regulations to provide for the safe use of formaldehyde, polymer with 1-naphthylenol, as a release agent, applied on the internal parts of reactors employed in the production of polyvinyl chloride and acrylic copolymers intended for food-contact applications. The document was published with some errors. This document corrects those errors.

EFFECTIVE DATE: May 21, 1996.

FOR FURTHER INFORMATION CONTACT: Vir D. Anand, Center for Food Safety and Applied Nutrition (HFS-216), Food and Drug Administration, 200 C St. SW., Washington, DC 20204, 202-418-3081.

In FR Doc. 96-12761, appearing on page 25395 in the Federal Register of Tuesday, May 21, 1996, the following corrections are made:

1. On page 25395, in the first column, under the "SUMMARY" caption, in the fifth line, and under the "SUPPLEMENTARY INFORMATION" caption, in the first paragraph, beginning in the

thirteenth line, "1-naphthylenol" is corrected to read "1-naphthalenol".

§ 178.3860 [Corrected]

2. On page 25396, in the Table, under the heading "List of substances," "1-naphthylenol" is corrected to read "1-naphthalenol".

Dated: July 25, 1996.
William K. Hubbard,
Associate Commissioner for Policy Coordination.
[FR Doc. 96-20821 Filed 8-14-96; 8:45 am]
BILLING CODE 4160-01-F

21 CFR Part 179

[Docket No. 94F-0125]

Irradiation in the Production, Processing, and Handling of Food

AGENCY: Food and Drug Administration, HHS.

ACTION: Final rule.

SUMMARY: The Food and Drug Administration (FDA) is amending the food additive regulations to provide for the safe use of a source of high intensity pulsed light to control microorganisms on the surface of food. This action is in response to a food additive petition filed by Foodco Corp. (now known as PurePulse Technologies, Inc.).

DATES: Effective August 15, 1996; written objections and requests for a hearing by September 16, 1996.

ADDRESSES: Submit written objections to the Dockets Management Branch (HFA-305), Food and Drug Administration, 12420 Parklawn Dr., rm. 1-23, Rockville, MD 20857.

FOR FURTHER INFORMATION CONTACT: Patricia A. Hansen, Center for Food Safety and Applied Nutrition (HFS-206), Food and Drug Administration, 200 C St. SW., Washington, DC 20204, 202-418-3093.

SUPPLEMENTARY INFORMATION:

I. Introduction

In a notice published in the Federal Register of May 2, 1994 (59 FR 22673), FDA announced that a food additive petition (FAP 4M4417) had been filed by Foodco Corp., 8888 Balboa Ave., San Diego, CA 92123, proposing that the food additive regulations be amended to provide for the safe use of a source of high intensity pulsed light to control microorganisms on the surface of food. (Since the publication of the notice of filing, Foodco Corp. has changed its