

**Food and Drug Administration, HHS**

**§ 172.120**

North Capitol Street, NW., suite 700, Washington, DC 20408.

(3) Phenol content: Not less than 3.2 milliequivalent/gram and not more than 3.8 milliequivalent/gram as determined by a method entitled "Total Phenols," 1982, which is incorporated by reference. Copies are available from the Center for Food Safety and Applied Nutrition (HFS-200), Food and Drug Administration, 200 C St. SW., Washington, DC 20204, or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

(4) Heavy metals as lead (as Pb), not more than 10 parts per million. Arsenic (as As), not more than 3 parts per million. Mercury (as Hg), not more than 1 part per million.

(c) Anoxomer may be safely used as an antioxidant in food at a level of not more than 5,000 parts per million based on fat and oil content of the food.

[48 FR 18798, Apr. 26, 1983, as amended at 54 FR 24896, June 12, 1989]

**§ 172.110 BHA.**

The food additive BHA (butylated hydroxyanisole) alone or in combination with other antioxidants permitted in food for human consumption in this subpart B may be safely used in or on specified foods, as follows:

(a) The BHA meets the following specification:

Assay (total BHA), 98.5 percent minimum. Melting point 48 °C minimum.

(b) The BHA is used alone or in combination with BHT, as an antioxidant in foods, as follows:

Food	Limitations (total BHA and BHT) parts per million
Dehydrated potato shreds .....	50
Active dry yeast .....	11,000
Beverages and desserts prepared from dry mixes .....	12
Dry breakfast cereals .....	50
Dry diced glazed fruit .....	1 <sup>32</sup>
Dry mixes for beverages and desserts .....	1 <sup>90</sup>
Emulsion stabilizers for shortenings .....	200
Potato flakes .....	50
Potato granules .....	10
Sweet potato flakes .....	50

<sup>1</sup> BHA only.

(c) To assure safe use of the additive:

(1) The label of any market package of the additive shall bear, in addition to the other information required by the Act, the name of the additive.

(2) When the additive is marketed in a suitable carrier, in addition to meeting the requirement of paragraph (c)(1) of this section, the label shall declare the percentage of the additive in the mixture.

(3) The label or labeling of dry mixes for beverages and desserts shall bear adequate directions for use to provide that beverages and desserts prepared from the dry mixes contain no more than 2 parts per million BHA.

**§ 172.115 BHT.**

The food additive BHT (butylated hydroxytoluene), alone or in combination with other antioxidants permitted in this subpart B may be safely used in or on specified foods, as follows:

(a) The BHT meets the following specification: Assay (total BHT) 99 percent minimum.

(b) The BHT is used alone or in combination with BHA, as an antioxidant in foods, as follows:

Food	Limitations (total BHA and BHT) parts per million
Dehydrated potato shreds .....	50
Dry breakfast cereals .....	50
Emulsion stabilizers for shortenings .....	200
Potato flakes .....	50
Potato granules .....	10
Sweetpotato flakes .....	50

(c) To assure safe use of the additive:

(1) The label of any market package of the additive shall bear, in addition to the other information required by the Act, the name of the additive.

(2) When the additive is marketed in a suitable carrier, in addition to meeting the requirement of paragraph (c)(1) of this section, the label shall declare the percentage of the additive in the mixture.

**§ 172.120 Calcium disodium EDTA.**

The food additive calcium disodium EDTA (calcium disodium ethylenediaminetetraacetate) may be safely used in designated foods for the purposes and in accordance with the conditions prescribed, as follows:

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21 CFR Ch. I (4-1-01 Edition)

(a) The additive contains a minimum of 99 percent by weight of either the dihydrate  $C_{10}H_{12}O_8N_2CaNa_2 \cdot 2H_2O$  or the trihydrate  $C_{10}H_{12}O_8N_2CaNa_2 \cdot 3H_2O$ , or any mixture of the two.

(b) It is used or intended for use as follows:

(1) Alone, in the following foods at not to exceed the levels prescribed, calculated as the anhydrous compound:

Food	Limitation (parts per million)	Use
Cabbage, pickled .....	220	Promote color, flavor, and texture retention.
Canned carbonated soft drinks.	33	Promote flavor retention.
Canned white potatoes	110	Promote color retention.
Clams (cooked canned)	340	Promote color retention.
Crabmeat (cooked canned).	275	Retard struvite formation; promote color retention.
Cucumbers pickled .....	220	Promote color, flavor, and texture retention.
Distilled alcoholic beverages.	25	Promote stability of color, flavor, and/or product clarity.
Dressings, nonstandardized.	75	Preservative.
Dried lima beans (cooked canned).	310	Promote color retention.
Egg product that is hard-cooked and consists, in a cylindrical shape, of egg white with an inner core of egg yolk.	1200	Preservative.
Fermented malt beverages.	25	Antigushing agent.
French dressing .....	75	Preservative.
Legumes (all cooked canned, other than dried lima beans, pink beans, and red beans).	365	Promote color retention.
Mayonnaise .....	75	Do.
Mushrooms (cooked canned).	200	Promote color retention.
Oleomargarine .....	75	Preservative.
Pecan pie filling .....	100	Promote color retention.
Pink beans (cooked canned).	165	Promote color retention.
Potato salad .....	100	Preservative.
Processed dry pinto beans.	800	Promote color retention.
Red beans (cooked canned).	165	Promote color retention.
Salad dressing .....	75	Preservative.
Sandwich spread .....	100	Do.
Sauces .....	75	Do.
Shrimp (cooked canned).	250	Retard struvite formation; promote color retention.
Spice extractives in soluble carriers.	60	Promote color and flavor retention.
Spreads, artificially colored and lemon-flavored or orange-flavored.	100	Promote color retention.

<sup>1</sup> By weight of egg yolk portion.

(2) With disodium EDTA (disodium ethylenediaminetetraacetate) in the following foods at not to exceed, in combination, the levels prescribed, calculated as anhydrous  $C_{10}H_{12}O_8N_2CaNa_2$ :

Food	Limitation (parts per million)	Use
Dressings, nonstandardized ....	75	Preservative.
French dressing .....	75	Do.
Mayonnaise .....	75	Do.
Salad dressing .....	75	Do.
Sandwich spread .....	100	Do.
Sauces .....	75	Do.

(c) To assure safe use of the additive:

(1) The label and labeling of the additive container shall bear, in addition to the other information required by the Act, the name of the additive.

(2) The label or labeling of the additive container shall bear adequate use directions to provide a final food product that complies with the limitations provided in paragraph (b) of this section.

(d) In the standardized foods listed in paragraph (b) of this section, the additives are used only in compliance with the applicable standards of identity for such foods.

[42 FR 14491, Mar. 15, 1977, as amended at 48 FR 10815, Mar. 15, 1983; 58 FR 52222, Oct. 7, 1993; 60 FR 33710, June 29, 1995; 65 FR 48379, Aug. 8, 2000]

§ 172.130 Dehydroacetic acid.

The food additive dehydroacetic acid and/or its sodium salt may be safely used in accordance with the following prescribed conditions:

(a) The food additive meets the following specifications:

Dehydroacetic acid: Melting point, 109 °C–111 °C; assay, minimum 98 percent (dry basis).  
Sodium salt of dehydroacetic acid: Assay, minimum 98 percent (dry basis).

(b) It is used or intended for use as a preservative for cut or peeled squash, and is so used that no more than 65 parts per million expressed as dehydroacetic acid remains in or on the prepared squash.

(c) The label or labeling of any package of the additive intended for use in food shall bear adequate directions for use to insure compliance with this section.